



Si Señor[®]

RESTAURANT

FINEST MEXICAN FOOD

(575) 527-0817
 1551 Amador Ave.
 Las Cruces, NM 88001
 Sergio Castillo - Restaurant Manager
 Open Everyday
 11:00am to 8:00pm
www.sisenor.com

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

DESSERTS

- Pumpkin Praline Cheesecake**
 Creamy cheesecake made with real pumpkin and seasonal spices, billows of pumpkin mousse and finished with crunchy pralines, baked on a signature all-butter shortbread cookie crust. **\$7**
- Tres Leches Cake**
 Tender genoise soaked in the traditional three milks, layered with rich creamy mousse and topped with a dusting of cocoa create the perfect sweetness and density for our take on this classic Latin American Favorite. **\$7**
- Churro Tower**
 Enjoy a Mexican tradition in a doughnut style! The Churro Tower is a perfect ending to your meal. They are deliciously made to a golden crisp on the outside, coated with cinnamon and sugar and served with a warm chocolate dipping sauce along with a warm caramel dipping sauce. A WOW dessert. **\$8**

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)

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

SPECIALTY TACOS



Tacos Al Pastor \$12.00
 Finely diced pork shoulder marinated in achiote, pineapple and other authentic seasonings. Served as a taco on warm corn tortillas, with salsa, traditional garnishes, delicious unique charro beans and Spanish rice.



Tacos de Barbacoa \$12.00
 Slow cooked, moist tender and flavorful beef served as a taco on warm corn tortillas, with salsa, and traditional garnishes. Served with delicious unique charro beans and Spanish rice.

Shrimp Tacos \$11.99
 Three corn tortillas filled with seasoned shrimp a touch of Chipotle sauce, chopped cabbage, and a slice of avocado. Served with black beans and white rice.



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 Sauceadd .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 Sauceadd .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 Sauceadd .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 charro beans, guacamole, sour cream and two flour tortillas.....\$15.49
Shrimp Fajitas\$15.99

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SALADS

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.

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.

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.

Si 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.

BEVERAGES

Soft Drinks\$3.09
Fresh Limonada, Horchata

Iced Tea Selection.....\$2.69
Raspberry and Regular

Sweet Tea\$2.79

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.