



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 \$4

QUESADILLA GRANDE..... \$12

TORTILLA BUTTERED, GRILLED AND STUFFED WITH YOUR CHOICE OF  
CHICKEN, GROUND BEEF OR SMOKED PORK, WITH CHOPPED GREEN  
CHILE AND MELTED CHEDDAR JACK CHEESE  
ADD STEAK \$4

## SOUPS

SERVED WITH TWO WARM TORTILLAS

SOUP OF THE DAY .....\$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 .....\$7

CHOICE OF GROUND BEEF, PULLED PORK,  
OR PULLED CHICKEN, LETTUCE, TOMATOES,  
CHEDDAR JACK CHEESE

TODO EL DÍA  
BREAKFAST TACO.....\$7

SCRAMBLED EGGS, DICED GREEN CHILE,  
CHEDDAR JACK CHEESE WITH YOUR CHOICE  
OF SHREDDED PORK OR BACON  
ADD STEAK \$4

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

NEW AIN'T YO' DADDY'S  
FRIED CHICKEN .....\$8

FRIED CHICKEN, BACON, LETTUCE, TOMATOES,  
CHEDDAR JACK CHEESE, GREEN CHILE, AND  
FIRE RED SALSA

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

GROUND BEEF ..... \$13

CARNE ASADA STEAK ..... \$14

CHIPOTLE CHICKEN..... \$13

VEGGIE..... \$11

## SPECIALTY BURRITOS

TODO EL DÍA BREAKFAST  
BURRITO GRANDE ..... \$13

SCRAMBLED EGGS, SHREDDED CHEESE,  
CHOPPED GREEN CHILE, AND SEASONED  
POTATOES, WITH YOUR CHOICE OF BACON  
OR SMOKED PORK  
ADD STEAK \$4

JEFE CALI BRISKET BURRITO .... \$16

SMOKED BRISKET, GUACAMOLE, SEASONED  
POTATOES, GRILLED ONIONS & BELL PEPPERS,  
PICO DE GALLO, AND CHEDDAR JACK CHEESE

## 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 \$3

WAGYU GROUND  
BEEF FROM THE  
AWARD-WINNING



## KIDS' MENU

SERVED WITH FRIES OR FRESH FRUIT

TACO PARA NIÑOS PULLED CHICKEN OR GROUND BEEF W/ CHEESE .....\$8

CHEESE QUESADILLA ADD PULLED CHICKEN OR GROUND BEEF .....\$7

CORN DOG .....\$7

CHICKEN TENDERS .....\$7

ADD EXTRA CHICKEN TENDER \$3

FROZEN SMOOTHIES MANGO, STRAWBERRY, PIÑA COLADA, OR FEATURED FLAVOR ..\$7

## SALADS

CARIBBEAN BOWL .....\$9

CRISPY CHICKEN, RICE, CHEDDAR JACK CHEESE, LETTUCE,  
PINEAPPLE SALSA, GUACAMOLE AND CHIPOTLE AIOLI

TACO SALAD .....\$13

SERVED IN A TACO SHELL WITH REFRIED PINTO BEANS, LETTUCE,  
TOMATO, CHEDDAR JACK CHEESE, SOUR CREAM, GUACAMOLE, AND  
YOUR CHOICE OF SHREDDED CHICKEN OR GROUND BEEF

SUBSTITUTE STEAK OR SHRIMP \$4

YOUR CHOICE OF DRESSINGS: SALSA, CILANTRO LIME  
VINAIGRETTE, RANCH, BLUE CHEESE, OR OIL AND VINEGAR

## SIDES

SIDE SALAD .....\$5

BASKET OF FRIES.....\$4

TEX-MEX RICE.....\$3

REFRIED PINTO BEANS .....\$3

GUACAMOLE .....\$3

DICED GREEN CHILES.....\$3

SOUR CREAM .....\$2

\* 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
- FROZEN SMOOTHIES .....\$7

MANGO, STRAWBERRY, PINA COLADA, OR FEATURED FLAVOR

## COCKTAILS

- CLASSIC MARGARITA ROCKS OR FROZEN .....\$9
- SILVER TEQUILA, LIME JUICE, AGAVE NECTAR
- EL JEFE MARGARITA .....\$13
- HORNITOS BLACK ANEJO TEQUILA, LIME JUICE, AGAVE, TOPPED WITH GRAN GALA ORANGE LIQUEUR
- JOSE'S SPECIAL MARGARITA .....\$12
- JALAPEÑO & PINEAPPLE INFUSED TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE NECTAR, AND A SWEET CHILE SALT RIM
- CADILLAC MARGARITA .....\$11
- SILVER TEQUILA, LIME JUICE, AGAVE, TOPPED WITH GRAN GALA ORANGE LIQUEUR
- POMEGRANATE MARGARITA .....\$11
- SILVER TEQUILA, LIME JUICE, AGAVE, TOPPED WITH POMEGRANATE LIQUEUR
- HAWAIIAN MARGARITA .....\$11
- SILVER TEQUILA, MALIBU RUM, LIME JUICE, AGAVE NECTAR TOPPED WITH BLUE WAVE LIQUEUR
- MANGO MARGARITA .....\$11
- SILVER TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE NECTAR MIXED WITH SWEET MANGO PURÉE AND A SWEET CHILE 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, LIME 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
- NEW GREEN CHILE BLOODY MARY .....\$13
- TELLER VODKA, HOUSE BLOODY MARY MIX, 2- SPANISH OLIVES, PEPPERONCINI, SWEET CHILE 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

**\$29** CLASSIC BOTELLA **\$40** TOP SHELF HORNITOS REPOSADO BOTELLA

\*NO LIQUOR SUBSTITUTIONS

## BEERS

- DRAFT BEERS .....\$7
- DOS X LAGER, SIERRA NEVADA IPA, SHOCK TOP, SANTA FE NUT BROWN, ANGEL FIRE LAGER
- NEW FEATURED DRAFT .....\$7

**\$27** DRAFT BEER PITCHERS

## 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
- NEW FEATURED CRAFT .....\$7

## WINES

- WINES BY THE GLASS .....\$7
- HOUSE RED, HOUSE WHITE, OR SPARKLING SPLIT
- HOUSE-MADE SANGRIA .....\$9
- TRADITIONAL RED OR WHITE PEACH
- MIMOSAS .....\$9
- OJ, PINEAPPLE, MANGO, STRAWBERRY, OR FEATURED FLAVOR

### TOP SHELF TEQUILAS

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

## TEQUILAS

- WELL/SILVER TEQUILA .....\$7
- MEZCAL .....\$9
- HORNITOS BLACK ANEJO .....\$11
- HORNITOS 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!