



FOR TAKE OUT & TO GO ORDERS CALL 575-377-4410

EL JEFE

MARGARITAS Y MAS

APPETIZERS

HOUSE-MADE TORTILLA CHIPS & SALSA \$5
ADD QUESO OR SPICY BEAN DIP FOR \$3
ADD GUACAMOLE \$4

GREEN CHILE CHEESE NACHOS OR FRIES \$8
YOUR CHOICE OF HOUSE-MADE TORTILLA CHIPS OR FRENCH FRIES SMOTHERED IN QUESO AND TOPPED WITH GREEN CHILE
ADD GROUND BEEF, PULLED CHICKEN OR SMOKED PORK \$3

QUESADILLA GRANDE \$10
TORTILLA BUTTERED, GRILLED AND STUFFED WITH YOUR CHOICE OF CHICKEN, GROUND BEEF OR SMOKED PORK, WITH CHOPPED GREEN CHILE AND MELTED CHEDDAR JACK CHEESE

SOUPS

SERVED WITH TWO WARM TORTILLAS

GREEN CHILE PORK STEW \$10
CHICKEN TORTILLA SOUP \$10

SALSA SELECTIONS: HOUSE RED SALSA, TOMATILLO SALSA, RED FIRE SALSA, POBLANO SAUCE

TACOS

PRICED PER TACO. NO COMBO PRICING.

CHOICE OF 7" CORN OR 6" FLOUR TORTILLA, OR MAKE IT A LETTUCE BOWL & SERVED WITH A FRESH LIME WEDGE

YOU'RE SO BASIC \$6
CHOICE OF GROUND BEEF OR PULLED CHICKEN, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE
MAKE IT A PLATE...3 FOR \$15

TODO EL DÍA BREAKFAST TACO \$7
SCRAMBLED EGGS, DICED GREEN CHILE, CHEDDAR JACK CHEESE WITH YOUR CHOICE OF SHREDDED PORK OR BACON

SOUTH OF THE BORDER \$7
CHIPOTLE CHICKEN, PINEAPPLE SALSA, COTIJA CHEESE

RIO VERDE PORK CARNITAS \$7
PULLED SMOKED PORK, GREEN CHILES, ONION, CILANTRO, COTIJA CHEESE

AIN'T YO' MAMA'S FRIED CHICKEN \$7
FRIED CHICKEN, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE, AND FIRE RED SALSA

SANTA FEAN \$7
MIXED VEGGIES, GUACAMOLE, PICO DE GALLO, LETTUCE

DEEP FRIED PORK TACO \$8
PULLED PORK MARINATED IN A SPICY RED CHILE SAUCE, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE

CARNE ASADA/STEAK FAJITA TACO \$9
GRILLED STEAK, ONIONS, BELL PEPPERS, AND TOPPED WITH PICO DE GALLO

AL PASTOR \$9
GRILLED STEAK, ONION, PINEAPPLE, CILANTRO

SPICY DEL MAR \$9
CHOICE OF SAUTÉED CAJUN SHRIMP OR DEEP FRIED COD, GREEN CABBAGE, PICO DE GALLO, CHIPOTLE AIOLI

EL JEFE \$9
HOUSE-SMOKED BRISKET, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE

BURRITOS

STUFFED WITH TEX-MEX RICE, REFRIED PINTO BEANS, GRILLED ONIONS & BELL PEPPERS, PICO DE GALLO AND CHEDDAR JACK CHEESE

HOUSE SMOKED BRISKET \$15
WAGYU GROUND BEEF \$13

TODO EL DÍA BREAKFAST BURRITO GRANDE \$10
SCRAMBLED EGGS, CHOPPED GREEN CHILE, AND SEASONED POTATOES, WITH YOUR CHOICE OF BACON OR SMOKED PORK

CALI BRISKET BURRITO \$16
SMOKED BRISKET, GUACAMOLE, SEASONED POTATOES

CARNE ASADA STEAK \$14
CHIPOTLE CHICKEN \$13

VEGGIE \$11

DESSERTS

CHURROS \$9
THREE FRIED CHURRO DONUTS TOSSED IN CINNAMON AND SUGAR. SERVED WITH A MEXICAN CHOCOLATE DIPPING SAUCE
ADD A SCOOP OF HÄAGEN-DAZS VANILLA BEAN ICE CREAM \$4
ADDITIONAL CHURROS \$3 EACH

KIDS' MENU

SERVED WITH FRIES OR FRESH FRUIT

TACO PARA NIÑOS \$7
PULLED CHICKEN OR GROUND BEEF W/ CHEESE

CHEESE QUESADILLA \$7
ADD PULLED CHICKEN OR GROUND BEEF

CORN DOG \$7

CHICKEN TENDERS \$7

FROZEN SMOOTHIES \$7
MANGO, STRAWBERRY OR PIÑA COLADA

BURGERS

GREEN CHILE WAGYU CHEESEBURGER \$16
8OZ WAGYU BEEF PATTY TOPPED WITH DICED GREEN CHILE, YOUR CHOICE OF CHEDDAR OR PEPPER JACK CHEESE ON A TOASTED BUN, SERVED WITH FRIES. MAKE IT A DOUBLE PATTY \$4. ADD BACON \$2.

WAGYU GROUND BEEF FROM THE AWARD-WINNING



* CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



EL JEFE

MARGARITAS Y MAS



DRINKS

- COFFEE..... \$3
- FOUNTAIN DRINKS / ICED TEA..... \$4
- HOT CHOCOLATE \$4
- RED BULL \$5

COCKTAILS

- CLASSIC MARGARITA..... \$9**
ROCKS OR FROZEN
SILVER TEQUILA, LIME JUICE, AGAVE NECTAR
- EL JEFE MARGARITA..... \$13**
HORNETS BLACK AÑEJO TEQUILA, GRAND MARNIER
FLOAT, LIME JUICE, AGAVE NECTAR
- JOSE'S SPECIAL MARGARITA \$12**
JALAPEÑO & PINEAPPLE INFUSED TEQUILA, TRIPLE SEC,
LIME JUICE, AGAVE NECTAR, AND A CHILI SALT RIM
- CADILLAC MARGARITA..... \$11**
SILVER TEQUILA, TRIPLE SEC, LIME JUICE AND AGAVE
NECTAR TOPPED WITH GRAND MARNIER LIQUEUR
- POMEGRANATE MARGARITA..... \$11**
SILVER TEQUILA, POMEGRANATE LIQUEUR, LIME JUICE,
AGAVE NECTAR
- HAWAIIAN MARGARITA \$11**
SILVER TEQUILA, MALIBU RUM, LIME JUICE, AGAVE
NECTAR TOPPED WITH BLUE WAVE LIQUOR
- MANGO MARGARITA \$11**
SILVER TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE
NECTAR MIXED WITH SWEET MANGO PURÉE AND A
CHILI SALT RIM
- STRAWBERRY MARGARITA \$11**
SILVER TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE
NECTAR MIXED WITH STRAWBERRY PURÉE
- MEZCALITA..... \$12**
MEZCAL TEQUILA, TRIPLE SEC, ORANGE JUICE, AND
AGAVE NECTAR
- PIÑA-RITA..... \$11**
SILVER TEQUILA, MALIBU RUM, LIME JUICE, AGAVE
NECTAR, MIXED WITH PIÑA COLODA PURÉE
- MEXICAN MULE..... \$11**
SILVER TEQUILA, LIME JUICE, AGAVE NECTAR, AND
GINGER BEER
- BLOODY MARIA \$12**
SILVER TEQUILA, HOUSE-MADE BLOODY MARIA MIX,
TWO OLIVES, PEPPERONCINI, CHILI SALT RIM
ADD A SLICE OF BACON \$1
- PEANUT BUTTER AND JELLY
MARGARITA..... \$12**
SCREWBALL PEANUT BUTTER WHISKEY,
POMEGRANATE LIQUEUR, LIME JUICE, AGAVE NECTAR
- SPIKED HORCHATA \$9**
RUM CHATA, FIREBALL, CREAM AND A CINNAMON
SUGAR RIM (SERVED HOT OR COLD)

MARGARITA BOTELLAS

\$27 CLASSIC MARGARITA

*NO LIQUOR SUBSTITUTIONS

BEERS

- DRAFT BEERS \$7**
DOS XX LAGER
SIERRA NEVADA IPA
SHOCK TOP

\$25 DRAFT BEER PITCHERS

BOTTLED BEERS

- DOMESTICS \$6**
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
- SPARKLING HARD SELTZER \$6**
- IMPORTS & CRAFTS..... \$7**
CORONA LIGHT
CORONA
MODELO ESPECIAL
NEGRA MODELO
SIERRA NEVADA PALE ALE
SIERRA NEVADA IPA

WINES

- WINES BY THE GLASS..... \$7**
HOUSE RED OR WHITE
- HOUSE-MADE SANGRIA \$9**
TRADITIONAL RED OR WHITE PEACH

TOP SHELF TEQUILAS

- DON JULIO 1942 AÑEJO \$26
- PATRÓN PLATINUM \$40
- PATRÓN PIEDRA \$67
- PATRÓN BURDEOS \$90

TEQUILAS

- WELL/SILVER TEQUILA \$7
- MEZCAL \$7
- HORNETS BLACK \$10
- HORNETS REPOSADO..... \$10
- TRES GEN REPOSADO..... \$10
- TRES GEN AÑEJO \$11
- DON JULIO BLANCO \$11
- PATRÓN SILVER \$12

\$6 MAKE ANY OF OUR TEQUILAS INTO A MARGARITA FOR JUST \$6 MORE!
DOES NOT INCLUDE TOP SHELF TEQUILAS

