



**A SERVICE CHARGE IS APPLIED TO ALL CREDIT CARD TRANSACTIONS**

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**Order Online - [www.sisenor.com](http://www.sisenor.com)**

## Appetizers

- Nachos** .....\$12  
 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.... **add \$3**
- 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**..... \$13  
 10 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 Monterey Jack and cheddar cheese.
- Asada or Al Pastor fries** ..... \$13  
 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 Skillet** ..... \$9  
 Our signature queso dip, layer of perfectly seasoned ground beef, topped with crema, guacamole and pico de gallo.  
 Served with signature corn tortilla chips.
- Rolled Taquito Plate** ..... \$10  
 6 classic taquitos 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..... \$11  
 With shredded beef or chicken..... \$12  
 Add carne asada or al pastor ..... \$13

## Salads

- Taco Salad**..... \$13  
 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**..... \$15  
 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.

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

## Featured Menu

- Queso Fundido** ..... \$12  
 A perfect blend of Asadero cheese, Hatch green chile served with warm corn or flour tortillas.  
 Add carne asada or al pastor ..... \$3
- Mole Enchiladas**..... \$15  
 A signature dish smothered in our traditional Mexican sauce that consists of a unique blend of spices resulting in a smoky, sweet and delicious taste. Topped with freshly grated Asadero cheese.  
 Add Chicken.... \$1
- Mole Chimichanga** ..... \$15  
 Deep fried flour tortilla burrito filled with chicken and smothered in our mole sauce. Topped with freshly grated Asadero cheese.
- Chorizo and Potato Taquitos** ..... \$12  
 6 Blue Corn deep fried tortillas filled with freshly made mashed potatoes, chorizo, and a blend of grated cheeses.  
 Topped with crema Mexicana.

## Specialty Tacos

- 4 Tacos Al Pastor** .....\$16  
 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 Sirloin Tacos**.....\$16  
 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** .....\$8  
 One beef or chicken taco, beans and rice.
- Burrito Plate** .....\$8  
 One beef or bean burrito, beans and rice.
- Chicken Plate** .....\$9  
 Three chicken strips and French fries.
- Hamburger** .....\$10  
 Hamburger and French fries.
- Cheeseburger** .....\$11  
 Cheeseburger and French fries.
- Grilled Cheese** .....\$8  
 Grilled cheese sandwich and French fries.
- Quesadillas**.....\$8  
 One flour tortillas, lightly buttered, with melted cheese, served with guacamole and sour cream.
- Taquito Plate** .....\$8  
 Two taquitos filled with perfectly seasoned ground beef and potatoes. Beans and rice and a small side of queso dip

# New Mexican Cuisine

Served with beans and rice. All orders served with Sopapillas, Chips and Salsa. Chips and salsa refills. \$3.00

**1. Rio Grande Combination Plate** .....\$17  
Rolled cheese enchilada, taquito, relleno, taco, Hatch Valley chile con carne smothered with your choice of chile.

**2. Hatch Valley Combination Plate** .....\$16  
Cheese enchilada, taquito, taco and Hatch Valley chile con carne, smothered with your choice of chile sauce.

**3. Vegetarian Plate** .....\$13  
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.....\$13  
**Si Señor Cream Sauce**.... add \$1

**5. Lincoln County Enchilada Plate** .....\$15  
Three rolled or flat chicken or beef enchiladas smothered with your favorite chile sauce.  
Add Carne Asada..... \$3  
Si Señor Cream Sauce..... add \$1

**6. Potrillo Relleno Plate**  
Two stuffed Hatch Valley green chiles, smothered with red or green chile sauce.....\$14

**7. Las Cruces Flauta Plate** .....\$13  
Three deep fried shredded beef or chicken flautas served with guacamole and sour cream.

**8. Oñate Chile Plate** .....\$15  
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** .....\$13  
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 .....\$14  
Two chile con carne burritos smothered with our unique chile .....\$15  
Two bean burritos smothered with our unique chile. ....\$13  
Si Señor Cream Sauce.... add \$1

**10. Alamogordo Gordita Plate** .....\$14  
Three gorditas made with corn meal, stuffed with your choice of ground beef, chicken or shredded beef.

**11. Sandia Taco Plates** .....\$14  
Three tacos made with corn tortillas, chicken, shredded beef or ground beef.

**12. Ruidoso Sopapilla Plates**  
Two sopapillas stuffed with shredded beef, chicken or ground beef. ....\$14  
Two sopapillas stuffed with beans your choice of chile. ....\$12


**13. Sierra Sirloin Patties** .....\$15  
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 queso.... add \$2


**14. Doña Ana Chimichanga Plate** .....\$15  
Deep fried flour tortilla burrito with your choice of shredded beef or chicken.


**15. Pancho Villa Fajita Plate** .....\$21  
Marinated beef or chicken, grilled with fresh bell peppers, onions and tomatoes. Served with charro beans, guacamole, sour cream and two flour tortillas.  
Shrimp Fajitas.....\$22


# Protein Dishes

**Akela Chicken Breast**.....\$20  
Served with Hatch Valley green chile topped with cheese, rice and beans.

 **Hatch Green Chile Steak**.....\$28  
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** .....\$32  
10 oz. Ribeye served with two rolled enchiladas, beans, rice, guacamole and a flour tortilla.

 **Ribeye Bañado**.....\$28  
10 oz. Ribeye, cooked to order, smothered with red or green Hatch Valley chile & melted cheese. Served with beans, rice and a flour tortilla.

 **Akela Ribeye**.....\$30  
10 oz. Ribeye, cooked to order and served with Hatch Valley green chile topped with asadero cheese. Served with beans, rice and a flour tortilla.

# Burgers

**Queso Burger**.....\$14  
Sirloin patty, topped with signature queso dip, grilled fresh jalapeños, two strips of bacon and served with lettuce, tomato, pickles and fries.

**Ranchero Burger**.....\$15  
Sirloin patty, topped with Asadero cheese, two strips of bacon, hash brown patty, an egg on a Texas Toast. Served with a side of green or red chile sauce and fries.

**Green Chile Cheeseburger** .....\$13  
Sirloin patty, topped with Monterrey Jack cheese, Hatch green chile, served with lettuce, tomato, pickles and fries.  
Add bacon.... \$3

# Seafood

**Fish Tacos**.....\$16  
Three corn tortillas filled with lightly fried Beer Battered Cod a touch of Chipotle sauce, chopped cabbage, and a slice of avocado.  
Add black beans and white rice....\$2

**Shrimp Tacos** .....\$16  
Three corn tortillas filled with seasoned shrimp a touch of Chipotle sauce, chopped cabbage, and a slice of avocado.  
Add black beans and white rice....\$2

**Shrimp Cocktail**.....\$12  
Signature cocktail sauce served atop diced cucumber, red onion, avocado, chopped cilantro, and freshly cooked shrimp.

**Ceviche** .....\$15  
Marinated shrimp and crab, and our signature ceviche spread. Served with blue corn tostadas shells.  
Add black beans and white rice....\$2

# Homemade Soups

**Our soups are made daily.  
Ask your server for the soup of the day.**

# Beverages

**Soft Drinks - Pepsi Products** (1 free refill - additional refills \$1)

**Agua Frescas** Seasonal (1 free refill - additional refills \$1)

**Iced Tea Selection:** Raspberry and Regular

**Sweet Tea**

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