



ELOTE

MEXICAN BAR & GRILLE



elotemt.com

gf = gluten-free
df = dairy-free
vg = vegetarian



TRADITIONAL TEX MEX

Refills on house-made
chips & salsa \$3

Salsa for the road:
pint: \$5
quart: \$8
gallon: \$28

STARTERS

TEX MEX CHILE CON QUESO* gf, vg

SMALL 9 | LARGE 14

-add chorizo or seasoned ground beef +\$3

BEAN DIP gf SMALL 8 | LARGE 13
cotija cheese, cilantro, fire-roasted pico de gallo

GUACAMOLE gf, vg 12

THE TRIFECTA gf 20 | queso, guacamole, bean dip

CEVICHE* gf 19 | shrimp & fish marinated in lime juice, red onions, tomato, cilantro and jalapeño and avocado

NACHOS & QUESADILLAS

MONTAÑA NACHOS* gf 18 | choice of fajita steak or fajita chicken, served with queso, pico de gallo, elote corn, jalapeños, black beans, sour cream, cilantro and green onions

SUPERIOR QUESADILLA* 16 | choice of fajita steak, fajita chicken or spinach & corn, Chihuahua cheese, pico de gallo, avocado salsa, served with sour cream and jalapeños

ELOTE (STREET CORN) 12

MEXICO CITY gf, vg

grilled corn, aioli, chili powder, cotija, cilantro, lime

CHIPOTLE gf, vg

grilled corn, adobo aioli, cilantro, cotija cheese, lime

ESQUITES gf, vg

creamed masa, jalapeños, creme, cilantro

SALADS

TACO SALAD* 19 | crispy tortilla bowl, choice of fajita chicken or ground beef, shredded lettuce, pico de gallo, elote corn, black beans, cheese, guacamole, sour cream, served with habanero dill ranch on the side
-substitute fajita steak for +\$4

AHI TUNA* df, gf 24 | seared tuna, mango, avocado, tomato, carrot, cucumber, field greens, ginger cilantro dressing

ELOTE BLACK BEAN QUINOA BOWL gf, vg 16
chilled medley of elote corn, black beans, avocado, tomato, grilled red onions, cucumber, carrot, cotija cheese, honey lime vinaigrette
-add chicken or steak +\$10, salmon +\$16

GRILLED SALMON SALAD* gf 24
sweet tequila habanero glaze, grilled vegetables, tomato, cucumber, mixed greens, queso fresco, honey lime vinaigrette

SOUPS

SIGNATURE SOUPS CUP 8 | BOWL 15
served with Mexican rice

CHICKEN TORTILLA df

CHARRO BEAN df, gf pinto beans, chorizo, bacon, cilantro

DON'T FORGET
THE MARGS!



ENCHILADAS

served with Mexican rice and refried black beans



BEEF ENCHILADAS* gf 18
ground beef, cheddar cheese, salsa roja

RANCHERA CHICKEN ENCHILADAS* gf 18
sour cream, cilantro and tinga sauces, Chihuahua cheese

CHEESE & ONION ENCHILADAS gf, vg 16

salsa roja, cheddar cheese, topped with fresh onions

TACOS



served with Mexican rice and refried black beans
-go gluten-free with corn tortillas-



FLACOS TACOS* 16
three soft flour tortillas filled with choice of ground beef or ranchera chicken, served with shredded lettuce, tomato and cheese

TACOS AL CARBON* 18
three soft flour tortilla tacos stuffed with fajita steak or fajita chicken with sauteed onions & peppers and queso

BAJA FISH TACOS* 18
choice of three soft flour or corn tortillas with grilled mahi mahi, chipotle aioli, black beans, mango salsa, red cabbage and cilantro

CHIPOTLE SHRIMP TACOS* 18
three soft flour tortillas with grilled shrimp, chipotle aioli, black bean, mango salsa, red cabbage and cilantro

BURRITOS

served with Mexican rice, guacamole and pico de gallo

ELOTE & BLACK BEAN 16
vg, (gf as bowl)

roasted corn, black beans, Mexican rice, chipotle aioli, sauteed peppers & onions, shredded lettuce, tomato, pico de gallo, topped with queso and served with a side of roasted salsa

SUPREME* 19
(gf as bowl)

choice of fajita steak or fajita chicken with Mexican rice, black beans, sauteed peppers & onions, shredded lettuce, tomato, pico de gallo, cilantro, topped with guajillo sauce, served with a side of queso

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



AUTHENTIC OAXACAN DISHES



AVAILABLE ALL DAY

OAXACA MOLE ENCHILADAS* gf 20

shredded chicken, queso fresco, sour cream, onions, cilantro with house-made mole sauce

QUESABIRRIA* gf 24

3 tacos, braised short rib in guajillo sauce, Chihuahua cheese, cilantro, onion and roasted salsa verde, served with avocado salsa

HUARACHE* 18

corn masa dough in an oblong shape topped with refried black beans, choice of protein, lettuce, guajillo sauce, sour cream and finished with queso fresco

STREET TACOS* gf, df 21

3 corn tortillas filled with the protein of the day, topped with onions, cilantro and a side of spicy sauce

CHILE RELLENO* vg 19

fresh poblano pepper stuffed with cheese, battered and fried, covered with ranchera tomato sauce and served with Mexican rice and refried black beans

-add chicken or steak +\$5

GUISADO DEL DIA (DISH OF THE DAY)

ask your server for the authentic dish of the day

LUNCH

& BRUNCH

EVERY DAY:
10:30AM-3PM



TACO SALAD & SOUP* 18

crispy tortilla bowl with choice of fajita chicken or ground beef taco salad served with a cup of soup
-sub fajita steak for +\$2

BURRITO BOWL* gf 16

choice of fajita steak or fajita chicken, black beans, roasted corn, avocado, Mexican rice, tomato, sour cream and cilantro

CHICKEN ENCHILADA WITH CHICKEN TACO* (gf w/ corn) 16

served with Mexican rice and refried black beans

BEEF ENCHILADA

& BEEF TACO* (gf w/ corn) 16

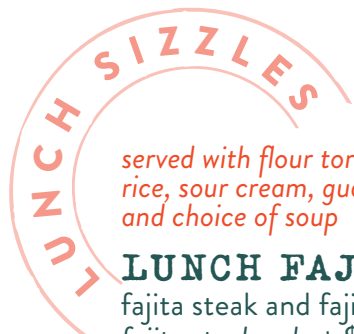
served with Mexican rice and refried black beans

DOS TACOS* (gf w/ corn) 15

two crispy corn or soft flour tortillas served with choice of ground beef or chicken, served with Mexican rice and refried black beans

TEX MEX COMBO* 18

cheese enchilada, crispy beef taco, choice of fajita steak or fajita chicken (2oz) served with refried black beans and Mexican rice



served with flour tortillas, pico de gallo, Mexican rice, sour cream, guacamole, refried black beans and choice of soup

LUNCH FAJITAS* 19

fajita steak and fajita chicken
fajita steak only + \$2

LUNCH SAN LUCAS FAJITAS* 22

fajita steak and two jumbo shrimp

LUNCH CARNE ASADA* gf 22

mesquite grilled, butterflied, aged skirt steak



TRES LECHES CAKE vg 15 | ultra

light, moist and fluffy cake with whipped cream and strawberries

CHEESECAKE vg 12 | creamy and smooth

cheesecake and seasonal fruit on a graham cracker crust

AZTEC CHOCOLATE CAKE vg 15

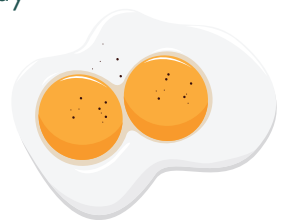
moist Mexican coffee chocolate cake with buttercream frosting and a seasonal fruit drizzle

CHILAQUILES* 15

choice of red ranchero or tomatillo sauce, tortilla chips, queso fresco, sour cream, cilantro & an egg any way
-add chicken or steak +\$5

HUEVOS RANCHEROS* df, gf 15

two eggs any style on corn tortillas topped with ranchero sauce and queso fresco, served with Mexican rice and refried black beans



MESQUITE STEAK & EGGS* gf 24

butterflied skirt steak, two eggs any style, fire roasted salsa served with Mexican rice and refried beans

BREAKFAST QUESADILLA* 16

2 eggs any way, bacon, shredded lettuce, pico de gallo, sour cream and avocado salsa

-add chorizo +\$3 or steak +\$5

MEXICAN AVOCADO TOAST* 16

smashed avocado, queso fresco, guajillo sauce, cilantro & an egg any style

Our mission is to consistently provide every guest with traditional Tex Mex and authentic Oaxacan cuisine in a fun and spirited atmosphere.

Every Elote menu item is hand-made from scratch daily with quality ingredients; many sourced through direct partnerships including Oatman Farms (for our 300 year old heirloom wheat flour) – to provide higher quality food!

JUST REAL, AUTHENTIC FOOD MADE FROM GOOD-FOR-YOU INGREDIENTS, BECAUSE THAT'S WHAT YOU DESERVE!

ELOTE CATERING POR FAVOR



Please ask your server for a copy of our Elote Catering Menu for all of your special events and catering needs. We can provide food and beverage for ten to a thousand.

or scan the QR code



Also available at EloteMT.com/catering