

ANTOJITOS

GUACAMOLE MOLCAJETE STYLE (2007)

Served Tableside - **16.75**

AGED CHEESE QUESADILLA (1969)

Grilled in a Flour Tortilla - **14.95**

(with Beef, Roasted Pork or Chicken, add - **2.00**)

CARMEN'S ORIGINAL NACHOS (1959)

8.95

QUESO FUNDIDO (2017)

Pan Roasted Oaxaca Cheese, Chorizo Sausage,
Chipotle Tomatillo Salsa - **14.75**

CHICKEN TAQUITOS (1995)

Crema Fresca, Pico de Gallo,
Tomatillo Jalapeño Salsa Verde - **14.95**

HOUSE GUACAMOLE (1955)

1/2 portion - **12.25**

TORTILLA SOUP (1991)

Avocado, Grilled Chicken, Cheese, Roasted
Poblano Chile with Strips of Tortillas.

Cup - **7.95** Bowl - **9.95**

JOE'S ALBONDIGAS SOUP (1923)

Cup - **7.95** Bowl - **9.95**

ENCHILADAS

SONORA STYLE ENCHILADA (1923)

(First Enchilada served at El Cholo)

Layered Corn Tortillas, Simmered Chicken,
Salsa Roja, Salsa Verde, Fried Egg - **21.95**

ENCHILADAS SUIZA (1976)

Breast of Chicken, Light Salsa Verde,
Sour Cream - **22.95**

BLUE CORN CHICKEN ENCHILADAS (1985)

Tomatillo Salsa Verde, Sour Cream and
Avocado Garnish - **23.45**

MOLE CHICKEN ENCHILADAS (2023)

Honoring of our 100th anniversary year!

Slow Braised Shredded Chicken, Jack Cheese
Roasted Chile and Chocolate Mole - **25.95**

ENCHILADAS MARISCOS (1999)

Lobster, Scallops and Shrimp, Jack Cheese,
Chipotle Cream Sauce - **28.75**

ENSALADAS

"FELIX'S" CAESAR SALAD (1991)

Entree - **16.95** Side - **9.95**

SOUTHWEST CHICKEN TOSTADA (2008)

Blackened Chicken, Black Beans, Queso Fresco,
Avocado, Pepita Cilantro Vinaigrette - **19.25**



A TASTE OF HISTORY (1996)

Cheese Enchilada, Rolled Beef Taco, Chile Relleno and Pork Tamale,
Spanish Rice and Refried Beans - **26.95**



COMBINACIONES (1938)

No.1 Cheese Enchilada and Rolled Beef Taco

No.4 Two Cheese Enchiladas

No.2 Cheese Enchilada and Chile Relleno

No.5 Chile Relleno and Rolled Beef Taco

No.3 Cheese Enchilada and Pork Tamale

No.6 Choice of One - **15.95**

20.95

All Combination Plates served with Spanish Rice and Refried Beans.
To add Chicken, Roasted Pork or Beef, add **\$2** per Enchilada. Substitute Green Corn Tamale, add **75¢**

GREEN CORN TAMALES (1923)

Corn off the Cob, Cheddar Cheese and Ortega Chile, steamed in its own Husk, Beans and Rice - **22.95**
(Available May through October)

ESPECIALES

BURRITO DORADO (1977)

Chile Colorado, Beans, Rice, Cheddar Cheese,
Tomato Salsa, Sour Cream and Guacamole - **23.95**

CHICKEN CHIMICHANGAS (1967)

Crisp Flour Tortilla, Guajillo Chicken,
Poblano Chile and Guacamole - **19.95**

CHILE COLORADO (1923)

Tender Beef, Traditional Chile Sauce,
Tortillas and Guacamole - **22.95**

CARNE ASADA (1984)

Angus New York Steak, Pico de Gallo
and Guacamole - **29.95**

TACOS

FILET MIGNON (2009)

Molcajete Salsa - **27.95**

MAHI MAHI (2001)

Blackened Fish, Chipotle Aioli - **24.95**

TRES TACOS AL CARBON (1990)

Bacon, Jack Cheese, Tomatillo-Chipotle Salsa - **23.45**

CARNITAS (1989)

Slow Roasted Pork, Fresh Avocado Relish - **22.95**

All above Tacos are served with
Three Handmade Corn Tortillas, Escabeche,
Pico de Gallo and Black Beans

FILET MIGNON FAJITAS (1984)

Chile Rubbed, Grilled to Perfection
Sautéed with Fresh Vegetables, served on a Sizzling Skillet - **29.95**



"There was a time when a state of mind could be defined or cured by a good martini. It was a benchmark for a good time, a good lunch, a good date, a great place... No more.

Now, more often than not, in more places than most, that American measuring stick has given way to the new king: The Margarita. I don't know where or when or even how this started. I just know it's here."

-Robert Redford actor, film producer and founder of Sundance Resort

Taken from The Great Margarita Book by Al Lucoro,
owner of Maria's New Mexican Kitchen, Santa Fe

MARGARITAS

GRAN TRADITIONAL

Cuervo Tradicional, Herradura Silver, Cointreau
& a Float of Don Julio Añejo - **13.00**

L.A. LEMONADE

1800, Sauza Commemorative, Herradura Silver
& Cointreau, Hand Shaken & Served Up - **12.00**

EL CHOLO MARGARITA

Our World Famous Recipe Since 1967,
Served on the Rocks - **11.00**

COCONUT MARGARITA

Blended, Served in an Old Fashioned
Margarita Glass, Toasted Coconut Rim - **12.00**

LA FLACA

Patron Silver, Patron Citronage Orange Liqueur
& Fresh Lime Juice - **12.00**

FRUIT MARGARITA

Strawberry, Mango or Peach - **11.00**

LUNCH MENU

Lunch Prices - Lunch Portions. Available until 4pm

"FELIX'S" CAESAR SALAD

14.95

BROADWAY & SANTA BARBARA SPECIAL

Choice of Two:
Cheese Enchilada, Chile Relleno,
Tamale or Taco,
Served with Caesar Salad - **16.25**

CHICKEN TAQUITOS

Three Taquitos, Avocado Salsa, Queso Fresco,
Crema, Black Beans & Rice - **12.95**

CHICKEN VERDE ENCHILADA

Tomatillo Salsa, Shredded Chicken, Crema Fresca,
Black Beans & Rice - **14.75**

MOLE CHICKEN ENCHILADA

Slow Braised Shredded Chicken, Jack Cheese,
Roasted Chile and Chocolate Mole - **16.95**

POBLANO CHILE CHIMICHANGA

Guajillo Chicken, Crisp Flour Tortilla,
Refried Beans & Rice, and Guacamole - **16.95**

GRILLED CHICKEN TACOS

Marinated Chicken Asada, Onions, Cilantro,
Fresh Tomato Salsa, Avocado - **14.75**

FILET MIGNON TACOS

Two Handmade Corn Tortillas
Molcajete Salsa and Cilantro Rice - **18.95**

TACOS AL CARBON

Marinated Top Sirloin, Bacon, Jack Cheese,
Tomatillo-Chipotle Salsa - **14.95**

FISH TACOS

Blackened Mahi Mahi, Handmade Corn Tortillas,
Shredded Cabbage and Chipotle Aioli - **17.95**

CARNE ASADA BURRITO

Grilled Top Sirloin Steak, Pinto Beans, Lettuce,
Roasted Tomato Salsa, Crema Fresca - **15.95**

CARNITAS BURRITO

Slow Braised Pork, Black Beans & Rice, Avocado,
Oaxaca Cheese, Chipotle Tomatillo Salsa - **15.55**