El CHILE
CAFÉ Y CANTINA

APPETIZERS

HAPPY HOUR $3 OFF

EMPANADAS maseca corn empanada filled with your choice of jack cheese and barbacoa or chicken tinga, green onions and goat cheese. Topped with pico de gallo, cabbage, grilled avocado and cotija cheese with a side of chiltepin sauce **15**

CEVICHE redfish, tomato, red onion, serrano, cilantro, lime juice, housemade tostadas. Topped with avocado **13**

AGUACHILE shrimp, lime juice, chili peppers, cilantro, onion, cucumber, avocado, house spices w/ tostadas **13**

GUACAMOLE avocado, white onions, tomatoes, cilantro, serrano, fresh lime juice topped with cotija cheese and chipotle crema, housemade tostadas **12**

QUESO FLAMEADO shredded jack cheese served in a sizzling skillet, pico de gallo, flour tortilla **10**
ADD beef fajita w/ chile toreado **+4**
ADD chicken fajita **+3**
ADD mushrooms and rajas **+3**
ADD chorizo **+2**

QUESO BIRRIA TACOS 3 Birria tacos w/ consomme **13**

QUESADILLAS flour tortillas, jack cheese, sliced green onions. Served with pico de gallo, guacamole salad, side crema **10**
ADD beef fajita **+5**
ADD chicken fajita **+4**
ADD chorizo and potatoes **+3**
ADD veggie **+3**

NACHOS housemade tostadas, refried beans, jack cheese, pico de gallo, crema, guacamole, pickled jalapeños, el chile queso **10**
ADD beef fajita **+5**
ADD chicken fajita **+4**
ADD barbacoa **+3**

EL CHILE QUESO chopped poblanos, onions, garlic **9**
ADD beef fajita **+4**
ADD chicken fajita **+3**
ADD mushrooms and rajas **+3**
ADD chorizo **+2**
ADD pickled jalapeños **+2**

SOUPS AND SALADS

CALDO DE POLLO chicken, avocado, crispy flour tortillas, cilantro, fresh vegetables, chipotle, rice **SM 6 · LG 11**

SOPA DE TORTILLA ancho-spiced tomato soup with chicken, crispy tortilla strips, queso fresco, crema, avocado, cilantro **SM 6 · LG 11**

POZOLE VERDE vegan tomatillo broth, hominy, cilantro, lime, sliced avocado, crispy tortilla strips, cotija cheese, radish and sliced cabbage **SM 6 · LG 11**

GRILLED AVOCADO CAESAR romaine hearts, pumpkin seeds, parmesan, croutons, roasted garlic chipotle caesar dressing **14**

Side grilled avocado caesar **6**

EL CHILE SALAD romaine hearts, grilled corn, tomatoes, jicama, cucumber, carrots, black beans, avocado, queso fresco, crispy flour tostadas **12**

El Chile side salad **5**

DRESSINGS: Poblano ranch · Ancho-orange vinaigrette · Cider vinegar & oregano olive oil · Chipotle caesar

ADD grilled redfish filet **+10**
ADD 5 mojo gulf shrimp **+8**
ADD beef fajita **+5**
ADD chicken fajita **+4**

FROM THE GRILL

CHARBROILED FAJITAS* grilled poblanos, caramelized onions, mojo butter sauce
Beef 27 · Chicken 25 · Half and Half 26
Veggie zucchini, mushroom, poblanos and onions, jack cheese **18**
ADD 5 mojo gulf shrimp **+8**

*Served on a sizzling skillet with charro beans, pico de gallo, guacamole salad, crema, jack cheese and your choice of tortillas.

SHRIMP FAJITAS 8 mojo gulf shrimp served sauteed with mojo sauce and pico de gallo served on a bed of white rice in a sizzling skillet. With black beans, tortillas and a guacamole salad on the side **27**

ARRACHERA* 8oz grilled steak, chile toreado, tex-mex enchilada, spanish rice, refried beans, guacamole salad, green onions **25**

POLLO A LA PARRILLA grilled airline chicken, poblanos and onions, mushrooms, pico de gallo, black beans, white rice, tortillas. Your choice of poblano cream or mole rojo **19**

SPECIALITIES

REDFISH CHILTEPIN beer battered or grilled redfish fillet, charred parmesan green beans, chiltepin sauce, jicama carrot slaw and white rice **25**

SHRIMP RELLENO corn, zucchini, spinach, goat cheese. Topped with creamy chipotle sauce. Served with white rice and spinach salad **26**

CRISPY BARBACOA RELLENO beef and jack cheese inside a breaded poblano with creamy chipotle & escabeche served with a side of spanish rice & spinach salad **21**

BRAISED PORK RELLENO escabeche, poblano cream, white rice and spinach salad **20**

VEGGIE RELLENO zucchini, corn, spinach and jack cheese stuffed poblano pepper with poblano and chipotle crema sauces, tomatillo pico, white rice and spinach salad **18**

FLAUTAS with jack cheese and your choice of chicken tinga or beef barbacoa taquitos, lettuce, tomato, guacamole, crema, rice, refried beans **17**

EN NOGADA RELLENO beef mixed with almonds and spices. Topped with mole de nuez, pomegranate, goat cheese and cilantro. With a side of charred parmesan green beans

ENCHILADAS

Choice of beans and rice. All enchiladas come with jack cheese. *All refried beans comes with cheese

CHOOSE A FILLING

Chicken tinga 16
Veggies spinach, rajas, corn **15**
Shrimp mushrooms, achiote corn, rajas **18**
Beef barbacoa 17
Shiitake barbacoa 17
Braised pork 17
Jack cheese and queso fresco 14
Picadillo 17

PICK A SAUCE

Mole rojo sesame seeds
Ranchera salsa jack cheese
Verde crema, queso fresco, cilantro
Poblano cream sauce crema, cilantro, queso fresco
Creamy chipotle charred jalapeño aioli, cilantro
Chile con carne jack cheese
Enfrijolada sauce sour cream, queso fresco

TEX-MEX ENCHILADA PLATTER 3 jack cheese enchiladas topped with chile con carne, spanish rice, refried beans **18**

*We proudly serve cage-free eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TACOS/BURRITOS

All burritos come filled with jack cheese and your choice of beans and rice inside

MAKE YOUR TACO PUFFY +1

CHICKEN TINGA avocado, pico and jack cheese 4 / 9

PICADILLO lettuce, pico, queso fresco 4.5 / 9.5

BRAISED PORK onion, cilantro, chiltepin sauce, chicharrones, topped with guacamole 4.5 / 9.5

BEEF BARBACOA onion, cilantro and lime wedge 4.5 / 9.5

ADD guacamole +.50

VEGGIE corn, poblanos, onions, red pepper, spinach, cotija cheese, avocado 4.25 / 9.25

CRISPY SHRIMP lettuce, pico de gallo, poblano ranch, avocado 5 / 10

REDFISH choice of grilled or fried. Cabbage, pico de gallo, jalapeno aioli, cilantro 6 / 11

SHIITAKE BARBACOA lettuce, pico, guacamole, cotija cheese 5 / 10

LUNCH

AVAILABLE MONDAY–FRIDAY 11–3

PUFFY TACO PLATE tinga de pollo, beef picadillo, barbacoa, or veggie puffy tacos, lettuce, tomato, guacamole, queso fresco, spanish rice, refried beans 14

TACO PLATE two tacos, choice of beans and rice 13

FAJITA TACO PLATE grilled chicken or steak fajita tacos with jack cheese, spanish rice, and charro beans with chimichurri sauce 15

CHALUPAS chicken tinga or beef picadillo, refried beans, lettuce, tomatoes, guacamole, queso fresco, spanish rice 14

VEGGIE CHALUPAS corn and spinach, mushrooms, poblanos, onions, black beans, queso fresco, white rice 14

TORTA chicken tinga, cochinita pibil or beef barbacoa, refried beans, jack cheese, pico de gallo, jalapeño aioli, chile toreado, choice of potatoes 14

SHRIMP TORTA black refried beans, jack cheese, green onions, spinach, jalapeno aioli, avocado choice of potatoes 15

SOUP & SALAD choice of a cup of pozole verde, caldo de pollo, or sopa de tortilla and either the grilled avocado caesar or el chile salad 11

ADD chicken +4

ADD beef +5

ADD 3 mojo gulf shrimp +4

DESSERTS

Tia Abby's Chocolate Pie with vanilla ice cream and a raspberry drizzle 9

Churro donuts honey and cinnamon sugar 7

Tres leches cake 7

Vanilla flan 6

Ice creams chocolate, vanilla, strawberry 4

BEER

$1 OFF FOR HAPPY HOUR

Corona light 4.5

Pacifico 5

Negra Modelo 4.5

Dos Equis Lager 4.5

Lonestar Tallboy 4.5

Miller Lite 4

Modelo Especial 5

Rotating Draft Beer MKT

Rotating N/A Beer 6

MARGARITAS

HAPPY HOUR $2 OFF

MAKE IT SPICY +1

ADD A FLAVOR +1

CLASSIC Casa Lujo, triple sec, lime juice, agave. Frozen or on the rocks 9

TOP SHELF FROZEN Socorro Blanco, jalisco orange liqueur, lime juice, agave 13

CHILANGO Casa Lujo Blanco frozen margarita, orange, tabasco, el chile rim 11

LA MANGONADA Casa Lujo Blanco frozen mango margarita with chamoy 11

PERFECT Socorro Blanco, Jalisco orange liqueur, lime juice, on the rocks 12

LA FLACA Milagro Reposado, lime, agave, topo chico, on the rocks 12

SPICY SANDIA El Jimador Silver, muddled jalapeno, agave, watermelon, lime juice, on the rocks 11

GHOST MARGARITA Ghost Tequila, orange liqueur, lime juice, el chile rim, choice of mango or strawberry pure, on the rocks 12

LA RUSA charred pineapple infused Astral Reposado, triple sec, fresh fruit juices, chamoy and lemon lime soda 12

MEZCAL MARGARITA 400 Conejos, Grand Marnier, lime, orange slice 14

PALOMINO Dulce Vida Grapefruit, Fever Tree Sparkling Pink Grapefruit, Lime Juice, Agave 11

COCKTAILS

HAPPY HOUR $2 OFF

SEASONAL ASTRAL BLANCO FROZEN MKT

NITRO INFUSED KETEL ONE ESPRESSO MARTINI 12

JACKED SANGRIA Jack Daniel's, spanish wine, fruit juices 10

EL CHILETINI Herradura Reposado, Jalisco orange liqueur, lime juice, splash of olive juice 13

MICHELADA your choice of beer, el chile rim 8

MEXICAN BLUEBERRY MOJITO Cazadores Reposado, muddled blueberries, mint, simple syrup, lime, topped with lemon soda 11

OLD FASHIONED Bulleit Bourbon, Angostura, orange, bitters, luxardo cherries, orange slice 12

SUB Woodford Reserve +2

SUB 400 Conejos +1

NON-ALCOHOLIC BEVERAGES

Topochico 3.5

Mexican coke 4

Black iced tea 3

Agua fresca 4

Strawberry

Prickly pear

Mango

Cantaloupe

Watermelon

Raspberry

Maine root soda 3

Mexicane cola

Diet mexicane cola

Lemon lime soda

Doppelganger

Root Beer

Specials

El CHILE CAFÉ Y CANTINA

*Parties of 8 or more will automatically have 20% gratuity included on bill.