

Si Señor® RESTAURANT

The Best Mexican Food

Lunch Specials

Only from 10:30 AM till 2:00 PM

All plates come with rice and beans on the side.
Includes Chips and Salsa, soda or ice tea.
One sopaipilla per person for dessert.

Small Taco Salad $12.00*
Flour tortilla taco shell with lettuce, tomato, cheese, whole beans and you choice of ground beef, chicken or shredded beef. *Rice and beans not included.

Taco and Enchilada Plate. $12.00
One taco with your choice of ground beef, chicken, or shredded beef and a cheese enchilada smothered in red or green sauce.

Stuffed Sopaipilla Plate $12.00
One stuffed sopaipilla with your choice of ground beef, chicken or shredded beef, topped with red or green chile.

Burrito Plate $12.00
One burrito with your choice of ground beef, chicken, shredded beef, smothered in red or green chile.

Chile Relleno Plate $12.00
One chile relleno topped with red or green chile.

Cheese Enchiladas $12.00
Two cheese enchiladas with rice and beans.

Tacos $12.00
Two ground beef or chicken tacos with rice and beans.

Gorditas $12.00
Two gorditas ground beef, chicken or bean.

Flautas $12.00
Two flautas beef or chicken.

Chimichanga $12.00
Chicken or bean.

Appetizer's

Guacamole and Chips
Homemade flour tortilla chips and freshly made guacamole **$11.00**

Si Señor Sampler $13.50
Unique blend of quesadillas and nachos.

Nachitos. $11.50
Homemade corn tortilla chips topped with beans and melted cheese.

Fajita Quesadilla $18.00
Steak Beef or Chicken breast strips.
Grilled tomato, bell pepper, onions.

Quesadilla $12.00
Cheese and diced green chile.
Add chicken or shredded beef $3.25
Add carne asada $4.25

Nachos $14.50
Homemade corn tortilla chips topped with beans, carne asada, and melted cheese.

Chile with Meat Nachos $16.00

Fajita Nachos $19.00
Steak Beef or Chicken breast strips.
Grilled tomato,bell pepper,onions.

Chile con carne Cheese Fries $15.00

Fajita Chile Cheese Fries $19.00

Chile Cheese Fries $12.50

Bowl Chile with Meat. .$13.00
Served with two flour tortillas.
The "true taste" of New Mexico's best.

Si Señor's New Mexican Cuisine

Green-Mild, flavorful spice that will allow you to experience New Mexico cuisine.
Red-The signature chile of Si Señor which offers the spice and flavor to give your taste buds the ultimate dining experience.
Hatch Green-Alias-Green Smoke! Very hot, this chile is the ultimate for those who claim that they can "Handle the Heat!"

All orders served with Beans, Rice, Sopaipillas, Chips and Salsa
Additional Charge of $2.95 for Splitting Entree.

#1 Si Señor Combination Plate . . $23.00
Rolled cheese enchilada, tamale, relleno, taco, Hatch Valley chile con carne smothered with your choice of chile.

#2 Hatch Valley Combination Plate . $22.00
Cheese enchilada, flauta, taco and Hatch Valley chile con carne, smothered with your choice of chile sauce.

#3 Deluxe Combination Plate $21.00
Cheese enchilada, tamale, taco and Hatch Valley chile con carne, smothered with your choice of chile.

#4 Cheese Enchilada Plate. $17.00
Three rolled cheese enchiladas smothered with your favorite chile sauce.

#5 Chicken or Beef Enchilada Plate . . .$17.85
Three rolled or flat chicken, ground beef or bean enchiladas smothered in your favorite chile sauce.
Shredded beef $18.35
Grilled Veggies Enchiladas $17.35

#6 Chile Relleno Plate $18.25
Two stuffed Hatch Valley green chiles, smothered in red or green chile sauce.

#7 Flauta Plate $17.30
Three deep fried shredded beef or chicken flautas served with guacamole and sour cream.
Melted cheese melted on top of flautas upon request.

#8 Red or Green Chile Pork Plate $18.50
Red or green chile con carne (pork) served with two flour tortillas.

#9 Burrito Plate
Two shredded beef or chicken burritos smothered in our unique chile. $18.60
Ground beef $17.30
Two bean burritos smothered in our unique chile $16.75
Chile con Carne $19.65
Carne Asada $22.00

#10 Gordita Plate $17.85
Three gorditas made with corn meal, stuffed with your choice of ground beef, chicken or beans.
Shredded beef $18.25
Chile con Carne $19.00
Carne Asada $20.00

#11 Taco Plates
Three tacos made with corn tortillas, chicken or shredded beef. $17.50
Grilled Veggies Tacos $18.50

Ground Beef $16.85
Carne Asada Tacos $20.00
Served with rice and beans, guacamole, cilantro and onions on the side.

#12 Sopaipilla Plates
With beans $16.50
With ground beef, chicken or shredded beef $17.85
Chile with meat. $19.85

#13 Hamburger Patty with Chile . $15.95
(Angus Ground Beef)

#14 Chimichanga Plate $18.85
Deep fried flour tortilla burrito with your choice of shredded beef or chicken.
Chile con Carne $19.45
Carne Asada $22.00

#15 Fajita Plate. $24.00
Beef or chicken, grilled with fresh bell peppers, onions and tomatoes.
Served with guacamole, sour cream and two flour tortillas.
Combo Fajitas. $25.00

#16 Tamale Plate $17.25
Seasoned meat with red chile rolled in corn meal dough, wrapped in corn husks and steamed.

#17 No Meat Plate $17.50
Cheese enchilada, relleno and bean taco served with your choice of sauces.

#18 Huevos Rancheros $16.85
Two corn tortillas with two eggs and your choice of chile.

Green Chile Cheeseburger $16.00
Served with french fries.

Steaks

Si Senor Steak. $29.00
8oz ribeye steak cooked well done served with 2 cheese enchiladas on the side guacamole, two flour tortillas, rice, and beans.

Pinon Steak $27.00
8oz ribeye steak cooked well done smothered in red or green hatch chile, two flour tortillas, rice and beans on the side.

Green Chile Strip Steak $26.50
Hand cut 8oz ribeye steak cooked to perfection topped with grilled onions, tomatoes and Hatch Chile strips, topped with melted cheese.

Salads

Taco Salad in a Shell. $16.00
Deep fried flour tortilla with fresh lettuce, tomatoes, cheese and beans. Your choice of ground beef, shredded beef or chicken, served with guacamole and sour cream.

Fajita Salad $19.85
Marinated chicken or beef, grilled with fresh onion, bell peppers and tomatoes, placed on a bed of fresh green lettuce, served with cheese, guacamole and sour cream.
In Taco Shell $1.25 extra

Little Ones Menu

12 years or younger only. Includes drink

Enchilada Plate $9.50
One cheese enchilada, beans and rice.

Burrito Plate $10.50
One beef or bean burrito, beans and rice.

Chicken Plate $9.50
Three chicken strips and French fries.

American Cheeseburger $11.00
Cheeseburger and French fries.

Cheese Crisp $8.50
Flour Tortilla with melted cheese.

One Taco Plate $9.50
with rice and beans choice of ground beef or chicken.

Flauta Plate $9.50
One shredded beef or chicken flauta served with rice and beans.

Hamburger with french fries. $10.50

Grill Cheese with french fries. $9.50

SECOND BASKET OF CHIPS AND SALSA ARE COMPLIMENTARY – THEREAFTER $2.95 • *18% Gratuity on parties of 6 or more - NO SUBSTITUTIONS*

Beverages

Soft Drinks **$3.50**
Pepsi, Diet Pepsi, Mnt. Dew,
Dr. Pepper, Sierra Mist,
Hawaiian Punch, Lemonade

Iced Tea **$3.00**

Raspberry Iced Tea **$3.00**
We brew our own unique Raspberry Tea.

Horchata **$4.00**

Coffee **$2.35**

Milk **$4.00**

Side Orders

Refill on Chips and Salsa . .**$3.95**

Burritos:
Ground beef with chile smothered . **$8.50**
Bean and chile smothered **$7.95**
Red or green chile meat **$9.50**
Carne asada burrito **$12.00**
smothered in red or green chile.

Chimichanga
Beef or chicken **$11.50**
Chile with meat **$12.50**
Carne asada **$13.50**

Enchilada
Red or green **$5.25**
Beef or chicken **$6.25**

Gordita
Shredded beef, chicken
or ground beef **$5.50**
Gordita carne asada..... **$6.75**
Chile con carne gordita..... **$6.25**

Tamale
Smothered with Red or Green chile **$5.25**

Stuffed Sopaipilla
Ground beef **$6.50**
Shredded beef or chicken..... **$6.75**
Carne asada..... **$8.00**
Chile with meat..... **$7.50**

Relleno
Smothered in Red or Green chile . . **$7.25**

Taco **$5.50**
Carne asada taco **$6.00**

Tostada
(Ground beef or beans) **$5.00**

Guacamole
Served in 12oz **$10.00**

Spanish Rice **$4.75**

Refried Beans **$4.50**

Flour Tortilla ..... **$.95**

Sour Cream **$2.50**

Additional chile..... **$2.25**

Egg **$3.75**

Fries **$5.25**

Flauta Shredded Beef
or Chicken..... **$4.35**
Sour cream and guacamole comes on the side, also flauta comes with melted cheese on top.

To Go Salsas

Small (12oz) $8.50
Medium (16oz) $9.50
Large (24oz) $12.50
XLarge (32oz)..... $15.50

Beers

Bottled Beer

Domestic $4.50
Coors
Coors Light
Budweiser
Bud Light
Miller Lite
MGD
Michelob
Michelob Light

Imports $5.00
Tecate
Corona
Dos XX Amber
Dos XX Lager
Pacifico
Bohemia
Negra Modelo
Modelo Especial

Non Alcoholic
O'doul's

House made Micheladas
with choice of Beer $9.75



Wines

White Zinfandale
Glass - **$8.50**
Bottle - **$15.50**

Chardonnay
Glass - **$8.75**
Bottle - **$22.00**

Chablis
Glass - **$7.50**
1/2 Carafe - **$10.50**
Carafe - **$16.50**

Real Sangria
Glass - **$8.50**
1/2 Carafe - **$11.50**
Carafe - **$19.50**

Merlot
Glass - **$7.75**
Bottle - **$18.50**



Si Señor Margaritas

Each Margarita In-house created!
Every Margarita made with 2 shots of Tequila, and our special recipe.
Served frozen or on the rocks in huge margarita glasses.
All Margaritas served in 18oz Schooner Glass.



Perfect Patron Margarita..... **$18.75**
Double shot made with Patron Silver Tequila and Grand Marnier.

Corazon Margarita **$15.75**
This is a "Lovers" Margarita. (One of our favorites!)
It has Peach Liqueur, Sweet n' Sour and topped with
a splash of Chambord for the perfect touch!

Sangria Margarita **$15.75**
This is a blended Margarita. It is made with real Sangria
and our Si Señor recipe.

1800 Margarita **$15.50**
This is now one of our Top Shelf Margaritas. It's made with
1800 Tequila, Grand Marnier and our special recipe.

Don Julio Margarita **$17.75**
Made with Silver Don Julio Tequila and Grand Marnier.

Fruity Margarita **$14.75**
Your choice of strawberry, peach, mango.

Jose Cuervo Margarita..... **$14.50**
Made with Jose Cuervo Tequila.

Si Señor Classic..... **$13.50**
Made with Sauza Gold Tequila.

Whiskey and Scotch

Jack Daniels
Jim Beam
Knob Creek
Makers Mark
Wild Turkey
Canadian Club
Crown Royal
Southern Comfort
Johnny Walker
J&B
Chivas
Seven

Rum

Malibu
Bacardi
Captain Morgan

Vodka

Stoli
Absolut
Skyy
Grey Goose

We encourage all of our customers to drink responsibly. Patrons under age 21 cannot be served beverages containing alcohol. We reserve the right to refuse service to anyone.

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Irene Castillo - Restaurant Manager

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