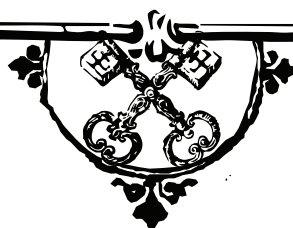


# J E F E



# C O C I N A

## SMALL PLATES

**GUACAMOLE** 15  
(vg) Avocado, tomatillo, queso fresco, housemade chips

**HOUSEMADE CHIPS AND SALSA** 10  
(df, v) Trio of salsas - tomatillo, chipotle, habanero-mango

**JEFE DIP SAMPLER** 18  
(vg) Queso, guacamole, chipotle crema, housemade chips, yuca frita

**CHIPS AND QUESO** 12  
(vg) Fresh house made chips, Jefe queso

**YUCA FRITA** 15  
(vg) Fried yuca, escabeche, chipotle crema

**NACHOS** 15  
(vg) Housemade chips, queso sauce black bean, pico de gallo, guacamole  
*Add beef, carnitas, tinga, or vegan chorizo 5*  
*Sub fries for chips 2*

**ELOTE** 11  
(vg) Grilled corn, jalapeno aioli, Cotija, onion, guajillo, cilantro

**AVOCADO SALAD** 14  
(vg) Avocado, cherry tomatoes, radish, red peppers, red onion, cucumber, fresh herb dressing, queso fresco, romaine, pepita & sunflower  
*Add shrimp 8*  
*Add 4oz mahi mahi 8*

## TACOS

- TWO TACOS PER ORDER -

**OLD STYLE** 13  
Crunchy tortilla, guacamole, beef picadillo, lettuce, pico de gallo, queso, crema

**QUESABIRRIA** 14  
Braised adobo beef, Oaxaca cheese, charred jalapenos and onion, cilantro, birria broth

**CHICKEN TINGA** 13  
(df) Chicken tinga, avocado salsa, jalapeno, radish & cotija

**PESCADO** 15  
(df, sf) Blackened mahi mahi, cabbage slaw, garlic mayo, pineapple salsa

**VEGAN CHORIZO** 12  
(v) Vegan chorizo, potatoes, pico de gallo, avocado & radish

**CARNITAS** 13  
Confit pork, avocado salsa, onion, cilantro, lime

**SHRIMP** 15  
(cs)(df) Sauted shrimp, garlic mayo, cabbage, pico de mango, toasted coconut

## PLATOS

**CARNE ASADA** 34  
Flank, rice and beans, avocado salsa, grilled onion, and tortillas

**ENCHILADAS VERDES** 20  
Pulled chicken, salsa verde, lettuce, queso fresco, crema, Mexican rice, black beans

**JEFE BURGER** 18  
Two 4oz beef patties, applewood smoked bacon, cheddar cheese, citrus-chipotle BBQ, lettuce, tomato, mayo, crispy fried onions, side of shoestring fries

**CHIPOTLE CHICKEN BOWL** 20  
Pollo asado, black beans, rice, pico de gallo, chipotle crema, lettuce, queso fresco

**JEFE HOT DOG** 16  
Grilled all-beef hot dog, bacon, queso, onion, jalapeno, with fries

## SIDES

**ARROZ MEXICANO** (v) 5

**FRIJOLE CHARROS** 7

**GUACAMOLE** (vg) 8

**BEANS & RICE** 8

**SINGLE SALSA** (v) 4

**HOUSEMADE CHIPS** 4

**JEFE SALAD** (vg) 7

## POSTRES

**FRIED ICE CREAM** 9  
Chocolate sauce, whipped cream

**SORBET** 6  
(df) Seasonal sorbet

**SEASONAL TRES LECHES** 9  
Honey infused berries

(n) contains nuts (cs) shellfish (sf) seafood (df) dairy free (vg) vegetarian (v) vegan

\* THIS PRODUCT IS SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. A 3% FEE IS ADDED TO ALL CREDIT CARD PURCHASES.

## COCKTAILS

*JEFE ORIGINAL MARGARITA* 15  
Blanco, Curaçao, lime

*MARGARITA DE MELÓN* 15  
Blanco, melon, lime, apple, cucumber, tajin

*PRIMO MARGARITA* 19  
Reposado, coriander infused Curaçao, fresh lime, agave, black lava salt

### ROTATING SPECIAL

An ever-changing selection of wonder, ask your server

*JEFE MOJITO* 14  
Rum, Cachaça, tamarind, lime, mint

*JEFE OLD FASHIONED* 15  
Bourbon, banana, mole, bitters

*OAXACAN OLD FASHIONED* 15  
Anejo, mezcal, xila, agave, bitters, smoked saline

*PALOMA FANTASMA* 14  
Blanco, blood orange, clarified citrus, rosemary

*LA TORMENTA* 14  
Hibiscus infused pisco, prosecco, guava, lemon, agave

*ROJO PUNCH* 14  
Anejo, ancho, lemon, raspberry, honey, oregano, bitters

*PIÑA DE FUEGO* 14  
Rum, ancho verde, pineapple, passionfruit, tajin-pineapple syrup, fire tincture

## BEER

### BEERS ON TAP

*FALLING KNIFE HIDDEN TEMPLE (12oz)* 8.5  
Hazy IPA – Minneapolis, MN

*CALI SQUEEZE BLOOD ORANGE* 8.5  
Wheat Ale – California

*NINE MILE X ORO BY NIXTA MAZORCA DORADA* 8.5  
Heirloom Corn Lager – Bloomington, MN

*PACIFICO* 6.5  
Mexican lager – Mazatlan, Mexico

*PRYES MIRACULUM* 8.5  
Midwest IPA – Minneapolis, MN

*ROTATING TAP* 8.5

### BOTTLED/CANNED

*MODELO ESPECIAL* 8.5  
Lager – Mexico

*SOCIABLE CIDER WERKS FREEWHEELER* 8.5  
Cider – Minneapolis, MN

*LAGUNITAS HOPPY REFRESHER N/A* 8.5  
Non-alcoholic – California

*HEINEKEN 0.0% N/A* 8.5  
Non-alcoholic – Netherlands

## NON-ALCOHOLIC

*AGUA DE JAMAICA* 6 *PELLEGRINO* 6  
1-liter

*TOPO CHICO LIME* 5

*MEXICAN COKE* 5 *HOUSEMADE HORCHATA* 5

*JARRITOS* 5 *SPRITE, COKE, DIET COKE* 4

*HOT TEA* 4

## COCINA FLIGHTS

*MARGARITA FLIGHT* 22  
Jefe Margarita, Primo Margarita, Margarita de Melón

*REPOSADO FLIGHT* 24  
Corralejo Reposado, Hussongs Reposado, El Tesoro Reposado

*MEZCAL FLIGHT* 25  
Fidencio Classico, Del Maguey Vida, Madre Black

*TOP SHELF FLIGHT* 40  
La Adelita Black Añejo Cristalino, Clase Azul Reposado, El Tesoro Añejo

## WINE

### BUBBLES

*CUNE CAVA BRUT* 12  
Penedès, Spain

### WHITE

*TWIN PEAKS VINHO VERDE* 12  
Portugal

*SANTO TOMAS MISSION BLANCO* 15/56  
Valle de Gaudalupe, Mexico

### RED

*SANTA JULIA TEMPARNILLO* 12  
Mendoza, Argentina

*SANTO TOMAS MISSION TINTO* 15/56  
Valle de Gaudalupe, Mexico

*ROSÉ SANGRIA* 12