TARTERS

QUESADILLA 10.25

Musso Farms Pueblo Green Chile Tortilla Mixed Cheese / Roasted Pepper Mix Bleu Cheese Aioli

Add All Natural Chicken +3 Add Grilled Marinated Steak +4

CEVICHE * 12.99

Shrimp / Scallops / Spicy Tomato Salsa Avocado / Cilantro

CHILE CON QUESO 8.99

Traditional & Mexican Cheeses Handmade Salsa

Add Seasoned Ground Beef or Chorizo +1.5

HOUSEMADE GUACAMOLE 11.99

Fresh Avocado / Vine Ripened Tomatoes Onion / Cilantro / Fresh Lime Signature Blend of Seasonings

NACHOS BRAVA 11.99

Fresh Tortilla Chips / Black Beans Mixed Cheese / Chile Con Queso Pickled Onion / Sour Cream / Guacamole Salsa Fresca / Jalapenos

Add Seasoned Ground Beef +2 Add All Natural Chicken +3 Add Marinated Steak +4

CRISPY PORK TAQUITOS 9.99

Guacamole / Cilantro Lime Crema Shredded Lettuce / Salsa Fresca / Cotija

AVOCADO FRIES 9.99

Tempura Battered / Lightly Fried Jalapeno Syrup / Lime Crema

CHILE RELLENO 8.99

Cheese Stuffed Anaheim Pepper Hatch Red Chile / Cotija / Fresh Cilantro

COCONUT SHRIMP 13.99

Four Jumbo Shrimp / Fresh Flaked Coconut Cilantro Lime Rice / Fresh Mango Salsa Housemade Mango Chutney

GREENS & SOUPS

Signature Salad Dressings: Bleu Cheese Aioli / Honey Mustard / Tequila Lime Vinaigrette / Ranch

CLUB SALAD 14.99

Lightly Fried All Natural Chicken Tenders / Mixed Greens / Fresh Avocado Hickory Smoked Bacon / Mixed Cheese / Pico de Gallo

FAJITA CHICKEN TACO SALAD 14.99

Marinated Grilled Chicken / Sauteed Peppers & Onions / Black Beans Mixed Cheese / Sour Cream / Guacamole / Fried Tortilla Bowl

FIESTA CHICKEN SALAD 14.99

Strips of Seasoned Grilled All Natural Chicken / Mixed Greens / Cilantro / Tortilla Strips Signature Tequila Lime Vinaigrette / Chipotle Peanut Sauce

PORK CHILE VERDE 8.99

Slow Roasted Shredded Pork / Melted Cheese / Cilantro / Flour Tortillas

BURRITOS Served with Spanish rice and refried beans. Add sliced avocado, guacamole or sour cream +1.29

Chimi Style +2 Lightly Fried with Guacamole and Sour Cream

GRANDE **1** 13.99

Choice of All Natural Grilled Chicken, Seasoned Ground Beef or Pork / Mixed Cheeses Shredded Lettuce / Refried Beans / Green Chile (Spicy) or Hatch Red Chile (Mild) / Salsa Fresca Add Marinated Steak +4

TRES CERDITOS 🖋 14.99

Marinated Slow Cooked Pork / Rice / Whole Black Beans / Queso Pork Green Chile (Spicy) / Smoky Bacon / Salsa Fresca / Green Onion

Grilled Seasonal Veggies / Sautéed Peppers & Onions / Guacamole / Salsa Fresca Mixed Cheese / Whole Black Beans / Green Chile (Spicy) or Hatch Red Chile (Mild)

FAJITA CHICKEN 🖋 15.99

Grilled All Natural Chicken / Fajita Vegetables / Mixed Cheese / Shredded Lettuce Salsa Fresca / Sour Cream / Guacamole / Green Chile (Spicy) or Hatch Red Chile (Mild)

FIRE CHICKEN 🖋 15.99

Cholula Chicken / Sautéed Peppers & Onions / Jalapenos / Mixed Cheese / Chile Con Queso

FAJITA STEAK / 16.99

Grilled Marinated Steak / Fajita Vegetables / Mixed Cheese / Shredded Lettuce Sour Cream / Guacamole / Green Chile (Spicy) or Hatch Red Chile (Mild)

Marinated Steak / Blackened Shrimp / Guacamole / Sautéed Peppers & Onions Mixed Cheese / Green Chile Cream Sauce

ENCHILADAS Served with Spanish rice and refried beans unless otherwise noted.

ENCHILADA DINNER 🖋 13.99

Hand Rolled Cheese Enchiladas / Green Chile (Spicy) or Hatch Red Chile (Mild) Add Choice of Seasoned Ground Beef +2 All Natural Chicken or Slow Roasted Pork +3 Add Marinated Steak +4

SOUR CREAM & CHICKEN 14.99

Grilled Fajita Chicken / Mixed Cheese / Green Chile Cream Sauce

PORTOBELLO & SPINACH 14.99

Grilled Portobello Mushrooms / Spinach / Mixed Cheese / Hatch Red Chile (Mild)

PORK GREEN CHILE 🖋 14.99

Slow Cooked Shredded Pork / Green Chile (Spicy) / Cotija / Fresh Chopped Cilantro

STEAK & AVOCADO 🖋 15.99

Grilled Marinated Steak / Mixed Cheese / Green Chile (Spicy) / Sliced Avocado / Pickled Onion

SPECIALTIES

CARNE ASADA* 18.99

Grilled Marinated Skirt Steak Cilantro Chimichurri / Caramelized Onions Guacamole / Fresh Flour Tortillas Spanish Rice / Refried Beans

POLLO ASADO 17.99

Grilled All Natural Chicken Cilantro Chimichurri / Caramelized Onions Black Beans / Spanish Rice / Guacamole Fresh Flour Tortillas

RIBS & COCONUT SHRIMP 19.99

Half Rack of Grill Fired Ribs Lightly Fried Coconut Shrimp Cilantro Lime Rice / Seasonal Vegetables

MAHI MAHI TROPICAL 18.99

Blackened Shrimp / Green Chile Cream Sauce Mango Salsa / Čilantro Lime Rice Seasonal Vegetables

HONEY CHIPOTLE SALMON 18.99

Chipotle Honey Glaze / Grilled Seasonal Vegetables Cilantro Lime Rice / Black Beans

SLOW ROASTED CARNITAS 16.99

Award Winning / Slow Roasted Pastor Style Pork Citrus Glaze / Guacamole / Fresh Flour Tortillas Spanish Rice / Refried Beans

FAIITAS

Served on a sizzling skillet with caramelized onions and peppers, Spanish rice and refried beans.

Served with guacamole, mixed cheese, mild salsa, sour cream and tortillas.

	FOR ONE	FOR TWO	FAJITA MAGNIFICO	24.99 / 48
All Natural Chicken	17.99	35	Chipotle Barbecue Ribs	
Portobello	18.99	36	Marinated Chicken	
Marinated Steak	19.99	38	Blackened Shrimp	
Steak & Chicken Combo	19.99	38	·	
Shrimp	20.99	39		

Served with Spanish rice and refried beans.
Add sliced avocado, sour cream or guacamole +1.29

GRINGO 12.99

Seasoned Ground Beef / Queso / Chipotle Slaw Pico de Gallo / Cotija

CABO CHICKEN 14.99

Grilled BBQ Chicken / Chipotle Slaw Mango Salsa / Cotija

TACOS AL PASTOR 14.99

Crispy Seasoned Pork / Fresh Pineapple Onion / Fresh Cilantro / Cotija

CHICKEN CARBON / 14.99

Marinated All Natural Chicken / Green Chile (Spicy) Melted Cheese / Jalapeno / Guacamole / Cotija Sub Marinated Steak +4

SHRIMP & FRESH AVOCADO 15.99

Lightly Fried Shrimp / Fresh Avocado Spring Onion / Cilantro Lime Slaw Chipotle Tartar / Cotija

BLACKENED SALMON 15.99

Cilantro Lime Slaw / Chipotle Tartar Mango Salsa / Cotija

ORIGINAL BAJA 14.99

Beer Battered Fried Fish / Soft Corn Tortillas Cabbage Slaw / Chipotle Tartar Salsa Fresca / Cotija

EL JEFE HOUSE MARGARITA 6

Gran Gala Float / Frozen or on the Rocks

PORK CHILE VERDE / 7.99
Slow Roasted Shredded Pork / Melted Cheese

Cilantro / Fresh Flour Tortillas
Add Side House Salad with Salsa Fresca /
Mixed Cheese / Choice of Dressing +4

ALL NATURAL CHICKEN QUESADILLA 11.99

Musso Farms Pueblo Green Chile Tortilla All Natural Chicken / Mixed Cheese Roasted Pepper Mix / Bleu Cheese Aioli

FIESTA CHICKEN SALAD 12.99

Strips of Seasoned Grilled All Natural Chicken Mixed Greens / Cilantro / Tortilla Strips Signature Tequila Lime Vinaigrette Chipotle Peanut Sauce

LUNCH BURRITO 🖋 12.99

Lunch Size Burrito Choice of Grilled All Natural Chicken, Seasoned Ground Beef or Pork / Mixed Cheese Refried Beans / Shredded Lettuce
Green Chile (Spicy) or Hatch Red Chile (Mild)
Sub Marinated Steak +4 Chimi Style +2

LUNCH ENCHILADAS 🖋 11.99

Corn Tortillas / Mixed Cheese Green Chile (Spicy) or Hatch Red Chile (Mild)
Spanish Rice / Refried Beans
Add Choice of Seasoned Ground Beef +2
All Natural Chicken or Slow Roasted Pork +3

Add Marinated Steak +4

GRINGO TACOS 11.99

Seasoned Ground Beef / Queso / Chipotle Slaw Pico de Gallo / Cotija / Spanish Rice Refried Beans

GRILLED CHICKEN CARBON TACOS 🖋 13.99

Marinated All Natural Chicken / Green Chile (Spicy) Melted Cheese / Jalapeno / Guacamole Spanish Rice/ Refried Beans Sub Marinated Steak +3.5

ORIGINAL BAJA TACOS 13.99

Beer Battered Fried Fish / Soft Corn Tortillas Cabbage Slaw / Chipotle Tartar / Salsa Fresca Cotija / Spanish Rice / Refried Beans

LUNCH FAJITAS All Natural Chicken 14.99 Steak 15.99 Combo 15.99

Lunch Size Fajita Portion

Served on a sizzling skillet with caramelized onions and peppers, Spanish rice and refried beans. Served with guacamole, mixed cheese, mild salsa, sour cream and tortillas.



GLUTEN FREE MENU *PLEASE SPECIFY GLUTEN FREE TO YOUR SERVER WHEN ORDERING.

These items can all be prepared gluten free. We are not a strictly gluten free kitchen. While we make every effort to ensure our gluten free menu meets gluten free standards, we cannot guarantee this as airborne contaminants may exist.

CEVICHE * 11.99

Shrimp / Scallops / Spicy Tomato Salsa Avocado / Cilantro

CHILE CON QUESO 8.99

Traditional & Mexican Cheeses Handmade Salsa

Add Seasoned Ground Beef or Chorizo +1

HOUSEMADE GUACAMOLE 11.99

Fresh Avocado / Vine Ripened Tomatoes Onion / Cilantro / Fresh Lime Signature Blend of Seasonings

GRILLED CHICKEN CLUB SALAD 14.99

All Natural Grilled Chicken / Mixed Greens Fresh Avocado / Hickory Smoked Bacon Mixed Cheese / Pico de Gallo

FAJITA CHICKEN TACO SALAD 14.99

Marinated Grilled Chicken Sauteed Peppers & Onions / Black Beans Mixed Cheese / Sour Cream / Guacamole

ENCHILADA DINNER 13.99

Hand Rolled Cheese Enchiladas / Hatch Red Chile Add Choice of Seasoned Ground Beef +2 All Natural Chicken or Slow Roasted Pork +3 Add Marinated Steak +4

PORTOBELLO & SPINACH ENCHILADAS 14.99 Grilled Portobello Mushrooms / Spinach Mixed Cheese / Hatch Red Chile Spanish Rice / Refried Beans

CARNE ASADA* 18.99

Grilled Marinated Skirt Steak / Cilantro Chimichurri Caramelized Onions / Guacamole Corn Tortillas / Spanish Rice / Refried Beans

Served on a sizzling skillet with caramelized onions and peppers, Spanish rice and refried beans. Served with guacamole, mixed cheese, mild salsa, sour cream and corn tortillas.

All Natural Chicken 17.99

Marinated Steak 19.99 Portobello 18.99 Shrimp 20.99

SLOW ROASTED CARNITAS 16.99 Award Winning / Slow Roasted Pastor Style Pork Citrus Glaze / Ğuacamole / Corn Tortillas Spanish Rice / Refried Beans

GRINGO TACOS 12.99

Seasoned Ground Beef / Queso / Chipotle Slaw Pico de Gallo / Cotija / Spanish Rice / Refried Beans

CABO CHICKEN TACOS 14.99

Grilled BBQ Chicken / Chipotle Slaw Mango Salsa / Cotija Spanish Rice / Refried Beans

TACOS AL PASTOR 14.99

Crispy Seasoned Pork / Fresh Pineapple / Onion Fresh Cilantro / Cotija / Spanish Rice / Refried Beans

BLACKENED SALMON TACOS 16.99 Cilantro Lime Slaw / Chipotle Tartar Mango Salsa / Cotija / S'panish Rice / Refried Beans

To maintain our quality standards, provide a living wage for all employees and help with the rising cost of all of our products, a 3% Colorado service charge will be added to all menu items. Thank you for your understanding and support of our teams and our restaurants.

^{*} These menu items are served raw, lightly cooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.