

Margaritas & Mixed Drinks

Elote House Margarita

The way a margarita should be.

100% agave tequila, 100% lime juice, 100% orange juice and 100% cane sugar served on the rocks

Small \$5 Large \$7

Want a little more punch? Add a meltdown shot for \$2-\$4

Farmer's Market Margarita

The Farmer's Market Margarita: Our house margarita muddled with seasonal fresh fruit. Available May- October \$8

The Skinny

Semental Silver Tequila, fresh lime and orange juice and Agave nectar. \$7

Caliente

Our house margarita kicked up a notch with a splash of our spicy tequila, infused with chilis right here at Elote \$8

Red Sangria

This classic Spanish blended red wine is refreshing and loaded with flavor
Glass \$7 Share a mini pitcher for \$12

White Sangria

This white sangria is crisp, clean and packed full of fruit
Glass \$7 Share a mini pitcher for \$12

Beers

On Draught

Dos XX Lager \$4.5	Dos XX Amber \$4.5
Marshall Atlas IPA \$5	Marshall Sundown Wheat \$5
Marshall Seasonal \$5	Local Rotating *
\$3 Beer of the Month *	Schlitz \$2.5

**Ask your Server for details about our rotating draught beers*

Bottles and Cans

Miller High Life \$2	PBR \$2.5
Mickey's \$2.5	MGD 64 \$3
Coors Lite \$3	Miller Lite \$3
Tecate \$3	Corona \$4
Negra Modelo \$4	Sol \$4
Pacifico \$4	Modelo Especial \$4
Shiner Bock \$4	Turbo Dog \$4
24oz Tecate \$4	Heineken \$4
Bard's \$5	Rio Grande Chile Beer \$4
Caldera Pale Ale \$5	Left Hand Milk Stout \$5

Ask your Server for details about our rotating bottles and cans

Wines

EOS Chardonnay

California solar-powered winery, acidity of mango, intermittent citrus, green apple and toasty oak.

Glass \$7 Bottle \$26

Crios Torrontes

Organically farmed. Made by the first female winemaker in Argentina, Susanna Balbo. Flowers, orange, peach and citrus. Very Fragrant.

Glass \$7 Bottle \$26

Vietti'Cascinetta'Moscato d'Asti

Farmed organically, sweet and sparkling with a finish of fresh apricots. Perfect to share with dessert.

Half bottles \$14

Eco Vino Chardonnay

Certified Organic from Mendocino County. Owned and operated by Tulsans, Chris and Natalie Large. Clean, simple and easy. A perfect chardonnay for your meal. Glass \$5

Joel Gott Zinfandel

The perfect match for our fresh Mexican fare. Hints of licorice, plums, bing cherries and blackberries with a deep, long finish. Farmed sustainably.

Glass \$8 Bottle \$30

Monseran Garnacha

Full, fleshy, and jammy with loads of ripe red and black fruits. Certified Sustainable. Portions of the proceeds go to the Dominio del Plato Scholarship Foundation.

Glass \$6 Bottle \$22

Bodini Malbec

Grown using sustainable farming practices. Green pepper and dill flavors.

Glass \$7 Bottle \$26

Puerto Viejo Cabernet Savignon

Pesticide-free, family-owned, Chilean wine. Strawberry and anis on the nose with a toasty finish.

Glass \$5 Bottle \$18

Luchador Tequila Club

Want to call yourself a Tequila Afficianado?





Each week we discount one tequila for your sampling. Sample 30 of our Tequilas and get your name and your Luchador name on our Wall. Ask your server for our tequila selection, this week's discounted tequila, and how to join the club!



Elote
café & catering

(918) 582-1403
514 South Boston Avenue
www.elotetulsa.com

Appetizers

-  **White Queso** - Cream cheese based, not Velveeta \$3.49
 **Guacamole** \$4.59 **Tortilla Soup or Soup of the Day** \$2.99 - \$4.29
 **Black Bean Hummus** - flour crisps and carrots \$3.49
 **The Punisher** - Castigador ghost pepper salsa \$1.49

Fresh Fruit Pico Bites

Crisp flour tortilla, sweet pepper mousse, seasonal fruit pico de gallo \$6.49

Nachos

Black beans, chips, cheese, lettuce, tomato onion relish, jalapeños and crema fresca \$5.99

Add grass-fed beef \$2.99 or free range chicken or avocado \$1.99

Quesadilla a Café Elote

Grilled flour tortilla, caramelized onions and cheese with tomato onion relish and crema fresca on the side. Choose grass-fed beef, free range chicken or fresh spinach and avocado \$7.99

Smokin' Hot Quesadilla

Grilled flour tortilla, sautéed jalapeño, serrano and poblano peppers, black bean corn relish, caramelized onions, cheese and crema fresca with tomato onion relish on the side. Choose grass-fed beef, free range chicken or fresh avocado \$8.99

Roasted Jalapeño Screemers

Roasted jalapeños filled with a smoky cream cheese, topped with seasonal fruit and black bean corn relish
Small \$4.99 Large \$8.99

Luchador Scoop Slam

Layered black beans, white queso, free range chicken, tomatillo salsa, crema fresca, pico de gallo, jalapeños and guacamole. Served with House fried corn tortilla chips \$8.99

Salads

Add avocado for \$1.29, free range chicken for \$1.99 or pan-seared salmon for \$2.79

Spinach Salad

Balsamic vinaigrette, candied pecans, queso fresco, and seasonal fruit \$6.59

Ensalada a Café Elote


Romaine lettuce, black bean corn relish, Gorgonzola, candied pecans, caramelized onions, smoky chipotle dressing, flour tortilla crisp \$6.79


Avocado Caesar

Romaine lettuce, spicy croutons, Parmesan, avocado Caesar dressing \$6.59

Three Springs Farm Salad

Straight from the farm, certified organic, right to your plate.
Available May- October \$7.99

 This item can be prepared vegan

 This item is gluten free

Fresh Mex Entrees

Choose two sides - black beans, rice, signature sweet potatoes or elote

Beef Burrito

Grass-fed beef, cheese, sweet potatoes, and jalapeños in a whole wheat or flour tortilla topped with guajillo salsa \$8.49

Chicken Burrito

Free range chicken, black beans, spinach, cheese, and tomato onion relish in a whole wheat or flour tortilla topped with white queso \$7.99

Veggie Burrito

Black beans, sweet potatoes, spinach, caramelized onions, and cheese in a whole wheat or flour tortilla topped with white queso \$7.49

Elote's Puffy Tacos

Two puffy flour tortilla shells with grass-fed beef, free range chicken, or veggie, topped with caramelized onions, lettuce, tomato onion relish, cheese, and crema fresca \$8.79

Salmon Tacos

Two soft corn tortillas, cilantro lime glazed salmon, romaine lettuce, tomato onion relish, citrus lime aioli, and queso fresco \$8.99

Fried Avocado Tacos

Two soft corn tortillas, fried avocado, black beans, spinach, tomato onion relish, jalapeños and queso fresco \$9.99

Tacos

Two soft or crispy corn tortillas, with grass-fed beef, free range chicken, or veggie, topped with lettuce, cheese, and tomato onion relish \$5.99

Dos Tamales

Choose veggie with sweet potato sauce or free range chicken with cilantro tomatillo salsa, made fresh daily \$6.49

We strive to serve you amazing food; bodies need nourishment to thrive and nutrition is key. It takes effort to eat healthily. Fresh ingredients and our love for food enable us to deliver tasty, healthy, filling food. We do all this while limiting negative environmental impact. In fact, Elote Café and Catering has the honor of being the only Platinum Certified ECO restaurant in the state of Oklahoma!

- Our meats are free-range and grass-fed, raised in Bixby, OK.
- We recycle glass, aluminum, plastic and cardboard using SHIKOBA Services.
- We compost! Our produce remnants nourish school gardens.
- All to-go containers are made of 100% compostable corn and beets.
- We leave out unnecessary fats and use fresh herbs and spices.

Our local vendors include: Natural Farms, Three Springs Farm, Highland Dairy, Pancho Anaya Panaderia, Lucy's Tortillas, Curtis Restaurant Supply, the Living Kitchen, Java Daves Coffee, J-M Farms, Cheatwood's Honey, Thirst, Coop, Choc, Newsome Community Farms, Marshall's Brewery, Conrad Farms, and Fat City Clay as well as the Downtown, Brookside, Cherry Street and Pearl Farmers Markets.

Dinners

Salmon Tostadas

Four black bean corn tortilla crisps, organic field greens, queso fresco, avocado, tomato onion relish, cilantro lime glazed salmon tossed with a citrus tequila vinaigrette \$10.99

Black Bean Mushroom Burger

Black bean, portobello, poblano and onion patty on ciabatta with citrus aioli, guacamole, jalapeños, lettuce, tomato onion relish and cheese with homemade spicy pickle and a side salad \$9.99

Carne Guisada

Slow-cooked grass-fed beef in a spicy chile sauce, served with Parmesan and garlic polenta and steamed corn tortillas \$12.99

Grande Sweet Corn Tamales

Coarse ground corn meal, sweet corn and cheddar, topped with a cayenne honey sauce, and two sides \$9.99

Tres Chicken Enchiladas

Free range chicken, caramelized onions, poblano peppers, portobello mushrooms rolled in a fresh corn tortilla and topped with cilantro tomatillo sauce, queso fresco and crema fresca and two sides \$10.99

Pork Chile Verde Burrito

All natural slow cooked pork, black bean corn relish, crumbled polenta in a flour tortilla topped with tomatillo salsa and crema fresca.
Served with two sides \$9.99

Desserts

Locally made Churros

\$0.99

Sopapillas

\$0.79

Tres Leches Cake

Light Mexican sponge cake soaked with three milks, fresh vanilla bean and café liquor, with whipped cream and fresh seasonal fruit \$3.99

Seasonal Flan

Traditional Mexican custard, ask your server for details \$2.99

Lily's Smokin' Hot Ice Cream Sandwich

Local vanilla ice cream sandwiched between two chocolate chip chile cookies and Mexican cajeta sauce \$4.29

Naturally Sweet

Granny Smith apples baked in Oklahoma honey and fresh vanilla bean topped with homemade oat and pecan granola, local vanilla ice cream and cayenne-honey sauce \$4.99

Chocolate Butternut Squash Empanadas

Three empanadas stuffed with chocolate and roasted butternut squash. Served with vanilla ice cream, candied pecans and a chocolate liquor drizzle \$5.99