



EL JEFE
MARGARITAS Y MAS

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

APPETIZERS

HOUSE-MADE TORTILLA CHIPS & SALSA\$6

ADD QUESO OR SPICY BEAN DIP FOR \$4
ADD GUACAMOLE \$4

NEW BEAN DIP\$6

TOPPED WITH GREEN CHILE AND CHEESE AND SERVED WITH CHIPS

GREEN CHILE CHEESE NACHOS OR FRIES \$13

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 \$5

QUESADILLA GRANDE..... \$15

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 \$5

SOUP

SERVED WITH TWO WARM TORTILLAS

GREEN CHILE TORTILLA SOUP \$11

SERVED WITH CORN TORTILLA STRIPS AND TOPPED WITH CHEDDAR-JACK CHEESE BLEND

SALADS

TACO SALAD \$16

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

BASKET OF FRIES\$7

TEX-MEX RICE\$3

REFRIED PINTO BEANS\$3

GUACAMOLE\$6

DICED GREEN CHILES.....\$2

SOUR CREAM\$2

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

TACOS

PRICED PER TACO. NO COMBO PRICING.

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

CHILE EXPRESS..... \$5.25

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

RIO VERDE PORK CARNITAS \$6.25

PULLED SMOKED PORK, GREEN CHILES, ONION, CILANTRO, COTIJA CHEESE

SANTA FEAN \$6.25

MIXED VEGGIES, GUACAMOLE, PICO DE GALLO, LETTUCE

AL PASTOR.....\$7.25

GRILLED STEAK, ONION, PINEAPPLE, CILANTRO

SPICY DEL MAR..... \$7.25

CHOICE OF SAUTÉED CAJUN SHRIMP OR DEEP FRIED COD, GREEN CABBAGE, PICO DE GALLO, CHIPOTLE AIOLI

EL JEFE \$7.25

HOUSE-SMOKED BRISKET, LETTUCE, TOMATOES, CHEDDAR JACK CHEESE

CARNE ASADA/STEAK FAJITA TACO\$8.75

GRILLED STEAK, ONIONS, BELL PEPPERS, AND TOPPED WITH PICO DE GALLO

FAMILY PACKAGE

\$52 ANY BASIC TACOS (8 EACH)

PINT OF BEANS OR SPANISH RICE, CHIPS AND SALSA,

FEEDS 4 PEOPLE, 2 TACOS EACH

BURRITOS

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

HOUSE SMOKED BRISKET \$17

CARNE ASADA STEAK \$17

VEGGIE..... \$14

BLACK BEANS

SPECIALTY BURRITOS

JEFE CALI BRISKET BURRITO \$18

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

BURGERS

GREEN CHILE WAGYU CHEESEBURGER..... \$18.75

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



DESSERTS

CHURROS \$10

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

CHEESE QUESADILLA ADD PULLED CHICKEN OR GROUND BEEF \$8.50

CHICKEN TENDERS \$8.50

ADD EXTRA CHICKEN TENDER \$3

FROZEN SLUSHY MANGO, STRAWBERRY, PIÑA COLADA, OR FEATURED FLAVOR ... \$6.50

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



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MARGARITAS Y MAS



DRINKS

- COFFEE \$4
- FOUNTAIN DRINKS / ICED TEA \$4.75
- HOT CHOCOLATE \$4.50
- RED BULL \$5
- FROZEN SLUSHY \$10
- MANGO, STRAWBERRY, PINA COLADA, OR FEATURED FLAVOR

COCKTAILS

- CLASSIC MARGARITA \$13
- ROCKS OR FROZEN
- SILVER TEQUILA, LIME JUICE, AGAVE NECTAR
- EL JEFE MARGARITA \$15
- HORNITOS BLACK ANEJO TEQUILA, LIME JUICE, AGAVE, TOPPED WITH GRAN GALA ORANGE LIQUEUR
- JOSE'S SPECIAL MARGARITA \$14
- JALAPEÑO & PINEAPPLE INFUSED TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE NECTAR, AND A SWEET CHILE SALT RIM
- CADILLAC MARGARITA \$14
- SILVER TEQUILA, LIME JUICE, AGAVE, TOPPED WITH GRAN GALA ORANGE LIQUEUR
- POMEGRANATE MARGARITA \$14
- SILVER TEQUILA, LIME JUICE, AGAVE, TOPPED WITH POMEGRANATE LIQUEUR
- MANGO MARGARITA \$14
- SILVER TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE NECTAR MIXED WITH SWEET MANGO PURÉE AND A SWEET CHILE SALT RIM
- PIÑA-RITA \$14
- SILVER TEQUILA, MALIBU RUM, LIME JUICE, AGAVE NECTAR, MIXED WITH PIÑA COLODA PURÉE
- BLOODY MARIA \$14
- SILVER TEQUILA, HOUSE-MADE BLOODY MARIA MIX, TWO OLIVES, PEPPERONCINI, CHILI SALT RIM
- ADD A SLICE OF BACON \$1

MARGARITA BOTELLAS

\$32 CLASSIC BOTELLA \$45 TOP SHELF HORNITOS REPOSADO BOTELLA

*NO LIQUOR SUBSTITUTIONS

BEERS

- DRAFT BEERS** \$8
- DOS XX LAGER, SIERRA NEVADA IPA, SHOCK TOP, ANGEL FIRE LAGER
- FEATURED DRAFT \$9

\$30 DRAFT BEER PITCHERS

BEERS

- DOMESTICS \$8
- COORS LIGHT, MICHELOB ULTRA, MILLER LITE
- SPARKLING HARD SELTZER \$9
- IMPORTS & CRAFTS \$9
- CORONA LIGHT, CORONA, MODELO ESPECIAL, NEGRA MODELO, SIERRA NEVADA PALE ALE
- FEATURED CRAFT \$9

WINES

- WINES BY THE GLASS** \$10
- HOUSE RED, HOUSE WHITE, OR SPARKLING SPLIT

TEQUILAS

- WELL/SILVER TEQUILA \$11
- MEZCAL \$11
- HORNITOS BLACK ANEJO \$14
- CASAMIGOS REPOSADO \$14
- CASAMIGOS AÑEJO \$14
- CASAMIGOS BLANCO \$14
- PATRÓN SILVER \$14

\$7 MAKE ANY OF OUR TEQUILAS INTO A MARGARITA FOR JUST \$6 MORE!

