

**WE HAVE DESIGNATED CURBSIDE
PARKING IN THE FRONT**

Please call us when you arrive

575-527-0817



Si Señor[®]



RESTAURANT

FINEST MEXICAN FOOD



Las Cruces, New Mexico

(575) 527-0817

1551 Amador Ave.

Las Cruces, NM 88001

Sergio Castillo - Restaurant Manager

Sunday-Thursday 11:00am to 9:00pm

Friday-Saturday 11:00am to 10:00pm

Chandler, Arizona

(480) 857-1217

600 N. Alma School Rd.

Chandler, AZ 85224

Irene Castillo - Restaurant Manager

www.sisenor.com

Si Señor[®]

RESTAURANT

FINEST MEXICAN FOOD

Using an old family Southern New Mexico recipe, Martin and Irene Castillo established their first Si Señor Restaurant in their hometown of Deming, New Mexico in 1984.

Martin and Irene together with their three children have opened Si Señor Restaurants in New Mexico and Arizona. The highly successful Si Señor Restaurants have prospered in the most competitive region for arguably the best tasting Mexican Food in the Southwest.

The success can be largely attributed to their sumptuous use of Hatch Chile, the impeccable service of their dedicated employees, and of course, their unique Southern New Mexico recipes. Hatch Chile is a high grade, sun dried chile that comes to us from Covarrubia's Farm in the Hatch Valley along the Rio Grande, sometimes called the "Napa Valley of Chile." Nowhere else in the country is it possible to grow as high a quality long stem chile.

The Southwestern hospitality and the variety of dishes available will draw you to return for more of the appetizing chile cuisine offered seven days a week. Our enthusiastic staff is sure to make your dining experience unique and personal.

Recently, Si Señor Restaurant was awarded three Las Cruces Sun News "Best of the Best Reader's Choice" Awards. These are: "Best Mexican Food," "Best Chips and Salsa" and "Best Business Lunch Place".

Si Señor is proud to use 100% Canola Oil to cook all your favorite dishes. Our salsas are freshly made in our kitchen and our corn tortillas contain no cholesterol, no trans fat, no saturated fat and no sodium. Our flour tortillas contain no cholesterol, no trans fat and no saturated fat. Serving with 'YOU' in mind.



APPETIZERS

Nachos \$9.59

Homemade corn tortilla chips topped with beans, taco meat, and melted cheese. Lettuce, tomatoes and jalapeños upon request.

Nachitos..... \$8.89

Homemade corn tortilla chips topped with beans and melted cheese.

Si Señor Wings\$10.39

Get these great wings slightly battered, perfectly cooked and served with a side of spicy BBQ sauce and ranch.

Chile Cheese Fries \$8.89

French fries smothered with cheese and your choice of red or green chile.

House Sampler\$10.59

Unique blend of quesadillas and nachos.

Queso Dip..... \$7.49

A crowd favorite! A queso unlike any other in this town. Served with signature corn tortilla chips.

Rolled Taquito Plate\$8.89

A classic taquito made Si Señor Style. Taquitos filled with perfectly seasoned ground beef and potatoes, deep fried and served with queso dip.

Quesadillas

Two flour tortillas, lightly buttered, with melted cheese, grilled diced chiles..... \$8.99

With shredded beef or chicken..... \$9.59

With shrimp - sauteed with onion, tomato and green chile.....\$9.89

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

HOMEMADE SOUPS

Bowl of soup M-F- \$7.49

Upgrade to Large Soup - \$1.99

Monday – Chicken and Rice Soup

Tuesday – Caldillo (Green Chile Beef Stew)

Wednesday – Albondigas (Meatballs with Rice)

Thursday – Fideos (Vermicelli with Beef)

Friday – Cod Fish & Shrimp Soup

w/ Vegetables & side of Rice

Saturday & Sunday

Menudo - \$7.79

Caldo de Res - \$8.09

(Vegetable Beef Soup & side of rice)

Posole Fresh Daily - \$7.69

Seasonal (Nov-Feb)

SIDE ORDERS

Taco \$2.95

Burritos:

Ground Beef with Cheese \$4.99

Bean with Cheese \$3.99

Chile with Meat \$5.29

Chile Relleno \$4.99

French Fries \$3.29

Spanish Rice \$2.69

Sopapilla \$0.29

Refried Beans \$2.49

Flour Tortilla \$0.99

Sour Cream \$0.89

Additional Chips \$1.99

Additional Salsas \$0.79

Guacamole..... \$5.99

BEVERAGES

Soft Drinks \$3.09

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Mug Root Beer, Orange Crush, Fresh Limonada, Horchata (Second refill complimentary, third refill .99¢ on all soft drinks)

Iced Tea Selection \$2.69

Raspberry and Regular

Sweet Tea \$2.79

Coffee or Hot Tea \$2.29

Milk \$2.49



ABOUT OUR CHILE



At Si Señor we proudly serve 100% Hatch Green and Red Chile. Hatch, New Mexico is sometimes referred to as the "Napa Valley" of chile and our family has utilized these products in our traditional Mexican cuisine for over 30 years. We use a variation of green chile (mild and hot), red chile and our new cream sauce in our dishes. The intensity of their spice will vary depending on your taste buds and below are some descriptions to help you decide.

MILD GREEN

Our mild has a great, smooth flavor. It accompanies dishes such as the Si Señor Burger and the Caldillo—a hearty green chile beef stew centered on roasted, smoky green chile. It adds an easy kick to every mouthful and allows you to appreciate the delicious flavors with just enough heat to make you want to finish every last bite.

HOT GREEN

Our hot has a taste so surprisingly good, that you'll keep eating despite the burn in your mouth. This level of hot is ideal in the green chile bowl, our mouthwatering chile rellenos and in our infamous green salsa dips. Its piquancy tends to linger a little longer than our mild but by the time you know it, you'll want another bite.

RED

You'll experience the depth of flavor our red offers every time you sink your teeth into our Columbus Red Enchiladas. Likewise, you'll taste the unmistakable sun dried flavor in each spoonful of our red chile con carne and our Cambray Burrito smothered in the red sauce. Our silky red chile sauce also uses chile pods from Hatch and has a pleasant spice that gently dissipates in your mouth.

NEW CREAM SAUCE

New to our quality sauces at Si Señor is the Cream Sauce. A blend of mushrooms, garlic, onion, mild green chile as well as other specialty spices all sautéed to perfection. This one-of-a-kind recipe vividly marries a myriad of flavors into a creamy, smooth sauce with just the right amount of heat that can be served on our enchiladas or smothered on our burritos.

Whatever your preferred level of hotness, all go exceptionally well with our signature House Margarita to simmer it all down a notch.

SI SEÑOR'S NEW MEXICAN CUISINE

Served with beans and rice. 18% Gratuity on parties of six or more.



All orders served with Sopapillas, Chips and Salsa. Chips and salsa refills. \$2.55

1. Rio Grande Combination Plate \$13.59

Rolled cheese enchilada, taquito, relleno, taco, Hatch Valley chile con carne smothered with your choice of chile.

2. Hatch Valley Combination Plate . \$12.29

Cheese enchilada, flauta, taco and Hatch Valley chile con carne, smothered with your choice of chile sauce.

3. Columbus Enchilada Plate

Three rolled cheese enchiladas smothered in your favorite chile sauce..... \$11.09

NEW Si Señor Cream Sauce add .89¢

4. Lincoln County Enchilada Plate \$11.89

Three rolled or flat chicken or beef enchiladas smothered with your favorite chile sauce.

NEW Si Señor Cream Sauce add .89¢

5. Potrillo Relleno Plate

Two stuffed Hatch Valley green chiles, smothered with red or green chile sauce. \$10.59

6. Las Cruces Flauta Plate

Three deep fried shredded beef or chicken flautas served with guacamole and sour cream..... \$10.69

7. Oñate Chile Plate \$11.79

Your choice of red chile con carne (pork) or green chile (beef) served with two flour tortillas. or **Bowl of Red or Green**

Chile con Carne \$10.09

Served with two flour tortillas. The "true taste" of New Mexico's best.

8. Cambray Burrito Plates

Two shredded beef, ground beef, or chicken burritos smothered with our unique chile **\$11.69**

Two chile con carne burritos smothered with our unique chile **\$11.89**

Two bean burritos smothered with our unique chile. **\$11.09**

NEW Si Señor Cream Sauce add .89¢

9. Alamogordo Gordita Plate \$11.09

Three gorditas made with corn meal, stuffed with your choice of ground beef, chicken or shredded beef.

10. Sandia Taco Plates

Three tacos made with corn tortillas, chicken or shredded beef. **\$11.09**

Three tacos made with corn tortillas and ground beef. **\$10.99**

11. Ruidoso Sopapilla Plates

Two sopapillas stuffed with shredded beef or chicken. **\$11.79**

Two sopapillas stuffed with ground beef. **\$11.59**

Two sopapillas stuffed with beans your choice of chile. **\$11.29**

12. Luna Tostada Plates..... \$11.29

Two flat shape deep fried corn tortillas topped with your choice of ground beef, guacamole or beans.

13. Doña Ana Chimichanga Plate \$11.99

Deep fried flour tortilla burrito with your choice of shredded beef or chicken.

14. Pancho Villa Fajita Plate

Marinated beef or chicken, grilled with fresh bell peppers, onions and tomatoes. Served with guacamole, sour cream and two flour tortillas..... **\$15.49**

Shrimp Fajitas **\$15.99**

PROTEIN DISHES

Akela Chicken Breast

Served with Hatch Valley green chile topped with cheese, rice and beans..... **\$14.99**

Hatch Green Chile Steak \$17.69

10 oz. Ribeye cooked to perfection, topped with grilled Hatch Valley green chile, onions, tomatoes. Served with beans, rice and flour tortilla.

Si Señor Steak \$17.99

10 oz. Ribeye served with two rolled enchiladas, beans, rice, guacamole and a flour tortilla.

BURGERS

Queso Burger \$10.29

Sirloin patty, topped with signature queso dip, grilled fresh jalapeños, two strips of bacon and served with lettuce, tomato, pickle and fries.

Sí Señor Burger \$9.99

Sirloin patty, topped with Monterrey Jack cheese, Hatch green chile and guacamole, served with lettuce, tomato, pickle and fries. Add bacon \$1.79

Chipotle Burger..... \$9.49

Sirloin patty, topped with chipotle Jack cheese, signature chipotle spread, served with lettuce, tomato, pickle and fries.

SEAFOOD

Ceviche Tostadas \$11.49

Two crispy corn tostadas filled with marinated shrimp and crab, signature ceviche spread, and topped with a slice of avocado. Served with black beans and white rice.

Shrimp Tacos \$11.99

Three corn tortillas filled with deliciously seasoned shrimp, signature chipotle spread, chopped cabbage, and a slice of avocado. Served with black beans and white rice.

Fish Tacos..... \$11.99

The fish tacos are prepared with a beer battered Cod with a touch of Chipotle sauce, shredded cabbage and sliced avocado. Accompanied with white rice and black beans.

SALADS

Dinner Salad \$6.29

Fresh green salad topped with your favorite dressing.

Taco Salad \$10.29

Deep fried flour tortilla with fresh lettuce, tomatoes, cheese and beans. Your choice of ground beef, shredded beef or chicken, served with guacamole and sour cream.

Guacamole Salad \$7.99

Fresh made guacamole served with lettuce and tomato.

Fajita Salad \$11.59

Marinated chicken or beef, grilled with fresh onion, bell peppers and tomatoes, placed on a bed of fresh green lettuce, served with cheese, guacamole and sour cream.

Fajita Salad in a Shell \$11.89

Fajita Salad in a deep fried flour tortilla.

LITTLE ONES MENU

(12 years or younger only)

Taco Plate \$6.39

One beef or chicken taco, beans and rice.

Burrito Plate \$6.79

One beef or bean burrito, beans and rice.

Chicken Plate \$6.99

Three chicken strips and French fries.

American Hamburger \$7.49

Hamburger and French fries.

American Cheeseburger \$7.69

Cheeseburger and French fries.

Grilled Cheese \$6.29

Grilled cheese sandwich and French fries.

Ham and Cheese \$6.49

Grilled ham and cheese sandwich and French fries.

Taquito Plate \$6.39

Two taquitos filled with perfectly seasoned ground beef and potatoes. Beans and rice and a small side of queso dip

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness