

EL JEFE

TACO TUESDAY Y TACO THURSDAY

ONE DAY A WEEK IS NOT ENOUGH

\$5

BAJA FISH

Beer Battered Mahi, Chipotle Remoulade, Cabbage, Pico de Gallo

PORK CARNITAS

Salsa Verde, Radish, Chicharron

POLLO VERDE

Chipotle Remoulade, Queso Fresco, Pickled Onions

SHRIMP

Spanish Chorizo, Avocado Crema, Radishes, Arbol Sauce

CARNE ASADA

Avocado - Tomatillo Sauce, Shaved Onions

VEGAN POTATO FLAUTAS

Cabbage, Pico de Gallo, Arbol Sauce

6PM-9PM

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.
18% GRATUITY ADDED TO TABLES OF 6 OR MORE.

EL JEFE

DESERT CANTINA

ENTORTIJOS

PINWHEELS Pork Rinds, Tajin, Tapatio	\$6		
FRIJOLE CHARROS Navy beans, Sausage, Pork Rinds, Onion, Chipotle, Garlic	\$6	QUESA BIRRIA TACOS Birria, Queso Mixto, Consommé	\$16
BRUSSEL SPROUTS Chipotle, Honey, Dijon, Hoisin, Lime	\$12	BIRRIA RAMEN Consommé, Cilantro, Onion, Boiled Egg, Serano, Lime	\$17
VEGAN CAULIFLOWER Breaded, Arbol Sauce	\$12	VAMPIRO TACOS Birria, Aji Verde, Pickled Red Onion	\$17
CHILES GUEROS Yellow Chiles, Onion, Red Bell, Garlic, Queso Mixto	\$15	SAGUARO WINGS House Made Buffalo Sauce, Queso Fresco, Green Onion, Jalapeno Ranch	\$19
QUESO FUNDIDO Queso Mixto, Serrano, Chorizo, side of Corn Tortillas	\$15		

COCTELES

\$16



YO SOY GROOT
mezcal, lime,
honeydew, pineapple,
mint air



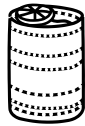
UN POCO PICANTE
tequila blanco, lime,
agave, ancho reyes verde



VINO AGRIO
whiskey, lemon, lime
sugar, malbec float



A MONK IN MEXICO
mexican whiskey, dark rum,
green chartreuse, demerara,
mole bitters



MEXICAN FIRING SQUAD
rosaluna mezcal, lime,
housemade grenadine,
angostura bitters



ESPRESSO MARTINI
tequila, vanilla-cinnamon
horchata, mr.black coffee
liquor, espresso



MI AMIGO VIC
tequila, mezcal,
dry curacao, lime,
orgeat

THURSDAY
8PM-1AM



FRIDAY-SATURDAY
8PM-1:30AM

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EL JEFE

DESERT CANTINA

THE CLASSICS

\$16



Our classics are made with agave spirits, but can be prepared with substitutions upon request

PALOMA

tequila, grapefruit, soda

MARGARITA

tequila, lime, agave

OLD FASHIONED

mezcal, bitter, orange oils

DAIQUIRI

mezcal, lime, simple

EQUAL PARTS COCKTAILS

\$16

PAPER PLANE

bourbon, lemon, aperol, nonino amaro

LAST WORD

mezcal, maraschino, lime

NEGRONI FRESA

mezcal, sweet vermouth, strawberry infused contratto, orange oils

OYE COMPA

fernet branca, green chartreuse, lime, sugar

BEER

\$8

CALIDAD Agua Fresca

CALIDAD Mexican Lager

LA QUINTA Even Par IPA

CVB 1-10 IPA

DESERT BEER CO. Watermelon Sour

DUCK FOOT BREWING The Looker

SOUTHNORTE SEA Reina Dark Lager

WINE

RED

MARUXA MENCÍA VALDEORRAS - Mencia

\$14 GLASS / \$50 BOTTLE

OCHO Y MEDIO TIERRA DE CASTILLA - Malbec

\$14 GLASS / \$50 BOTTLE

COTO DE GOMARIZ THE FLOWER AND THE BEE - Tinto

\$16 GLASS / \$60 BOTTLE

WHITE

ALBET I NOYA PENEDES LIGNUM - Blanc

\$14 GLASS / \$50 BOTTLE

OCHOA CALENDAS - Chardonnay

\$14 GLASS / \$50 BOTTLE

SIERRA DE TOLOÑO - Viura

\$16 GLASS / \$60 BOTTLE

SPARKLING

CUNE CAVA BRUT N.V - Cava

\$16 GLASS / \$60 BOTTLE

ROGER GOULART CAVA BRUT RESERVA - Cava

\$16 GLASS / \$60 BOTTLE

ROSE

ALBET I NOYA PENEDES CURIOSA ROSAT - Still

\$14 GLASS / \$50 BOTTLE

ROGER GOULART CAVA BRUT CORAL - Sparkling

\$14 GLASS / \$50 BOTTLE

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