

Welcome to Al Chile.

We serve delicious Mexican style food all day. All of our recipes are handmade from scratch with the freshest seasonal ingredients.



BREAKFAST

HOMEMADE GRANOLA \$11

Yogurt, fruit, and honey
Yogur, frutas y miel

FRUIT PLATE \$5

Seasonal fruit
Plato frutas de temporada

FRENCH TOAST \$11

Homemade brioche with roasted pineapple and homemade syrup
Pan Brioche casero servido piña rostizada y sirope casero

OMELETTE \$12

Veggie and cheddar cheese omelette, homemade tortillas, avocado and pico de gallo
Torta de Huevo: con vegetales y queso cheddar, tortillas caseras, aguacate y pico de gallo

CHILAQUILES WITH GREEN SAUCE \$10

Homemade tortillas, marinated chicken, tomatillo salsa, fried egg, cheddar cheese, and sour cream
Chilaquiles en Salsa Verde: tortillas caseras, pollo marinado, salsa tomatillo, huevo frito, queso cheddar y natilla

CHILAQUILES WITH RED SAUCE \$12

Homemade tortillas, pulled pork, salsa chipotle, fried egg, cheddar cheese and sour cream
Chilaquiles Salsa Roja: tortillas caseras, carne de cerdo mechada, salsa chipotle, huevo frito, queso cheddar, y natilla

GUANACASTECO \$9

Gallo pinto, eggs any style, homemade tortilla, fried cheese, sweet plantain and pico de gallo
Gallo pinto con huevos al gusto, tortilla, queso, plátano maduro y pico de gallo

BREAKFAST BURRITO \$12

Homemade flour tortilla, eggs, gallo pinto, sweet plantain, avocado, local fresh cheese and sour cream and pico de gallo
Tortilla de harina casera, torta de huevo, gallo pinto, plátano maduro, aguacate, queso semiduro, natilla y pico de gallo

BURRITO HARBOR \$10

Whole flour tortilla, egg, gallo pinto, sweet plantain, avocado, and fried cheese and salsa roja
Tortilla de harina integral, huevo, gallo pinto, queso, plátano maduro, aguacate, y salsa roja

BREAKFAST QUESADILLA \$10

Whole flour tortilla, eggs, refried beans, cheddar cheese, sour cream and pico de gallo
Tortilla de harina integral, huevos, frijoles refritos, queso cheddar, natilla y pico de gallo



Black Coffee // *Café Negro* \$4

Coffee & Milk // *Café & Leche* \$5

Hot Tea // *Té* \$2

Fresh Orange Juice // *Jugo De Naranja Fresco* \$4

Prices include 10% service charge & 13% sales taxes.

Welcome to Al Chile!

Our Mexican inspired recipes are handmade from scratch using fresh seasonal ingredients. All of our meats and eggs are free range and pasture raised, and our fish is responsibly sourced from regional waters.



APPETIZERS

GUAC + CHIPS \$9

Fresh guacamole with homemade corn chips and pico de gallo

CEVICHE \$11

Served with homemade tortilla chips

BASTONES DE YUCA \$5

Yuca fries with spicy chipotle mayonnaise

SOPES \$9

A trio of corn cups topped with refried beans, marinated chicken and pico de gallo.

CHILAQUILES WITH GREEN SAUCE \$10

Homemade tortillas, marinated chicken, tomatillo salsa, cheddar cheese and sour cream

CHILAQUILES WITH RED SAUCE \$12

Homemade tortillas, pulled pork, salsa chipotle, cheddar cheese and sour cream

MAZORCA DE ELOTE \$4

Roasted corn on the cob with garlic butter, chile, sour cream and queso fresco

PLATANO RELLENO \$4

Oven baked sweet plantains stuffed with creamy queso fresco



SALADS

QUESO DE CABRA Y MORAS \$11

A variety of baby lettuces, thin slices of chayote, goat cheese, red cabbage, tomatoes, blackberry and molasses dressing

ENSALADA DE TEMPORADA \$10

A variety of baby lettuces, uchuvas, avocado, cucumbers, pickled onion and radish, roasted cashew, mint and citrus vinaigrette

PALMITO Y KALE \$10

Palm hearts and kale with fresh roasted bell peppers, charred corn, tomato, roasted almonds, and tamarind vinaigrette

Add chicken or fish to any salad

Chicken \$5 // Fish \$7

CASADOS ACHIOTADOS

Served with achiote rice, beans, fried cheese, sweet plantains, picadillo and your choice of protein

Vegetarian \$11 // Chicken \$13 // Fish \$15

Costilla Borracha \$13 // Carnitas \$13

Pulled Pork \$15

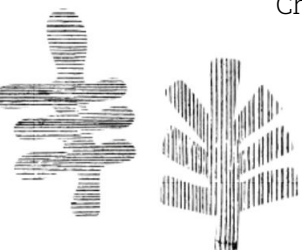
CHALUPAS

Homemade fried flour tortilla, refried beans, rice, lettuce, avocado, green tomatillo, cilantro, and pickled onions

Vegetarian \$11 // Chicken \$13 // Fish \$15

Costilla Borracha \$13 // Carnitas \$13

Pulled Pork \$15

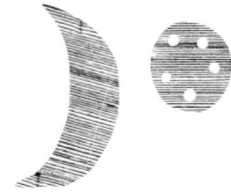


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TACOS

Three tacos served on our homemade corn tortillas.



CARNITAS \$13

Chipotles and cinnamon carnitas, pickled onions, cilantro and salsa verde

COSTILLA BORRACHA \$15

Slow cooked shredded beef ribs, dark beer sauce, roasted chives, crispy onions and chipotle mayo

POLLO MARINADO \$12

Marinated chicken, fresh tomatillo, green onion, and salsa roja

PULLED PORK \$14

Slow cooked pork shoulder, cilantro and pineapple pico

PESCADO \$16

Fish fajitas, pickled onions, guacamole, cilantro and pineapple pico

VEGETARIAN \$10

Roasted palmito, bell peppers, charred corn, onions, avocado and salsa roja

BURRITOS

Our burritos are served in a homemade flour tortilla with achiote rice, red beans, cheddar cheese and your choice of protein. Served with a side salad and pico de gallo.

Add Guacamole for \$2.00

Vegetarian \$11 // Chicken \$13 // Fish \$17
Costilla Borracha \$ 16 // Carnitas \$14
Pulled Pork \$15

NACHOS

Homemade corn chips, refried beans, cheddar cheese, greens, avocado, green tomatillo, cilantro, pickled onions, pico de gallo and sour cream

Regular \$11 // Vegetarian \$14 // Chicken \$17
Costilla Borracha \$ 21 // Carnitas \$20
Pulled Pork \$21

QUESADILLAS

Homemade flour tortilla, refried beans, cheddar cheese and your choice of protein served with pico de gallo, guacamole and sour cream

Vegetarian \$11 // Chicken \$13 // Fish \$17
Costilla Borracha \$16 // Carnitas \$14
Pulled Pork \$15



KIDS

TORTA \$8

Homemade bread, grilled chicken, tomato, greens, cheese, and mayo

CHICKEN FINGERS \$8 // FISH FINGERS \$11

Breaded chicken or fish fingers with yuca fries & ketchup

CHICKEN QUESADILLA \$12

Homemade flour tortillas, chicken, refried beans, cheddar cheese, served with pico de gallo and guacamole



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DRINKS

FRESCAS \$5

Hibiscus & Ginger
Horchata
Blackberry
Passion Fruit
Watermelon
Sour Guava

CASEROS \$4

Iced Tea
Lemonade



HOUSE SPECIALS

Chiliguaros \$4
Mojito \$8
Passion Fruit & Rum \$8
Hibiscus Ginger & Absolut \$8
Cacique Sour \$8
Bombay Gin & Tonic \$12

WINE

Chardonnay \$10 // \$36
Sauvignon Blanc \$10 // \$36
Merlot \$10 // \$36
Cabernet Sauvignon \$10 // \$36
Organic white or red wine \$12 // \$47

CERVEZAS

Cervezas Nacionales \$4
Corona \$6
Draft \$8

TEQUILA SPECIALS

Tequila Fashioned \$21

House Tequila, orange honey, house made citrus peel bitters

Mezcal Fashioned \$21

House Mezcal, pork fat wash, Mozote root, brown sugar, tarragon

Spicy Margarita \$17

House Tequila, pineapple, triple sec, pineapple peels, jalapeño trimmings, lemon, salt and sugar rim

Micheloma \$21

House Tequila, lemon, cas, artisanal beer, Tajin salt rim

Tequila Fizz \$19

House Tequila, Citrus syrup, lemon, soda water

Mescalita \$18

Honey Maracuya cordial, House Mezcal, lemon, citrus peel salt rim

MARGARITAS

Classic / Passion Fruit / Rosemary

Jarana \$8
José Cuervo \$10
Patrón Silver \$14
Don Julio Silver \$15
Don Julio Reposado \$18
Espolon Silver \$15
Espolon Reposado \$16

MEZCALES

Señorio Joven:
Margarita \$23 // Shot \$12
Zignum Reposado:
Margarita \$23 // Shot \$10





DESSERTS // POSTRES

CHURROS CASEROS \$5

Homemade churros with chocolate sauce
Churros caseros con salsa de chocolate

BANANO ROSTIZADO \$5

Roasted banana with caramel and
vanilla ice cream
*Banano rostizado con caramelo
y helado de vainilla*

FLAN DE COCO \$6

Coconut based flan with caramel sauce
Flan de coco con caramelo

ARROZ CON LECHE \$5

Rice, milk, cloves, cinnamon, orange zest
*Arroz, leche, canela, clavo de olor y
cáscara de naranja*

PALETAS CASERAS \$3

Our homemade popsicles
Chocolate // Coconut // Pineapple & mint
Chocolate // Coco // Piña y hierbabuena



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