



APPETIZERS

NACHOS TRADICIONALES \$9.99

Piled high assorted cheeses, beans, guacamole, jalapeños, lettuce, tomato, and sour cream. *Add Beef or Chicken +\$2.95*

CHILE CON QUESO \$8.99

Our famous green chile recipe blended with assorted cheeses and aged cheddar cheese. *Add Chorizo +\$ 1.95 | Add Carne Molida +\$1.95*

GUACAMOLE \$9.99

Avocados, onion, tomato, garlic, jalapeño, cilantro, and fresh lime.

GREEN CHILE CHEESE SLIDERS \$10.95

Three delicious perfectly grilled mini green chile cheese burgers.

QUESADILLA \$10.95

Two flour tortillas layered with freshly grated assorted cheese and grilled crispy. Served with guacamole. *Carne Molida or Pollo +\$1.95*

SHRIMP & AVOCADO COCKTAIL \$10.99

Mexican white shrimp, avocado, lime, cucumbers, pico de gallo, and cocktail sauce.

LOS FAVORITOS \$15.95

Shredded beef and shredded chicken taquitos, nachos, and carne adovada mini chimichangas.

BURRITOS & CHIMICHANGAS

Topped with cheese and choice of chile sauce. Choice of flour or whole wheat tortilla. Choice of two sides.

MACHACA \$16.50

Slow simmered shredded beef with monterey jack cheese.

MOLIDA \$14.99

Seasoned ground beef and cheddar cheese.

CHICKEN \$15.99

Shredded chicken and cheddar cheese.

CARNE ADOVADA \$15.99

Marinated pork simmered in red chile with cheddar cheese.

ENSALADA & SOPA

MEXICAN COBB \$13.95

Crisp greens, pico de gallo, avocados, hard boiled egg, cucumbers, roasted corn, bacon, and roasted chicken.

POSOLE

Served with a warm tortilla
Cup \$4.95 Bowl \$7.95

SIDES

PAPITAS | BEANS | RICE

CALABACITAS | FRENCH FRIES

Consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk of food borne illness.

ENCHILADAS

3 corn tortillas served rolled or flat with your choice of filling, topped with your choice of chile. Served with beans and rice.

add guacamole or sour cream +\$.99 | add egg any style +\$1.50

Substitute blue corn tortillas \$1.50

CHEESE \$14.95

POLLO, CARNE MOLIDA OR MACHACA \$17.95

ENCHILADAS COLORES \$17.95

This trio begins with chicken, cheese, and green chile stuffed enchilada, machaca, cheese, chile con queso and red chile. Served with beans and rice

GREEN CHILE CHEESEBURGER \$11.50

Premium USDA ground chuck, topped with hatch green chile and melted cheddar cheese. Served with lettuce, tomato, onions, a pickle and french fries

TACOS TRADICIONALES

Choice of corn or flour tortillas, served with rice and beans.

POLLO, CARNE MOLIDA OR MACHACA \$15.95

SHRIMP TACOS \$15.99

Grilled or crispy shrimp on grilled corn tortillas with monterey cheese, pico de gallo, and shredded cabbage

FLAUTAS COLORES \$15.95

Three flautas: one chicken and cheese, one machaca and cheese, and one beef and cheese. Served with guacamole, sour cream and chile con queso.

SIZZLING FAJITAS

Served with sizzling onions, red and green peppers, and tomato.

Garnished with guacamole, pico de gallo, beans and rice.

Choice of flour or corn tortillas.

1/2 LB STEAK OR CHICKEN \$17.99

1/2 LB SHRIMP \$19.99

COMBINATIONS

CHOICE OF CHILE & TWO SIDES

Options: Chile relleno, enchilada, burrito, tamale, carne adovada, taco grande, stuffed sopapilla, stuffed chile relleno

Pick 2 \$16.99 | Pick 3 \$18.50 | Pick 4 \$19.99

POSTRE

SOPAPILLA FRIES \$7.99

Sopapilla fries, cinnamon sugar, and vanilla sauce.

CHILE SAUCES

Chile Verde Hatch New Mexico peeled and chopped green chile. Slow cooked with roasted garlic, onion, and tomato and stewed with our special seasoning blend.

Chile Con Queso Our famous green chile recipe blended with assorted cheese including six-month aged cheddar cheese.

Chile Rojo Dry roasted Hatch chile with roasted garlic and onion.