

STARTERS

White Queso, Salsa and Chips \$2.99
 🌱 Guacamole and Chips \$4.29

🌱 Black Bean Hummus (with Flour Crisps and Carrots) \$2.99
 Sopa Del Dia (Soup of the Day) cup \$2.99 bowl \$4.29

SALADS

Add free range chicken to any salad for \$1.99
 or pan seared Salmon for \$2.79

🌱 SPINACH SALAD

Balsamic vinegar, sweet/spicy pecans, queso fresco,
 and seasonal fruit
 \$5.49

ENSALADA A CAFÉ ELOTÉ

Romaine lettuce, black bean and corn relish, Gorgonzola,
 sweet/spicy pecans, caramelized onions, smoky chipotle
 dressing, and flour tortilla crisp
 \$5.99

AVOCADO CAESAR

Romaine lettuce, spicy croutons, shaved Parmesan cheese, and
 avocado Caesar dressing
 \$5.49

🌱 THREE SPRINGS FARM SALAD

Straight from the farm, certified organic, right to your plate.
 Seasonal Availability.
 \$6.59



COLD SANDWICHES AND WRAPS

with chips and salsa or black bean hummus and carrots

SALMON SANDWICH

Cilantro lime glazed salmon, white queso, spinach, and tomato
 onion relish on Ciabatta bread
 \$6.49

🌱 CAESAR SALMON WRAP

Cilantro lime glazed salmon, black bean hummus, Romaine
 lettuce, Parmesan cheese, tomato onion relish and Cesar
 dressing
 \$6.99

BLACKENED CHICKEN WRAP

Blackened chicken, black bean hummus, tomato onion relish,
 Romaine, avocado, and cilantro lime crema fresca
 \$6.29

ROAST BEEF WRAP

Organic roast beef, Gorgonzola, spinach, caramelized onions,
 and chipotle crema fresca
 \$6.99

NACHOS AND QUESADILLAS

NACHOS

Black beans, chips, cheese, lettuce, tomato onion relish, and
 crema fresca
 \$4.99, add Chicken \$1.99, Beef \$2.99

QUESADILLA A CAFÉ ELOTÉ

Grilled flour tortilla with your choice of organic beef, free range
 chicken or avocado, caramelized onions and cheese, served
 with tomato onion relish, crema fresca, and your choice of salsa
 Chicken or Veggie \$6.29 - Beef \$6.99

SMOKIN' HOT QUESADILLA

Grilled flour tortilla with your choice of organic beef or
 blackened chicken, sauteed jalapeño, serano and poblano
 peppers, black bean corn relish, caramelized onions and
 cheese, served with chipotle crema fresca,
 and your choice of salsa
 Chicken or Veggie \$6.79 - Beef \$7.29

🌱 This item can be prepared vegan



BURRITOS

with fresh house made chips and your choice of salsa

BEEF BURRITO

Flour tortilla, organic roast beef, cheese, sweet potatoes,
 jalapeños and guajillo salsa
 \$6.99

CHICKEN BURRITO

Flour tortilla, blackened chicken, black beans, spinach, cheese,
 tomato onion relish, and white queso
 \$6.79

🌱 VEGGIE BURRITO

Flour tortilla, black beans, sweet potatoes, spinach,
 caramelized onions, cheese, and white queso
 \$6.29

TACOS AND TAMALES

Served with black beans and rice or request our signature sweet
 potatoes or Eloté

PUFFY TACOS

Two puffy flour tortilla shells stuffed with your choice of beef,
 chicken or sweet potatoes and black beans, topped with
 caramelized onions, lettuce, tomato onion relish, cheese, and
 crema fresca

Free Range Chicken or Veggie \$6.99 - Organic Beef \$7.29

FISH TACOS

Two soft corn tortillas, cilantro lime glazed Salmon, Romaine
 lettuce, tomato onion relish, citrus lime aioli, and queso fresco
 \$6.99

TACOS

Two soft or crispy corn tortillas filled with organic roast beef,
 free range chicken or veggie, lettuce, cheese, and tomato onion
 relish

Chicken or Veggie \$4.99 - Beef \$5.99

🌱 DOS TAMALES

Choose veggie with sweet potato sauce or free range chicken
 with cilantro tomatillo sauce
 Veggie \$5.49 - Chicken \$5.99

GRANDE SWEET CORN TAMALES

Coarse ground corn meal, sweet corn and cheddar cheese
 steamed and topped with a cayenne honey sauce
 \$6.49

🌱 YOU PICK TWO

Cup of soup or house salad with taco or tamale \$5.99
 Organic Beef, Puffy or Fish taco add \$.99

DESSERTS

Lily's Smokin' Hot Ice Cream Sandwich \$4.49
 Churro \$0.99 each or 4 for \$2.99
 Naturally Sweet \$4.99
 Tres Leches Cake \$3.99
 Dark Chocolate Flan \$2.99
 Sopapillas \$0.79



We proudly serve natural, organically grain fed beef and free range chicken

ELOTÉ HOUSE MARGARITA

Small \$5 Large \$7
Add a meltdown shot for \$2-\$4

CALIENTE

\$8

CAIPIRINHA

\$8

MOJITO

\$7

MATEO'S SANGRIA

1 Glass \$7 Share a mini pitcher for \$12

WHITE SANGRIA

1 Glass \$7
Share a mini pitcher for \$12

SIGNATURE INFUSED TEQUILAS

Lunazul infused with chilis or citrus fruit
\$6

ON DRAUGHT

Dos XX Lager \$4.5 Dos XX Amber \$4.5
Marshall IPA \$5 Marshall Sundown Wheat \$5
Spaten Mug \$11 Spaten Optimator \$5.5
Boulevard Tank 7 \$5.5 PBR \$2

BOTTLES AND CANS

Corona Sol Negra Modelo Modelo Especial
Pacifico Turbo Dog Shiner Bock Heineken
Sierra Nevada Pale Ale
\$4

Wood Chuck Apple Cider Left Hand Milk Stout
240z Tecate
\$5

Rogue Dead Guy Ale \$6 Miller High Life \$2
Mickey's \$2.5 Schlitz \$2.5

Tecate MGD 64
Coors Lite Miller Lite
\$3

WHITES

EOS CHARDONNAY
Glass \$7 Bottle \$26

INCA TORRONTES
Glass \$5 Bottle \$18

VIETTI 'CASCINETTA' MOSCATO d'ASTI
Half bottles \$14

REDS

JOEL GOTT ZINFANDEL
Glass \$8 Bottle \$30

MONSERAN GARNACHA
Glass \$6 Bottle \$22

INCA MALBEC
Glass \$5 Bottle \$18

Ask your server about
Seasonal Draught Specials



THE ELOTÉ MISSION

We at Eloté strive to serve you amazing food every day by using the freshest ingredients available. Our bodies need nourishment in order to thrive and nutrition is key. We know how difficult it is to eat healthy, fresh food in our busy lives and we are dedicated to making that easier for you. Fresh ingredients and our love for food enable us to deliver tasty, healthy, filling food straight from our kitchen right to your plate. We do all this while limiting negative environmental impact through green practices.

Go green, go fresh and eat Eloté!

Here are a few things we are doing in consideration for your health and our environment.

- Our meats are organically grain fed and raised in Bixby, OK at Natural Farms.
- We recycle glass, aluminum, plastic and carboard with local recyclers "Recycling Revolution."
- We compost! Our produce remnants are composted to nourish the community gardens at Newsome Community Farms.
 - We recycle our fryer oil to make clean burning bio-diesel fuel.
- Our to-go containers, utensils, cups and lids are made from 100% compostable corn and sugar beets.
- We leave out unnecessary fats in our food and substitute them with fresh herbs and spices, never sacrificing flavor.
- Our local vendors include Natural Farms, Three Springs Farm, Highland Dairy, Pancho Anaya Panaderia, Curtis Restaurant Supply, the Living Kitchen, Java Daves Coffee, J-M Farms, Cheatwood's Honey, Newsome Community Farms, Marshall's Brewery, Conrad Farms, and Fat City Clay as well as the Downtown, Brookside, Cherry Street and Pearl Farmers Markets.



Eloté
café & catering

Monday 11:00-2:00
Tuesday - Friday 11:00-10:00
Saturday 4:00-10:00
Closed Sunday
Lunch is served from 11:00 to 4:00
Dinner from 4:00 to Close

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