**AWARD-WINNING MARGARITAS**

**The Original El Fenix® Margarita**  
Served Frozen or On the Rocks  6.50  
Strawberry, Mango, Peach or Watermelon  7.50

**The Famous Swirl**  
The Original El Fenix Margarita infused with sangria  7.50

**Add a Tequila Floater**  
Blanco  3.00  
Don Julio, El Jimador, Hornitos, Jose Cuervo, Patrón

Reposado  4.00  
1800, Don Julio, El Jimador, Hornitos, Jose Cuervo Especial, Patrón, Tres Generaciones

Añejo  5.00  
1800, Don Julio, Patrón, Tres Generaciones

**Martinez Margarita**  
Patrón Silver, Patrón Citrónge & fresh lime juice on the rocks  8.99

**El Fenix Inca Gold**  
Jose Cuervo Gold Especial, Cointreau & Grand Marnier on the rocks  7.59

**Top Shelf**  
Hornitos Reposado 100% agave tequila, Cointreau, lime juice & simple syrup served on-the-rocks  9.99

**1918 Martini**  
Don Julio Añejo, hand-shaken tableside with fresh lime juice  10.99

**Dos-a-Rita**  
Our award winning original margarita served frozen with an upside down Dos Equis  9.59

**APPETIZERS**

**Chile con Queso**  
Cup 150 cal 3.49  
Bowl 220 cal 5.79

Add picadillo beef 90/190 cal .99

Add picadillo beef, guacamole & sour cream  
220/320 cal 1.79

**Fire-Roasted Queso**  
a spicy version of our homemade queso with melted cheeses & roasted chipotle, poblano, jalapeño, onion, tomato & garlic  
Cup 160 cal 3.99  
Bowl 240 cal 5.99

**Guacamole**  
Made fresh daily  
Small 45 cal 3.79  
Large 90 cal 4.99

**Appetizer Combo**  
Handmade guacamole & fire-roasted queso  500 cal 8.99

**Botana Sampler**  
A sampling of classic appetizers!  
4 seasoned chicken nachos with sour cream, 1 beef flauta, 1 chicken flauta, 4 steak fajita quesadilla wedges, served with a side of fresh guacamole & our classic chile con queso  1610 cal 12.99

**HOMEMADE SOUPS**

**Our Famous Tortilla Soup**  
Tomatoes, onions, cilantro & spices, topped with crispy tortilla strips, Chihuahua cheese & chunks of avocado  
Large 480 cal 4.79  
Small 310 cal 3.79

**Chicken Tortilla Soup**  
A bowl of our Famous Tortilla Soup with rice & shredded chicken breast  
Large 570 cal 7.99  
Small 360 cal 5.79

2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.
ENCHILADA PLATES
Includes two of our World Famous enchiladas served with rice & your choice of beans (charro, refried or black beans)

Cheese with chili con carne 1110-1170 cal  8.79
Seasoned Chicken with choice of sour cream, ranchera or creamy tomatillo sauce 660-860 cal  8.99
Beef with chili con carne 1040-1100 cal  9.49
Veggie & Avocado Sautéed zucchini, yellow squash, red onions & sliced avocado, hand-rolled in a corn tortilla with cheddar cheese, & topped with creamy tomatillo sauce 980-1040 cal  7.49

Hungry? Add a third Cheese, Chicken, Veggie or Beef enchilada to any enchilada plate for $2 more
Add a Brisket or Fajita enchilada for $3 more

Fajita Enchiladas Cheese enchiladas topped with your choice of either fajita steak & chili con carne sauce or fajita chicken & sour cream sauce 1410-1470/970-1030 cal  10.79

FIESTA BURRITOS
Stuffed burrito piled high with rice, charro beans, cheddar cheese & your choice of:

Veggie 990-1170 cal  7.99
Shredded Chicken 950-1130 cal  8.49
Picadillo Beef 1050-1230 cal  8.59
Braised Pork 1060-1240 cal  8.99
Fajita Chicken 950-1130 cal  9.59
Fajita Steak 1010-1190 cal  9.99
Topped with choice of sour cream, ranchera, queso, chili con carne or creamy tomatillo sauce, pico de gallo & served with rice & refried beans

SIZZLING FAJITAS
Served with fresh-made guacamole, sour cream, aged cheddar cheese, pico de gallo, rice, refried beans & your choice of flour or corn tortillas

Sizzling Fajitas with sautéed onions, bell peppers & tomatoes

Chicken 950-1320 cal  13.95
Steak 1280-1650 cal  14.95
Shrimp 810-1180 cal  14.95
Combo 880-1480 cal  Choice of two  14.95

Supreme Fajitas topped with fire-roasted queso & shoestring onions

Chicken 1210-1580 cal  14.95
Steak 1550-1910 cal  15.95
Combo 1380-1750 cal  Choice of two  15.95

Sizzling Fajitas For Two with sautéed onions, bell peppers & tomatoes

Chicken 1900-2630 cal  25.95
Steak 2560-3300 cal  26.95
Shrimp 1620-2350 cal  26.95
Combo 1760-2960 cal  Choice of two  26.95

SUPREME FAJITAS
Served with a side of fresh-made guacamole

Shrimp Quesadilla Red chile seasoned shrimp wrapped in a flour tortilla with cheddar cheese, pico de gallo & chipotle ranchero sauce, served with a side of rice 1470 cal  12.49

Fajita Quesadilla fajita chicken with pico de gallo & sour cream 1320 cal  10.99
Slow-roasted brisket or fajita steak 1340/1470 cal  11.99

Veggie Quesadilla Mixed cheese, pico de gallo, green chilies, spinach, mushrooms & sour cream 1120 cal  9.49

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Alfredo’s Plate  One cheese enchilada, one picadillo beef taco & one beef tamale 1330 cal  9.79
Durango Dinner  One cheese enchilada with chili con carne, one cheese enchilada with chile con queso & one picadillo beef taco 1390 cal  10.79
El Favorito  One cheese enchilada with chili con carne & one cheese enchilada with chili con carne 1070 cal  8.99
El Fenix Dinner  One cheese enchilada with chili con carne, one cheese enchilada with chili con carne, one picadillo beef taco, two tamales with chili con carne & guacamole 1980 cal  13.99
Juarez Plate  One cheese enchilada, one picadillo beef taco & one guacamole tostada 1210 cal  10.79
Maximilian’s Delight  One beef enchilada & one sour cream chicken enchilada & one puffed crispy beef taco with guacamole 1320 cal  12.99
Mexican Dinner  One cheese enchilada & two tamales with chili con carne 1300 cal  10.79
Miguelito Plate  One cheese enchilada & one beef picadillo taco 1070 cal  8.79
Monterrey Special  One bean tostada, topped with our Taco Salad, one guacamole tostada & one chile con queso tostada 860 cal  10.49
Puebla Plate  One sour cream enchilada, one cheese enchilada with chili con carne & one cheese enchilada with chile con queso 1310 cal  10.79
San Luis Dinner  Two cheese enchiladas & one guacamole tostada 1290 cal  10.79
Special Mexican Dinner  Our classic tex-mex combination: two tamales with chili con carne, one picadillo beef taco, two cheese enchiladas topped with chili con carne & queso 1930 cal  13.99
Taxco Plate  One beef picadillo taco, one cheese enchilada with chili con carne, one cheese enchilada with chile con queso & one guacamole tostada 1530 cal  12.49
Tampico  One sour cream chicken enchilada & one cheese enchilada 990 cal  8.79
Tina’s  One puffed crispy beef taco & one sour cream chicken enchilada 910 cal  9.49

TACO PLATTERS
Served with rice & beans
Slow-Roasted Brisket Tacos (3)  Served in white corn tortillas with avocado, salsa & cilantro 770 cal  10.49
Classic Tacos (2)  Your choice of tortillas: crispy corn, soft corn OR soft flour
Seasoned Chicken 720-910 cal  7.99
Braised Pork 890-1090 cal  7.99
Picadillo Beef 870-1060 cal  8.29
Pan-Seared Fish Tacos (3)  White corn tortillas filled with pan-seared tilapia, sweet cabbage slaw & lime vinaigrette 1410 cal  10.49
Baja Shrimp Tacos (2)  Red chile marinated shrimp, served on two corn tortillas with tangy coleslaw, fresh diced tomatoes & creamy tomato ranch sauce 950 cal  10.99
Street Tacos (3)  Charbroiled steak or marinated grilled chicken, served on corn tortillas with cilantro, onions & spicy molcajete sauce
Chicken 500 cal  9.99  Steak 530 cal  10.99

SANDWICHES
Served with crispy french fries 600 cal
El Fenix® Cheeseburger*  Juicy cheeseburger smothered with Monterey Jack cheese, crisp bacon, guacamole & pico de gallo 1240 cal  7.79
Monterrey Chicken Sandwich  Grilled chicken breast, crisp bacon, Monterey Jack cheese, fresh-made guacamole & pico de gallo 1290 cal  8.99

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### TEX-MEX CLASSICS

**Chile Relleno** Homemade deep-fried, battered poblano pepper stuffed with beef & pork OR blended cheeses & topped with choice of ranchera sauce OR chile con queso served with guacamole, rice & refried beans 950-1110 cal  11.79

**Chimichanga** A deep-fried flour tortilla, filled with Picadillo beef OR seasoned shredded chicken, covered with creamy tomatillo sauce OR chile con queso, served with sour cream, guacamole & rice 1220-1530 cal  9.99

**Chalupas (2)** Topped with lettuce, tomatoes, our special taco dressing & aged cheddar cheese
- **Bean** 500 cal  7.39
- **Guacamole & Bean** 620 cal  8.29
- **Chicken** 960 cal  9.29
- **Bee & Bean** 870 cal  9.29

**Monterrey Chicken Platter** Grilled chicken breast, topped with melted Monterrey Jack cheese, guacamole & pico de gallo, served with rice & refried beans 870 cal  8.99

**Beef Tamales (3)** Served with chili con carne, rice & refried beans 1170 cal  8.99

**Pork Tamales (3)** Served with chili con carne, rice & refried beans 1200 cal  8.99

**Flautas** Three lightly fried corn tortillas, rolled with seasoned chicken OR seasoned shredded beef, served with fresh-made guacamole, special flauta sauce & beans 850/920 cal  9.99

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**Carne Asada** Beef skirt steak, prepared Mexican-style. Served with guacamole, pico de gallo, four cheese nachos, rice & refried beans 990 cal  14.99

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### LIGHT & LEAN PLATTERS

**Tilapia Veracruz** Baked tilapia filet, topped with traditional Veracruz sauce, served with sautéed spinach & onions 420 cal  10.99

**Soft Chicken Tacos Fresco (2)** Fajita grilled chicken topped with diced tomatoes, shredded lettuce on white corn tortillas, served with rice & steamed vegetables 370 cal  7.99

**Ensalada de Camarones** Seasoned sautéed shrimp, mushrooms, tomatoes & queso fresco, red onions, sliced carrots served on a bed of mixed greens served with cilantro lime vinaigrette 450 cal  9.99

**Pollo a la Parilla** Grilled chicken breast on a bed of sautéed fresh spinach & mushrooms, served with rice & pico de gallo 590 cal  11.49

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### GARDEN FRESH SALADS

Choice of dressing: Ranch, Lite Ranch, 1000 Island, Italian, Chipotle Ranch & Low Fat Cilantro Lime Vinaigrette

**Mexican Cobb Salad** Tender grilled chicken breast, diced tomatoes, avocado, chorizo & queso fresco on a bed of mixed greens, tossed with chipotle ranch dressing 750 cal  9.49

**Fajita Combination Salad** Slices of fajita beef & marinated chicken, charro beans, mixed cheese, sour cream, guacamole, pico de gallo & tortilla strips, served on a bed of mixed greens 860 cal  9.49

**Fiesta Taco Salad** Picadillo beef, refried beans, cheddar cheese, diced tomatoes, sour cream, guacamole & pico de gallo on a bed of mixed greens & a crispy flour tortilla, served with a side of fresh made salsa 1270 cal  8.99

**Santa Fe Salad** Marinated chicken breast, diced avocado, Monterrey & cheddar cheeses, charro beans, diced tomatoes & tostada strips served on a bed of mixed greens in a tangy vinaigrette 1110 cal  9.49

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BEVERAGES
Coke, Diet Coke, Sprite, Dr Pepper, Root Beer, Fanta Orange, Lemonade  2.49
Iced Tea, Sweet Tea  2.49
Freshly Brewed Coffee  2.29

HOMEMADE DESSERTS
Lemon Ice Box Pie An El Fenix classic for over 50 years! (slice) 400 cal  3.89
Sopapilla Made fresh daily, served with honey (1) 410 cal each  1.89  (5)  4.89
Flan Homemade Mexican egg custard, topped with caramelized sauce 330 cal  3.89
Strawberry Paradise Sopapilla Fresh strawberries & strawberry sauce, atop a homemade sopapilla 1010 cal  3.69
Chocolate Caramel Sopapilla A Texas-sized sopapilla, topped with vanilla ice cream, chocolate syrup & caramel sauce 1100 cal  4.49

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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ElFenix.com/Catering or call (972) 388-5428 today!

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CELEBRATING 100 YEARS
El Fenix® Mexican Restaurants are as much a part of the Dallas tradition as the State Fair of Texas. Both have roots dating back to the 19th century. The birth of Tex-Mex food, El Fenix-style, began in the 1890s with the birth of Miguel (Mike) Martinez. In search of greater opportunity, 20-year-old Mike left Mexico & settled in Dallas, Texas. He married Faustina Porres, also from Mexico & shortly thereafter, opened Martinez Café in 1916. In 1918, Mike renamed his restaurant El Fenix Café. The first menu featured mostly American food, but Mike soon began to offer his guests more exotic tastes with combination plates of Mexican-American dishes. Over time, the El Fenix menu evolved into a new innovative style called Tex-Mex & has been copied... but never duplicated!