

LUNCH SPECIALS

Only from 10:30 AM till 2:00 PM All plates come with rice and beans on the side.

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

Taco and Enchilada Plate..... \$12.00One taco with your choice of ground beef, chicken, or bean taco 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 beans, topped with red or green chile.

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

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

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

Chimichanga\$12.00 Chicken or bean.

APPETIZER'S

Guacamole and Chips

Homemade flour tortilla chips and freshly made guacamole \$11.00

Si Señor Sampler \$14.00 Unique blend of quesadillas and nachos.

Quesadilla\$12.00Cheese and diced Hatch green chiles.Add Chicken or Shredded Beef\$4.00Add Carne Asada\$5.00Add Chile with Meat\$6.00Add Beef or Chicken Fajitas\$7.00

Chile Cheese Fries\$13.00
Topped with red or Hatch green chile and melted cheese.
Add Chile with Meat.\$3.00
Add Beef or Chicken Fajitas\$7.00

Bowl Chile with Meat. .\$13.00 Served with two flour tortillas.

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

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.

#I Si Señor Combination Plate .. \$23.00Rolled 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......\$17.00Three 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

#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

#12 Sopaipilla Plates

#13 Enchilada and Taco Plate\$16.95
One rolled enchilada, smothered in red or Hatch green chile.
One taco choice of ground beef, chicken, or shredded beef.
Rice and beans served on the side.

#14 Chimichanga Plate\$18.85

Deep fried flour tortilla burrito with your choice of shredded beef or chicken.

Chile con Carne\$19.45

#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.

Green Chile Cheeseburger\$16.00 Served with french fries.

STEAKS

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

Little Ones Menu 12 years or younger only. Includes drink

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

One beef or bean burrito, beans and rice.

Chicken Plate\$9.50 Three chicken strips and French fries.

Cheeseburger Sliders
with French fries\$11.00
Three Angus beef sliders with melted cheese.

Cheese Crisp\$8.50 Flour Tortilla with melted cheese.

Grill Cheese with french fries ...\$9.50

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

BEERS

Bottled Beer

Domestic \$5.00

Miller Lite Michelob Ultra

Non Alcoholic

House made Micheladas with choice of Beer \$9.75 Imports \$6.00

Corona Corona Light

Modelo Especial

WINES

(Rotating Wine Selections) \$11 Glass/\$35 Bottle

White Zinfandel **Chardonnay** Merlot **Cabernet Pinot Grigio**

Red or White Sangria Made in house with fresh fruit - \$10/\$28

Mimosa

Orange or cranberry juice - \$5 glass/\$20 bottle

SIDE ORDERS

Refill on Chips and Salsa . .\$3.95

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 Gordita carne asada..... \$6.75 Chile con carne gordita........... \$6.25

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

Stuffed Sopaipilla

 Carne asada.
 \$8.00

 Chile with meat.
 \$7.50

Smothered in Red or Green chile .. \$7.25

Tostada

(Ground beef or beans) \$5.00

Guacamole

Spanish Rice\$4.75

Refried Beans\$4.50 Flour Tortilla \$.95

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

To Go Salsas

Small (12oz)	\$8.50
Medium (16oz)	\$9.50
XLarge (32oz)\$	15.50

SI SEÑOR MARGARITAS

All our margaritas made with freshly squeezed lime juice.

House Margarita.....\$9.00 Fresh lime juice, triple sec, agave, Blanco Tequila.

Fresh lime juice, agave, Fresh chopped cucumber, St Germaine Elderflower, and Effen Cucumber.

Sandia Margarita.....\$14.00 Fresh lime juice, agave, House made Agua de Sandia, House made Chamoy, Blanco

Tequila, Tajin on rim.

Fresh lime juice, Fresh Mango Puree, Peach Schnapps, Pineapple Malibu Rum.

Fresh lime juice, agave, House made Agua de Jamaica, St Germaine Elderflower, Blanco Hibiscus Tequila.

Picosa Jalapeño Margarita.....\$14.00 Fresh lime juice, agave, chopped jalapeno, Blanco Jalapeno Margarita, triple sec.

Horchata, fresh chopped strawberries, fresh strawberry puree, Rumchata, Vodka,

and La Lechera condensed milk. Pineapple Coconut Margarita..... \$15.00

Fresh lime juice, Agave, coco loco cream, coconut puree, pineapple juice, 1800 coconut tequila, coconut. on rim.

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!

Si Señor Classico-Served in Big Schooner Glass. . \$20.00 Fresh squeezed lime juice, Agave, Cointreau, Grand Marnier, choice of tequila,

and flavor. Choice of Tequila:

Corazon, Corrido, Patron, Don Julio, Casa Amigos, 1800

Add Platinum Tequila\$5.00

Maestro Dobel, Código 1530

Choice of Flavor:

Lime, Strawberry, Mango, Peach, Coconut, Guava, Passion Fruit, Watermelon, Raspberry, Jalapeño, Blood Orange

WHISKEY

Knob Creek Makers Mark

Jack Daniels

Jim Beam

Seagram's 7 **Crown Royal**

Jameson

Rum **Bacardi**

Admiral Nelsons

Malibu

GIN

Beefeater

Vodka **Absolut**

> **Titos** Skyy

Grey Goose Ketel One

Effen Cucumber

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.

Chandler, Arizona

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Chandler, AZ 85224 Irene Castillo - Restaurant Manager



Las Cruces, New Mexico

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Las Cruces, NM 88001

Sergio Castillo - Restaurant Manager