

APPETIZERS

FRESH GUACAMOLE 11
Hand-mashed and served on a bed of lettuce and pico de gallo.

QUESO SALSA Cup 6 Bowl 13
Creamy with green chiles, tomatoes and spices.
Add Chorizo or Spicy Ground Beef 2.5

NACHOS SUPREME 15
Traditional filling with melted cheese, pico de gallo, jalapeños, black olives, sour cream and guacamole.

BBQ FAJITA NACHOS 15
Marinated chicken or steak sautéed with veggies and Anasazi BBQ sauce. Topped with queso salsa, lettuce, pico de gallo, sour cream and guacamole.

CRAB BOULES 11
Six bite-sized crab cakes, lightly fried and served with jalapeño cocktail sauce.

GREEN CHILE CHEESE FRIES/TOTS 12
Seasoned french fries or tater tots loaded with queso salsa, and melted cheese. Garnished with pico de gallo.
Add Chorizo or Spicy Ground Beef 4

SOUTHWESTERN SOUPS

BLACK BEAN SOUP Cup 5 Bowl 11
Topped with onions, cheese and sour cream.

CHIPOTLE CHICKEN LIME SOUP Cup 5 Bowl 11
Topped with crispy tortilla strips.

GREEN CHILE STEW Cup 5.5 Bowl 12
Topped with cheese and served with a flour tortilla.



Since 1991, we here at Chile Verde Café have understood that it is the quality of our meats that sets us apart. We slow-roast our top-round and pork to ensure perfect tenderness for our shredded meats. We marinate choice cuts of steak and chicken breasts for 48 hours to provide maximum flavor. Even something as simple as our ground beef is prepared with our signature mix of spices and imported red chiles to transform it into a flavor that is truly unique and special. This attention to detail and the integrity of our processes is what allows us to bring the highest quality New Mexican Cuisine from our family in Northern New Mexico to your table in Central Ohio.

ENTRÉE SALADS

All entrée salads are served in a soft or crispy flour tortilla bowl with lettuce, pico de gallo, shredded cheese, avocado slices and topped with crispy tortilla strips

Served with your choice of homemade salad dressing:
Traditional Ranch, Ancho Chile Ranch,
Anasazi Blue Cheese or Honey Cilantro Vinaigrette

SOUTHWEST TACO SALAD 15
Traditional filling with jalapeños, black olives and a side of sour cream.

SANTA FE SALAD
Marinated meat sautéed with corn, black beans, red and green peppers in tequila marinade.
Chicken 15 Steak 17 Shrimp 17 Combo (2) 17

FAJITA SALAD
Marinated meat with sautéed vegetables.
Chicken 15 Steak 17 Shrimp 17 Combo (2) 17

ANASAZI SALAD
Marinated meat sautéed in Anasazi BBQ sauce.
Chicken 15 Steak 17 Shrimp 17 Combo (2) 17
Shredded Beef or Pork 14



FIRE TOASTED QUESADILLAS



Served with sour cream, guacamole and garnished with lettuce and pico de gallo

CV QUESADILLA
Your choice of one Traditional filling.
Traditional Filling 13 Cheese Only 10
Additional Veggie Fillings 50

BBQ QUESADILLA
Marinated meat sautéed in Anasazi BBQ sauce.
Chicken 15 Steak 16 Shrimp 17 Combo (2) 17

SANTA FE QUESADILLA
Marinated meat sautéed with black beans and corn in tequila marinade.
Chicken 15 Steak 16 Shrimp 17 Combo (2) 17

FAJITA QUESADILLA
Marinated meat with sautéed vegetables.
Chicken 15 Steak 16 Shrimp 17 Combo (2) 17
Veggie Only 12

There will be a \$3 split-plate charge for sharing



WE THANK YOU FOR DINING WITH OUR LOCALLY-OWNED, SMALL BUSINESS



HOMEMADE SAUCES

We import fresh roasted green and red chile from New Mexico. These provide a foundation for our sauces and salsa

SIGNATURE

CHILE VERDE (Hot)

CHILE ROJO (Medium)

RANCHERO (Mild, Vegetarian)



QUESO SALSA (Vegetarian)

Creamy with green chiles, tomatoes and spices

SPECIALTY

ANASAZI BBQ (Vegetarian)

Sweet and spicy barbeque sauce

(Substitute Specialty for Signature sauce – upcharges apply.)

Sauces and Fillings

TRADITIONAL FILLING

Chicken, Shredded Beef, Spicy Ground Beef, Green Chile Pork, Chorizo, Beans, Sautéed Vegetables

MARINATED MEATS

Marinated Chicken, Marinated Steak, Shrimp
(May be substituted for Traditional filling – upcharges apply.)



NEW MEXICAN HOUSE SPECIALS



Garnished with pico de gallo and lettuce

ENCHILADA ESTANCIA 16
Corn tortillas layered with chicken and pinto beans, topped with Signature sauce, jalapeños, black olives, pico de gallo, cheese, sour cream and guacamole.

ALBUQUERQUE PLATTER 18
Marinated chicken, shrimp and chorizo sautéed then topped with queso salsa. Served with black beans, mashed potatoes and flour tortillas.

BBQ GRILLED FAJITA BURRITO

Marinated meat, sautéed with onions, red & green peppers, wrapped in a seasoned flour tortilla. Topped with Anasazi BBQ sauce and queso salsa. Served with a side of beans, red or green rice.
Chicken 15 Steak 17 Shrimp 17 Combo (2) 17

TRADITIONAL CHIMICHANGA 17
Traditional filling in a flour tortilla, deep-fried then topped with queso salsa. Served with red or green rice and pinto beans. (Ask for sauce on the side for an extra crispy finish!)

GREEN CHILE CRAB CAKES
Hand-breaded, lightly-fried crab cakes. Served with red or green rice, pinto beans and a side of jalapeño cocktail sauce.
One 13 Two 17 Three 20

HUEVOS RANCHEROS 16
Corn tortillas layered with pinto beans and chorizo then topped with Signature sauce, cheese and two fried eggs. Served with red or green rice and sour cream.

NAVAJO TACO 16
Authentic Navajo flatbread baked with a Traditional filling and Signature sauce topped with jalapeños, black olives, lettuce, pico de gallo and cheese. Served with sour cream.

POLLO ANASAZI 17
Grilled chicken breast topped with Anasazi BBQ sauce. Served with mashed potatoes and sautéed vegetables.

GREEN CHILE CHEESEBURGER 17
Grilled Angus burger loaded with green chile, melted cheese, chipotle mayonnaise, lettuce, pico de gallo, bacon and a fried egg. Served with seasoned fries or tots.

BBQ FAJITA BURGER 17
Grilled Angus burger loaded with sautéed peppers and onions in Anasazi BBQ sauce. Topped with queso salsa, lettuce, pico de gallo and bacon. Served with seasoned fries or tots.

GREEN CHILE MAC 'N' CHEESE
Marinated meat or Traditional filling, sautéed with cavatappi pasta and homemade green chile cheese sauce. Topped with pico de gallo.
Marinated Chicken 16 Shrimp 18
Green Chile Pork 16

THE SANTA FE
Marinated meat sautéed with black beans, corn, red and green peppers in tequila marinade. Served on a bed of red or green rice and topped with pico de gallo.
Chicken 16 Steak 18 Shrimp 18
Combo (2) 18 Trio (3) 20

MAHI MAHI TACOS
Pan-seared Mahi Mahi in a flour tortilla with chile rojo sauce, lettuce, pico de gallo, and cheese. Served with red or green rice, pinto beans and a side of guacamole.
One 13 Two 17 Three 21

BREAKFAST BURRITO 16
A seasoned flour tortilla stuffed with bacon or chorizo, green chile scrambled eggs, tater tots, pinto beans and queso salsa. Smothered with Signature sauce and served with sour cream & guacamole.

PLAZA STREET TACOS
Traditional filling in small corn tortillas. Topped with cilantro and onion, pico de gallo or pineapple salsa.
Three 13 Four 16 Five 19

ANASAZI STREET TACOS
Shredded beef, pork, or marinated chicken, sautéed in Anasazi BBQ sauce in small corn tortillas. Topped with pineapple salsa or cilantro and onion.
Three 14 Four 17 Five 20
Shrimp: Three 15 Four 19 Five 22



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TOP RATED
Southwestern/
Mexican caterer
in Columbus!



NEW MEXICAN FAVORITES

New Mexican Favorites are served with pinto beans, red or green rice, and garnished with lettuce & pico de gallo



ENCHILADAS, RELLENOS, TAMALES AND TACOS

STACKED ENCHILADAS

Corn tortillas layered with a Traditional filling, cheese, or cheese & onion and topped with a Signature sauce. Cheese only and cheese & onion will be rolled.

One ... 13 Two ... 16 Three ... 20
Substitute blue corn tortillas ... 1

CHILE RELLENOS

Green chile stuffed with cheese, battered and fried. Topped with Signature sauce and cheese.

One ... 13 Two ... 16 Three ... 20

TAMALES

Shredded beef and red chile tamale topped with Signature sauce and cheese.

One ... 13 Two ... 16 Three ... 20

HOUSE TACOS

Soft flour or crispy corn tortilla filled with a Traditional filling.

One ... 12 Two ... 15 Three ... 19

FAJITA TACOS

Soft flour tortilla with marinated chicken, steak or shrimp and sautéed vegetables.

One ... 13 Two ... 17 Three ... 21



Due to safety concerns, Chile Verde Cafe is obligated to fully cook all meats and egg products. As such, we are unable to cook these items "to order."

There will be a \$3 split-plate charge for sharing

BURRITOS

Baked with cheese and a Signature sauce

TRADITIONAL FILLING Small ... 13 Regular ... 17

TRADITIONAL FILLING & BEAN
Small ... 13 Regular ... 17

PINTO BEAN & CHEESE Small ... 11 Regular ... 15

FAJITA (Marinated meat with sautéed vegetables)

Chicken ... Small ... 14 Regular ... 18

Steak ... Small ... 15 Regular ... 19

Shrimp ... Small ... 15 Regular ... 19

Combo (2) ... Small ... 15 Regular ... 19

Veggie only ... Small ... 13 Regular ... 17

FAJITAS

Presented on a sizzling skillet and served with a garnish bowl, sour cream, guacamole, tortillas, pinto beans and red or green rice

CHILE VERDE FAJITA

Marinated meat sautéed with vegetables.

Chicken ... 19 Steak ... 21 Shrimp ... 21

Combo (2) ... 21 Trio (3) ... 22 Veggie ... 16

HAWAIIAN FAJITA ... 20

Chorizo sautéed with marinated chicken, shrimp, red onions, and red & green peppers. Served with pineapple salsa.

UNCLE JOHN'S FAJITA

A low-carb and gluten-free version of our traditional fajitas with meat atop sautéed vegetables. Served with corn tortillas.

Grilled Chicken ... 19 Shrimp ... 21 Combo (2) ... 22
Veggie ... 16

NEW MEXICAN BIG BOWL

Flour tortilla liner upon request

Create your own!

\$16

1

BASE

CHOOSE UP TO TWO (2)

Red rice, green rice, pinto beans, black beans*
(*Contains bacon)

2

FILLING

CHOOSE ONE (1)

Traditional filling
(Substitute marinated meat 2)

3

SAUCE

CHOOSE ONE (1)

Chile Verde, Chile Rojo, Ranchero, Queso Salsa, Anasazi BBQ

4

TOPPINGS

CHOOSE UP TO FIVE (5)

Sautéed vegetables, lettuce, shredded cheese, pico, onions, fresh or pickled jalapeños, cilantro, sour cream, sweet corn, pineapple salsa, roasted green chiles, fried egg, avocado slices
(Additional toppings .50)

COMBINATION DINNERS

House or Plaza Street Taco, Tamale, Enchilada, Chile Relleno, Crab Cake, Burrito

COMBO DUO: (Pick 2) ... 16

COMBO PLATO: (Pick 3) ... 20

COMBO GRANDE: (Pick 4) ... 24

There will be a \$3 split-plate charge for sharing



WEEKDAY LUNCH MENU

Served 11:00 am - 3:00 pm



NAVAJO TACO ... 11

Authentic flatbread with a Traditional filling and Signature sauce.

STACKED ENCHILADA ... 12

One Enchilada with Signature sauce and rice or beans.

TAMALE ... 11

One Tamale with a Signature sauce and rice or beans.

HOUSE TACOS ... 11

Two soft or crispy tacos with a Traditional filling.

BLACK BEAN BURRITO ... 11

Signature sauce and rice or beans.

LUNCH BURRITO ... 12

Traditional filling, Signature sauce and rice or beans.

PLAZA STREET TACOS ... 11

Two soft corn tacos with a Traditional filling, toppings and rice or beans.

TRES QUESO QUESADILLA ... 11

Side of red or green rice or beans.
Add Traditional Filling ... 3

CRAB CAKE ... 11

One crab cake with rice or beans.

PICK TWO ... 11

Soup, salad or House/Plaza Street taco.

RELLENO ... 12

One Relleno with Signature sauce and rice or beans.

CHIMICHANGA ... 12

A Traditional filling and rice or beans.

(Ask for sauce on the side for an extra crispy finish!)

LUNCH FAJITA

Marinated meat with sautéed vegetables. Served with 3 flour tortillas, lettuce, pico de gallo, cheese and sour cream. Side of rice or beans.

Chicken ... 13 Steak ... 15 Combo (2) ... 15

ROSWELL WRAP ... 13

Fajita steak, sautéed with onions, green and red peppers. Served in a seasoned flour tortilla with lettuce, pico de gallo, cheese, Anasazi blue cheese and a side of seasoned fries or tots.

AZTEC WRAP ... 13

Green chile pork or shredded beef sautéed in Anasazi BBQ sauce. Served in a seasoned flour tortilla with lettuce, pico de gallo, cheese, ranch, and a side of seasoned fries or tots.

ANTHONY WRAP

Marinated chicken or shrimp sautéed with black beans, corn, and vegetables in tequila marinade. Served in a seasoned flour tortilla with lettuce, pico de gallo, cheese, Ancho chile ranch, and a side of seasoned fries or tots.

Chicken ... 13 Shrimp ... 15 Combo (2) ... 15

HUEVOS RANCHEROS ... 12

Corn tortillas layered with pinto beans topped with Signature sauce and a fried egg. Served with rice or beans. Add Chorizo ... 3

BREAKFAST BURRITO ... 13

A seasoned flour tortilla stuffed with green chile scrambled eggs, tater tots, pinto beans and queso salsa. Smothered with Signature sauce and served with sour cream & guacamole. Add Bacon or Chorizo ... 3

SIDES

Top with a fried egg ... 1
Sour cream ... 1
Guacamole ... 2
Whole peppered pinto beans (Vegetarian) ... 3
Red or green rice (Vegetarian and Gluten-Free) ... 3
Baked with imported red or green chiles
Navajo sweet corn (Gluten-Free) ... 4.5
Whole kernels with bacon and brown sugar

Mashed potatoes (Vegetarian) ... 4.5
Sautéed vegetables ... 4.5
(Green & red peppers, onions, mushrooms, and zucchini)
Black beans (Contains Bacon) ... 4.5
Sopaipilla (2) (Vegetarian) ... 4
Avocado slices ... 4
Substitute for entrée side ... 1.5

House salad ... 6
Shredded cheese, pico de gallo, black olives, green and red peppers. Substitute for entrée side ... 4
Seasoned fries/tater tots ... 5
Substitute for entrée side ... 3
Green chile cheese fries/tater tots ... 7
Substitute for entrée side ... 4
Green chile mac n cheese ... 8
Substitute for entrée side ... 5



Pepsi, Diet Pepsi, Diet Dr. Pepper, ... 3
Dr. Pepper, Sierra Mist, Mountain Dew,
Cherry Pepsi, Iced Tea (sweetened/unsweetened)
Pink Lemonade.
Bottled IBC Root Beer ... 4
Fresh Lemon & Lime Shake-Ups ... 5

Coffee ... 3
2% Milk and Chocolate Milk (no refills) ... 3
Virgin Margarita ... 5
Strawberry or Lime
Root Beer Float ... 5
IBC with ice cream in a frosted mug

DRINKS

Please note: carryout sizes and prices may vary.