



EL JEFE cocina & bar

for dipping

SALSAS WITH HOUSE-MADE CHIPS| \$8 PICK 3
mild tomato, avocado, roasted tomatillo, Chile de arbol, habanero

GUACAMOLE WITH HOUSE MADE CHIPS| \$10
tomato, onion, cilantro, lime

SIDE OF SALSA| \$3 SIDE OF QUESO \$4

SIDE OF CHIPS| \$3 SIDE OF GUACAMOLE| \$4

street tacos

three of the same per order/ corn tortillas

PORK CARNITAS| \$14
salsa verde, onion, cilantro, radish

CHICKEN TINGA| \$14
tomato chipotle, onion, lettuce, queso fresco

BEEF BARBACOA| \$14
onion, lettuce, queso fresco

GRILLED VEGGIES| \$13
roasted salsa, mushroom, asparagus, peppers, queso fresco

SHRIMP| \$15
chipotle crema, pico de gallo, lettuce, queso fresco

FISH| \$15
chipotle crema, pico de gallo, lettuce, queso fresco

botanas

TORTILLA SOUP| \$6/\$8
chicken, avocado, chipotle cream, tortilla soup

TUNA TARTAR| \$14
tuna, avocado, red onion, cucumber, tortilla chips

AVOCADO SHRIMP TOASTADA| \$14
shrimp, avocado, cucumber, cilantro, onion, chili oil

CAULIFLOWER| \$11
cajun seasoning, chipotle cream

NACHOS| \$14
queso sauce, lettuce, guacamole, queso fresco, protein

platos fuertes

MEAT PLATTER- FOR TWO| \$32
beef, chicken, shrimp, fish, vegetables

RIBEYE| \$28
blackened ribeye, roasted baby potatoes

BIRRIA NOODLES| \$19
beef birria, Udon noodles, cilantro, onion, radish

CALIFORNIA BURRITO| \$17
beef asada, pico de gallo, guacamole, & fries

CUBAN| \$16
pork, ham, mustard sauce, Swiss cheese, house made pickles

JEFE BURGER| \$15
house-made patty, fried egg, queso fresco, avocado, chimichurri, & fries

ENCHILADAS| \$17
chicken or carnitas, mole, green, or red sauce queso fresco, onion, cilantro

CILANTRO RICE \$5

REFRIED BEANS \$5



margaritas

TANGLETOWN| \$11

Cazadores Reposado, Cointreau, house-made sour

SOME LIKE IT HOT| \$11

serrano pepper infused El Jimador Silver, Cointreau, lime juice, Tajin rim

MARGARITA FLIGHT| \$29

Tangletown, blackberry ginger, tepache, blood orange mezcal

MEZCAL FLIGHT| \$26

Xicaru, Montelobos, El Silencio, Casamigos

TEQUILA FLIGHT| \$28

blanco, reposado, anejo, mezcal

vino blanco

RAW BAR, VINHO VERDE \$9| \$30

Quinta Da Lixa, Portugal

MATUA, SAUVIGNON BLANC \$9| \$30

Marlborough, New Zealand

RAINSTORM, PINOT GRIS \$9| \$30

Willamette, & Umpqua Valley, Oregon

vino rojo

TEMPRANILLO \$9| \$30

Rioja, Spain

TRIVENTO MALBEC \$9| \$30

Medoza, Argentina

MICHAEL TORINO CABERNET \$10| \$35

Cafayate, Caichaqui Valley

vino bubbles

BISOL JEIO PROSECCO ROSE \$10| \$35

Prosecco, Italy

BISOL JEIO PROSECCO \$10| \$35

Prosecco, Italy

cocktails

TEPACHE| \$13

anejo, tequila, pineapple, lime, tamarind, tajin

PURPLE RAIN| \$13

The Botanist Gin, Creme de Violet, lemon juice, triple sec

JEFE OLD FASHIONED| \$12

bourbon, cayenne-cinnamon syrup, orange bitters

APEROL SPRITZ| \$13

prosecco, aperol, orange

CARJACK MARTINI| \$13

reposado tequila, vermouth, lemon juice, bitters

AL CHILE| \$13

Vida mezcal, red chile puree, lime juice, pom-juice, ginger syrup

tap cerveza

PACIFICO| \$6

INEED MEXICAN HONEY| \$6

MODELO ESPECIAL| \$6

FLAVOR WAVE| \$6

HAZY LITTLE THING| \$6

NEGRA MODELO \$6

SURLY FURIOUS| \$5

bottle cerveza

MODELO ESPECIAL| \$6

VICTORIA| \$6

PACIFICO| \$6

CORONA| \$5

HIGH NOON | \$6

N/A CERVEZA| \$6

ROTATING TAP| \$6

zero proof

LA FRESA| \$5

strawberry, lemonade, basil

JARRITOS| \$4

ask for flavors

MULE| \$5

blackberry, lime, ginger beer

JAMAICA| \$4

hibiscus tea, agave