

# Combination Dinners

Choice of Meat: Shredded Beef, Shredded Chicken or Ground Beef.  
Served with rice and beans. No Substitutions Allowed.

## CREATE YOUR OWN COMBINATION

2 Items... 13.99 or 3 items... 15.99

TACO, ENCHILADA, TOSTADA, QUESADILLA, TAMALE, BURRITO



# El Jimador Specialties

## CARNE ASADA

In House seasoned juicy arrachera, served with rice, frijoles charros, pico de gallo, guacamole, cooked green onions, one chihuahua cheese quesadilla and avocado salad 25.00

## CAPORAL DEL JIMADOR

Arrachera skirt steak cooked to your preference, topped with grilled onions, jalapenos peppers and chihuahua cheese. Served with rice, frijoles charros and avocado salad 25.00

## MOLCAJETE

Stone volcanic bowl with grilled arrachera steak, chicken breast, chorizo, shrimp, scallops, cactus, queso fresco, onions, tomatoes and green peppers. Served with rice, frijoles charros, salsa trio and avocado 36.00

## CARNE ASADA O POLLO A LA TAMPIQUEÑA

Your choice of a tender skirt steak or a grilled chicken breast topped with our original frijoles charros. Served with one cheese enchilada, roasted corn and cactus salad and Mexican rice. Sure to satisfy even the largest of appetites! 25.00

## CARNITAS

Tendered pork simmered in citrus oil herbs. Served with rice, frijoles charros and avocado salad 18.00

## STEAK & SHRIMP

12oz T-bone topped with shrimp sautéed in garlic butter sauce, onions and peppers. Accompanied with one cheese enchilada with green sauce. Served with rice and frijoles charros 25.00

**JIMADOR BURGER** Juicy burger with chorizo, jalapenos, tomato, onion, and lettuce drizzled with our chipotle aioli. Served with french fries 12.00

**TORTA** Your choice of steak, chicken, chorizo, carnitas, or ham 15.00



# Fajitas

Sizzling grilled meat of your choice cooked with green pepper, onion and tomatoes, served with rice, beans, avocado salad, shredded cheese, and corn or flour tortillas.

**CHICKEN OR STEAK FAJITAS** 17.00

**SHRIMP FAJITAS** 25.00

**HUSKIE FAJITAS** 25.00 For two 40.00

Steak, chicken, shrimp. Topped with cheese

**FAJITAS EL JIMADOR PARA 2** 40.00

Steak, chicken, chorizo, and carnitas

**FAJITAS JALISCO** 24.00

Steak, chicken, chorizo topped with chihuahua cheese

# Postres

**MEXICAN FRIED ICE CREAM** *The perfect dessert after any meal.*

Served in its own edible shell with strawberry sauce, chocolate sauce, and whipped cream 8.00

**FLAN** *Mexico's classic dessert.*

Vanilla custard served with Mexican egg nog 8.00

## ESQUITES

Corn off the cob, house-made lime mayo, queso fresco 8.00

## CHURROS

Traditional Mexican Churros tossed in cinnamon and sugar. Served with flavored ice cream 8.00

## PLATANITOS

Deep fried plantains coated with cinnamon sugar drizzled with leche de dulce 8.00



# KIDS MENU

Served with choice of rice and beans or french fries

Kids Grilled Steak or Chicken with rice & beans

Kids Quesadilla

Kids Taco

Kids Mac & Cheese

Kids Enchilada

Kids Burrito

Kids Corndog

Kids Chicken Nuggets

# EXTRAS

Flour tortillas 1.25

Corn tortillas 1.25

Mexican rice 4.00

Frijoles charros 3.00

Refried beans 4.00

Sour cream 1.00

Pickled jalapenos 1.00

Roasted jalapeno & onion 3.00

Side salad 5.00

Pico de gallo 1.25

Shred cheese 1.25

Chips & salsa to go sm 2.99

Queso fresco 2.00

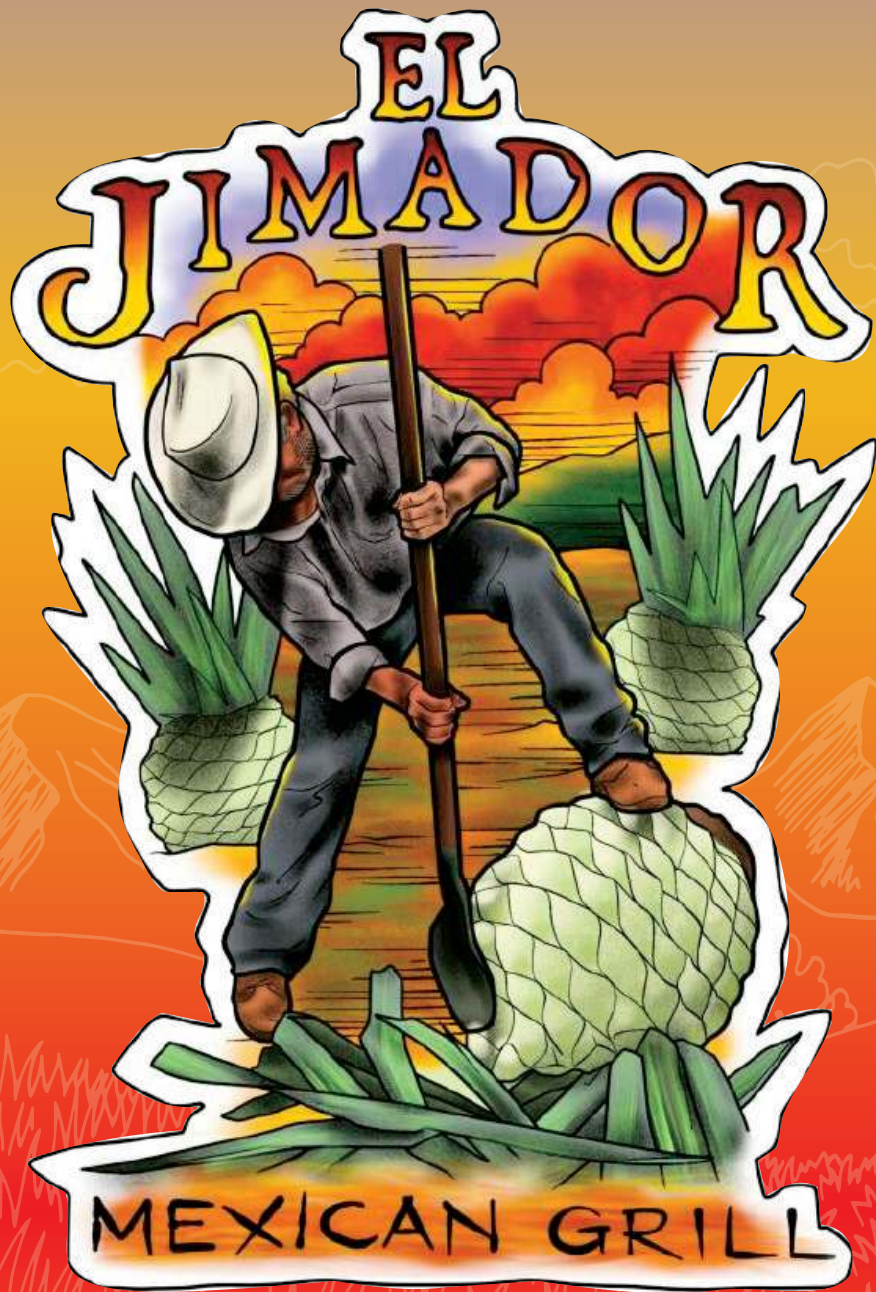
Avocado 3.00

Fries 3.00

Cheese rice 5.00

Homemade tortillas 3.00

Tossed salad 4.00



Food ~ Drinks ~ Live Music

18% gratuity will be added to parties of six or more. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Botanas

TABLE SIDE GUACAMOLE 13.00  
Our avocado dip prepared to your personal taste.

SALSA TRIO 7.00

BEAN DIP 7.00

JIMADOR QUESO DIP 7.00

SOPES Taste the authentic Mexican snack characterized by its distinctive pinched up rim which holds the savory fillings. Three sopes with your choice of ground beef, chorizo, or pulled chicken served over a layer of refried beans and topped with lettuce, tomato and cheese. Accompanied with a side of salsa picosa and sour cream 12.00 No substitutions, please.

QUESO FUNDIDO Melted chihuahua cheese with sautéed poblano peppers and onions 13.00  
Add choriso 1.99 Add shrimp 2.99

BOTANA COMBINADA A super starter!  
A delicious appetizer combination consisting of nachos, quesadillas, pork tamale, flautas (shredded beef and chicken) served with sour cream, guacamole and pico de gallo 14.00  
No substitutions, please.

FLAUTITAS SURTIDAS Taste our assortment of crispy corn tortilla, “flute shaped tacos” filled with shredded chicken, shredded beef, panela cheese. Served with pico de gallo, sour cream and guacamole 12.00 No substitutions, please.

TAMALES Three homemade tamales served in their corn husks. Filled with either chicken in a green tomatillo sauce or pork in a zesty red sauce. Mix and match to your delight. Served with a side of salsa picosa and sour cream 12.00

TORRE DE CEVICHE Fresh shrimp marinated in fresh lime juice. Seasoned with diced tomatoes, chopped sweet onion, chopped cilantro, and diced jalapeño peppers 18.00

COCTEL DE CAMARON A delicious shrimp cocktail in a zesty tomato sauce. Garnished with onion, cucumbers, cilantro, and slices of fresh avocado 18.00

Nachos

NACHOS EL JIMADOR Chicken, steak and shrimp, grilled with green peppers, onions and tomatoes. Topped with cheese sauce, roasted corn and cactus 18.00

NIU NACHOS Season ground beef, shredded chicken, beans, lettuce, tomato, cheese, sour cream, guacamole, jalapenos 14.00  
Add steak 2.50 Add grilled chicken 2.25 Add shrimp 2.99

NACHOS DEKALB Steak, chicken, choriso with grilled onions, jalapenos, mushrooms topped with cheese sauce and shredded cheese 18.00



Ensaladas

TACO SALAD Homemade tortilla bowl filled with cheese, guacamole, tomatoes & your choice of shredded chicken or seasoned ground beef 12.00

EL JIMADOR SALAD Grilled chicken breast, shrimp, mushrooms, on a bed of lettuce with cucumbers, tomato, avocado and queso fresco 17.00

GRILLED CHICKEN SALAD Fajita chicken, on a bed of lettuce avocados & tomatoes 15.00

GRILLED VEGGIE SALAD Tortilla bowl filled with broccoli, cauliflower, zucchini, squash, peppers, onions, mushrooms, and tomatoes. Topped with cheese sauce, lettuce, pico de gallo, sour cream and guacamole 14.00

SHELLYS SALAD Grilled spinach, steak, shrimp, squash, and zucchini 18.00

Quesadillas

TRADITIONAL QUESADILLA  
Cheese quesadilla, with pico de gallo and sour cream 6.00

DEKALB QUESADILLA Grilled steak or chicken quesadilla topped with cheese sauce. Served with rice and beans 15.00

SHRIMP QUESADILLA Grilled shrimp quesadilla stuffed with pico de gallo and beans. Served with fresh salad and rice 16.00

SINCRONIZADA QUESADILLA Flour tortillas stuffed with cheese, ham, green peppers and onion. Served with guacamole, sour cream & pico de gallo 13.00

Burritos

BARB BURRITO 8” Flour tortillas filled with seasoned ground beef or tender chunks of chicken, with bean. Topped with ranchero sauce, lettuce, tomato, sour cream, & cheese. Served with rice & beans 15.00

NIU BURRITO 8” Flour tortilla filled with grilled chicken and pico de gallo. Topped with ranchero and cheese sauce. Served with rice and beans 15.00

LA BANDERA 12” Flour tortilla stuffed with your preference of season ground beef or shredded chicken. With rice, beans, sour cream, guacamole, pico de gallo and shredded cheese. Topped with salsa verde, cheese sauce and ranchero sauce 16.00  
Add steak 2.50 Add grilled chicken 2.25

BURRITO EL JIMADOR 12 “Flour tortilla filled with french fries tucked inside, stuffed with your choice of steak, chicken or chorizo. With rice, beans, cheese, sour cream and avocado 18.00

BEVERAGES

Bottomless drinks Pepsi products  
Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper,  
Mt. Dew, Root Beer, Cherry Pepsi,  
Raspberry Iced Tea, Lemonade

Coffee  
Horchata  
Iced Tea  
Orange Juice  
Cranberry Juice

Pineapple Juice  
Hot Tea  
Mexican Coke Bottle  
Jarritos Ask For Flavors

Enchiladas

ENCHILADAS EL JIMADOR Three rolled up corn tortillas filled with pulled chicken, cheese or seasoned ground beef. Topped with enchilada sauce, cheese, lettuce, sour cream and guacamole. Served with rice and beans 15.00

ENMOLADAS Three rolled up corn tortillas filled with pulled chicken topped with mole sauce, onions, queso fresco, sour cream and sesame seeds served with rice and beans 15.00

ENCHILADAS DEL CAMPO Three rolled up corn tortillas filled with cheese topped with caramelized grill onions and bell peppers. Served with rice and beans 15.00  
Add steak 2.50 Add carnitas 2.50 Add shrimp 2.99

ENCHILADAS JALISCO Three rolled up corn tortillas filled with pulled pork, topped with melted chihuahua cheese, green tomatillo sauce, and sour cream. Accompanied with Mexican rice, refried beans 15.00



Del Mar

MARISCOS CON ARROZ Grilled shrimp and scallops, over a bed of rice, topped with cheese sauce. Served with avocado salad 18.00

SHRIMP DIABLA Shrimp sautéed in fiery chipotle salsa with mushrooms and onions. Served with rice and avocado salad 18.00

CAMARON YUCATAN Grilled shrimp in a bed of zucchini, squash, broccoli and peppers. Served with rice and avocado salad 18.00

CAMARONES AL MOJO DE AJO Sautéed shrimp in garlic butter sauce. Served with rice and avocado salad 18.00

SPICY MUSSELS Mussels in our special sauce 26.00

CALDO DE CAMARON Our delicious shrimp and vegetable soup simmered in a spicy, seafood broth. Served with a side of Mexican rice 20.00

CAMARONES CUCARACHA Shrimp in our special sauce. with peel 22.00 without peel 26.00

LANGOSTINOS ESTILO NAYARIT  
Prawn nayarit style 26.00

VALLARTA PLATE Grilled shrimp sautéed with mushrooms onions and tomato. Served with rive & beans 18.00

Tacos

3 Tacos served with flour or corn tortilla, Mexican rice, refried beans or charro beans.

CARNE ASADA  
Grilled skirt steak, onions & cilantro 15.00

ADOVADA  
Marinated pork, onions & cilantro 15.00  
(pineapple available upon request)

GRILLED CHICKEN  
Grilled chicken, onions, cilantro & cheese 15.00

CRISPY TACOS  
Shredded chicken or season ground beef, lettuce, cheese and tomatoes 13.00



Chicken

POLLO CON CHORIZO Grilled chicken breast topped with chorizo and cheese sauce. Served with rice and beans 17.00

POLLO CON ARROZ Grilled chicken over a bed of rice topped with cheese sauce 17.00

POLLO VALLARTA Grilled chicken breast with shrimp, scallops, tomatoes and cheese sauce on top. Served with avocado salad, rice and frijoles charros 20.00

POLLO BORRACHO Tender grilled chicken breast marinated with a touch of tequila, grilled onions with two cheese enchiladas covered with melted cheese & salsa verde. Served with rice, charro beans, grilled jalapeno & cactus 20.00

POLLO YUCATAN Grilled chicken breast with sautéed peppers, broccoli, cauliflower, zucchini. Served with rice and beans 17.00

MILANESA DE POLLO Breaded chicken breast pan fried and topped with french fries. Served with Mexican rice, refried beans, and avocado salad 17.00

Vegetarian

BURRITO DEL CAMPO Rolled spinach tortilla filled with sautéed peppers, broccoli, cauliflower, zucchini, rice and beans 15.00

FAJITA VEGETARIANA Grilled broccoli, cauliflower, bell peppers, mushrooms, zucchini, squash, onions, tomatoes. Served with avocado salad, rice and beans 18.00

SPINACH QUESADILLA 12” spinach tortilla stuffed with spinach, mushrooms, peppers, onions and cheese. Served with avocado salad and rice 15.00

Tacos El Jimador

3 Tacos on homemade corn tortilla, or flour tortilla

EL GOBERNADOR  
Grilled shrimp, scallops, onions, tomato and poblano pepper. Served on corn tortilla filled with melted chihuahua cheese 18.00

DEL MAR  
Chipotle grilled shrimp or tilapia, red cabbage slaw, avocado and Rudy’s sauce 18.00

JIMADOR  
Skirt steak, chorizo, grilled chihuahua cheese, and salsa verde 18.00

EL PATRON  
Skirt steak, onions, poblano pepper, bacon, chihuahua cheese and garlic 18.00