

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 \$0.25 -

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

CHARLIE'S SPECIAL T \$3.50 B \$7 P \$10

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 \$3.50 B \$7 P \$10

farm eggs, bacon, jack cheese

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

farm eggs, beef picadillo, potato, queso

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

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

V EAST SIDE T \$3 B \$6 P \$9

farm eggs, potato, jack cheese

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

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

BUILD-YOUR-OWN T \$3 B \$6

choose 3 of the ingredients below. additional ingredients are +\$0.75/each
OPTIONS: egg, potato, cheese, chorizo, bacon, black or refried beans, avocado, carne asada, picadillo, nopalitos

SOUPS & SALADS

W/ pollo asado or carne asada +\$4, pescado or camaron +\$5, ceviche +\$6

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 \$5

puréed chipotle-spiced black beans topped with pico and cilantro

V NOPALITO SALAD SM \$6 LG \$8

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

V BLACK BEAN SALAD *Vegan!* SM \$6 LG \$8

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 \$6 LG \$8

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

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 \$4

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

PESCADO T \$4 B \$8 P \$12

crispy cornmeal dusted fish, baja slaw, jalapeño aioli

CAMARÓN T \$4 B \$8 P \$12

crispy cornmeal dusted shrimp, valentina aioli slaw

CARNE ASADA T \$4 B \$7.50 P \$11.25

grilled steak, fajita spices, grilled onion

POLLO ASADO T \$3.75 B \$7.50 P \$11.25

achiote marinated grilled chicken, grilled onion

PICADILLO T \$3.75 B \$7.50 P \$11.25

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

V TINGA DE POLLO T \$3.75 B \$6.75 P \$10

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

V TOMATILLO PORK T \$3.75 B \$7 P \$10.50

pork shoulder stewed in spicy tomatillo sauce with corn

CASCABEL PORK T \$3.75 B \$7 P \$10.50

pork shoulder stewed in cascabel chile salsa with nopales

COCHINITA PIBIL T \$3.75 B \$7.50 P \$11.25

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

TEX-MEX GUISADA T \$3.75 B \$7.50 P \$11.25

tender beef stewed in chile-tomato salsa

BARBACOA T \$3.75 B \$7.50 P \$11.25

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

V VEGETAL *Vegan!* T \$3.50 B \$7

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

V NOPALITO T \$3.50 B \$7

tender cactus, pico, queso fresco, avocado

V SELENA T \$3.50 B \$7

black bean, avocado, jack cheese

ADD ONS

T +\$0.75 B \$1.50 P \$2.25

avocado / bacon / black beans / chorizo / guacamole / jack cheese / pico de gallo / potato / queso fresco / rajitas 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

V SALSA A LA CHARRA W/ TOSTADAS \$3

V QUESO W/ TOSTADAS
rajitas con hongos \$5
beef picadillo \$7

V GUACAMOLE W/ TOSTADAS \$7

* CEVICHE W/ TOSTADAS
citrus-marinated corvina tossed with
pico de gallo \$10

V WHITE RICE \$2

V BLACK BEANS \$2

REFRIED PINTOS \$2

V CRISPY PAPITAS \$2

V 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) \$3 / \$4

watermelon lime piña horchata

FRESH SQUEEZED OJ 16oz \$4

CHINA MIST BLACK ICED TEA \$2 / \$3

FOUNTAIN DRINKS \$2 / \$3

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 \$2.50 - 16oz \$3

HOUSE GROUND AND BREWED

COLD BREW ICED COFFEE 16oz \$3.25

CAFÉ CON LECHE 12oz \$3 - 16oz \$4

ESPRESSO \$2 - dbl \$3 - trpl \$4

AMERICANO 12oz \$2.50 - 16oz \$3

LATTE OR CAPPUCCINO \$3 - dbl \$4 - tall \$5

VANILLA LATTE \$3.50 - dbl \$4.50 - tall \$5.50

HOT "O" SPECIAL \$3.5 - dbl \$4.50 - tall \$5.50

mexican hot chocolate with espresso

CHAI 12oz \$4 - 16oz \$5

OJO ROJO 20oz \$5 - 32oz \$6

horchata with espresso

MEXICAN HOT CHOCOLATE ... 12oz \$3.50 - 16oz \$4.50

hot chocolate from mexico made with aztec spices

MIGHTY LEAF TEA \$3.75

african nectar (red rooibos, caffeine free) / black /

green / chamomile