



A SERVICE CHARGE IS APPLIED TO ALL CREDIT CARD TRANSACTIONS

Sergio Castillo - Restaurant Manager

Open Everyday

Sunday - Thursday 11:00am to 8:30pm

Friday and Saturday 11:00am to 9:00pm

(575) 527-0817 • 1551 Amador Ave., Las Cruces, NM 88001

Order Online - www.sisenor.com

Appetizers

Nachos\$11

handmade corn tortilla chips topped with refried beans, our signature queso, freshly grated Monterey Jack and cheddar cheese, your choice of ground beef, shredded beef, or shredded chicken. Lettuce, tomatoes, and jalapeño upon request.

Add carne asada or al pastor **\$2.50**

Guacamole Dip \$13

Made to order! Delicious ripe avocados, seasoned perfectly and combined together in a bowl and served with our signature corn tortilla chips and pico de gallo.

Si Señor Wings..... \$12

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

Chile Cheese Fries \$9

French fries with your choice of chile topped with melted, freshly grated Monterrey Jack and cheddar cheese.

Asada or Al Pastor fries \$12

Crispy French fries topped with our signature queso, freshly grated Monterey Jack and cheddar cheese, your choice of carne asada or al pastor, drizzled with guacamole and Mexican crema, and garnished with green onion.

Queso Dip \$8

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

Rolled Taquito Plate \$9

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..... **\$9**

With shredded beef or chicken..... **\$10**

With shrimp sauteed with onion, tomato and green chile..... **\$11**

Add carne asada or al pastor **\$12**

Seafood

Shrimp Cocktail.....\$11

Signature cocktail sauce served atop diced cucumber, red onion, avocado, chopped cilantro, and freshly cooked shrimp.

Ceviche Tostadas\$12

Two crispy corn tostada compuesta shells filled with marinated shrimp and crab, signature ceviche spread. Served with black beans and white rice.

Fish Tacos.....\$14

Three corn tortillas filled with lightly fried Beer Battered Cod a touch of Chipotle sauce, chopped cabbage, and a slice of avocado. Served with black beans and white rice.

Shrimp Tacos\$15

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.

Fish and Chips.....\$12

Three battered and perfectly fried, flaky white fish served with French fries and a house made aioli.

Specialty Tacos

4 Tacos Al Pastor\$14

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.

4 Tacos de Carne Asada.....\$14

Perfectly seasoned steak cubed and served as a taco on warm corn tortillas, with salsa, and traditional garnishes. Served with delicious unique charro beans and Spanish rice.

Little Ones Menu

(12 years or younger only)

Taco Plate \$6.50

One beef or chicken taco, beans and rice.

Burrito Plate \$6.50

One beef or bean burrito, beans and rice.

Chicken Plate \$7.00

Three chicken strips and French fries.

American Hamburger \$7.50

Hamburger and French fries.

American Cheeseburger \$8.00

Cheeseburger and French fries.

Grilled Cheese \$6.00

Grilled cheese sandwich and French fries.

Quesadillas..... \$7.00

One flour tortillas, lightly buttered, with melted cheese, served with guacamole and sour cream.

Taquito Plate \$6.50

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

Beverages

Soft Drinks (1 free refill - additional refills \$1)..... \$3.25

Fresh Limonada, Horchata, Agua de Melon..... \$3.50

Iced Tea Selection.....\$3

Raspberry and Regular

Sweet Tea.....\$3

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

New Mexican Cuisine

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

- 1. Rio Grande Combination Plate**\$15
Rolled cheese enchilada, taquito, relleno, taco, Hatch Valley chile con carne smothered with your choice of chile.
- 2. Hatch Valley Combination Plate**\$14
Cheese enchilada, flauta, taco and Hatch Valley chile con carne, smothered with your choice of chile sauce.
- 3. Vegetarian Plate**\$12
One rolled enchilada red or green, one chile relleno and one guacamole or bean tostada.
- 4. Columbus Enchilada Plate**
Three rolled cheese enchiladas smothered in your favorite chile sauce.....\$12
Si Señor Cream Sauceadd \$1
- 5. Lincoln County Enchilada Plate**\$13
Three rolled or flat chicken or beef enchiladas smothered with your favorite chile sauce.
Add Carne Asada\$2.50
Si Señor Cream Sauce.....add \$1
- 6. Potrillo Relleno Plate**
Two stuffed Hatch Valley green chiles, smothered with red or green chile sauce.....\$11
- 7. Las Cruces Flauta Plate**
Three deep fried shredded beef or chicken flautas served with guacamole and sour cream.....\$11
- 8. Oñate Chile Plate**\$13
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**\$11
Served with two flour tortillas. The "true taste" of New Mexico's best.

- 9. Cambray Burrito Plates**
Two shredded beef, ground beef, or chicken burritos smothered with our unique chile\$13
Two chile con carne burritos smothered with our unique chile\$14
Two bean burritos smothered with our unique chile.\$12
Si Señor Cream Sauceadd \$1
- 10. Alamogordo Gordita Plate**\$13
Three gorditas made with corn meal, stuffed with your choice of ground beef, chicken or shredded beef.
- 11. Sandia Taco Plates**
Three tacos made with corn tortillas, chicken or shredded beef.\$13
Three taços made with corn tortillas and ground beef.\$12
- 12. Ruidoso Sopapilla Plates**
Two sopapillas stuffed with shredded beef or chicken.\$14
Two sopapillas stuffed with ground beef.\$13
Two sopapillas stuffed with beans your choice of chile.\$12
- 13. Sierra Sirloin Patties**.....\$12
Two grilled sirloin steak patties smothered in your choice of sauce, topped with melted cheese. Served with beans, rice and flour tortillas.
Add chile con quesoadd \$1
- 14. Doña Ana Chimichanga Plate**\$13
Deep fried flour tortilla burrito with your choice of shredded beef or chicken.
- 15. 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.....\$17
Shrimp Fajitas\$18

Salads

- Taco Salad**.....\$12
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**.....\$13
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.

Homemade Soups

Bowl of soup M-F- \$8 Upgrade to Large Soup - \$2

- 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 - \$9
Caldo de Res - \$9 (Vegetable Beef Soup & side of rice)
Posole Fresh Daily - \$8 (seasonal Nov-Feb)

Protein Dishes

Akela Chicken Breast\$15
Served with Hatch Valley green chile topped with cheese, rice and beans.

 **Hatch Green Chile Steak**\$21
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**\$22
10 oz. Ribeye served with two rolled enchiladas, beans, rice, guacamole and a flour tortilla.

 **Ribeye Bañado**.....\$21
10 oz. Ribeye, cooked to order, smothered with red or green Hatch Valley chile & melted cheese. Served with beans, rice and a flour tortilla.

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Burgers

- Queso Burger**\$12
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**\$12
Sirloin patty, topped with Monterrey Jack cheese, Hatch green chile and guacamole, served with lettuce, tomato, pickle and fries.
Add bacon \$2

Desserts

- Churro Tower**\$8
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.
- Cheesecake Chimichanga**\$7
Rich, smooth cheesecake, with a slight tangy finish, rolled in melt-in-your-mouth flaky pastry tortilla.