

# ANTOJITOS

## NACHOS

Clásicos: refried beans, jack, pico and pickled jalapeños. 9 | 6 *happy hour*

Especiales: grilled beef or chicken fajita, refried beans, jack, pico, pickled jalapeños and guac. 12 | 9 *happy hour*

Del Mar: sautéed shrimp, jack, pico, pickled jalapeños and guac. 13 | 10 *happy hour*

**GUACAMOLE** avocado, tomato, red onion, serrano and cilantro. spritzed with lime juice.

handmade corn totopos. 11 | 8 *happy hour*

**CEVICHE DE LA CASA\*** lime marinated corvina. tossed with tomato, red onion, serrano and cilantro.

handmade corn totopos. 13 | 10 *happy hour*

## QUESADILLAS

Chorizo: flour tortillas, melted jack, chorizo and potatoes. pico and guac. 11 | 7 *happy hour*

Veggie: flour tortillas, melted jack, nopalitos, roasted poblanos and onions. pico and guac. 11 | 7 *happy hour*

**QUESO served with handmade corn totopos.**

Creamy: queso blanco. 8 | 5 *happy hour*

Rajas: queso blanco with roasted poblanos and onions. 9 | 6 *happy hour*

Verde: queso verde with nopalitos and pico. 9 | 6 *happy hour*

**QUESO FLAMEADO served with five flour tortillas.**

Tradicional: melted jack in a skillet. pico. 9 | 6 *happy hour*

Chorizo: melted jack, chorizo. pico. 11 | 8 *happy hour*

Fajita: melted jack, beef fajita. chile toreado. 13 | 10 *happy hour*

## SAN ANTONIO GORDITAS

Barbacoa: refried beans, guac, lettuce, queso fresco. 11 | 8 *happy hour*

Veggie: nopalitos, roasted poblanos, onions, lettuce, queso fresco and guac. 10 | 7 *happy hour*

**EMPANADAS DE COMAL** three corn tortillas, filled with melted jack, potatoes and mushrooms.

lettuce, crema, pico and guac. 10 | 7 *happy hour*

# SOPAS Y ENSALADAS

**ALMA'S SOPA DE TORTILLA** ancho-spiced tomato soup with chicken. tortilla strips, queso fresco,

crema, avocado and cilantro. small 6 | large 9

**SOPA TARASCA** bayo bean soup, crema, queso panela, anchos, tortilla strips and avocado.

small 5 | large 8 | add chicken 3 | add shrimp 6

**SOLTERITO SALAD** tomato, avocado, cucumber and queso fresco. dressed with cider vinegar and

oregano olive oil. 7

**EL CHILE TACO SALAD** crispy flour tostada, green leaf lettuce, grilled corn, tomatoes, jicama, carrots,

black beans, avocado and jack. 9 | with chicken or steak 13 | with shrimp 16 | with tortilla-crust black drum 16

poblano ranch | ancho orange vinaigrette | cider vinegar and oregano olive oil

# ENCHILADAS

**RANCHERAS** jack, nopalitos, mushrooms and spinach. salsa guajillo, crema and queso fresco.

white rice and black beans. 13

**TEX-MEX** jack cheese, chili con carne. spanish rice and refried beans. 13

**DE MOLE ROJO** jack and shredded adobo pork. red mole and sesame seeds.

white rice and black beans. 14

**ENFRIJOLADAS** jack and tinga de pollo. black bean sauce, crema, queso fresco and pico de gallo.

white rice. 13

**DE CAMARÓN** jack, shrimp and mushrooms. chipotle cream sauce and charred jalapeño aioli.

white rice and black beans. 15

**VERDES** jack and tinga de pollo. salsa verde and crema. spanish rice and refried beans. 14

# DEL ASADERO *served on a sizzling skillet with pico and guac. handmade tortillas and charro beans.*

**PARILLA DE FAJITAS** choice of charbroiled chicken or beef fajitas, with grilled poblanos and onions. 18

**CAMARONES A LA PLANCHA** mojo butter shrimp sautéed with tomatoes, onions and serranos.

over white rice. black beans. 20

**GRILLED ARRACHERA** 10oz skirt steak topped with melted jack, rajas and scallions. 21 | add shrimp 6

**DOWNTOWN CHARLIE'S SPECIAL** beef or chicken fajitas with grilled shrimp, mojo butter,

poblanos and onions. 21

# RELLENOS

**PUERCO** shredded adobo pork stuffed poblano. salsa guajillo and crema.

spanish rice and refried beans. 17

**CALABACITA** corn, zucchini, spinach, mushroom and queso panela stuffed poblano. crema and pico.

white rice and black beans. 16

**PICADILLO** beef and jack stuffed crispy poblano. crema, cilantro and red onions. spanish rice

and charro beans. 17

# ESPECIALIDADES

**POLLO CON MOLE ROJO** seared chicken breast smothered in red mole and sesame seeds.

spanish rice and refried beans. tortillas. 16

**PESCADO ENTORTILLADO** crispy tortilla-crust black drum, charred jalapeño aioli, poblano-corn relish.

white rice and black beans. 17

**FLAUTAS DE POLLO** three chicken flautas topped with lettuce, tomato, guac and crema.

spanish rice and refried beans. 13

**CAMARONES ENCHIPOTLADOS** grilled shrimp in a sweet and smokey chipotle-barbeque sauce.

white rice and guac. 18

**POLLO POBLANO** grilled chicken breast topped with rajas, mushrooms and poblano crema. lettuce,

pico and guac. white rice. tortillas. 15

**CARNE ASADA A LA TAMPIQUEÑA** grilled skirt steak with poblanos and onions.

tex-mex cheese enchilada, guac. spanish rice and refried beans. tortillas. 18

# PUFFY TACOS

**TINGA DE POLLO** lettuce, queso fresco, pico and guac. 4.5

**BEEF PICADILLO** lettuce, queso fresco, pico and guac. 5

**VEGGIE** nopalitos, poblanos, onions, queso fresco and avocado. 4.5

# TACOS

*handmade corn or flour tortilla*

**FISH** black drum, charred jalapeño aioli, poblano corn relish, avocado and lime. 4.5

**CRISPY SHRIMP** lettuce, pico, avocado and lime. 4.5

**BARBACOA** fresh onions and cilantro. 4.5

**GUAJILLO PORK** pickled onions and queso fresco. 4.5

**CHICKEN FAJITA** onions, poblanos, jack and avocado. 4.5

**BEEF FAJITA** onions, poblanos, jack and guac. 5

**TINGA DE POLLO** refried beans, queso fresco and avocado. 4

**VEGGIE** nopalitos, poblanos, onions, queso fresco and avocado. 3.5



# SIDES

**PAPAS VERDES** crispy potatoes smothered in salsa verde. 5

**GRILLED NOPALITOS** with ancho strips and queso panela. 5

**EL CHILE SPANISH RICE** 3

**CHARRO BEANS** with pico and queso fresco. 3

**REFRIED PINTO BEANS** 3

**BLACK BEANS** with pico and crema. 3

**CHILES TOREADOS** 2

**HANDMADE TORTILLAS** (three) 2

# POSTRES

**EL CHILE FLAN TRADICIONAL DE VANILLA** 6

**MEXICAN CHOCOLATE PIE AND VANILLA ICE CREAM** 7

**EL CHILE TRES LECHES CAKE** whipped cream 7

**HANDMADE ICE CREAMS** raspberry chipotle chocolate chip, mexican chocolate, cajeta, mexican vanilla, coconut sorbet 6

*Our* **TORTILLAS** *are*  
**HANDMADE**  
**CON AMOR**

DAILY

## COCKTAILS

### GILBERTO'S SANGRÍA ESPECIAL

spanish red, brandy, crème de cassis, triple sec, fruit juices. 7 | 4 *happy hour*

### MEZCAL PUNCH

mezcal, jimador reposado, triple sec, raspberry purée, lime juice, agave, soda. 8 | 5 *happy hour*

### LA GUAPA

pineapple habanero infused jimador reposado, st. germaine, lime juice. el chile rim. 11

### MOJITO

bacardi, mint, lime juice, agave, soda. 9

### EL CHILE TINI

espolón reposado, cointreau, lime juice. el chile rim. 11

### BRAZOS BLOODY MARY

vodka, house bloody mix, lime juice, tabasco, worcestershire, splash of pacífico. el chile rim. 8 | 5 *brunch*

### BIG ASS MIMOSA

sparkling wine, orange juice, over ice in a frosty schooner. 7 | 4 *brunch*

### MICHELADA

pacífico or negra modelo, lime juice, tabasco, worcestershire, in a frosty schooner. el chile rim. 6

## HAPPY HOUR EVERY DAY 3-6

## VINOS

### BLANCO

san elías sauvignon blanc, chile 8 | 32  
silver peak chardonnay, sonoma 8 | 32  
kaltern pinot grigio, alto adige, italy 9 | 36

### TINTO

tres ojos old vine garnacha, spain 8 | 32  
ballard lane cabernet sauvignon, c. coast 8 | 32  
maipe malbec, argentina 9 | 36

## MARGARITAS

### PERFECT

don julio, patrón, or herradura with cointreau, lime juice. on the rocks. 11

### TOP SHELF

espolón reposado, cointreau, lime juice. on the rocks. 10

### DE LA CASA

jimador reposado, triple sec, lime juice, agave. frozen or on the rocks. 8 | 5 *happy hour*

### SKINNY

jimador reposado, lime juice, orange juice, agave, soda. on the rocks. 9

### SPICY SANDÍA

frozen margarita, watermelon, jalapeño. el chile rim. 9 | 6 *brunch and happy hour*

### CHILANGO

frozen margarita, orange, tabasco. el chile rim. 9 | 6 *happy hour*

### SANGRÍA

frozen margarita, sangría float. 9 | 6 *happy hour*

### PRICKLY PEAR

frozen margarita, tequila-infused cactus pear. 10 | 7 *happy hour*

### CANTALOUPE

frozen margarita, cantaloupe purée. 9 | 6 *brunch and happy hour*

## CERVEZAS

### 20oz FROSTY SCHOONERS

pacífico 5 | 3 *happy hour*  
negra modelo 5 | 3 *happy hour*

### BOTTLES

miller lite 3.5  
corona light 4  
dos equis lager 4  
bohemia 4  
firemans #4 blonde ale 5

### CANS

tecate 3.5  
modelo especial 4  
lonestar tallboy 4  
marco ipa 5  
pearl snap pilz 5.5

## WEEKEND BRUNCH

*served saturdays, sundays, and holidays 11-3*

**\$4 BIG ASS MIMOSA | \$5 BRAZOS BLOODY MARY  
\$6 CANTALOUPE MARGARITA | \$6 SPICY SANDÍA MARGARITA**

### BURRITOS

Veggie: eggs, spinach, nopalitos and black beans. guac and pico. 10  
Bandera: chorizo, eggs and potatoes, salsa guajillo. salsa verde and crema. 11

### PAN FRANCÉS

cinnamon baked french toast casserole. spiced piloncillo syrup. 10  
add one egg 2 | add bacon 3 | add strawberries 2

### EL CHILE MIGAS

scrambled eggs, tortilla strips, tomatoes, onions, serranos and jack.  
crispy potatoes and black beans. tortillas. 10

### STEAK AND EGGS\*

arrachera, melted jack, rajas and grilled scallions. two eggs.  
crispy potatoes and refried beans. tortillas. 15

### OMELETTE DE RAJAS CON HONGOS

three egg omelette, roasted poblanos, onions, mushrooms and jack.  
salsa verde and crema. crispy potatoes and black beans. 13

### CHILAQUILES VERDES\*

crispy corn totopos tossed in salsa verde. topped with crema,  
and queso fresco. two eggs. black beans. 10  
add chicken or steak 4 | add shrimp 6

### HUEVOS DIVORCIADOS\*

corn tortillas, black bean purée, eggs, salsa verde, salsa guajillo and queso  
fresco. crispy potatoes. 9

### BARBACOA AND EGGS\*

two eggs, barbacoa. crispy potatoes and refried beans. tortillas. 14

### PUFFY HUEVOS RANCHEROS\*

two open-faced puffies with refried beans, eggs and queso blanco. pico. 13

*We proudly serve cage-free eggs*

## LUNCH SPECIALS

*available monday-friday 11-3*

**PUFFY TACO PLATE** two tinga de pollo or beef picadillo puffy tacos, lettuce, queso fresco and guac. spanish rice and refried beans. 13

**TACO PLATE** your choice of two tacos. white rice and black beans 12

**CHALUPAS COMPUESTAS** two tinga de pollo or beef picadillo chalupas. lettuce, tomato and guac. spanish rice and refried beans. 11

**CHARLIE'S LUNCH SPECIAL** two cheese enchiladas with beef or chicken fajitas. guac, spanish rice and refried beans. tortillas. 14

**TORTA** shredded adobo pork or barbacoa open-faced sandwich, refried beans, melted jack, chile toreado. crispy potatoes. 14

## REFRESCOS

**TOPO CHICO** 3

**MEXICAN COKE** 3

**BLACK CURRANT ICED TEA** 3

**PERUVIAN COFFEE** 3

**LIMONADA** 4

**SEASONAL AGUA FRESCA** 4



*Café y Cantina*



@elchilecafe

## BREAKFAST TACOS

*available during brunch.*

**EL TRADICIONAL** chorizo, potato and egg. 3.5

**EL GRINGO** bacon, egg and jack. 3.5

**EL MACHO** beef fajita, egg and jack. 4

**EL AUSTIN** nopalito, egg and pico. 3.5

**EL POPULAR** refried beans, jack and bacon. 3.5

## BRUNCH SIDES

**APPLEWOOD SMOKED BACON** 4

**ONE EGG** 2

**CHORIZO** 3

**CRISPY POTATOES** 5

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DAILY

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.