

## BOTANAS

### GUACAMOLE APPETIZER\*<sup>o</sup>

A great way to start your meal is with a little bowl of guacamole ..... 3.95

### FLAUTITAS <sup>o</sup>

Six corn tortillas filled with chicken. Rolled, deep fried and served a-la-mode style with sour cream ..... 7.25

Half sour cream and half guacamole add 1.75 All guacamole add 2.95

### QUESADILLA\*

A flour tortilla baked open face with shredded cheddar and Jack cheeses ..... 3.95

### NACHOS<sup>o</sup>

**REGULAR** Our crispy homemade corn chips topped with refried beans, cheese and hot jalapeno slices ..... 7.50

**VEGETARIAN** \* Corn chips topped with refried beans, guacamole, cheeses, lettuce, black olives, sour cream, tomatoes and fresh hot jalapeno slices ..... 9.50

**SUPREME** Crispy corn chips topped with refried beans, guacamole, cheeses, lettuce, black olives, sour cream, tomatoes and fresh hot jalapeno slices with your choice of chicken or beef..... 11.50

## BIG BURRITOS

### “EFRAIN”

A real manly meal which includes a variety of our delectables rolled into a large flour tortilla and smothered with who knows what. Decision made exclusively by chef! No exceptions! No exchanges or refunds. Have fun, take a chance and trust Efrain!..... 12.50

### CHILE VERDE

Refried beans rolled in a flour tortilla and smothered with Efrain’s famous chile verde and cheese ..... 9.50

### MONDONGO

Refried beans rolled in a flour tortilla and smothered with Mondongo, a traditional beef stew, and cheese. Not Spicy ..... 9.50

### BEAN\*

Refried beans in a flour tortilla and smothered in vegetarian mild red sauce or hot green salsa and cheese ..... 7.25

### BEEF

Chunks of beef in red sauce rolled in a flour tortilla, smothered with mild vegetarian red sauce or hot green salsa and cheese. (Top with Efrain’s lean tender pork chili verde instead and add \$2.50) ..... 8.95

### B & B

Refried beans and chunks of beef rolled in a flour tortilla and smothered with mild vegetarian red sauce or hot green salsa and cheese. (Top with Efrain’s lean tender pork chili verde instead and add \$2.50) ..... 8.95

## TAMALES

### PORK

Two tamales steamed in corn husks. Made with tasty pork cooked in a special red chile sauce and stuffed in a masa meal spread originated by the Aztec. Topped with cheese ..... 6.95

## TACO

An open face Soft grilled Taco made with a corn tortilla filled, folded and topped with fresh crisp lettuce, red salsa, cheese.

**CHICKEN OR BEEF** <sup>o</sup> ..... 5.75

**BEEF OR CHICKEN AND BEANS** <sup>o</sup> ..... 5.75

## CHIMICHANGAS

### CHICKEN

Chicken breast simmered in herbs and spices, wrapped in a flour tortilla, deep fried and smothered with tender pork chile verde, cheese, sour cream and guacamole. Choice of a small salad or rice and beans. (With no sour cream and two portions of guacamole add \$1.75)..... 9.25

### BEEF

Desebrada (shredded) beef cooked with herbs and spices, wrapped in a tortilla, deep fried and smothered with tender pork chile verde, cheese, sour cream and guacamole. Choice of a small salad or rice and beans. (With no sour cream and two portions of guacamole add \$1.75) ..... 9.25

## ENCHILADAS

### CHICKEN SUPREME

A very large enchilada made with chicken breast, refried beans and shredded cheeses all rolled in a flour tortilla and smothered with red sauce ..... 9.50

### CHICKEN

A generous portion of chicken breast and shredded cheeses rolled in a flour tortilla and smothered with red sauce ..... 8.95

### CHEESE\*

Shredded cheeses and fresh diced onions rolled in a corn tortilla and smothered with red sauce ..... 5.50

### BEEF

Desebrada (shredded) beef cooked with spices and a hint of red chile molido, shredded cheeses, rolled in a corn tortilla and smothered with red sauce ..... 6.75

## FAJITAS FAJITAS FAJITAS

### BEEF, CHICKEN or VEGETARIAN <sup>o</sup>

Strips of beef, chicken or fresh vegetables served in a skillet, cooked to perfection, with sweet peppers, tomato and onion. Accompanied with a plate full of refried beans, Spanish rice, lettuce, diced tomatoes, onions, sour cream, guacamole and hot green salsa and tortilla ..... 16.50  
Combo of any two ..... 16.95

## SIZZLING TOSTADAS

Served on a crisp corn tortilla, topped with fresh lettuce, red salsa and cheese; sprinkled with our special vinegar and oil dressing.

**BEAN**\*<sup>o</sup> ..... 6.95

**CHICKEN OR BEEF AND BEAN** ..... 7.95

**BEEF** ..... 7.95

**CHICKEN** <sup>o</sup> ..... 7.95

**GUACAMOLE**\*<sup>o</sup> ..... 8.25

## QUESADILLA SUPREME

Three flour tortillas filled with cheese and your choice of chicken, beef or spicy tender pork chile verde and topped with guacamole, sour cream, lettuce, tomatoes and onions ..... 12.25

Please forgive us for not being able to do every menu special order request. We have a tiny very busy kitchen and it is not always possible.

## DINNERS

Dinners #1, #4, #5 and #6 made with corn tortillas only

### #1 (UNO)

Relleno* Cheese Enchilada Beef or Chicken Enchilada Beef and Bean Taco <sup>o</sup>	Bean Tostada* <sup>o</sup> Rice and Beans* <sup>o</sup> Tamales Chicken Taco <sup>o</sup>	No Substitutions ANY THREE ITEMS 12.25
--	--	--

Dinners #2 thru #7 served with Spanish Rice and Refried Beans

**#2 – CHILE VERDE PLATE** <sup>o</sup> ..... 8.95

Served with tortillas ..... 8.95

**#3 – RELLENO PLATE\*** ..... 9.25

**#4 – CHEESE ENCHILADA PLATE\*** ..... 7.95

**#5 – BEEF OR CHICKEN ENCHILADA PLATE** ..... 8.75

**#6 – BEEF OR CHICKEN TACO PLATE** <sup>o</sup> ..... 8.25

**#7 – PORK TAMALES PLATE** ..... 8.25

\*\*\*\*\*

**#8 – COSTILLAS (MEXICAN RIBS)** <sup>o</sup>  
Saint Louis ribs in green chile with country potatoes and refried beans. Served with tortillas. .... 14.95

**#9 – MONDONGO PLATE** <sup>o</sup>  
Small pieces of tender beef sauteed with fresh mushrooms, mild chiles, onions, tomatoes, spices and wine. Served with rice, beans and tortillas. .... 8.95

**#10 – HUEVOS RANCHEROS MEXICAN** <sup>o</sup> ✓  
Two eggs on a corn tortilla smothered with tender pork chile verde. Served with refried beans and tortillas ..... 9.25

**#11 – SPANISH HUEVOS RANCHEROS\*** <sup>o</sup> ✓  
Two eggs on a corn tortilla, smothered with vegetarian chili con queso or spicy green salsa. Served with rice, beans and tortillas ..... 7.75

## TRADITIONAL DISHES

**BLUE CORN ENCHILADAS\***  
Three stacked tortillas with cheese, onions and enchilada sauce topped with lettuce and tomato ..... 8.25  
With chicken or beef (no onions) ..... 9.75

**CHILE COLORADO (RED)**  
Tender diced pork simmered in a variety of red chiles New Mexico style. Served with Spanish rice and a small salad ..... 8.95

**VEGETARIAN TACO\***  
Flour tortilla grilled softly and filled with refried beans, shredded lettuce, avocado slices, salsa, cheese, tomatoes and olives ..... 8.25

**TACO SALAD**  
Desebrada (shredded) beef or chicken in a crispy tortilla bowl with lettuce, tomatoes, salsa and cheese ..... 8.75  
Vegetarian with beans\* ..... 7.75

**NOTICE:** ✓ Consuming raw or under cooked meats, fish or eggs may increase your risk of foodborne illness.

## ESPECIALIDADES

### EFRAIN'S FAMOUS CHILE VERDE BOWL ◊

A very old traditional Mexican favorite. Chunks of lean tender pork cooked with hot green chiles, tomatoes and a variety of spices.

Very juicy!! Served with tortillas.  7.95

### MONDONGO BOWL ◊

Small pieces of beef tenderloin sauteed with fresh mushrooms, mild chiles, onions, tomatoes, spices and wine. Juicy!!

Served with tortillas.  7.95

### RELLENOS\*

Two fresh mild green chiles, stuffed with cheese, embedded in an egg souffle and topped with chile con queso

 9.50

### MENUDO ◊

An extra large bowl (three cups) of one of the oldest traditional foods. Tripe and hominy slowly cooked in herbs, spices and chile molido. You may add fresh onion, oregano leaf and chile pique to make it taste more exotic.

Served with tortillas.  9.25

## STEAK AND HAMBURGER


### STEAK SAN LORENZO ◊ ✓

A delicious steak cooked in the Northern Mexican way, with sauteed onions, chile, tomatoes and mushrooms. Served with refried

beans and Spanish rice.  14.95

### MEXICAN BURGER ✓ - 1/2 lb.

Served in a flour tortilla and garnished with lettuce, tomato, pickle, with

French fries and a taste of chili verde and beans  8.95

\*VEGETARIAN SYMBOL.  RED BAR INDICATES HEAT SCALE. 

◊Denotes foods made without gluten. We make no gluten-free claims for these dishes because we have a gluten-containing kitchen. There could be cross contamination with flour even though your dish is made without flour. Be sure to ask for corn tortillas.

## SIDE ORDERS

Refried Beans with cheese .....	3.25	Spanish Rice with cheese .....	3.25
Cheese .....	1.50	Fresh Jalapenos .....	1.75
Lettuce .....	1.00	Chips .....	1.25
Tomatoes .....	1.00	Red Salsa .....	.95
Lettuce, Tomato, Onion Combo .....	1.95	Enchilada Sauce .....	1.75
Sour Cream .....	1.95	Dinner Salad .....	5.95
Tortillas (2 flour or 4 corn) .....	2.25	French Fries .....	3.25
Guacamole .....	3.95	Country Potatoes .....	3.25
Side Whole Beans .....	2.95	Taste of Chile Verde .....	1.95
Bowl Whole Beans .....	4.75	Half Order Chile Verde .....	4.25
Toreados Fried Jalapenos (3) .....	1.95	Two Eggs .....	2.50

## DESSERT

**SOPAPILLAS** - Slightly sweet puffed pillows of pastry with cinnamon sugar and/or honey on top (1) Large 3.25 Basket of (6) .....4.95

## BEVERAGES

<b>SODAS</b> - Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist, Dr. Pepper, Diet Dr. Pepper	<b>2.50</b>
<b>MEXICAN SODAS</b> - Strawberry, Grapefruit, Mandarin, Coke (No Refills)	<b>2.75</b>
<b>JUICES</b> - Orange, Apple, Cranberry, Pineapple	<b>2.00</b>
<b>DRINKS</b> - Lemonade, Ice Tea, Coffee, Hot Tea, Milk	<b>2.25</b>

## MARGARITAS

THESE MARGARITAS ARE LARGE, MADE WITH QUALITY TEQUILAS AND SERVED THE OLD FASHIONED WAY IN A 16 OZ. CANNING JAR.

### THE HOUSE

Our House Margarita is made with Cuervo Gold Tequila, and Triple Sec. ....6.75

### MILAGRO

Popular Milagro Silver Tequila and Triple Sec. Enjoy!.....6.95

### EFRAIN'S COIN

Sauza 100% Blue Agave Reposado, Triple Sec and fresh lime juice .....7.75

### PREMIER

A blend of Cuervo Gold Tequila, Triple Sec and Premier Margarita

Mix making a tart yet strong Margarita. Limit two!! .....7.50

### GOLD RUSH

The fabulous mixture of Cuervo Gold Tequila and Grand Marnier. ....7.50

### PINK CADILLAC

A classic favorite of 1800 Reposado Tequila, Triple Sec and sweet-n-sour

with a splash of cranberry juice. ....7.50

### THE HORNI MARGARITA

Hornitos Reposado Tequila and Cointreau. Sabor! .....7.50

### GRANDE

Cuervo Tradicional 100% agave tequila and Grand Marnier .....7.95

### THE ULTIMATE

1800 Reposado Tequila and Cointreau. Simply delicious .....7.95

### WHITE LIGHTENING

Herradura Silver Tequila and Cointreau. Will lightning strike twice?.....7.95

### PRESIDENTE

Sauza Commemorativo, Cointreau and a splash of Presidente Brandy.....8.50

### CASA NOBLE

Famed Casa Noble certified organic Silver Tequila and Cointreau .....9.50

### BOULDER'S BEST

A smooth Margarita with Patron Silver Tequila and Cointreau.....9.50

### EL PINTOR

Astral Silver Tequila, Cointreau and fresh lime juice. Coin style .....9.50

### THE SKINNY MARGARITA

George Clooney's award winning Casamigos Reposado, Cointreau and

lime juice. Served in a short glass .....9.50

### SOMBRA MESCAL

A smokey top shelf Mescal, Cointreau and fresh lime juice. Coin style .....9.50

### 1942 MARGARITA CELEBRATION

Enjoy an exquisite blend of Don Julio 1942 Anejo Tequila and Cointreau.

Considered one of the finest tequilas ever produced .....19.42

**FROZEN STRAWBERRY MARGARITAS** add \$1.50 to any of the above Margaritas.

**COIN STYLE** fresh lime juice in any Margarita add \$1.00

### EFRAIN'S MULE

A large mug of Tito's Handmade Vodka, ginger beer and fresh lime juice.

Effervescent and refreshing .....7.50

## CERVEZAS

<b>IMPORTS</b> - Corona, Corona Lite, Modelo Especial, Pacifico, Tecate.....	<b>4.75</b>
<b>DOMESTIC</b> - Coors, Coors Lite, Non alcohol beer .....	<b>3.95</b>
<b>DRAFT</b> - Negra Modelo or Dos Equis Amber.....	<b>4.75</b>
<b>LOCAL</b> - Avery IPA, New Belgium Fat Tire, Wibby (Seasonal).....	<b>4.95</b>

## WINE

Chardonnay, Cabernet Sauvignon, Malbec.....5.95

# Efrain's of Boulder

## MEXICAN RESTAURANT

## AND

## CANTINA



1630 63rd Street, Suite 10  
Boulder, Colorado 80301-2941

**(303) 440-4045**

**TAKE-OUT AVAILABLE**