



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**

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**

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, hominey, 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 • chipotle caesar

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**

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

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 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

SPICY SANDIA jalapeno-watermelon infused tequila, watermelon puree, lime juice, agave 11

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

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

MIMOSA • 2 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

SPARKLING

MARQUÉS DE CÁCERES CAVA
spain 9 / 34 • HH 7

ROSE

HONORO VERA ROSÉ
spain 9 / 34 • HH 7

WINE

WHITE

ABADIA DE SAN CAMPIO ALBARINO
spain 11 / 42 • HH 9

RED

AMALAYA MALBEC
Argentina 8 / 30 • HH 6

BEER

CORONA LIGHT 4

PACIFICO 4

NEGRA MODELO 4

DOS EQUIS LAGER 4

MILLER LITE 3.5

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

YES,
WE CATER!

email us at
catering@elchilecafe.com
with your inquiry

HUEVOS MOTULEÑOS* two eggs, corn tortilla, black bean purée, guajillo salsa, crema, queso fresco, crispy potatoes 11

HUEVOS DIVORCIADOS* two eggs, corn tortilla, tomatillo salsa, guajillo salsa, queso fresco, black beans, crispy potatoes 11

NOPALITO OMELETTE two egg omelette, nopalitos, tomatoes, onion, serrano peppers, jack cheese, salsa ranchera, crema, crispy potatoes, black beans 14

BREAKFAST TORTA sliced avocado, fried eggs, poblanos and onions, jack cheese, jalapeno aioli, cucumber carrot slaw 15

BREAKFAST TACO PLATE two tacos, refried beans, crispy potatoes 10

TRADICIONAL chorizo, egg, potato

GRINGO bacon, egg, jack cheese

MACHO carne asada, egg, jack cheese

AUSTIN nopalitos, egg, pico de gallo, jack cheese

O SPECIAL refried beans, jack cheese, bacon

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