



ANTOJITOS

Fiesta Platter (1995)

Crab and Beef Taquitos, Nachos,
Quesadillas, Chimichangas,
Guacamole and Sour Cream
Serves 4 16.75

Western Ave. Quesadilla (1990)

Mozzarella and Jack Cheeses,
Smoked Corn, Mushrooms and Fresh Herbs
6.95

Aged Cheese Quesadilla (1969)

Black Creek Cheddar and Jack Cheeses
Grilled in a Handmade Flour Tortilla
6.75

(with Beef, Roasted Pork or Chicken, add 1.95)

Sonora Style Nachos (1983)

Frijoles, Simmered Tomato Sauce,
Sour Cream and Guacamole 7.75

Traditional Cheese Nachos (1959) 6.50

Guacamole (1955) As Quoted
Made Fresh Throughout the Day

Tortilla Soup (1991)

Haas Avocado, Grilled Chicken,
Cheese, Roasted Poblano Chile
with Strips of Tortillas
Cup 3.95 Bowl 5.50

Joe's Traditional Albondigas (1923)

Cup 2.75 Bowl 3.50

Handmade Flour Tortillas .85

"Felix's" Caesar Salad (1991)

Entree Portion 6.95 Side Portion 3.95

Mixed Green Salad (1923)

3.65

MARGARITAS

The El Cholo Margarita 6.75

Our award winning traditional
1800 and Cointreau Margarita

L.A. Lemonade 8.25

1800, Sauza Conmemorativo,
Herradura Silver, and Cointreau
Hand-Shaken and served up

ENCHILADAS

Blue Corn Chicken Enchiladas

(Rosa's All Time Favorite)

Marinated Breast of Chicken Enchiladas
wrapped with Blue Corn Tortillas,
Tomatillo Sauce, Sour Cream, and Avocado
Garnish. Served with Black Beans and Rice
13.25

Sonora Style Enchilada (1923)

(First Enchilada Served at El Cholo)

Layered Corn Tortillas,
Savory Chicken simmered in a Tomato,
Onion, Cilantro Broth, & Cheese,
topped with Olives and a Fried Egg
9.85

Crabmeat Enchilada (1971)

Jalapeno-Cilantro Pesto Sauce, Sour Cream,
Fresh Avocado, Black Beans and Rice
12.75

Enchilada Suiza (1976)

Breast of Chicken, in a Light
Salsa Verde, Sour Cream, Beans and Rice
10.25

Annie's Early California Enchilada (1992)

Garden Fresh Vegetables, Spinach,
Sauteed Mushrooms, and Jack Cheese,
Corn and Tomato Salsa
9.25

COMBINACIONES

Our reputation was founded on these dishes (1938)

To Add Chicken, Roasted Pork or Beef, Please Add \$1.95 per Enchilada

No.1

(All-time best seller)

Cheese Enchilada
and Beef Taco

9.25

No.4

Two Cheese Enchiladas

9.25

No.2

Cheese Enchilada
and Chile Relleno

9.25

No.5

Chile Relleno and
Beef Taco

9.25

No.3

Cheese Enchilada
and Tamale

9.25

No.6 Choice of One:

Cheese Enchilada, Beef Taco,
Chile Relleno or Tamale

7.25

A Taste Of History (1996)

Black Creek Cheddar Cheese Enchilada, Rolled Beef Taco,
Chile Relleno & Roasted Pork Tamale 11.25

All Combination Plates Served with Spanish Rice and Enjoles

Green Corn Tamales (1923)

Grandma Rosa's "Early Arizona Days" Recipe!

Fresh Corn off the Cob, Corn Masa,
Cheddar Cheese and Ortega Chile,
Steamed in its Own Husk. Beans and Rice

9.25

May thru October only

Sizzling Fajitas (1984)

Sauteed with Fresh Garden Vegetables

Tender Strips of Marinated Steak 12.95

Succulent Shrimp 14.50

Delicate Chunks of Chicken Breast 12.75

Fresh Vegetables 9.95

COMIDAS ESPECIALES

Carne Asada (1984)

New York Steak, Beans,
Rice, Pico de Gallo and Guacamole
14.25

Chicken Chimichangas (1967)

Chunks of Flavorful Chicken in a
Crisp Flour Tortilla, Guacamole,
Rice and Beans
9.75

Tres Tacos al Carbon (1990)

Grilled Marinated Top Sirloin with Bacon,
Jack Cheese, Rice, Beans and Pico de Gallo
12.75

Chicken Tostadita (1973)

An Array of Fresh Garden Vegetables,
Avocado, and Grilled Chicken Breast,
Served in a Crisp Flour Tortilla
9.95

Burrito Dorado (1977)

Chili Con Carne, Beans, Rice,
Aged Cheddar Cheese, Simmered Tomato
Sauce, Sour Cream and Guacamole
9.65

Tostada Compuesta (1923)

An El Cholo Tradition with an Array of Fresh
Garden Vegetables, Beans and Chorizo
8.75

Chile Con Carne (1923)

Savory Chunks of Tender Beef in a
Rich Traditional Chile Sauce with Beans,
Rice and a Cup of Guacamole
9.95

Plato de Carnitas (1989)

Roasted Pork Served with Fresh Avocado
Relish, Pico de Gallo, Nopales, Rice and Beans
11.75