

CHILE

CAFÉ Y CANTINA

SNACKS

VEGAN 'CHICHARRONES' chile, lime, cholula 8

CRISPY PANKO CALAMARI tomatillo-mango pico, habanero aioli 12 • HH 9

NACHOS CLÁSICOS 10 • HH 7
refried beans, jack cheese, pickled jalapenos
ADD beef or chicken 4
ADD barbacoa 4
ADD shrimp 5

CREAMY QUESO BLANCO house made tostadas SM 8 • HH 5 | LG 11 • HH 8
ADD poblanos, onions and mushrooms 3
ADD chorizo 3
ADD beef fajita 4

EMPANADAS black bean masa, beef picadillo, chiltepin lime salsa, lettuce, pico 10 • HH 7

APPETIZERS

CEVICHE* corvina, tomato, red onion, serrano, cilantro, lime juice, housemade tostadas 14 • HH 11

GRILLED PINEAPPLE SALMON CEVICHE* atlantic salmon marinated in susto mezcal, grilled pineapple, citrus, avocado, cilantro, sweet peppers, housemade tostadas 15 • HH 12

GUACAMOLE avocado, tomato, red onion, serrano, cilantro, lime juice, housemade tostadas 13

QUESO FLAMEADO melted jack cheese, pico de gallo, flour tortillas 10 • HH 7
ADD mushrooms, poblanos and onions 3
ADD chorizo 3
ADD beef fajita 4

QUESADILLAS flour tortillas, jack cheese, pico de gallo, guacamole salad 9
ADD **VEGGIE** nopalito, poblanos and onions 2
ADD **CHORIZO AND POTATOES** 3
ADD **BEEF OR CHICKEN FAJITA** 4

SOUP AND SALADS

ALMA'S SOPA DE TORTILLA ancho-spiced tomato soup with chicken, tortilla strips, queso fresco, crema, avocado, cilantro SM 7 • LG 10

POZOLE VERDE vegan tomatillo broth, hominy, cilantro, lime, sliced avocado, crispy tortilla strips SM 6 • LG 9

GRILLED AVOCADO CAESAR romaine hearts, pumpkin seeds, parmesan, roasted garlic chipotle caesar dressing 10

EL CHILE SALAD green leaf lettuce, grilled corn, tomatoes, jicama, carrots, black beans, avocado, queso fresco, crispy flour tostadas 9

ADD beef or chicken fajita 5
ADD grilled gulf shrimp 6
ADD grilled redfish fillet 8

DRESSINGS poblano ranch • ancho-orange vinaigrette • cider vinegar & oregano olive oil

SIDES

papas verdes 6 • chiles toreados 2 • 3 handmade tortillas 2
grilled nopalitos 5 • 4 grilled gulf shrimp 6 • side salad 6
side caesar 6 charred parmesan green beans 4

FROM THE GRILL

served on a sizzling skillet with charro beans, pico de gallo and guacamole salad

CHARBROILED FAJITAS* grilled poblanos, caramelized onions, red bell peppers
BEEF 23
CHICKEN 20
HALF AND HALF 21
VEGGIE nopalito, mushroom, poblanos and onions, jack cheese 16
ADD 4 grilled gulf shrimp in mojo butter 6

SHRIMP FAJITAS 6 grilled gulf shrimp in mojo butter, pico de gallo, white rice 25

ARRACHERA* 8 oz grilled steak, chile toreado, tex-mex enchilada, spanish rice, refried beans, guacamole salad 26

SPECIALTIES

POLLO POBLANO grilled chicken, poblanos and onions, mushrooms, pico de gallo, poblano cream sauce, guacamole salad, white rice, tortillas 17

POLLO CON MOLE ROJO grilled chicken, red mole sauce, sesame seeds, spanish rice, refried beans, tortillas 17

CHALUPAS chicken tinga or beef picadillo, refried beans, lettuce, tomato, guacamole, spanish rice 14

CRISPY BARBACOA RELLENO beef, caramelized onion, and jack cheese stuffed panko-crusting poblano with salsa ranchera and spanish rice 17

GUAJILLO PORK RELLENO shredded pork stuffed poblano, guajillo pumpkin salsa, crema, and spanish rice 17

VEGGIE RELLENO chayote, corn, spinach and jack cheese stuffed poblano pepper with poblano and chipotle cream sauces, tomatillo pico and white rice 16

ARBOL GRILLED SHRIMP 6 gulf shrimp, arbol salsa ranchera, white rice, tomatillo pico, guacamole, tortillas 23

REDFISH CHILTEPIN beer battered or grilled redfish fillet, charred parmesan green beans, chiltepin lime salsa, cucumber carrot slaw 25

ENCHILADAS

choice of white or spanish rice and refried, charro or black beans

CHOOSE A FILLING:

CHICKEN TINGA jack cheese 15

VEGGIES jack cheese 14

SHRIMP mushrooms, corn relish and jack cheese 17

SHREDDED PORK 16

JACK CHEESE AND QUESO FRESCO 14

PICK A SAUCE:

MOLE ROJO sesame seeds

VERDE green tomatillo salsa, crema, cilantro

POBLANO CREAM SAUCE crema, cilantro, queso fresco

GUAJILLO PUMPKIN SEED SALSA queso fresco, cilantro

CREAMY CHIPOTLE charred jalapeno aioli

ENFRIJOLADA crema, queso fresco

CHILE CON CARNE jack cheese

TEX-MEX ENCHILADA PLATTER 3 jack cheese enchiladas topped with chile con carne, spanish rice, refried beans 17

TACOS

CHICKEN TINGA guacamole, queso fresco 4.5

SHREDDED PORK escabeche onions, queso fresco 4.5

BEEF BARBACOA guacamole, pico de gallo 5

NOPALITO cactus, poblanos and onions, avocado, queso fresco 4.5

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

ACHIOTE SALMON cucumber carrot slaw, jalapeno aioli, avocado, cilantro 6

FLAUTAS crispy chicken or beef barbacoa and jack cheese taquitos, lettuce, tomato, guacamole, crema, spanish rice, refried beans 16

PUFFY TACO PLATE tinga de pollo, beef picadillo, barbacoa, or veggie puffy tacos. lettuce, tomato, guacamole, queso fresco, spanish rice, refried beans 15

el CHILE

CAFÉ Y CANTINA

MARGARITAS

CLASSIC jimador reposado, triple sec, lime juice, agave, on the rocks 9 • HH 6

FROZEN classic margarita 9 • HH 6
 ADD cantaloupe + 2
 ADD prickly pear + 2
 ADD sangria + 2

CHILANGO frozen margarita, orange, tabasco, el chile rim 10

LA MANGONADA frozen mango margarita with chamoy and a tamarind straw 12 HH 10

PERFECT volcan blanco, cointreau, lime juice, salt rim, on the rocks 12

LA FLACA espolon, lime, agave, topo chico, on the rocks 10

COCKTAILS

SANGRIA spiked red or white spanish wine, fruit juices 9 HH 7

EL CHILE-TINI herradura reposado, cointreau, lime juice, agave, splash of olive juice 13

MICHELADA dos xx, el chile rim 7 HH 5

FROZEN PALOMA grapefruit, volcan silver, lime, agave, blood orange, black salt 12

SMOKEY CANTINA COLADA pinnapple, coconut, lime, dark pinnapple rum, susto mezcal. served frozen 12

LA RUSA titos vodka, citrus, grilled pineapple, chamoy & el chile rim 12 HH 10

HORA DE ORO ginger and turmeric infused flor de cana rum, lemon, agave, ginger beer 12

PARA TOMAR

seasonal aqua frescas 4 • topo chico 4 • mexican coke 4
 black currant iced tea 3 • hibiscus iced tea 3 • mighty leaf hot tea 4
 peruvian coffee 3 • soft drinks 3

BRUNCH

WEEKENDS 10-3 • HOLIDAYS 11-3

BIG ASS MIMOSA • 5 MICHELADA • 5 BLOODY MARY • 7 CANTALOUPE MARGARITA • 7

MIGAS scrambled eggs, crispy corn tortilla strips, tomatoes, onions, serrano peppers, jack cheese, crispy potatoes, black beans, tortillas 11

BANDERA BURRITO chorizo-egg-potato burrito, guajillo salsa, tomatillo salsa, crema, black beans 13

STEAK AND EGGS* arrachera, poblanos and onions, jack cheese, 2 eggs, crispy potatoes, refried beans, tortillas 16

BARBACOA CON HUEVOS RANCHEROS* barbacoa, two eggs, salsa ranchera, crispy potatoes, refried beans, tortillas 15

PUFFY HUEVOS RANCHEROS* 2 open-faced puffies, refried beans, two eggs, salsa ranchera, queso fresco, crispy potatoes, applewood smoked bacon 13

CHILAQUILES VERDES* housemade corn tostadas, tomatillo salsa, crema, queso fresco, two eggs, black beans 11
 ADD chicken or steak 4

WINE

SPARKLING

MARQUÉS DE CÁCERES CAVA

spain 9 / 34 • HH 7

BEV 'GLAM' SPARKLING ROSE

250ml can, california 10 • HH 8

ROSE

HONORO VERA ROSÉ

spain 9 / 34 • HH 7

WHITE

BEV PINOT GRIGIO

250ml can, california 10 • HH 8

ABADIA DE SAN CAMPIO ALBARINO

spain 11 / 42 • HH 9

RED

CATENA VISTA FLORES MALBEC

spain 12 / 44 • HH 10

BEER

BOTTLES

CORONA LIGHT 4

PACIFICO 4

NEGRA MODELO 4

DOS EQUIS LAGER 4

BOHEMIA 4

MILLER LITE 3.5

CANS

MODELO ESPECIAL 4

LONESTAR TALLBOY 4

ROTATING LOCAL BEERS 5

LUNCH

AVAILABLE MONDAY-FRIDAY 11-3

TACO PLATE two tacos, white rice, black beans, or refritos 13

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

VEGGIE CHALUPAS nopalito, mushrooms, poblanos, onions, black beans, queso fresco. white rice 12

TORTA shredded pork or beef barbacoa, refried beans, jack cheese, pico de gallo, jalapeno aioli, chile toreado, crispy potatoes 14

AVOCADO TORTA sliced avocado, poblanos and onions, jack cheese jalapeno aioli, cucumber carrot salad 14

SOUP & SALAD choice of a cup of pozole verde (v) or sopa de tortilla and either the grilled avocado ceaser or el chile salad 10

ADD beef or chicken fajita 5

ADD grilled gulf shrimp 6

DESSERTS

MEXICAN CHOCOLATE PIE

vanilla ice cream, raspberry-mezcal sauce 7

TRES LECHES CAKE

whipped cream 7

VANILLA FLAN seasonal 8

HANDMADE ICE CREAMS 6

raspberry chipotle
 chocolate chip
 mexican chocolate
 mexican vanilla
 cajeta
 coconut sorbet

YES,
 WE CATER!

email us at
catering@elchilecafe.com
 with your inquiry

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