BREAKFAST TACOS

6" SOFT CORN OR FLOUR TORTILLA. INCLUDES YOUR CHOICE OF ONE OF CHANOS' SIGNATURE SAUCE ON THE SIDE.

ľ	BREAKEAST BURRITOS	c nc
	→ ADD CHANOS' HOME-MADE CHORIZO → ADD PEPPERS & CARAMELIZED ONIONS □	
808	→ ADD DELI HAM @	
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_	WE RECOMMEND PAIRING WITH HOUSE SALSA.	
	SCRAMBLED EGGS, MELTED CHEESE & SLICED MEXICAN AVOCADO	\$3.49

\$4.99

\$4.99

L	CHANDS' SIGNATURE SAUCES ON THE SIDE.	
	SCRAMBLED EGGS, HASH BROWNS, MELTED CHEESE	
	ADD GRILLED MOJO MARINATED CHURRASCO SKIRT STEAK	
7		1

DESSERTS

LIVE A LITTLE, HAVE SOME DESSERTI DESSERTS ROTATE DAILY. CHECK ONLINE OR ASK US ABOUT TODAY'S AVAILABILITY.

×	ENJOY OUR DELICIOUS VANILLA-COCO CARAMEL CUSTARD.	
Ø	CHEESECAKES BITES DECADENT, SMOOTH, AND CREAMY!! A FEW BITES IS ALL IT TAKES!	\$4.99
Ø	TRES LECHES A VERY MOIST CAKE THAT HAS BEEN SOAKED WITH A MIXTURE OF THREE FULL-FLAVORED MILKS. DECADENT.	\$4.99

\$4.99 ADE WITH REAL CORN AND JUST THE RIGHT AMOUNT OF SWEETNESS OUT OF THIS WORLD DELICIOUS! "SEASONAL

W KEY LIME CUPS GRAHAM CRACKER LAYER, SO GOOD

BEVERAGES

BOTTLED WATER\$ SNAPPLE ICE TEA\$	JARRITOS MEX SODAS COLOMBIANA	
GATORADE\$ CANNED SODAS\$	INCA KOLA COLOMBIAN COFFEE 12 OZ-	

🏅 🐉 CH	ANOS' SIGNATURE SALSAS 1 OZ
CREMA	A.K.A. MEXICAN "CREME FRAICHE". RICH & CREAMY WITH AN
HOUSE SALSA	MILD, FRESH & CRISP, SIMPLY ADDICTIVE FIRE ROASTED RIPE TOMATOES, \$0.69 ONION, GARLIC AND A TOUCH OF FRESH JALAPEÑO & CILANTRO.
CILANTRO	MILD, AN IRRESISTIBLE HERBED SAUCE APPROPRIATE DRIZZLED\$0.69 ON JUST ABOUT ANYTHING, OUR LATEST OBSESSION!
AJI	MILD, BRIGHT, TANGY & VERY LEMONY; STIMULATE YOUR TASTE BUDS \$0.69 WITH COLOMBIA'S BEST KEPT SECRETI O
AVOCADO	MILD, CREAMY MEXICAN AVOCADOS MADE INTO A SAUCE; JUST HEAVENLY \$0.69 ANY TIME OF THE DAY, FOR ANY MEAL, MORE PLEASE!
CREAMY CHIPOTLE	MEDIUM, CREAMY & SMOKY WITH A NICE KICK; BAMI
JALAPEÑO LIME	MEDIUM, FRESH, BRIGHT & CITRUSY WITH AN ENLOYABLE BITE $$0.69$ SIMPLY MOUTHWATERING! $•$
GUAJILLO HONEY	MEDIUM, WITH A HEAT MOST CAN ENJOY, DEEPLY SMOKY AND GARLICKY, $\$0.69$ almost BBQ-ISH $$! \bullet
ARBOL PINEAPPLE	HOT & Fruity with a quick punch and a hint of smokiness. Wowi $\bullet \$0.69$
SERRANO	HOT, BOLD, FRESH-GREEN TASTE YET FEROCIOUS. HEAVENLY SWEATI • \$0.69
GARLIC HABANERO	HOT. "THE DECEIVER", A DELICIOUS FRUITY FIRST IMPRESSION WITH HEAT $$0.69$ That slowly builds in your mouth.

CHANOS' SIGNATURE DRESSINGS 3 OZ

CREAMY CILANTRO DRESSING	¢210
HONEY CHIPOTLE VINAIGRETTE @	¢210
DOACTED DED DEDDED DESCRIPC	0040

ABOUT US

One thing is for sure, Latin food is COLORFUL, YIBRANT and TASTY. The variety of fresh products is absolutely incredible, as diverse as their many landscapes. Latin America's geographical situation and rich cultural history (Aztecs, Mayans, Incas, Guaranis, Tainos and European colonizers to name a few) profoundly influenced its population and their food.

We found ourselves CRAZY about Mexican tacos, burritos, nachos, quacamole, chips and the many different salas, who isn't? IN LOTE with Caribbean rice, beans, queso frito, tostones, maduros and vucca fries, YUMMY! OBSSESED with amazing South American soups, empanadas,

Combine all that to our passion for good food, GOOD REAL FOOD that is. We decided to bring OUR INFATUATION to you, all under one roof, WHY LIMIT OURSELVES?!

GOODBYE BORING! WELCOME REAL FOOD!

CHANOS is a vibrant celebration of the diverse cuisine of Mexico & Latin Americal CHANOS is a family owned, fresh homemade casual kitchen featuring a mouthwatering approachable menu. We believe we have a responsibility to YOU, our quest, to share the most beloved and diverse culinary traditions of Latin America, all time-honored recipes made from scratch with fresh natural ingredients!

OUR VOWS TO YOU

#1 NOTHING BUT THE BEST!

We believe the saying "You Are What You Eat", we will only serve you what we want to eat ourselves, simply the highest quality available.

#2 WE WILL ONLY COOK WITH THE FRESHEST INGREDIENTS WE CAN POSSIBLE SOURCE.

When you have fresh, tasty ingredients you are sure to have extraordinary food. No artificial flavors or colors, no trans fats or food preservatives.

#3 FOOD MADE BY HAND, FROM SCRATCH, IN OUR KITCHEN.

The food we serve you does not come from a factory; it takes longer and it's more labor intensive but we wouldn't do it any other way.

#4 A MENU WITH CHOICES TO BALANCE YOUR LIFESTYLE AND YOUR CRAVINGS BOTH

SATISFYING AND NOURISHING.
From healthy and hearty to rich and comforting. CHANOS' menu includes options for ALLI

Menu options for YOU and EVERY member of your family designed to meet each meal of your day and in-between Individual and family sizes. Online & telephone ordering. Take out and

#6 LAST BUT NOT LEAST, FOOD THAT IS FUN AND EVOKES PASSION!

There is something about LATIN food that gets the taste buds going and let's the appetite run wild! It has near magical powers. Its rich cultural history, the sense of adventure and the fun of eating with your hands!

○ HELP US MAKE A DIFFERENCE! ○

WE ARE TAKING STEPS TOWARDS MORE RECYCLABLE & BIODEGRADABLE PACKAGING. WE BELIEVE EACH AND EVERY ONE OF US HAS A RESPONSIBILITY AND OPPORTUNITY TO PROTECT OUR ENVIRONMENT. IT'S NOT EASY AND IT COSTS MORE BUT TOGETHER WE CAN MAKE A DIFFERENCE!

DISCLAIMERS

◆ SALES TAX NOT INCLUDED PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

CONVERSIONS:

CERTAIN DISHES DO NOT CONTAIN GLUTEN AND / OR DAIRY BUT PLEASE BE AWARE THAT THE VARIETY OF KITCHEN PROCEDURES AND THE RELIANCE ON SUPPLIERS MAY RESULT IN CROSS-CONTAMINATION WITH INGREDIENTS, TOOLS OR PRODUCTS THAT COINTAIN GLUTEN AND / OR DAIRY, THOSE WITH EXTREME SENSITIVITY SHOULD CONSULT THE MANAGER BEFORE ORDERING.

*Any menu item, sauce, dressing, topping or add-on marked DF are so on their own. Where there is a choice of pairing, adding, topping or combining you need to make sure your choices are also DF.

◆ ALLERGIES ◆

Many of our products contain or may come into contact with common allergens, including wheat, milk eggs, gluten, fish and shellfish. Before placing your order, please inform your server if you or a person. in you party has a food allergy.

◆DELIVERY FEE \$3.50 + TAX◆

The delivery charge is not a tip paid to your driver. It helps cover the expenses required for having a delivery service. It costs more to bring the food to you!

OUR SALSAS AND DRESSINGS ARE MADE FRESH DAILY USING ALL-NATURAL INGREDIENTS, WHEN THEY ARE GONE. THEY ARE GONE! WE RESERVE THE RIGHT TO SWAP THE RECOMMENDED OR CHOSEN FLAVOR(S).

LUNCH MENU STARTS AT 10:30 AM / NOW BREAKFAST SERVED UNTIL 4:30 PM

ODELIVERY AREA

ZIP CODE	CITY	AREA
07470	WAYNE	ALL
CALL US	WANAQUE	PARTS
07082	TOWACO	ALL
07457	RIVERDALE	ALL
07444	POMPTON PLAINS	ALL
07442	POMPTON LAKES	ALL
07440	PEQUANNOCK	ALL
07436	OAKLAND	ALL
07035	LINCOLN PARK	ALL
07405	KINNELON	ALL
07420	HASKELL	ALL
07417	FRANKLIN LAKES	ALL
07405	BUTLER	ALL
07403	BLOOMINGDALE	ALL





@CHANOSLATINKITCHEN

DOWNLOAD CATERING MENU @ www.chanosrestaurant.com/catering/

CATERING AVAILABLE CALL (201) 704-3299

INFO@CHANOSRESTAURANT.COM















POMPTON PLAINS (862) 330-3111

574 NEWARK POMPTON TURNPIKE, NJ 07444

TUE - SUN 10:30 AM - 9:00 PM



WWW.CHANOSRESTAURANT.COM

GIFT CARDS AVAILABLE

TAKE OUT | DELIVERY | CATERING





CHECK ONLINE OF	LICIOUS SOUPS MADE R ASK US ABOUT TODA SOUPS ROTATE DA I LY.	
Includes crispy tortilla strips on the side	16 OZ	32 OZ
▼ BLACK BEAN BLACK BEAN BLACK BEANS PUREED TO A CREAMY TEXTURE.	\$4.99	\$8.99
CHICKEN VEGETABLE & RICE HOMEMADE SHREDDED CHICKEN BREAST, WHITE RICE, GREEN PEAS AND DIJCED CARROTS.	\$5.19	\$9.49
FIRE ROASTED TOMATO ABUNDANT QUANTITIES OF TOMATOES ON THE VINE, CORN AND A PINCH OF SMOKED CHIPOTLE PEPPERS.	\$4.99	\$8.99
V LENTIL **BEARTY LENTILS COOKED WITH POTATOES & CARROTS AND GARNISHED WITH SPINACH.** **BEARTY LENTILS COOKED WITH POTATOES & CARROTS AND GARNISHED WITH SPINACH.**	\$4.99	\$8.99
POBLANO CORN CHOWDER RICH AND CREAMY POTATO CORN CHOWDER BALANCED WITH MELLOW FIRE ROASTED POBLANO PEPPERS.	\$5.19	\$9.49
FIDEO ©F SPANISH STYLE NOODLES COOKED IN A ZESTY TOMATO SAUCE WITH CORN KERNELS.	\$4.99	\$8.99
SPLIT PEA & ROASTED HAM SLOWLY SIMMERED SPLIT PEAS WITH ROASTED HAM AND SEASONINGS. HEARTY AND NOURISHING.	\$5.19	\$9.49
★ BUTTERNUT SQUASH FULL OF GOOD-FOR-YOU VEGGIES WITH THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! *SEASONAL **SEASONAL** **SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! *SEASONAL** **SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! *SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! *SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! *SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! *SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! *SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! **SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! **SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! **SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! **SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! **SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! **SEASONAL** **THE PERFECT BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! **SEASONAL** **THE PERFECT BALANCE OF SWEET BALANCE OF SWEET AND SAVORY FLAVORS. A FAVORITE! **SEASONAL** **THE PERFECT BALANCE OF SWEET BALANCE OF SWEE	\$5.19	\$9.49
★ BAKED POTATO & HAM A DELECTABLE COMBINATION OF CREAMY POTATO GOODNESS, ROASTED H. & CHEDDAR CHEESE. *SEASONAL ** ** ** ** ** ** ** ** **	\$5.19 AM	\$9.49
MUNCHIES ENJOY THEM ALONE OR CHECK ONLINE F	WITH THE REST OF YO FOR MORE SIZE OPTIO	
CHANOS' CHIPS DANGEROUSLY ADDICTIVE AND SATISFYINGLY CRUNCHYI CHANOS' CORN TO ARE MADE FRESH EVERYDAY AND SEASONED WITH OUR OWN UNIQUE BLE	ORTILLA CHIPS END OF SPICES.	\$3.89
DIPPING SALSA		\$2.79
GUACAMOLE 4 OZ OF CREANY MEXICAN AVOCADOS MASHED WITH A TOUCH OF LIME JU PRICE MAY VARY DEPENDING ON THE SEASON.	JICE.	\$3.69
OUR OWN QUESO DIP 8 8 0Z OF THE PERFECT HARMONY OF THREE CREAMY MELTED CHEESES AN CAN'T STOP DIPPING!	ID SPICES.	\$4.99
BLACK BEAN CORN SALAD \$\overline{\text{\$\psi}\$}\$ \$ 8 OZ OF BLACK BEANS, REFRESHING CUCUMBER, CORN AND RED BELL PER TOSSED IN CHANOS' JALAPEÑO VINAIGRETTE.	PPERS	\$3.69
▼ YUCA FRIES DELICIOUS POTATO-LIKE WEDGES, CRISPY OUTSIDE AND SOFT INSIDE. WE RECOMMEND PAIRING WITH CREAMY CHIPOTLE SAUCE.		\$3.99
TOSTONES DOMINICAN STYLE GREEN PLANTAINS, FLATTENED & FRIED TO GOLDEN ME LIGHTLY SPRINKLED WITH SEA SALT WE RECOMMEND PAIRING WITH AVOC		\$3.99
SWEET PLANTAINS OR MADUROS CARAMELIZED SWEET RIPE PLANTAINS, PERFECT AS A SIDE DISH OR AS A SIDE DIS		\$3.99
ESQUITES (MEXICAN STREET CORN CUPS) MOKY, SWEET, SPICY AND TANGY CHARRED CORN OFF-THE-COB SLATHER A CREAMY, CHEESY LIME-SCENTED CHILL-FLECKED SAUCE. WHERE 'YA BE		\$4.49
FINGER LICKIN' GOOD BEEF TAQUITOS DROWNED IN YOUR CHOICE OF WARM SALSA VERDE OR SALSA ROJA AND WITH CREMA, CREAMY CHIPOTLE SAUCE, QUESO FRESCO, ONIONS & CILAN		\$5.99
VAROA (DOMINICAN CHEESE FRIES) CRISPY SEASONED FRIES, COVERED WITH MELTED MOZZARELLA CHEESE, PIC DICED AVOCADO, DIRIZZELED WITH KETCHUP, CREMA & CREAMY CHIPOTLE S		
 → ADD GRILLED ANCHO MARINATED CHICKEN → ADD GROUND BEEF PICADILLO → ADD GRILLED MOJO MARINATED CHURRASCO SI 		
COLOMBIAN STYLE. INCIC CHANOS' SIGNATL	LUDES YOUR CHOICE (JRE SAUCES ON THE S	OF ONE OF IDE.
Includes your choice of one of Chanos' Signature Sauces on the	e side •	UNIT
GROUND BEEF & POTATOES WE RECOMMEND PAIRING WITH All	SAUCE.	\$3.69

GRILLED ANCHO CHICKEN,

♦ 3 CHEESE | WE RECOMMEND PAIRING WITH GUAJILLO HONEY SAUCE.

WE RECOMMEND PAIRING WITH CREMA.

SLOW COOKED BEEF BARBACOA | WE RECOMMEND PAIRING WITH CREAMY CHIPOTLE SAUCE. \$3.69

BUFFALO CHICKEN BREAST WE RECOMMEND PAIRING WITH OUR HOUSE SALSA.

♦ GRILLED STEAK & CHEESE | WE RECOMMEND PAIRING WITH JALAPEÑO LIME SAUCE.

JALAPEÑO & CHEDDAR CHANOS' HOME-MADE

CHORIZO & POTATOES

\$3.69

\$3.69

\$3.69

\$3.69

\$3.69

	SALADS	*	ID-FOR-YOU SALADS WITH HEALTHY DOSES (TRY THEM WITH CHANOS' MADE-FROM-SCI SIGNATURE DRESSINGS!	RATCH
SC CRI	ONORA	ROWN RICE, FRESH CH	one of Chanos' Signature Dressings HOPPED PICO DE GALLO, CORN,	on the side • \$9.49
WE	RECOMMEND PAIRING WITH			\$9.49
LUS	SH GREEN LEAF LETTUCE, P I		D RED PEPPERS, SLICED AVOCADO & CREAMY CILANTRO DRESSING.	9 3. 1 3
VIB SLI	JEBLA RANT SPINACH LEAVES, PRO CED MEXICAN AVOCADO, QU RECOMMEND PAIRING WITH	ESO FRESCO AND D I CE		\$9.49
ΑC	DD TO ANY OF THE S → GRILLED ANCHO	MARINATED CH	HORLIN -	\$4.99
	→HARDBOILED EGG	ARINATED CHU	RRASCO SKIRT STEAK 🐠	\$1.29
	→QUESO FRITO (4: →SHREDDED MOZZ		EDDAR CHEESE	·· \$3.49 ·· \$1.99
	QUESADIL	LAS	12" FLOUR TORTILLA STUFFED WITH CHI COOKED UNTIL GOLDEN ON THE OUTSII IN THE INSIDE. IRRESISTIB	DE AND MELTED
Cŀ	HEESE		f Chanos' Signature Sauces on the side ND PAIRING WITH JALAPEÑO LIME SAUCE.	\$10.49
CH ME	HEESE & CHIPOTLE LTED MOZZARELLA CHEESE RECOMMEND PAIRING WITH	GLAZED SHRIM & CHIPOTLE GLAZED S	1P HR I MP.	\$12.49
CH ME	HEESE & CHICKEN	AND YOUR CHOICE OF	GRILLED ANCHO MARINATED CHICKEN OR	\$11.49
ME		AND GRILLED CITRUS	ED CHURRASCO SKIRT STEAK GARLIC MARINATED SKIRT STEAK.	\$12.49
CH ME	HEESE, PULLED POI	RK CARNITAS, H JUICY CARNITAS, HAM	HAM & PICKLED JALAPEÑOS AND PICKLED JALAPEÑO PEPPERS. UCE.	\$12.49
ME	HEESE AND VEGGIE LTED MOZZARELLA CHEESE, E RECOMMEND PAIRING WITH	PEPPERS, ONIONS & \	OUR CHOICE TO ADD SPINACH.	\$10.99
	RICE BO\	NL)	HAVE IT YOUR WAY! CREATE YOUR PERFECTLY BALANG	CED MEAL!
W		E AND BLACK BE	ne of Chanos' Signature Sauces on the S EANS TOPPED WITH QUESO FRES	
V	→ ADD PICO DE GAL	LO 🐠		· \$1.00 · \$1.49
0	→ ADD A HARDROIL	FD FGG 🐽		· \$1 29
Ø	→ ADD PEPPERS & (ONIONS 🐠		\$2.49
w M	→ ADD GREEN LEAF	LETTUCE UP		\$1.29 \$1.00
			RY)	
Ŏ	→ ADD QUESO FRITO) (4 SLICES)		\$3.49
V	→ ADD MOZZARELLA	A OR CHEDDAR (CHEESE	\$1.99
V				
			CHURRASCO SKIRT STEAK 🐠 D CHICKEN 🐠	
			0F	
			COA @	
	→ ADD GROUND BE	EF PICADILLO 👩	·	·· \$4.99
	→ ADD PULLED POR	K CARNITAS 🐠		\$4.99
	→ ADD BEEF FAJITAS	S @		\$4.99
	→ ADD CHANOS' HO	ME-MADE CHOF	RIZO @	\$4.99
	→ ADD APPLEWOOD	BACON 🐠		\$2.49
F	AMILY RICE		& MOZZARELLA OR CHEDDAR C	
	CHORIZO OR GRO	UND BEEF	Pork, beef fajitas,	\$46.99
			LE GLAZED SHRIMP	\$57.99
	→ ADD MOIO MADIN	IVELD CHILIDDYC	CO CRIDE CELVA	4

→ ADD MOJO MARINATED CHURRASCO SKIRT STEAK

6" SOFT CORN TORTILLAS ARE DELICIOUS, NUTRITIOUS & NATURALLY

_	IAUUU	GLUTEN FREE. OUR TACUS ARE DOUBLE ME	AT & DUUBLE TURTILLA!
Incl	udes your choice of one of	f Chanos' Signature Sauces on the side •	
G	RILLED MOJO MARINA	ATED CHURRASCO SKIRT STEAK	\$4.99
GR	ILLED CHURRASCO SKIRT STEA	AK, FRESH ONIONS & CILANTRO, QUESO FRESCO &	
SL	ICED MEXICAN AVOCADO. WE R	RECOMMEND PAIRING WITH CILANTRO SAUCE.	
G	RILLED ANCHO MARI	NATED CHICKEN	\$4.49
GR	ILLED ANCHO MARINATED CHIC	CKEN, QUESO FRESCO, GREEN LEAF LETTUCE	•
AN	D SLICED MEXICAN AVOCADO. '	WE RECOMMEND PAIRING WITH OUR HOUSE SALSA.	
∆ CI	HIPOTLE GLAZED SHF	RIMP	\$4.49
CH	IPOTLE AND GARLIC GLAZED SH	HRIMP, QUESO FRESCO, DICED APPLEWOOD BACON &	·
SL	ICED MEXICAN AVOCADO. WE R	RECOMMEND PAIRING WITH CREMA.	

CHIPOTLE GLAZED SHRIMP	\$4,49
CHIPOTLE AND GARLIC GLAZED SHRIMP, QUESO FRESCO, DICED APPLEWOOD BACON &	•
SLICED MEXICAN AVOCADO. WE RECOMMEND PAIRING WITH CREMA.	
♦ SLOW COOKED BEEF BARBACOA	\$4.99
SHREDDED BEEF, FRESH ONIONS, CILANTRO AND SLICED MEXICAN AVOCADO.	
WE RECOMMEND PAIRING WITH AJI SAUCE.	
♠ PULLED PORK CARNITAS	\$4.49
JUICY PULLED PORK CARNITAS, RED PICKLED ONIONS, QUESO FRESCO AND SLICED	
MEXICAN AVOCADO. WE RECOMMEND PAIRING WITH OUR ARBOL PINEAPPLE SAUCE.	
♦ CHANOS' HOME-MADE CHORIZO	\$4.49
CHANOS' HOME-MADE CHORIZO, QUESO FRESCO AND SLICED	•
MEXICAN AVOCADO. WE RECOMMEND PAIRING WITH AVOCADO SAUCE.	
BEEF FAJITAS	\$4,49
TENDER, JUICY, MELT-IN-YOUR-MOUTH GRILLED STEAK STRIPS WITH BELL PEPPERS, CARAMELIZED ONIONS,	V

AVOCADO & MOZZARELLA CHEESE on a flour tortilla. WE RECOMMEND PAIRING WITH CREMA	
♦ GROUND BEEF PICADILLO	\$4.49
SAVORY GROUND BEEF SIMMERED WITH PLENTY OF MEXICAN SEASONINGS, TOPPED WITH CHEDDAR	
CHEESE AND SLICED MEXICAN AVOCADO. WE RECOMMEND PAIRING WITH GUAJILLO HONEY SAUCE.	
BAJA STYLE FISH	\$4.99
CRISPY BEER BATTERED COD, CABBAGE SALAD, CHANOS' CREAMY CHIPOTLE SAUCE &	
SLICED MEXICAN AVOCADO. WE RECOMMEND PAIRING WITH JALAPEÑO LIME SAUCE.	

BURRITOS

STEAK & CHEESE

VEGETARIAN

12" FLOUR TORTILLA. BURRITOS OR "LITTLE DONKEYS" ARE WARM, SOFT AND FILLING!

\$4.49

\$12.99

ullet Includes your choice of one of Chanos' Signature Sauces on the side ullet

VOLID CHOICE OF WHITE OD RDOWN DICE GRILLED MOIO MADINATED CHURDASCO SKIRT STEAK

QUESO FRITO (DOMINICAN STYLE WHITE CHEESE SAUTÉED UNTIL GOLDEN BROWN), BLACK BEAN CORN SALAD & SLICED MEXICAN AVOCADO.

WE RECOMMEND PAIRING WITH CREAMY CHIPOTLE SAUCE.

CHICKEN MOLE	\$11.99
YOUR CHOICE OF WHITE OR BROWN RICE GRILLED ANCHO MARINATED CHICKEN,	
FRESH CHOPPED PICO DE GALLO, QUESO FRESCO, MOLE SAUCE*& SLICED MEXICAN	
AVOCADO. WE RECOMMEND PAIRING WITH GUAJILLO HONEY SAUCE. *CONTAINS NUTS.	
SURF-&-TURF	\$12.99
YOUR CHOICE OF WHITE OR BROWN RICE, GRILLED MOJO CHURRASCO SKIRT STEAK,	
CHIPOTLE & GARLIC GLAZED SHRIMP, CRISP GREEN LEAF LETTUCE, BLACK BEANS &	
SLICED MEXICAN AVOCADO. WE RECOMMEND PAIRING WITH AVOCADO SAUCE.	
SHRIMP & BACON	\$12.00

YOUR CHOICE OF WHITE OR BROWN RICE, CHIPOTLE & GARLIC GLAZED SHRIMP, APPLEWOOD BACON, CABBAGE SALAD, CHANOS' CREAMY CHIPOTLE SAUCE & SLICED MEXICAN AVOCADO. WE RECOMMEND PAIRING WITH GARLIC HABANERO SAUCE.	
BEEF BARBACOA	\$12.99
YOUR CHOICE OF WHITE OR BROWN RICE, SLOW COOKED BEEF BARBACOA, CHANOS'	
GUAJILLO HONEY SAUCE, CRISP GREEN LEAF LETTUCE, MEXICAN CREMA & SLICED	
MEXICAN AVOCADO. WE RECOMMEND PAIRING WITH OUR HOUSE SALSA.	
PULLED PORK CARNITAS	\$11.99
YOUR CHOICE OF WHITE OR BROWN RICE, JUICY PULLED PORK CARNITAS, BLACK BEANS,	
QUESO FRESCO, CORN, CHANOS' GUAJILLO HONEY SAUCE AND SLICED MEXICAN AVOCADO.	
WE DECOMMEND DAIDING WITH CERDANG CALICE	

WE RECOMMEND PAIRING WITH SERRANO SAUCE. CALIFORNIA	\$11.99
SEASONED CRISPY FRIES, GROUND BEEF PICADILLO, CORN, GREEN LEAF LETTUCE, PICO DE GALLO, SLICED AVOCADO AND QUESO FRESCO. WE RECOMMEND PAIRING WITH ARBOL PINEAPPLE SAUCE.	•
CHANOS' HOME-MADE CHORIZO	\$11.99
YOUR CHOICE OF WHITE OR BROWN RICE, CHANOS' HOME-MADE CHORIZO. QUESO	
FRESCO, PICO DE GALLO, CORN AND SLICED MEXICAN AVOCADO. WE RECOMMEND	
PAIRING WITH CREAMY CHIPOTLE SAUCE.	
BAJA STYLE FISH	\$12.99
YOUR CHOICE OF WHITE OR BROWN RICE, BEER BATTERED GOLDEN CRISP COD.	

VEGETARIAN	\$11.99
BROWN RICE, BLACK BEAN CORN SALAD, QUESO FRITO (DOMINICAN STYLE WHITE	
CHEESE SAUTÉED UNTIL GOLDEN BROWN), CRISP GREEN LEAF LETTUCE,	
CDISDY TODTILLA STRIPS AND SLICED MEYICAN AVOCADO	

CABBAGE SALAD, CHANOS' CREAMY CHIPOTLE SAUCE AND SLICED MEXICAN AVOCADO, WE RECOMMEND PAIRING WITH IALAPEÑO LIME SAUCE.

WE RECOMMEND PAIRING WITH CREAMY CHIPOTLE SAUCE.

\$59.99

WRAPS WITH

•	Pressed	until	nη	den

	STEAK & QUESO AZUL WRAP THINLY SLICED GRILLED STEAK, PROVOLONE CHEESE, PEPPERS & ONIONS, CRISPY FRIES, SLICED AVOCADO, TOMATO & BLUE CHEESE DRESSING.	\$11.49
	CRISPY CHICKEN BLT WRAP CRISPY BREADED CHICKEN, PROVOLONE CHEESE, APPLEWOOD BACON, GREEN LEAF LETTUCE, SLICED AVOCADO, TOMATO & RANCH DRESSING.	\$11.49
	CUBANO WRAP THINLY SLICED ROASTED PORK, SLICED DELI HAM, PROVOLONE CHEESE, MUSTARD, PICKLES & SLICED AVOCADO.	\$11.49
	HAM OR TURKEY CHANOS' CLUB WRAP YOUR CHOICE OF SLICED DELI HAM OR TURKEY, PROVOLONE CHEESE, TORTILLA STRIPS, GREEN LEAF LETTUCE, SLICED AVOCADO, TOMATO, PICKLED JALAPENOS & CREAMY CHIPOTLE SAUCE.	\$11.49
V	AVOCADO TOAST WRAP A WHOLE MEXICAN AVOCADO SLICED WITH PICO DE GALLO, ROASTED RED PEPPERS, CUCUMBERS AND A SLICED HARD BOILED EGG	\$11.49
	SUPER SALAD WRAP YOUR CHOICE OF CHIPOTLE - RANCH CHICKEN SALAD OR DEVILED EGG & POTATO SALAD ON A BED OF GREEN LEAF LETTUCE, PROVOLONE CHEESE, SLICED AVOCADO, TOMATO & PICKLES.	\$11.49

NACHO MEAL

THE ULTIMATE FINGER FOOD! EAT THEM AS A COMPLETE MEAL OR AS AN APPETIZER!

▶Includes Mexican Crema and your choice of one of Chanos' Signature Sauces on the side ✔

A BED OF CHANO'S HANDMADE CHIPS, COVERED WITH MELTED MOZZARELLA CHEESE, PILED WITH APPLEWOOD BACON, BLACK BEANS, CORN, FRESH CHOPPED PICO DE GALLO, DICED ÁVOCADO AND PICKLED JALAPEÑO PEPPERS. WE RECOMMEND PAIRING WITH AVOCADO SAUCE.

& & & & & &		\$6.99 \$4.99 \$4.99
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ENCHILADAS

3 SOFT CORN TORTILLAS STUFFED, LAID ON A BED OF RICE AND DROWNED IN YOUR CHOICE OF SALSA VERDE, SALSA ROJA OR MOLE SAUCE THEN TOPPED WITH CREMA, CHEESE, ONIONS & CILANTRO.

SLOW COOKED BEEF BARBACOA	\$14.99
PULLED PORK, GRILLED CHICKEN OR GROUND BEEF	\$12.99
QUESO FRITO	\$12.99

CEVICHE & SHRIMP COCKTAIL

♦ PERUVIAN STYLE CEVICHE

\$11.99 16 OZ. WHITE FISH "COOKED" IN CITRUS JUICES & SEASONINGS, SERVED WITH RED ONIONS, CILANTRO, ROASTED "CHULPE" CORN & A SIDE OF TORTILLA STRIPS. *SEASONAL . HEAT LEVEL: 5/10.

ACAPULCO STYLE SHRIMP COCKTAIL 16 OZ. SHRIMP IN A TANGY TOMATO SAUCE WITH CITRUS JUICES, CILANTRO, DICED AVOCADO, ONIONS AND A SIDE OF TORTILLA STRIPS. *SEASONAL . HEAT LEVEL: 2/10.

8" SOFT FLOUR TORTILLA, ROLLED WITH ALL INGREDIENTS TUCKED INSIDE, HEAT-PRESSED UNTIL GOLDEN-CRISP OUTSIDE & GOOEY-WARM INSIDE!

\$11.99

BACON CHEESEBURGER	WE RECOMMEND PAIRING WITH CREAMY CHIPOTLE SAUCE.	\$5.49
PULLED PORK CARNITAS	& CHEESE WE RECOMMEND PAIRING WITH JALAPEÑO LIME SAUCE.	\$5.49
CHEESY CHICKEN FINGE	R OR GRILLED CHICKEN WE RECOMMEND PAIRING WITH GUAJILLO HONEY SAUCE.	\$5.49
O ROASTED PEPPERS, SPIN	IACH & CHEESE WE RECOMMEND PAIRING WITH CREMA.	\$4.99

<!D≤" approved options!</pre>

V	SMALL CHEESE QUESADILLA MEAL 8° FLOUR TORTILLA STUFFED WITH MOZZARELLA CHEESE, GOLDEN ON THE OUTSIDE	\$4.99
	8 MELTED IN THE INSIDE. INCLUDES YOUR CHOICE OF WHITE OR BROWN RICE ON THE SIDE. ADD GROUND BEEF PICADILLO	\$3.49
	BURRITO JUNIOR 10"	
	→ WITH RICE AND GROUND BEEF PICADILLO	
	→ WITH RICE AND GRILLED CHICKEN	- \$5.99
	→ WITH RICE AND GRILLED STEAK	
&	2-EMPANADA MEAL YOUR CHOICE OF TWO EMPANADAS WITH WHITE OR BROWN RICE ON THE SIDE.	\$7.89
&	TACO MEAL ©	\$5.39

YOUR CHOICE OF ONE GRILLED CHICKEN OR GROUND BEEF PICADILLO OR GRILLED STEAK TACO WITH WHITE OR BROWN RICE ON THE SIDE.