

BREAKFAST ALL DAY

- TACO** = choice of FLOUR or CORN tortilla | WHOLE WHEAT +\$0.25
- BURRITO** = taco ingredients + beans (black or refried) + crispy papitas
- PLATE** = taco ingredients (larger portion) + beans (black or refried) + crispy papitas + your choice of tortillas

Make it a Corn
PUFFY TACO
- FOR 50¢ -

We proudly serve vital farms eggs, el milagro tortillas, & texas raised beef

V MIGAS T \$3 B \$6 P \$9

farm eggs, crispy tortilla strips, tomato, onion, serrano, jack cheese

CHARLIE'S SPECIAL T \$3 B \$6 P \$9

farm eggs, chorizo, potato, tomato, onion, serrano

CHERRYWOOD T \$3.50 B \$7 P \$10

farm eggs, potato, bacon, avocado, jack cheese

JAMÓN A LA MEX T \$3.50 B \$7 P \$10

farm eggs, ham, tomato, onion, serrano, jack cheese

VAQUERO T \$3.50 B \$7 P \$10

farm eggs, carne asada, jack cheese

GRINGO T \$3 B \$6 P \$9

farm eggs, bacon, jack cheese

CHICON T \$3.50 B \$7 P \$10

farm eggs, beef picadillo, potato, queso

V EAST SIDE T \$2.75 B \$5.50 P \$8

farm eggs, potato, jack cheese

V LUPE T \$3 B \$6 P \$9

farm eggs, rajias con hongos, jack cheese

BUILD-YOUR-OWN T \$2.50 B \$5.00

choose 2 of the ingredients below. additional ingredients are +\$0.75/each

OPTIONS: egg, potato, cheese, chorizo, bacon, black or refried beans, avocado, ham

SOUPS & SALADS

BARBACOA SOUP SM \$4 LG \$7

tender beef, garbanzo beans, cilantro, onion and white rice in homemade beef stock. corn or flour tortillas.

CHIPOTLE CHICKEN SOUP SM \$4 LG \$7

pulled chipotle chicken, crispy tortilla strips, corn, vegetables, white rice and sweet red peppers in homemade chicken stock

V BLACK BEAN SOUP *Vegan!* SM \$3 LG \$6

puréed chipotle-spiced black beans topped with pico and cilantro

V NOPALITO SALAD SM \$5 LG \$7

tender cactus, avocado, pico, and queso fresco on a bed of romaine. chimichurri vinaigrette or cilantro ranch

V BLACK BEAN SALAD *Vegan!* SM \$5 LG \$7

black beans, jicama, red pepper, cilantro, avocado, and lime on a bed of romaine. chimichurri vinaigrette or cilantro ranch

V ENSALADA DE LA CASA SM \$5 LG \$7

fresh romaine, tomato, avocado, red onion, cucumber, topped with crispy tortilla strips & queso fresco. chimichurri vinaigrette or cilantro ranch

LG W/ pollo asado, carne asada, or pescado +\$3, camarón or ceviche +\$4

CHILITO SPECIALS

- TACO** = choice of FLOUR or CORN tortilla | WHOLE WHEAT +\$0.25
- BURRITO** = taco ingredients + beans (black or refried) + rice
- PLATE** = taco ingredients (larger portion) + beans (black or refried) + rice + your choice of tortillas

PUFFY TACO T \$3.75

puffy corn shell stuffed with beef picadillo or chicken tinga, lettuce, pico de gallo

V WINDMILL SELENA T \$3.25 B \$6.50

black bean, avocado, jack cheese

V VEGETAL *Vegan!* T \$3.25 B \$6.50 P \$9

seasoned zucchini, yellow squash, corn, peppers, tomato, onion, serrano

V RAJAS CON HONGOS T \$3.25 B \$6.50 P \$9

mushrooms, roasted poblanos and onions, queso fresco, avocado

T TINGA DE POLLO T \$3.25 B \$6.50 P \$9

braised chicken in a chipotle tomato sauce, lettuce, pico de gallo

POLLO ASADO T \$3.75 B \$7.50 P \$11

achiote marinated grilled chicken, grilled onion

PICADILLO T \$3.25 B \$6.50 P \$10

stewed ground beef and potatoes a la mexicana, lettuce, pico

TEX-MEX GUISADA T \$3.50 B \$7.25 P \$10

tender beef stewed in chile-tomato salsa

CARNE ASADA T \$3.75 B \$7.50 P \$11

grilled steak, fajita spices, grilled onion

BARBACOA T \$3.75 B \$7.50 P \$11

beef cheeks steamed with citrus and garlic. cilantro and fresh onion

T TOMATILLO PORK T \$3.50 B \$7.25 P \$10

pork shoulder stewed in spicy tomatillo sauce with corn

CASCABEL PORK T \$3.50 B \$7.25 P \$10

pork shoulder stewed in cascabel chile salsa with nopales

COCHINITA PIBIL T \$3.75 B \$7.50 P \$11

yucatan-style braised pork with achiote and orange, pickled onions

PESCADO T \$3.75 B \$7.50 P \$11

crispy cornmeal dusted fish, baja slaw, jalapeño aioli

CAMARÓN T \$4 B \$8.50 P \$12

crispy cornmeal dusted shrimp, valentina aioli slaw

ADD ONS T +\$0.75 B +\$1.25 P +\$1.50

avocado / bacon / black beans / chorizo / guacamole / jack cheese /

pico de gallo / potato / queso fresco / rajias con hongos /

refried pintos / sour cream / farm egg

@elchilito_atx @elchilito_atx

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A LA CARTE

- CEVICHE W/ TOSTADAS**
citrus-marinated fish tossed with tomato, cilantro, red onion and serrano \$8
- QUESO W/ TOSTADAS**
- ✓ rajias con hongos \$5
- beef picadillo \$6
- ✓ **GUACAMOLE W/ TOSTADAS** \$6
- ✓ **SALSA A LA CHARRA W/ TOSTADAS** \$3
- ✓ **WHITE RICE** \$2
- ✓ **BLACK BEANS** \$2
- REFRIED PINTOS \$2
- ✓ **CRISPY PAPITAS** \$2
- ✓ **FRUIT CUP** \$5

PALETAS

- strawberry mango / piña / watermelon / lime / coconut / pecan / cookies & cream / chocolate / vanilla \$2

— Try our DRAFT BEER —
frozen SANGRIA or frozen MIMOSA

BEBIDAS

- TOPO CHICO \$2
- MEXICAN COKE \$3
- AGUAS FRESCAS (SEASONAL) \$2.5 / \$3.5
- watermelon / lime / piña / horchata
- FRESH SQUEEZED OJ 16oz \$4
- CHINA MIST BLACK ICED TEA \$2 / \$2.5
- FOUNTAIN DRINKS \$2 / \$2.5
- coke / diet coke / dr pepper / sprite / barq's root beer

COFFEE BAR

We proudly serve organic, fair trade coffee from Texas Coffee Traders. All drinks served hot or iced.
ADD ESPRESSO SHOT: single +\$2 / double +\$2.75 / triple +\$3.25
SUB ALMOND MILK: +\$0.5

- GUATEMALAN ROAST 12oz \$2.25 - 16oz \$2.75
- house ground and brewed
- COLD BREW ICED COFFEE 16oz \$2.75
- CAFÉ CON LECHE 12oz \$2.75 - 16oz \$3.25
- ESPRESSO \$2 - dbl \$2.75 - trpl \$3.25
- AMERICANO 12oz \$2.5 - 16oz \$3
- LATTE OR CAPPUCINO \$3.5 - dbl \$3.75 - tall \$4.25
- MOCHA LATTE \$3.5 - dbl \$4.25 - tall \$4.75
- VANILLA LATTE \$3.5 - dbl \$4.25 - tall \$4.75
- HOT "O" SPECIAL \$3.5 - dbl \$4.25 - tall \$4.75
- mexican hot chocolate with espresso
- CHAI 12oz \$3.75 - 16oz \$4.25
- OJO ROJO 20oz \$4.25 - 32oz \$5.25
- horchata with espresso
- MEXICAN HOT CHOCOLATE 12oz \$3.25 - 16oz \$3.75
- hot chocolate from mexico made with aztec spices
- MIGHTY LEAF TEA \$3.25
- african nectar (red rooibos, caffeine free) / black / green / chamomile