



el chanate

Mexican Restaurant & Tequila Bar

for the table

QUESO DIP 10 **V**

cheddar cheese, peppers

HOT BEAN DIP 9 **V**

cheddar-jack cheese, onions,
black beans, refried beans

MINI SOPES* 10

spicy chipotle chicken, queso fresco,
creamy salsa de árbol, sour cream,
avocado-tomatillo salsa

PORK EMPANADAS* 10

Chihuahua cheese, habanero salsa,
creamy salsa de árbol

BLACK BEAN NACHOS 14 **V**

cheddar-jack cheese, black beans,
peppers, onions, sour cream, guacamole
add spicy chipotle chicken* 6

GUACAMOLE 8 **V**

fresh avocado, pico de gallo, queso fresco

SHRIMP TAQUITOS* 11

four large shrimp taquitos,
pico de gallo, creamy salsa de árbol,
avocado-tomatillo salsa

soups & salads

JICAMA SALAD 10 **GF V**

romaine lettuce, candied walnuts,
cranberries, green bell peppers,
red bell peppers, jicama, red onions,
Cotija cheese, honey-chipotle dressing

TORTILLA SOUP* 11 **GF**

herbed chicken, queso fresco,
tortilla strips

EL CHANATE SALAD 10 **GF V**

romaine lettuce, smoked corn, avocado,
pico de gallo, bell peppers, onions,
balsamic-agave dressing

add herb-grilled chicken* 6

add sautéed shrimp* 7

DINNER TACO SALAD 15 **V**

lettuce, refried beans, tomatoes, onions,
peppers, queso fresco, sour cream, salsa,
choice of spicy chipotle chicken* or tofu

quesadillas

RAJAS QUESADILLA 13 **V**

Chihuahua cheese, poblano and
Anaheim peppers, onions, tomatoes

CARNE ASADA QUESADILLA* 17

Chihuahua cheese, asada steak,
trio of salsas

CHICKEN QUESADILLA* 15

spicy chipotle chicken,
cheddar-jack cheese

classics

burritos and tacos are served with Mexican rice
and refried beans.

smother your burrito in verde sauce and
queso fresco add 4

CARNE ASADA BURRITO* 17

grilled asada steak, peppers, onions,
Mexican rice, garlic-yogurt sauce

CHICKEN AND RICE BURRITO* 14

spicy chipotle chicken, Mexican rice

SUPER VEGGIE BURRITO 13 **V**

bell peppers, onions, tomatoes, rice,
cabbage, black beans, garlic-yogurt
sauce, Mexican rice

SPICY CHIPOTLE CHICKEN TACOS* 14 **GF**

shredded chipotle chicken, lettuce,
onions, cilantro, queso fresco

CARNE ASADA TACOS* 16 **GF DF**

asada steak, grilled onions,
pico de gallo, lime wedge

FISH TACOS* 15 **GF**


grilled fish, queso fresco,
garlic-yogurt sauce, cabbage

SHRIMP TACOS* 16

sautéed shrimp, cabbage,
garlic-yogurt sauce, queso fresco

PORK TACOS* 14 **GF**

marinated pork in adobo sauce, onions,
cilantro, chile de árbol sauce

 The chili pepper indicates the dish cannot be prepared mild, as the ingredients have intrinsic heat.

GF Gluten-Free **DF** Dairy-Free **V** Vegetarian

These items are or can be prepared with specification. If you have a food allergy, be sure to advise your server.

A 19% gratuity will be added to parties of 8 or more.

chef's favorites



CHILES RELLENOS* 23

Anaheim peppers stuffed with spicy chipotle chicken and cheese, battered then lightly fried; served with Mexican rice, refried beans

PORTABELLO FAJITAS 15 **GF** **V**

balsamic-marinated portabello mushrooms sautéed with cabbage, tomatoes, onions, and bell peppers; served with flour tortillas, Mexican rice, refried bean, sour cream



POLLO EN RAJAS CON CREMA* 17

grilled chicken breast, poblano and Anaheim peppers, onions, tomatoes, spicy cream sauce; served with flour tortillas, Mexican rice, refried beans



PORK CHILE VERDE* 17

cubes of slow-roasted pork, chile verde sauce, Mexican rice, refried beans, flour tortillas



PORK CHILE COLORADO* 17

cubes of slow-roasted pork, spicy guajillo sauce, Mexican rice, refried beans, flour tortillas



CHIPOTLE CHICKEN ENCHILADAS* 16 **GF**

soft corn tortillas filled with chipotle chicken, verde sauce, queso fresco; served with Mexican rice, refried beans

SOUTHWEST SHORT RIBS* 24

braised marinated short ribs topped with lemon butter and pico de gallo; served over a bed of sautéed onions with ancho corn on the side

POLLO & MOLE* 21 **GF**

chicken smothered with our original recipe mole; served with flour tortillas and Mexican rice



FILETE CON NOPALES* 17 **GF** **DF**

a contemporary take on fajitas featuring steak and cactus, onions, tomatoes, verde sauce; served with flour tortillas, Mexican rice, refried beans

COCHINITA PIBIL* 19 **GF** **DF**

slow-braised pork marinated in achiote, wrapped in a banana leaf; served with flour tortillas, Mexican rice, refried beans

SIRLOIN WITH ANCHO DEMI-GLACE* 26 **DF**

two 5 oz. lime-marinated sirloin steaks, sautéed onions; served with ancho corn

SHRIMP ENCHILADAS* 19

soft corn tortillas filled with garlic sautéed shrimp, ranchero sauce, queso fresco; served with Mexican rice, refried beans

sides

EXTRA TORTILLA CHIPS 2

EXTRA SALSA 2

CORN OR FLOUR TORTILLAS 3

GUACAMOLE 3

HABANERO SAUCE 2

ANCHO CORN 5

MEXICAN RICE 2

BLACK BEANS 2

REFRIED BEANS 2

RICE AND BEANS 2

FRENCH FRIES 5



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CARLOS PEREZ has been head chef at El Chanate since 2005. Originally from the city of Chihuahua, Carlos has created a menu featuring authentic cuisine from all areas of Mexico, with a special emphasis on the tastes of northern Mexico. The Chef's Favorites section of the menu especially exemplifies Chef Perez's heritage and includes his personal favorite, chiles rellenos.

We hope you enjoy El Chanate's diverse flavors of Mexico in our spectacular mountain setting.



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GF Gluten-Free **DF** Dairy-Free **V** Vegetarian

These items are or can be prepared with specification.

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

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