



Chips and...

SALSA

GUACAMOLE

CHILE CON QUESO

TRIO

PLATOS

*All plates served with Morrow Farms
pinto beans and Spanish rice*

TACOS

Three old-fashioned style griddled corn tortillas, green chile beef or chicken tinga, lettuce, cheese, pico

CHILE RELLENOS

Two fire-roasted long green chile stuffed with queso asadero and griddled in a fluffy egg batter

ENCHILADAS

Choice of beef with red chile sauce or chicken with green chile sauce, topped with cheese and diced onion

GORDITAS

Two crispy stone ground corn pockets stuffed with red chile pork, cheese, lettuce, pico de gallo

SMOTHERED BURRITO

Served Christmas style (Hatch red and green chile sauce topped with cheese) stuffed with choice of chicken, beef or pork



Dinner & Lunch

8AM-11AM

CORN & FLOUR TORTILLAS

Made from scratch in house!

Desserts

SOPAPILLAS

Puffed pillows of fried bread with orange blossom honey

Drinks

MARGARITA

Frozen or on the rocks

BOTTLED AND CANNED BEER

AGUA FRESCA

Made fresh daily

BOTTLED DRINKS

**BUEN
PROVECHO**



MON. - SUN.
464 NORTH NASSAU ST.
CHARLESTON

J.
L.

**QUE ES
JUAN LUIS?**

*Inspired by Pitmaster John Lewis's
childhood in El Paso, TX, Juan Luis cooks
up fine Mexican food focusing on the
heart of border culture - the hatch chile.*