



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.

All plates **\$13**

Shredded beef \$2 up charge

Chile with meat \$3 up charge

Carne Asada \$4 up charge

Small Taco Salad

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

One taco with your choice of ground beef, chicken, or bean taco and a cheese enchilada smothered in red or green sauce.

Stuffed Sopaipilla Plate

One stuffed sopaipilla with your choice of ground beef, chicken or beans, topped with red or green chile.

Burrito Plate

One burrito with your choice of ground beef, chicken or beans, smothered in red or green chile.

Chile Relleno Plate

One chile relleno topped with red or green chile.

Cheese Enchiladas

Two cheese enchiladas with rice and beans.

Tacos

Two ground beef or chicken tacos with rice and beans.

Gorditas

Two gorditas ground beef, chicken or bean.

Chimichanga

Chicken or bean.

APPETIZER'S

Guacamole and Chips

Homemade flour tortilla chips and freshly made guacamole **\$11**

Si Señor Sampler\$14

Unique blend of quesadillas and nachos.

Quesadilla \$12

Cheese and diced Hatch green chiles.

Add Chicken or Shredded Beef \$4

Add Carne Asada \$5

Add Chile with Meat. \$6

Add Beef or Chicken Fajitas \$7

Nachos\$15

Homemade corn tortilla chips topped with beans, carne asada, and cheese.

Sub Chile with Meat \$4

Sub Beef or Chicken Fajitas \$8

Chile Cheese Fries\$13

Topped with red or Hatch green chile and melted cheese.

Add Chile with Meat. \$3

Add Beef or Chicken Fajitas \$7

Bowl Chile with Meat.\$13

Served with two flour tortillas.

SALADS

Taco Salad in a Shell.\$16

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\$20

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!"

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

#1 Si Señor Combination Plate\$23

Two enchiladas, relleno, taco, Hatch Valley chile con carne smothered with your choice of chile.

#2 Hatch Valley Combination Plate \$22

Cheese enchilada, flauta, taco and Hatch Valley chile con carne, smothered with your choice of chile sauce.

#3 Enchilada and Taco Combination Plate \$17

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.

#4 Cheese Enchilada Plate. \$17

Three rolled cheese enchiladas smothered with your favorite chile sauce.

#5 Chicken or Beef Enchilada Plate..... \$18

Three rolled or flat chicken, ground beef or bean enchiladas smothered in your favorite chile sauce.

Shredded beef..... \$19

Grilled Veggies Enchiladas \$17

#6 Chile Relleno Plate \$18

Two stuffed Hatch Valley green chiles, smothered in red or green chile sauce.

#7 Flauta Plate \$17

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

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. \$19

Ground beef \$18

Two bean burritos smothered in our

unique chile..... \$17

Chile con Carne \$20

Carne Asada \$22

#10 Gordita Plate \$17

Three gorditas made with corn meal, stuffed with your choice of ground beef, chicken or beans.

Shredded beef..... \$18

Chile con Carne \$19

Carne Asada \$20

#11 Taco Plates

Three tacos made with corn tortillas,

chicken or shredded beef. \$18

Grilled Veggies Tacos \$18

Ground Beef \$17

Carne Asada Tacos \$20

Served with rice and beans, guacamole, cilantro and onions on the side.

#12 Sopaipilla Plates

With beans \$17

With ground beef, chicken or shredded beef. \$18

Chile with meat. \$19

Carne Asada \$20

#14 Chimichanga Plate\$19

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

Chile con Carne \$21

Carne Asada \$22

#15 Fajita Plate.....\$25

Beef or chicken, grilled with fresh bell peppers, onions and tomatoes.

Served with guacamole, sour cream and two flour tortillas.

Combo Fajitas. \$26

#17 No Meat Plate\$17

Cheese enchilada, relleno and bean taco served with your choice of sauces.

Green Chile Cheeseburger\$16

Served with french fries.

Add Extra hamburger patty\$3

Add Chile on fries.\$1

STEAKS

All hand cut 10oz ounce ribeye steak

Si Senor Steak.\$35

10oz ribeye steak cooked well done served with 2 cheese enchiladas on the side guacamole, two flour tortillas, rice, and beans.

Pinon Steak.....\$33

10oz 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.....\$32

Hand cut 10oz 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.

All plates \$10.

Cheeseburger Sliders with French fries

Two Angus beef sliders with melted cheese.

Cheese Crisp

Flour Tortilla with melted cheese.

One Taco Plate

Choice of ground beef or chicken served with rice and beans.

Enchilada Plate

One cheese enchilada, beans and rice.

Burrito Plate

One ground beef or bean burrito, beans and rice.

Chicken Plate

Three chicken strips and French fries.

SECOND BASKET OF CHIPS AND SALSA ARE COMPLIMENTARY – THEREAFTER \$2.95 - NO SUBSTITUTIONS

BEVERAGES All \$4

Soft Drinks

Pepsi, Diet Pepsi, Mnt. Dew, Dr. Pepper, Sierra Mist, Hawaiian Punch, Lemonade

Iced Tea

Raspberry Iced Tea

We brew our own unique Raspberry Tea.

Horchata

Coffee

Milk

BEERS

Bottled Beer

Domestic \$5

Coors light
Bud Light
Miller Lite
Michelob Ultra

Non Alcoholic

O'doul's

House made Micheladas

with choice of Beer \$10

Imports \$6

Tecate
Corona
Corona Light
Dos XX Lager
Dos XX Ambar
Pacifico
Negra Modelo
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

Burritos:

Ground beef with chile smothered \$9
Bean and chile smothered \$8
Red or green chile meat \$10
Carne asada burrito \$13
smothered in red or green chile.

Chimichanga

Beef or chicken \$12
Chile with meat \$13
Carne asada \$15

Enchilada

Red or green \$4
Ground beef or chicken \$5
Carne asada \$6

Gordita

Shredded beef, chicken
or ground beef \$6
Gordita carne asada. \$7
Chile con carne gordita. \$8

Stuffed Sopaipilla

Ground beef \$6
Shredded beef or chicken. \$7
Carne asada. \$8
Chile with meat. \$9

Relleno

Smothered in Red or Green chile \$7

Taco \$4

Carne asada taco \$6

Tostada

(Ground beef or beans) \$4
Add guacamole \$6

Guacamole

Served in 12oz \$10

Spanish Rice \$5

Refried Beans \$5

Flour Tortilla \$1

Sour Cream \$2

Additional chile. \$2

Egg \$3

Fries \$5

To Go SALSAS

Small (12oz) \$9

Medium (16oz) \$10

XLarge (32oz) \$15

Red Salsa, Sour Cream-Jalapeno Dip,
Hot Hatch Green Salsa

SI SEÑOR MARGARITAS

All our margaritas made with freshly squeezed lime juice.

House Margarita. \$12

Fresh lime juice, triple sec, agave, Blanco Tequila.

Add Flavor: peach, mango, coconut, passionfruit, blood, orange, and strawberry. . \$2

Pepino (cucumber) \$14

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

Sandia Margarita. \$14

Fresh lime juice, agave, House made Agua de Sandia, House made Chamoy, Blanco Tequila, Tajin on rim.

Señor Mango \$14

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

Flor de Jamaica \$14

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

Picosa Jalapeño Margarita. \$14

Fresh lime juice, agave, chopped jalapeno, Blanco Jalapeno Margarita, triple sec.

Niña Fresa \$14

Horchata, fresh chopped strawberries, fresh strawberry puree, Rumchata, Vodka,
and La Lechera condensed milk.

Pineapple Coconut Margarita. \$15

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

Corazon Margarita \$14

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

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 \$10

Clase Azul Tequila or Don Julio 1942

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

Malibu

Admiral Nelsons

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

(480) 857-1217

600 N.Alma School Rd.

Chandler, AZ 85224

Irene Castillo - Restaurant Manager



Si Señor

RESTAURANT



The Best Mexican Food

www.sisenorarizona.com

Las Cruces, New Mexico

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Sergio Castillo - Restaurant Manager

Las Cruces, New Mexico

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Miguel Castillo - Restaurant Manager