

# 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

## COCHINITA PIBIL

Cochinita Pork, Pineapple,  
Chipotle Mayo, Pickled Red Onions,  
Micro Cilantro

## CHICKEN TINGA

Chicken Tinga, Queso Fresco, Sour  
Cream, Pickled Red Onions,  
Micro Cilantro

## SHRIMP

Spanish Chorizo, Avocado Crema,  
Radishes, Arbol Sauce

## SHORT RIB

Short Rib Beef, Pecans,  
Habenero Sauce, Watercress

## VEGAN POTATO FLAUTAS

Cabbage, Pico de Gallo, Arbol Sauce

## VEGAN HONGOS

Mushrooms, Hittachoche Aioli,  
Scallions, Crispy Shallots

**ADD** Queso Fresco + 2

# 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.

**ENCHILADAS**

# EL JEFE

DESERT CANTINA

- PINWHEELS** \$6  
Pork Rinds, Tajin, Tapatio
- BRUSSEL SPROUTS** \$12  
Chipotle, Honey, Dijon, Hoisin, Lime
- VEGAN CAULIFLOWER** \$12  
Breaded, Arbol Sauce
- QUESO FUNDITO** \$15  
Queso Mixto, Serrano, Chorizo, side of Corn Tortillas
- BIRRIA RAMEN** \$17  
Consommé, Cilantro, Onion, Boiled Egg, Serano, Lime
- VAMPIRO TACOS** \$17  
Birria, Aji Verde, Pickled Red Onion
- SAGUARO WINGS** \$19  
House Made Arbol Sauce, Queso Fresco, Green Onion, Jalapeno Ranch

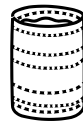
- GLUTEN FREE CHURROS** \$10  
Chocolate, Piloncillo, Espresso Sauce
- DATE BREAD PUDDING** \$10
- DEEP FRIED ICE CREAM** \$12
- 2 SCOOPS VANILLA** \$6

## COCTELES

\$16



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



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



**VINO AGRIO**  
whiskey, lemon, lime  
sugar, red wine 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



# 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

### 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

DUCK FOOT BREWING The Looker

SOUTHNORTE SEA Reina Dark Lager

RUN WILD IPA Non-Alc IPA

CERVEZA ATHLETICA Non-Alc Mexican 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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