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UEBLO-STYLE BUILDINGS OF SUN-BAKED CLAY. BUNDLES OF FIRE-RED CHILIES HANGING IN THE MARKETPLACE. VAST DESERTS STUDDED WITH CACTUS. RUGGED MOUNTAINS. NEW MEXICO'S FLAVOR AND STYLE ARE UNIQUELY ITS OWN. FOR MORE THAN 18 YEARS, CHILE VERDE CAFE HAS BEEN DEDICATED TO BRINGING THE FLAVOR OF "THE LAND OF ENCHANTMENT" TO CENTRAL OHIO. THIS CUISINE TAKES EXTRAORDINARY PEOPLE, PASSION, AND EFFORT TO CREATE. OUR AUTHENTIC RECIPES BLEND THE RICH HISTORY OF NATIVE AMERICAN, SPANISH AND ANGLO TRADITIONS, AND ARE MADE WITH ONLY THE FRESHEST INGREDIENTS AVAILABLE. FROM OUR FAMILY IN ALBUQUERQUE, ESPAÑOLA AND COLUMBUS TO YOURS, WE THANK YOU FOR JOINING US.



Ask about our featured margarita blended with rare tequilas.

GOURMET MARGARITAS

All of our margaritas are hand shaken with our own fresh lime juice and served in a frozen goblet. A pitcher holds four servings, but is the price of three!



ESPECIAL DE LA CASA

Our house gold tequila blended with triple sec. **Glass \$5.50 Pitcher \$16.50**

Silver Tequilas (100% Blue Agave)

These light-bodied tequilas are aged for 30 days and are blended with Cointreau for a brilliantly smooth finish.

Tres Generaciones Plata

Glass \$8.75 Pitcher \$26.25

Patron Silver

Glass \$10.75 Pitcher \$32.25

Reposado Tequilas (100% Blue Agave)

These medium-bodied tequilas are aged up to one year in oak casks and are blended with Cointreau and Grand Marnier for a sweet and sophisticated finish.

1800

Glass \$8.50 Pitcher \$25.50

Sauza Hornitos

Glass \$8.75 Pitcher \$26.25

Añejo Tequilas (100% Blue Agave)

Aged up to 10 years in oak casks, these full-bodied tequilas are blended with Grand Marnier for a premium and complex margarita.

Tres Generaciones Añejo

Glass \$9.25 Pitcher \$27.75

Patron Añejo

Glass \$11.00 Pitcher \$33.00

Add fresh pureed strawberries (frozen only) Glass \$0.50 Pitcher \$1.50

BEER

Imports

Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Negra Modelo, Pacifico, Tecate **\$4.25**

Domestic

Budweiser, Bud Light, Michelob Ultra **\$3.25**

Kaliber (Non-alcoholic) **\$3.99**



WINE

Made by the fourth generation of Torres Family Vineyards, our house wines come from the Catalonia regions in Barcelona, Spain.

Sangre de Toro

This house red wine is velvety with a hint of spices and berries.

Glass \$6.99 Bottle \$28.00

Viña Sol

This house white wine is delicate, smooth and enhanced with the crisp flavors of fruit and spices.

Glass \$6.99 Bottle \$28.00

BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Root Beer, Mt. Dew, Pink Lemonade, Iced Tea **\$1.99**

Hot Tea, Coffee **\$1.59**

2% Milk and Chocolate Milk (no refills) **\$1.99**

Hot chocolate — Topped with whipped cream and sprinkled with cinnamon **\$1.99**

Root beer float — 2 scoops of ice cream **\$2.99**

A P P E T I Z E R S

Fresh Guacamole Dip

Ripe Haas avocados, hand mashed with tomatoes, onions, garlic, fresh jalapeños and a splash of fresh squeezed lime. Served on a bed of lettuce and tomatoes. **\$5.69**

Chile Con Queso

This traditional starter is a creamy cheese dip blended with fresh green chilies, roasted jalapeños, tomatoes and spices.

Cup **\$3.99** Bowl **\$5.49**

Chile Verde Poppers

Six mild jalapeños are breaded and filled with your choice of cream cheese, cheddar cheese or three of each, then deep fried and served on a bed of lettuce and tomatoes with a side of homemade ranch dressing. **\$5.99**

Crab Cake Boules

Our southwestern crab cake recipe is hand rolled into six bite-sized portions, flash fried and served on a bed of lettuce and tomatoes with a side of our spicy jalapeño cocktail sauce. **\$6.99**

Nachos Supreme

A bed of tortilla chips topped with tomatoes, black olives, jalapeños, onions, and melted cheese with your choice of spicy ground beef, shredded beef, chicken or peppered pinto beans and served with a side of sour cream and guacamole. **\$8.99**

Substitute marinated steak or chicken **\$1.99**

We believe that salsa is the most important part of your dining experience with us. It sets the expectations for what is to follow. Our goal is to simply have the best salsa available anywhere. It starts by using the best ingredients, no matter where you find them. We begin by using fresh New Mexican green chilies and roasted jalapeños that we fly in overnight as the basis for our salsa, along with our sauces and marinades. Several fresh vegetables are added to perfectly complement the chilies. Every batch we create is scrutinized to ensure the product delivered meets our high standards. We trust they will meet yours also. Disfruta!

CARRYOUT:

8 oz. **\$2.99**

16 oz. **\$4.99**

32 oz. (Includes bag of chips) **\$8.99**

Bag of chips **\$2.99**

S A L A D S

All entree' salads are served in a warm flour tortilla with crisp romaine and iceberg lettuce and topped with yellow and blue tortilla strips, tomatoes and cheese. Your choice of salad dressings include homemade ranch, homemade bleu cheese, italian, or fat-free sun-dried tomato basil on the side. Crispy tortilla bowl available on request.

Southwest Taco Salad

Spicy ground beef, shredded beef, or chicken along with onions, black olives, jalapeños, avocado slices, and sour cream. **\$8.99**

Substitute grilled chicken breast or fried chicken tenderloin strips. **\$1.00**

Fajita Salad

Marinated chicken, steak, or a combination sautéed with onions, mushrooms, green peppers, red peppers, zucchini and topped with sour cream.

Chicken **\$9.49** Steak or Combo **\$9.99**

Santa Fe Salad

Marinated chicken, shrimp, or a combination sautéed in a spicy tequila marinade with corn and black beans.

Chicken **\$9.99**

Shrimp **\$11.99**

Combo **\$11.49**

Anasazi Salad

Marinated chicken, steak, shrimp, or any combination sautéed in our Anasazi BBQ sauce and garnished with avocado slices and bleu cheese dressing.

Chicken **\$9.99**

Steak **\$10.49**

Shrimp **\$11.99**

Combo (Two items) **\$11.49**

Tossed Green Salad

Tomatoes, onions, black olives, and cheese. (Jalapeños on request.) **\$3.99**



S O U P S

Green Chile Stew

Tender sirloin, carrots, and potatoes with roasted jalapeños and green chilies make this stew dangerously spicy and a house favorite. Topped with shredded cheese and served with a warm flour tortilla.

Cup **\$3.99** Bowl **\$5.49**

Black Bean Soup

Black beans, diced onions, and bacon seasoned together for a thick finish and topped with sour cream.

Cup **\$3.69** Bowl **\$5.19**

Southwestern Tomato Bisque

A smooth bisque made with tomatoes, red onion, celery, green peppers, and mild spices.

Cup **\$3.69** Bowl **\$5.19**

Seasonal Soups: Ask your server for our seasonal selection.

W R A P S

All wraps are served in a toasted and seasoned flour tortilla.

Fajita Wrap

Your choice of marinated chicken, steak, or a combination, sautéed with mushrooms, onions, green peppers, and zucchini and filled with cheese, chile con queso and lettuce. Served with a side of sour cream.

Chicken **\$9.49**

Steak **\$9.69**

Combo **\$9.69**

Veggie Wrap

Sautéed mushrooms, onions, green peppers, and zucchini with cheese, lettuce, and tomatoes. **\$8.49**

Aztec BBQ Beef Wrap

Slow-roasted shredded beef, cheese, lettuce, and tomatoes topped with our Anasazi BBQ sauce.

\$8.29

Tequila Wrap

Marinated chicken, shrimp, or a combination, sautéed in a spicy tequila marinade with corn, black beans, and rice with cheese, lettuce, and tomatoes.

Chicken **\$9.29**

Shrimp **\$10.99**

Combo **\$10.49**

Please inform your server about any allergies or dietary concerns you may have. Ask your server for vegetarian suggestions. Complimentary chips and salsa are dine-in only. An automatic 18% gratuity is added to parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOUSE SPECIALS

Enchilada Estancia

Three corn tortillas layered with chicken, cheese, and peppered pinto beans then topped with onions, tomatoes, black olives, jalapeños, cheese, sour cream and your choice of sauce. **\$10.99**

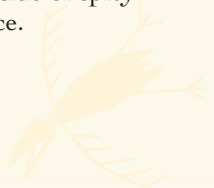
Southwestern Crab Cakes

Lightly fried crab cakes made with corn, roasted chilies, cheese and special house seasonings, served on a fresh bed of lettuce and tomatoes with rice and beans and a side of spicy jalapeño cocktail sauce.

One **7.99**

Two **10.99**

Three **12.99**



BBQ Grilled Fajita Burrito

Our most popular item is made with your choice of marinated chicken, steak, or a combination, sautéed with green peppers and onions then wrapped inside a seasoned flour tortilla with cheese. Topped with our Anasazi BBQ sauce and served with chile con queso.

Chicken **\$9.99**

Steak **\$10.49**

Combo **\$10.49**

Pollo Anasazi

A boneless, skinless chicken breast grilled to perfection and covered with our Anasazi BBQ sauce, atop a fresh bed of lettuce and tomatoes. Served with rice and beans. **\$10.99**

The Santa Fe

A full-flavored dish made with marinated chicken, shrimp, or a combination, sautéed with corn and black beans in a spicy gold tequila marinade. Served on a bed of rice and tomatoes.

Chicken **\$10.99**

Shrimp **\$14.49**

Combo **\$13.99**



FAJITAS

Our fajitas are presented to you on a sizzling skillet with your choice of marinated chicken, steak, shrimp, or a combination, sautéed with green peppers, red peppers, mushrooms, onions, and zucchini. Served with peppered pinto beans OR spanish rice and a side of lettuce, tomatoes, cheese, sour cream, and four warm flour tortillas.

Chicken **\$12.99** Steak **\$13.49** Combo **\$13.49** Shrimp **\$13.99** Shrimp/Meat **\$13.99** Extra Tortillas (3) **\$.99**

Signature Fajita

Our traditional fajita recipe made with marinated chicken, steak, and shrimp.

\$14.49

Veggie Fajita

Our traditional fajita recipe with sautéed green peppers, red peppers, mushrooms, onions, and zucchini.

\$11.99

Uncle John's Fajita

A low-carb version of our traditional fajitas with strips of grilled boneless, skinless chicken breast, atop sautéed and lightly oiled vegetables.

(No tortillas) **\$11.99**

CHIMICHANGAS

Served with rice and beans

Traditional Chimichanga

A flour tortilla filled with your choice of spicy ground beef, shredded beef, or chicken then deep fried and topped with cheese and mushroom merlot sauce. **\$11.69**

Seafood Chimichanga

A flour tortilla filled with shrimp, surimi, and cod then deep fried and topped with cheese and our creamy seafood alfredo sauce. **\$12.99**



QUESADILLAS

All of our quesadillas are made with a toasted 12" flour tortilla and filled with melted cheese. Each is served with sour cream and guacamole and garnished with lettuce and tomatoes.

CV Quesadilla

Your choice of spicy ground beef, shredded beef, or chicken. **\$7.99**

Cheese only. **\$6.99**

Add jalapeños, black olives, onions, and/or tomatoes inside. **\$.99**

BBQ Grilled Quesadilla

Your choice of marinated chicken, steak, or a combination, sautéed and topped with our Anasazi BBQ sauce.

Chicken **\$8.99**

Steak or Combo **\$9.29**



Fajita Quesadilla

Your choice of marinated chicken, steak, or a combination, sautéed with mushrooms, onions, green peppers, and zucchini.

Chicken **\$9.29**

Steak or Combo **\$9.49**

Veggie Quesadilla

Filled with sautéed mushrooms, onions, green peppers, and zucchini. **\$7.99**

Seafood Quesadilla

Filled with surimi, cod, and shrimp blended with our creamy seafood alfredo sauce. **\$9.99**

SIDE DISHES

Peppered Pinto Beans (Vegetarian)

Whole pinto beans slowly cooked to perfection with a blend of peppers.

\$1.99

Spanish Rice

Made with onions, tomatoes, a touch of garlic and rich chicken stock.

\$1.99

Chile Verde Potatoes (Vegetarian)

Smashed potatoes with a blend of horseradish, garlic, crushed red pepper, and buttermilk. **\$2.49**

Fiesta Fried Sweet Corn

Whole kernels of corn with bacon, green peppers, onions, pimentos, and sweetened with brown sugar. **\$2.49**

Fresh Sautéed Vegetables

Sautéed green peppers, red peppers, mushrooms, onions, and zucchini.

\$2.49

Sopaipillas (2) \$2.99

Julienned French Fries \$2.49

Sour Cream \$.99

Guacamole \$1.49

OUR TRADITIONAL FAVORITES

Traditional favorites and combination dinners are served with peppered pinto beans and spanish rice. Select entrées are garnished with lettuce and tomatoes, topped with cheese and your choice of our signature sauces. Substitute a side dish for only \$.30.

BURRITOS

Meat Burrito

A soft flour tortilla filled with your choice of spicy ground beef, shredded beef, or chicken.

Small **\$8.69**
Regular **\$9.99**

Meat and Bean Burrito

Traditional meat burrito with peppered pinto beans.

Small **\$8.29**
Regular **\$9.29**

Bean and Cheese Burrito

A soft flour tortilla filled with whole peppered pinto beans and cheese.

Small **\$6.69**
Regular **\$8.29**

Veggie Burrito

A soft flour tortilla filled with sautéed mushrooms, onion, green peppers, and zucchini.

Small **\$7.99**
Regular **\$9.49**
Add marinated chicken or steak **\$1.99**

Seafood Burrito

A soft flour tortilla filled with shrimp, surimi, and cod and topped with our creamy seafood alfredo sauce.

Small **\$9.99**
Regular **\$11.49**



ENCHILADAS AND MORE

Traditional Enchiladas

Soft corn tortillas filled with your choice of spicy ground beef, shredded beef, chicken, cheese and onion, or cheese only.

One **\$8.99**
Two **\$10.99**
Three **\$12.99**

Blue Corn Enchiladas

Our traditional enchilada dinner made with organic blue corn tortillas, which have a smoother texture and fuller flavor.

One **\$9.99**
Two **\$11.69**
Three **\$13.99**

Chile Rellenos

A flame-roasted New Mexican green chile delicately stuffed with monterey jack cheese, dipped in a light meringue batter and golden fried.

One **\$8.49**
Two **\$10.99**
Three **\$12.99**

Tamales

Slow-roasted shredded beef marinated in a rich red chile sauce then wrapped in corn masa and corn husks (husk removed).

One **\$8.49**
Two **\$10.99**
Three **\$12.99**

Stuffed Tacos

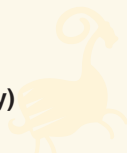
Soft or crunchy tacos with your choice of spicy ground beef, shredded beef, or chicken topped with lettuce, cheese and tomatoes.

One **\$8.49**
Two **\$10.69 (3 crispy)**
Three **\$11.99 (4 crispy)**

Fajita Tacos

Soft flour tortillas filled with your choice of marinated chicken, steak, or a combination, and sautéed with onions, green peppers, red peppers, mushrooms, and zucchini and topped with cheese, lettuce and tomatoes.

One **\$8.99**
Two **\$11.29**
Three **\$13.49**



COMBINATION DINNERS

Create your favorite meal by choosing your own entrée items from tacos, tamales, enchiladas, chile rellenos, crab cakes and burritos.

COMBO DUO:

Pick any two **\$10.99**

COMBO PLATO:

Pick any three **\$12.99**

COMBO GRANDE:

Pick any four **\$14.99**



SIGNATURE SAUCES

Side of any sauce. **\$1.99** Sauce substitutions (Queso, Merlot, Anasazi). **\$1.50**

Chile Verde

Our full-flavored signature HOT chile sauce is made with roasted green chilies, jalapeños, onions, garlic and rich chicken stock.

Chile Rojo


Our signature medium chile sauce is made with red chilies, onions, garlic, and rich chicken stock.

Ranchero (vegetarian)

Our mildest sauce is a sweet and tangy blend of tomatoes, onion, garlic, and cilantro.

Anasazi (vegetarian) — Sweet and spicy BBQ sauce.

Mushroom Merlot — Fresh mushrooms and merlot wine combined for a rich flavor.



LUNCH MENU

Lunch is served Monday through Friday, 11:00 am -3:00 p.m.
(Lunch is not available on Saturday.)

Tamale

Slow-roasted shredded beef marinated in a rich red chile sauce then wrapped in corn masa and corn husks (husk removed). **\$6.99**

Chile Relleno

A flame-roasted New Mexican green chile delicately stuffed with Monterey jack cheese, dipped in a light meringue batter and golden fried. **\$6.99**

Stuffed Tacos

Two soft or crunchy tacos with your choice of spicy ground beef, shredded beef, or chicken topped with lettuce, cheese and tomatoes. **\$6.99**

Black Bean Burrito

A soft flour tortilla filled with seasoned black beans and onions, topped with cheese and your choice of sauce. Served with rice or beans. **\$6.99**

Ground Beef and Bean Burrito

Your choice of sauce. Served with rice or beans. **\$6.99**
Substitute chicken or shredded beef **\$1.00**

Tres Queso Quesadilla

Lightly seasoned flour tortilla filled with three cheeses and served with a side of rice or beans. **\$6.99**

Southwestern Crab Cake

Lightly fried crab cake made with corn, roasted chilies, cheese and special house seasonings, served on a fresh bed of lettuce and tomatoes with rice and beans and a side of spicy jalapeño cocktail sauce. **\$7.99**

Fajita for Two

Our traditional fajita with chicken, steak, or a combination. Includes rice and beans, flour tortillas, sour cream, guacamole, and two garnish bowls. **\$16.99**

Blue Corn Nachos

A bed of blue corn tortilla chips topped with tomatoes, black olives, jalapeños, onions, and melted cheese with your choice of spicy ground beef, shredded beef, chicken, or peppered pinto beans. **\$7.99**

Chimichanga Carne

Flour tortilla filled with spicy ground or shredded beef, fried until golden brown then topped with cheese and mushroom merlot sauce. Served with rice or beans. **\$7.99**

Soup, Salad and Taco



Your choice of two among soup, tossed green salad and taco stuffed with ground beef, shredded beef or chicken. **\$7.49**

Sour cream **\$0.99**

Guacamole **\$1.49**

Substitute a side **\$0.30**

Add *any* side for only **.99¢**



KIDS MENU

For kids 12 and under. All kids menu items include a soft drink and shoestring fries or applesauce. Let your server know if you would like coloring items.

Taco

A soft or crispy taco with shredded beef or chicken, topped with cheese. **\$3.99**

Quesadilla

A lightly grilled flour tortilla filled with melted cheese. **\$3.99**
Add shredded beef or chicken **\$1.99**

Nachos

A bed of tortilla chips topped with melted cheese. **\$3.99**
Add shredded beef or chicken **\$1.99**

Chicken Tenders

Three crunchy chicken tenders served with ketchup on the side. **\$3.99**

Enchilada

A soft corn tortilla filled with shredded beef or chicken and topped with our non-spicy ranchero sauce and melted cheese. **\$3.99**

Kids Burger

A hamburger or cheeseburger served on a toasted bun with ketchup on the side. **\$4.49**

DESSERTS

Sopaipillas

No meal is complete without this New Mexican classic! Homemade sweet and sugary dough deep fried into four fluffy pillows, sprinkled with powdered sugar and served with honey and chocolate on the side. **\$3.99**

Key Lime Pie

A homemade, creamy key lime filling served on a sugared graham cracker crust topped with whipped cream. **\$5.49**

Xango

A crispy flour tortilla filled with rich, creamy cheesecake and fried to a golden brown you can't resist. Sprinkled with cinnamon and sugar then drizzled with chocolate and honey. **\$4.99**

Cinnamon Crisp

A crispy, deep-fried flour tortilla bowl filled with two scoops of vanilla ice cream sprinkled with cinnamon and sugar then drizzled with honey. **\$4.49**

Fudge Brownie

Indulge in this rich chocolate brownie served warm with two scoops of vanilla ice cream, drizzled with chocolate sauce and sprinkled with powdered sugar. **\$4.99**

Ice Cream

Two scoops of vanilla ice cream. **\$0.99**

