

DAILY SPECIALS!

TUESDAY

Torta Tuesday\$14
Ask Your Server for Daily Selection

WEDNESDAY

Casanita Pibil Taco\$5.50
Traditional Cochinita Pibil! Citrus Marinated Pork Slow Roasted In Banana Leaves Garnished with Cilantro and a Pickled Onion and Habanero Slaw.

Cochinita Pibil Tostada\$6.95
Tostada Topped with Refried Black Beans, Melted Jack Cheese, Cochinita Pibil, Cabbage, Pickled Onion and Cilantro.

Cochinita Pibil Dilla\$12.95
Cochinita Pibil Quesadilla Garnished with Nopales Pico, Cabbage and Pickled Onion.

Pizzabirria\$23
12in Flour Tortilla Filled with Slow Braised Shredded Beef Served Pizza Style. Garnished with Crema, Cabbage, Radish, Cilantro, Pickled and Diced Onions. Served with a Spicy Consomme For Dipping **G**

THURSDAY

Chile Relleno\$18
Roasted Poblano Stuffed with Cheese, Chicken, or Beef Topped with Fried Tomato Sauce and Jack Cheese. Choice Of Sides and Tortillas **G**

Chicken Mole\$19.50
Chicken Smothered In House-Made Mole Sauce Served with Nopales Pico, Tortillas and Your Choice of 2 Sides. Garnished with Sesame Seeds. **CONTAINS CHICKEN STOCK AND NUTS**

FRIDAY

Suadero Taco\$5.95
Crispy Braised Brisket With Cabbage, Grilled Onions, Radish, Cilantro, and Mera Mera Salsa **CONTAINS SESAME**

Jon Dee Graham Taco\$5.95
Mojo Marinated Pork Carnitas, Salsa Reyna, Avocado, Roasted Corn Poblano Pico

SATURDAY

Barbacoa Taco\$5
House Made Beef Barbacoa Garnished with Cilantro, Diced Onions and a Lime Wedge

Suadero Taco\$5.95
Crispy Braised Brisket With Cabbage, Grilled Onions, Radish, Cilantro, and Mera Mera Salsa **CONTAINS SESAME**

♦ **DIETARY OPTIONS:** **G** contains GLUTEN, **CC** prepared in a surface shared with wheat products. Ask about **VEGAN ACCOMMODATIONS**.

♦ Before placing your order, **PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**. Our products may contain wheat, egg, dairy, soy, tree nuts, peanuts, or fish allergens.

* Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

The Eldorado Cafe was built by the community and for the community.
We, The Eldorado Nation, believe in Good Food, Good Friends and Good Memories for all!

Bowls

Lost Amis\$13.95
Eldorado Rice, Black Beans, Jack Cheese, Guacamole, Pico, Crema

Taco Bowl\$13.95
Choice of Taco Meat Topped with Shredded Lettuce, Black Beans, Jack Cheese, Pico, Avocado, Jicama Slaw. Choice of: Beef Picadillo, Grilled Chicken, Carnitas, Carne Guisada, or Lemon Garlic Chicken

Eldorito Pie\$13.95
Homemade Fried Corn Chips Topped with Homemade Texas Chili, Shredded Cheese, Chile Con Queso, Guacamole, Pico, Sour Cream, and a Chile Toreado. (Make it Vegetarian with Black Beans)

Uchingon Bowl\$13.95
Crispy Pork Carnitas, Cheesy Rice, Roasted Squash, Fried Egg, Avocado, Pickled Onions, Arbol Salsa

Tater Tot Bowl\$13.95
Golden Fried Tater Tots, Queso, Guacamole, Jack Cheese, Pico De Gallo, Homemade Pickled Jalapeños, Green Onions and Salsa X **CC**

Shepherd's Pie Bowl\$14.95
Shredded Short Rib and Roasted Veggies Topped with Mashed Potatoes, Melted Cheese, and Roasted Chiles

LOS NIÑOS

Complete Kiddo meal served with Rice & Beans!

◆◆◆◆◆◆◆◆ **\$8.95** ◆◆◆◆◆◆◆◆

- ◆ **SOFT TACO**
Choose Chicken & Rice, Beef & Cheese, or Bean & Cheese
- ◆ **ENCHILADA**
Choose Cheese, Beef, or Chicken
- ◆ **CRISPY TACO** **CC**
Choose Chicken or Beef with Cheese
- ◆ **GRILLED CHICKEN**
- ◆ **BEAN & CHEESE TOSTADA** **CC**
- ◆ **QUESADILLA**
Choose Cheese or Chicken & Cheese
- ◆ **BEAN & CHEESE NACHOS** **CC**

The Eldorado Cafe is committed to family. We want you to enjoy your meal while your child enjoys their time here. We have uniquely drawn coloring pages submitted by children in the local area and encourage your child to submit a drawing of their own.

Sweet Things!

Joel's Mom Bundt Cake\$8
Chocolate Pistaccio Bundt Cake, Chocolate Fudge Frosting **G**

Flan\$8
Traditional Vanilla Custard with Sugar Caramel

JB's Rodeo Donuts\$8
Homemade Buttermilk Donuts Tossed in Brown Sugar & Cinnamon! Served with Homemade Jam. **G**

Chocolate Mousse\$8
Deep Rich Chocolate Awesomeness Topped with Fresh Whipped Cream

Sopapilla Cheesecake\$8
Rich Cheesecake Topped with Cinnamon & Sugar Crusted Pastry, Drizzled with Warm Central Texas Honey **G**

HECHO EN TEJAS

Eldorado CAFE

SNAX & DIPPERS

We Offer Chips and Choice of One Salsa Free.

Avocado Salsa — mild
Salsa Fresca — mild
Salsa X — medium hot
Molcajete Verde — hot
Mera Mera Salsa — hotter!
(contains sesame seeds)
El Scorpio — hot! hot! hot!

Add an Additional Salsa ...\$1.50

Eldorado Salsa Sampler \$7.95

A sampling of all 6 of our House Salsas, made fresh daily.

Eldorado Queso

Classic House Queso \$5 | \$11
Add Beef Picadillo \$2 | \$3

Supa Queso \$12.95

Eldorado Queso Spiked with Black Beans, Pico de Gallo & Guacamole

Guacamole \$5.95 | \$12

Fresh Avocados Blended with Jalapeño, Onion, Cilantro, Tomato & Lemon

SUBSTITUTE Siete Chips \$6

Platos Pequeños

Shiny Ribs\$13.95

Crispy St. Louis Pork Ribs Coated with Sweet Arbol Chile Glaze, Garnished with Jicama Slaw **CC**

Papas Rellenas\$12.95

Crunchy Mashed Potato Cakes Stuffed with Goat & Jack Cheese, Served with Sour Cream **G**

Nachos Compuestos\$12.95

Individually Constructed Nachos with Refried Black Beans, Jack Cheese, Avocado. Served with Pickled Jalapenos and Sour Cream. **CC**

Add Picadillo, Grilled Sirloin, Shredded Chicken, or Carnitas\$4

Heart of Palm Ceviche\$12.95

Heart of Palm, Roasted Chiles, Cilantro, Corn, Diced Habaneros, Citrus, Avocado, Joelula Arbol Pepper Sauce, Onion. Served with Homemade Totopos **CC**

Alambre Street Tacos\$11.95

Sirloin, Pork Pastor, Housemade Chorizo, and Bacon Sauteed with Poblano Onion Rajas and Melted Jack Cheese. Garnished with Shredded Cabbage, Grilled Onion, Radish, Lime, and Cilantro **CC**

BuenoChilada\$7.50

Flour Tortilla Stuffed with Beef Picadillo, Topped with Red Chile Enchilada Sauce, Queso, Jack Cheese, Pickled Jalapenos, and Diced Onion **G**

EPT Tacos\$12.95

4 Shredded Beef Flautas, Jitomate Sauce, Shredded Cheese, Corn and Green Chile Pico **CC**

Honolulu Pork Mini Tacos\$11.95

Red Chile and Citrus Marinated Pork Shoulder, Pineapple Jicama Slaw, Avocado Salsa

Sopes\$10.95

Golden Fried Masa Cakes Topped with Black Beans, Shredded Cabbage, Queso Fresco, Creamy Poblano Sauce, Pico

Add Green Chile Pork, Carnitas, Picadillo, Shredded Chicken\$2

Corn Ribs\$11.95

Roasted Corn Ribs Served with Creamy Poblano Sauce, Queso Fresco, Pickled Onions, Tajin, Joelula Arbol Pepper Sauce **CC**

Quesadillas\$12.95

Two Quesadillas served with Guacamole and Sour Cream. Available on Corn Tortillas Upon Request. **G**

Choose from:

- ▶ **RAJAS CON QUESO** Green Chiles & Onion Rajas, Jack Cheese and Pico de Gallo
- ▶ **TEXIMELT** Beef Picadillo, Jack Cheese, Green Onions & Pico
- ▶ **CHICKEN DILLO** Roasted Chicken, Jack Cheese, Green Chile & Onion Rajas
- ▶ **DEE DEE DILLA** Roasted Squash, Mashed Potato Cake, Jack Cheese **G**

Bowl of Texas Red\$8.5 | \$12.95

Traditional Bowl of Texas Chili Topped with Cheddar Cheese, Sour Cream, Diced Onion, and Jalapenos

Homemade Chicken Caldo\$7.95|\$10

Homemade Chicken Broth with Shredded Chicken, Corn, Potatoes, Carrots, Cilantro, Onion, Chips, and Lime

Platos Fuertes

Tacos y Crispias

Dos Crispy Tacos.....\$8.95
Two Crispy Taco Shells Filled with Beef Picadillo, Pico, Shredded Cheese & Lettuce **CC**

with Beans & Rice \$12
à la Carte \$4.50

Clyde's Fried Chicken.....\$5.95
Golden Fried Chicken Breast Strips, Bacon, Creamy Poblano Sauce, Romaine, Pico **G**

Redbird Taco.....\$5.50
Adobo Braised Chicken, Shredded Cabbage, Crema, Queso Fresco

Mikey B's Soft Taco Supreme..\$5.50
Beef Picadillo, Jack Cheese, Queso, Pico, Sour Cream, Salsa X, Pickled Jalapenos

Too Hot To Tot Taco.....\$5
Crispy Tater Tots, Black Beans, Queso, Jack Cheese, Avocado, Housemade Pickled Jalapenos, Green Onions **CC**

Thunder Rosa Taco.....\$5.75
Sirloin, Bacon, Roasted Serranos, Sautéed Green Chile and Onion Rajas, and Melted Jack Cheese in a Tortilla of Your Choice **CC**

Kathy Valentine Taco.....\$5.75
A Roasted Poblano Stuffed with Melted Jack Cheese, 3 Potato Hash, Corn, Queso Fresco, Chile Arbol Sour Cream

Jason Austin Taco.....\$5.75
Double Corn Tortillas Stuffed with Pork Pastor, Avocado, Grilled Onions, Pico, Fresh Pineapple

Taco Pastor.....\$5.50
Citrus and Adobo Marinated Pork, Grilled Onions, Chopped Cilantro Onion Mix, Radish, Pineapple

Milanesa Taco.....\$5.50
Breaded Beef Cutlet, Grilled Panela Cheese, Refried Black Beans, Lettuce, Tomato, Creamy Poblano Sauce **G**

Carnitas Taco.....\$5.50
Carnitas, Cilantro, Onion, Lime

Tostada.....\$6.50
Crispy Tortilla Topped with Black Beans, Cabbage, Guacamole, Pico, Jack Cheese, Queso Fresco **CC**

Add Picadillo, Chicken, or Hongos \$2

Flautas.....\$12.50
Golden Fried Corn Tortillas Stuffed with Jack Cheese and Your Choice Of Chicken, Beef, or Mashed Potatoes. Topped with Shredded Cabbage, Sour Cream, Pico, Queso Fresco **CC**

T House #3 Combo Chalupa..\$6.95
A Simple Tribute to an Austin Classic. Tostada with Black Beans, Beef Picadillo, Jack Cheese, Guacamole, Pico, Lettuce & Queso Fresco **CC**

Supa Chalupa.....\$7.95
Golden Housemade Tostada Shell Topped with Refried Black Beans, Melted Jack Cheese, Roast Pork Carnitas, Shredded Lettuce, Sour Cream, Green Onions, Avocado, and Joelula Arbol Pepper Sauce **CC**

SERVED WITH your choice of 2 Sides, Nopales Pico, and choice of Corn or Flour Tortillas. ADD a cage-free fried egg for \$2

Sirloin Tampiqueño.....\$26
Chile Rubbed Sirloin Bistec with Chimichurri, Pepper & Onion Rajas

Carne Guisada.....\$24
Sirloin Simmered with Ancho Chiles, Tomato & Roasted Garlic

Pollo Rojo.....\$22
Chicken Simmered in a Spicy Citrus Adobo Sauce

Carnitas Cubanos.....\$24
Crispy Pork Roasted in a Cuban Style Citrus Garlic Mojo

Puerco Navidad.....\$24
Green Chile Braised and Red Chile Braised Pork on the Same Plate

Lemon Garlic Chicken.....\$22
Roasted Chicken with Lemon, Roasted Garlic, Tomato & Green Onions

Brian's Alambre Plate.....\$24
Sirloin, Pork Pastor, Housemade Chorizo, and Bacon Sauteed with Pepper & Onion Rajas and Melted Jack Cheese **CC**

Birria!

QuesaBirria.....\$19.50

3 Corn Quesadillas Stuffed with Adobo Braised Shredded Beef and Queso Blanco. Served with Consome for dipping goodness

Plato Birria.....\$24

Served with Your Choice of 2 sides, Nopales Pico, and Choice of Corn or Flour Tortillas

Taco Birria.....\$5.95

Adobo Braised Beef, Lime, Cilantro Onion Mix,

FAJITAS Grilled CHICKEN or SIRLOIN with Sautéed Pepper & Onion Rajas, Eldorado Rice, Charro Beans. Served With Guac, Pico, Sour Cream, Shredded Cheese.....\$25

BURRITOS

Served with Eldorado Rice & Black Beans

The Las Cruces Banado Plate....\$16.50

12" Flour Tortilla Stuffed with Roasted Pork, Pepper & Onion Rajas, and Jack Cheese. Smothered with Roasted Green Chile Sauce and Queso. Garnished with Lettuce, Pico, and Guacamole **G**

Eldorado Burrito.....\$15.95

12" Tortilla Stuffed with Choice of Beef, Chicken, or Pork with Black Beans, Tater Tots, Jack Cheese, Queso, Lettuce, Pickled Jalapeños, Arbol Salsa, Sour Cream, Green Onions. Garnished with Lettuce and Nopales Pico **G**

Veggie Burrito Supreme.....\$15.95

12" Flour Tortilla Stuffed with Black Beans, Tater Tots, Jack Cheese, Queso, Lettuce, Pickled Jalapeños, Arbol Salsa, Sour Cream, Green Onions. Garnished with Lettuce and Pickled Onions **G**

ENCHILADAS

Served with Eldorado Rice & Black Beans, Sub your choice of Eldorado sides \$1.00

ADD a Cage-free Fried Egg for \$1.75

Enchiladas Classicas.....\$16.95
Ancho Chile Sauce, Jack Cheese & Diced Onion with Your Choice of Filling (Beef / Chicken / Cheese / Hongos)

Enchiladas Verde.....\$16.95
Roasted Tomatillo Sauce, Green Onion, Jack Cheese & Queso Fresco with Your Choice of Filling (Beef / Chicken / Cheese / Hongos)

Enchiladas Suizas.....\$16.95
Creamy Salsa Verde, Avocado & Jack Cheese with Your Choice of Filling (Beef / Chicken / Cheese / Hongos)

Dart Bowl Enchiladas.....\$18.95
Cheese Enchiladas Topped with Chile Con Carne, Cheddar Cheese, Queso, Red Onions, Fried Egg, and Jalapenos

Mole Enchiladas.....\$18.50
Housemade Mole Poblano Sauce, Jack Cheese, Onion, and Sesame Seeds with Your Choice of Filling (Beef / Chicken / Cheese / Hongos) **CONTAINS CHICKEN STOCK AND NUTS**

Enchiladas con Carne.....\$17.95
Enchiladas Topped with Our Chile Con Carne, Cheese, and Onions. Your Choice of Filling (Beef/Chicken/Cheese/Hongos)

Esme's Magic.....\$16.95
Enchiladas Filled with Mashed Potatoes, Topped with Ancho Chile Sauce and Jack Cheese, Served Esme's Way, (Shredded Lettuce, Cabbage, Tomato & Queso Fresco)

Rene's Awesome Enchiladas.....\$18.95
Roasted Beef Short Rib, Tomatillo Sauce, Jack Cheese, Sour Cream, Queso, Green Onion

Enchilada Jitomate.....\$16.95
Tomato And Jalapeno Sauce, Queso Fresco, Diced Onion. Your Choice of Filling (Beef/Chicken/Cheese/Hongos)

Mothers Veggie Enchiladas.....\$16.95
Roasted Squash, Jitomate Sauce, Jack Cheese, Guacamole

Joel's Happy Plate.....\$16.95
Two Cheese & One Beef Enchilada with Red Chile Sauce, Eldorado Queso & Jack Cheese, Topped with Diced Onions & a Jalapeño Toreado **CC**

ENSALADAS

Add grilled chicken, grilled sirloin, carnitas or hongos \$4

Simple Greens.....\$7.95
Mixed Greens, Shredded Cabbage, Tomatoes, Green Onion & Queso Fresco, Choice of Dressing

Romaine Bacon and Goat Cheese Salad.....\$14.95
Romaine Lettuce, Chopped Bacon, Toasted Pepitas, Cherry Tomatoes, Pickled Red Onion, Green Onion, Queso Fresco, Fresh Corn, Creamy Black Pepper Goat Cheese Dressing

El Cabo.....\$16.50
Mixed Greens, Grilled Chicken, Bacon, Avocado, Tomatoes & Green Onion, Choice of Dressing

Shaunna-Wanna Taco Salad.....\$15.50
Crispy Taco Shell Bowl Filled with Mixed Greens, Pico de Gallo, Sour Cream, Jack Cheese, Pickled Purple Onions, Avocado, Green Onion & Salsa X. Served with Your Choice of Black Beans, Shredded Chicken or Eldorado Picadillo, and Your Choice of Dressing **G**

DRESSINGS Sherry Vinaigrette // Sesame Arbol Black Pepper Goat Cheese // Avocado Dressing

Eldorado Vegan Menu

Chips & Credo Queso...\$7.50 | 13.50
CONTAINS NUTS

Choriqueso..... sm \$7.50
Credo Queso Spiked with Housemade Vegan Chorizo **CONTAINS NUTS**

Vegan Cheese'n'rice.....\$7.50
Eldorado Rice Smothered with Credo Queso **CONTAINS NUTS**

Vegan Crunchwrap Supreme.....\$15.95
12" Grilled Tortilla Stuffed with a Tostada Shell, Refried Black Beans, Housemade Vegan Chorizo, Credo Queso, Lettuce, Sauteed Pepper and Onion Rajas, Pico, Pickled Jalapenos, Salsa X **G**

Los Hongos.....\$19
Roasted Trio of Texas Mushrooms Sauteed with Green Chile And Onion Rajas, Nopales Pico, Choice of 2 Sides and Tortillas

Gracie's Vegan Tostada.....\$6.95
Crispy Corn Tortilla Topped with Black Beans, Roasted Squash, Texas Mushrooms, Guacamole, Shredded Cabbage, Toasted Pepitas, Pickled Onions

Veganchilada.....\$15.95

Rolled Corn Tortillas Stuffed with Roasted Squash, Choice of Red or Green Enchilada Sauce, Shredded Cabbage, Pico De Gallo. Served with Rice & Beans

Choripapas.....\$7.50

Red, Gold And Sweet Potatoes Sauteed with Housemade Vegan Chorizo and Sauteed Poblano and Onion Rajas

El Guaco Taco.....\$4.95

Vegan Crispy Taco with Black Beans, Guacamole, Cabbage and Pico

Heart of Palm Ceviche Tostada.....\$7.95

Golden Tostada Topped with Heart of Palm Ceviche, Avocado, Homemade Joelula Arbol Pepper Sauce **CC**