

## APPETIZERS

### • TOP SHELF GUACAMOLE 10.79

**TOP SHELF QUESO** Chili con queso with spicy taco meat, pico de gallo & diced tomatoes. 8.99

**BEEF OR BEAN NACHOS** beef 12.49 bean 9.79

**FAJITA NACHOS** Bean & cheese nachos topped with grilled fajita steak or • chicken. With guacamole sour cream dip. 13.49

### • CHILI CON QUESO A rich, spicy cheese dip. Cup 5.99 Bowl 8.49

**WHITE QUESO** Spicy white cheese dip.  
Cup 5.99 Bowl 8.49

**QUESADILLAS** Steak 12.99 Chicken 12.49  
Spinach 9.99

## SOUPS & SALADS

Available dressings: Ranch, Avocado Ranch,  
Chipotle Ranch, Bleu Cheese & Italian.

**TACO SALAD** Crispy tortilla shell with spicy beef, refried beans, cheddar cheese, tomatoes, & guacamole on salad greens with choice of dressing. 11.79

### • CHICKEN FAJITA SALAD Grilled chicken, cheddar, tomatoes & guacamole on salad greens. 12.99

**TORTILLA SOUP** Grilled chicken, crisp tortilla strips, avocado & jack cheese. 7.79

## FAJITAS & GRILL

Fajitas are served with flour tortillas fresh from our kitchen, grilled onions, peppers, tomatoes, rice, frijoles rancheros, pico de gallo, sour cream, and choice of guacamole or cheddar cheese. *Extra cheese or Guacamole 79¢.*

**FAJITAS** On a sizzling skillet.

### • Chicken 17.99 Steak 19.99 Shrimp 19.99 Combo 19.99 (Choose two: Chicken, Steak, or Shrimp)

• Add bacon, mushrooms & jack cheese 2.69  
Add shrimp 4.49 Add ribs 3.39  
Add shrimp & ribs 5.99

**CASCABEL™ RIBEYE\*** 11oz. Certified Angus Beef™ ribeye aged 21 days & basted with Cascabel marinade. With steak fries, sautéed vegetables & frijoles rancheros. 29.99

**CHICKEN MONTERREY** Grilled chicken breast with onions, mushrooms, peppers, pico de gallo & jack cheese. With rice & sautéed vegetables. 13.99

**CHICKEN GUADALAJARA** Grilled chicken breast, Monterey Jack cheese and green sauce served over grilled vegetables and diablo corn with rice 12.99

## ENCHILADAS

**MAMA'S FAVORITE ENCHILADA DINNER** Spicy beef with chili con carne, cheese & onion with chili con carne, spinach with sour cream sauce or chicken with sour cream sauce. With rice & refried beans.  
Two 10.79 Three 12.79

**TOP SHELF FAJITA ENCHILADAS** Two cheese & onion enchiladas on sautéed onions & green peppers with grilled fajita steak & ranchera sauce or grilled fajita chicken & sour cream sauce. With rice & refried beans. 14.99

### • AVOCADO ENCHILADAS Fresh avocado, mushrooms, poblano pepper & jack in corn tortillas, topped with verde sauce, cilantro & sour cream drizzle. On spinach with rice & frijoles rancheros. 12.99

**CHICKEN MUSHROOM ENCHILADAS** Crispy bacon, fajita chicken and fresh mushrooms in corn tortillas with jack cheese. Topped with sour cream sauce & a chipotle drizzle. With rice & frijoles rancheros. 12.99

**BLANCO ENCHILADAS** Grilled diced chicken breast with creamy spinach in enchiladas topped with sour cream sauce, cheddar, roasted red peppers & cilantro. Served with rice & black beans. 12.09

## TACOS

**TACO DINNER** Crispy corn or soft flour tortillas with lettuce, tomatoes, cheddar & your choice of spicy beef or chicken. With rice & refried beans.  
Two 10.79 Three 12.79

### TACOS EXCELENTE

Two with rice & choice of beans 10.99  
Three with rice & choice of beans 12.99  
Single Taco 4.49

- **CHICKEN FAJITA** pico de gallo, avocado, cilantro & cotija cheese with chipotle drizzle.
- **CHICKEN CASCABEL** spicy casacabel sauce, marinated onions, cilantro & cotija cheese.
- **CARNITAS** pulled pork with jack, cotija cheese, chipotle wine sauce, grilled onions & cilantro.

### TACOS DE PRIMERA

Two with rice & choice of beans 11.99  
Three with rice & choice of beans 13.99  
Single Taco 4.99

**STEAK FAJITA** with pico de gallo, avocado, cilantro, cotija cheese & sour cream drizzle.

- **SHRIMP** with jack cheese, jalapeño cole slaw, cotija cheese & chipotle drizzle.

## COMBOS & MORE

**EL CABALLERO** Spicy beef burrito with chili con queso, chicken enchilada with sour cream sauce, cheese & onion enchilada with chili con carne, & a crispy chicken taco. With rice & refried beans. 14.49

**THE JUAREZ** Cheese & onion enchilada with chili con carne, soft cheese taco with chili con queso, & a crispy beef taco. With rice & beans. 12.99

**RODEO COMBO** Two beef burritos, one with queso & the other with sour cream sauce. With an Old Fashioned Beef Taco, rice & frijoles rancheros. 12.99

**TRES BANDITOS** Spicy beef burrito stuffed topped with chili con carne, pulled chicken burrito topped with sour cream sauce, crispy pork carnita burrito topped with chipotle wine sauce. Served with rice and refried beans. 13.29

**SOUTH OF THE BORDER COMBO** Spicy beef enchilada topped with chili con carne, pulled chicken enchilada topped with sour cream sauce and chicken taco. Served with rice and refried beans. 12.99

**TOP SHELF FAJITA QUESADILLAS** Grilled sundried tomato flour tortilla with chicken, peppers, onions, jack & cheddar. With guacamole sour cream dip & frijoles rancheros. 13.99 *also available Vegetarian Style*

**BEEF TAMALES PLATTER** Three beef tamales topped with chile con carne, cheddar & onions. With guacamole, pico de gallo, rice & refried beans. 11.79

**CHEESE RELLENO DINNER** Cheese filled chile rellenos with ranchera sauce. With rice & refried beans. 12.49

## BURRITOS & CHIMIS

**GRANDE CHICKEN FAJITA BURRITO** Burrito stuffed with chicken fajita, rice, pinto beans & chipotle wine sauce. Topped with sour cream Sauce. Served with rice and frijole ranchero. 14.49

**TEX-MEX BURRITO** Burrito stuffed with spicy beef, chili con carne, refried beans. Topped with chili con queso. Served with rice and refried beans. 12.79

**BURRITO CON QUESO** Flour tortilla with spicy beef and topped with chili con queso. With rice & refried beans. 11.79  
*Guacamole available on request.*

**BURRITO BOWL** Choice of fajita chicken or pork fried crispy with chipotle wine sauce or fajita beef with chili con queso. With beans, diablo corn, rice, cheddar & jack cheeses, onions, peppers & tomatoes. Topped with sour cream drizzle & cilantro. 11.99

**CHICKEN FAJITA CHIMICHANGA** Crispy flour tortilla filled with chicken, jack & cheddar, sour cream sauce & pico de gallo. With a chipotle drizzle, chili con queso, rice & refried beans. 13.49

# El CHICO Menu

## OUR STORY

The El Chico story began when Adelaida Cuellar's booth drew huge crowds at a small county fair in 1926. In 1940, her sons opened El Chico cafe in Dallas, following their mother's recipes for enchiladas with chili con carne sauce.

Today, our signature enchiladas are still prepared & carefully hand-rolled fresh for you. Just like the flour tortillas hot off our press in the kitchen. Our salsa is made fresh daily with tomatoes ripened to perfection & jalapeños from Veracruz, Mexico. We don't own a microwave, we make food the old fashioned way. Just for you. Enjoy.

• ask about vegetarian version

• ask about gluten-free version

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager before placing your order.

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## LUNCH SPECIALS

Served Weekdays 11 a.m. to 5 p.m.  
After 5 p.m. & on weekends, add \$1.50.

**UNO** Cheese & onion enchilada with chili con carne & crispy beef taco. With rice & refried beans. 9.49

**DOS** Cheese & onion enchilada with chili con carne & a soft cheese taco with chili con queso. With rice & refried beans. 9.49

**TRES** Chicken enchilada with sour cream sauce & crispy chicken taco. With rice & refried beans. 9.49

**SEIS** Chicken enchilada with sour cream sauce. With rice & refried beans. 7.99

**LUNCH FAJITAS** Lunch portion of our fajitas on a sizzling skillet with onions, green peppers, tomatoes, rice, refried beans, pico de gallo, sour cream, flour tortillas & guacamole or cheddar.  
Steak or Combo 14.49 ● Chicken 13.29 ● Shrimp 14.49  
Extra cheese or guacamole 79¢

**CHICKEN MONTERREY LUNCH** Grilled chicken breast with onions, mushrooms, green peppers & jack cheese. With pico de gallo, rice & sautéed vegetables. 11.49

**LUNCH TACO SALAD** Spicy beef, refried beans, cheddar cheese, & tomatoes on salad greens. 9.79

**BURRITO BOWL** Choice of fajita chicken or pork fried crispy with chipotle wine sauce or fajita beef with chili con queso. With beans, diablo corn, rice, cheddar & jack cheeses, onions, peppers & tomatoes. Topped with sour cream drizzle & cilantro. 10.29

## DESSERTS

**MAMA'S FAVORITE MEXICAN APPLE PIE**  
With Mexican brandy butter sauce & cinnamon ice cream. 6.69

**SOPAPILLA WITH HONEY** Warm Mexican pastry dusted with cinnamon sugar. 2.29

**BROWNIE SKILLET SUNDAE**  
Triple chocolate brownie with pecans & walnuts on a sizzling skillet with Mexican brandy butter sauce & vanilla ice cream. 6.69

## 'RITA FAVORITES

Add a Coronita to any margarita for \$3.75.  
Add a shot of spice with Ancho Reyes Chile Liqueur for \$2.00.

**GRANDE 'RITA** Our House Margarita is made with El Toro Silver Tequila, triple sec & margarita mix served frozen or on the rocks. 9.25

**EL GUAPO** Cabo Wabo Blanco Tequila, fresh squeezed lime & lemon juices and Monin Agave Nectar with a Grand Marnier-filled lime boat. 10.75

**ESPOLÒN ULTIMATE 'RITA** Espolòn Reposado Tequila, Cointreau Orange Liqueur & margarita mix. 10.50

**ALTOS STRAWBERRY MARGARITA** Altos 100% Blue Agave Tequila, lime juice, Monin Strawberry & Agave Syrups. 10.00

**BERRY SANGRIA 'RITA** Altos 100% Blue Agave Plata Tequila, Woodbridge Cabernet Sauvignon, DeKuyper Razzmatazz, fresh raspberries & blackberries, Finest Call Red Sangria Mix and margarita mix. 9.75

**SWIRL** House Frozen 'Rita with your choice of DeKuyper Blue Island Pucker or Red Sangria Swirl. 8.25

**THE MEXICAN MARTINI** Sauza Hacienda Silver Tequila, Cointreau Orange Liqueur & margarita mix. 10.00

**SKINNY 'RITA** Slim Sippin! Lunazul 100% Blue Agave Blanco Tequila with Cointreau Orange Liqueur & our house-made margarita mix. 8.50

## CERVEZAS

### DOMESTIC

Blue Moon, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Voodoo Ranger Juicy Haze IPA, White Claw Mango Hard Seltzer

### IMPORT

Corona Extra, Corona Premier, Coronita (7oz) Dos Equis Ambar, Dos Equis Lager, Modelo Especial, Modelo Negra, Tecate, Heineken 0.0 (non-alcoholic)

## VINO

Woodbridge by Robert Mondavi Chardonnay (187ml) 6.75

Woodbridge by Robert Mondavi Cabernet Sauvignon (187ml) 6.75

## SPECIALITY

**MOJITO** Cruzan Aged Light Rum, fresh mint, lime juice & soda. 8.00 Strawberry or mango add 1.25

**CROWN & COKE** Crown Royal Whisky and Coca-Cola.® 7.75

**TITO'S LEMONADE** Tito's Handmade Vodka and Minute Maid Lemonade. 8.25  
Also available as Tito's Strawberry or Blueberry Lemonade. 8.75

**MALIBLUE TEA** ABSOLUT Vodka, Malibu Coconut Rum, Beefeater Gin, Finest Call Sour Mix, DeKuyper Blue Curaçao and pineapple juice. 8.00

**TANGO TEA** ABSOLUT Vodka, Cruzan Aged Light Rum, Sauza Hacienda Gold Tequila, Cointreau Orange Liqueur & Coca-Cola.® 7.75

**RASPBERRY MULE** Deep Eddy Vodka, lime juice, raspberry & Fever-Tree Ginger Beer. 7.75

**MEXICAN SANGRIA** Altos 100% Agave Plata Tequila, Woodbridge Cabernet Sauvignon & Finest Call Sangria Mix. 7.50

**LADA COLADA** Cruzan Coconut Rum and Piña Colada Mix with a float of Myers's Original Dark Rum. 8.25

**TITO'S BLOODY MARY** Tito's Handmade Vodka, Finest Call Spicy Bloody Mary Mix and a Tajín Chili-Lime Rim. 7.25

## BEBIDAS DE CELEBRACIÓN

**SPICY MANGONADA** Sauza Hacienda Silver Tequila, Cointreau Orange Liqueur, Finest Call Sweet & Sour Mix, mango purée, chamoy sauce and Tajín. 9.50

**BLACKBERRY POM RANCH WATER** Hornitos Plata Tequila, Monin Blackberry and Pomegranate Syrups, fresh lime, club soda. 8.50

**BLACK CHERRY SELTZER-RITA** Espolòn Blanco Tequila, Black Cherry Reál, Monin Agave Nectar topped with White Claw Black Cherry Hard Seltzer. 10.00

