



Welcome to Jose's !!! Kaimuki's Neighborhood Favorite Since 1975. Serving our family's Mexican recipes and freshly made Margaritas. An 18% Gratuity will be applied to all parties of 6 or more. All menu items available for take out or catering. A 15% service charge will be added on take out orders of \$50 or more.

**ENJOY A BASKET OF OUR FRESH TORTILLA CHIPS
COMPLIMENTS OF JOSE'S**
(Additional baskets of chips \$2.00 each)

CANTINA SELECTIONS !

JOIN US FOR HAPPY HOUR 3-6 P.M. MONDAY thru FRIDAY

MARGARITAS

Regular 8 oz. \$7.00
Grande 16 oz. \$9.00
Pitcher 32 oz. \$14.50

FLAVORED (16 oz.) \$9.75
Pitcher \$17.00

Banana	Strawberry
Mango	Pineapple
Midori	Pomegranate
Li-Hing	Chambord

CERVEZAS

DOMESTIC \$5.25

Coors Light Miller Lite
Budweiser Bud Light
Michelob Ultra Light

IMPORTED \$6.00

Tecate	Dos XX Amber
Corona	Corona Light
Bohemia	Pacifico
Negra Modelo	Modelo Especial
Heineken	Heineken Light

SPECIALTY

AGAVE MARGARITA \$12.00/Pitcher \$22.00
2 shots Cuervo 1800, fresh lime juice,
Agave nectar, soda and Grand Marnier.

BACK BAR MARGARITA \$12.00/Pitcher \$22.00
2 shots Cuervo Gold, Cointreau, O.J. and
Grand Marnier.

REAL MARGARITA \$15.00/Pitcher \$28.00
2 shots Cazadores tequila, fresh lime juice,
Cointreau, O.J. and Grand Marnier.

SHOOTERS \$11.00

Jose Cuervo 1800,
Patron Silver,
Corazon, Herradura,
Don Julio, Cazadores, Quervo Especial

WINES (7 1/2 oz.) \$9.25

Chardonnay
Cabernet
Merlot
White Zinfandel \$9.25

K.J. Chardonnay \$10.95

Menage a Trois \$9.25

Sauvignon Blanc \$9.25

SOFT DRINKS

Sodas \$3.00 (1 Refill)
Juices \$3.50 Milk \$3.00
Iced Tea /Hot Tea \$3.00 (1 Refill)
Coffee \$3.00

STARTERS

QUESADILLAS

CHEESE QUESADILLA \$9.75
Two flour tortillas filled with cheese and grilled to a golden brown.

VEGETABLE QUESADILLA \$14.95
Two flour tortillas filled with cheese and broccoli, cauliflower, eggplant, zucchini and mushrooms.
Served with sour cream.

CRAB QUESADILLA \$19.95
Two flour tortillas filled with cheese and Real Snow Crab. Served with sour cream.

EXTRAS...
Green chile peppers \$1.50, Onions \$1.50
Taco beef \$5.00, Chicken \$5.00, Sour Cream \$2.75, Guacamole \$4.75

NACHOS

JOSE’S NACHOS \$15.95
Corn tortilla chips covered with refried beans, melted cheese, green chile peppers and onions.

JALAPENO NACHOS \$15.95
Corn tortilla chips covered with melted cheese and jalapeno slices.

MACHO NACHOS \$17.95
Corn tortilla chips covered with ground beef, beans, green chile peppers, onions, tomatoes, olives, cheese, sour cream and guacamole.

SOUP/SALAD

ALBONDIGAS SOUP \$10.95
A traditional Mexican meatball soup freshly made with carrots, celery, onions, tomatoes, zucchini and potatoes.

ENSALADA de la CASA \$7.95
A garden salad made with fresh greens, cucumbers, tomatoes and carrots.
Served with your choice of dressing.

SPECIALTIES

CARNE CON QUESO \$15.95
Tender stew beef with mild green chiles, onions and tomatoes topped with melted cheese.

TAQUITOS \$14.95
Three corn tortillas filled with shredded Beef or chicken and deep fried. Served with sour cream and guacamole.

NEW YORK STEAK \$24.95
Char-broiled New York Steak sliced pupu style.
Add mushrooms and onions...\$5.00

SHRIMP MAZATLAN \$17.95
Seven gourmet breaded fantail shrimp deep fried and served with Jose’s shrimp sauce.

MEXICAN PIZZA \$15.95
A crisp flour tortilla covered with enchilada sauce, taco beef, melted cheese, tomato, bell pepper, olives, onions, sour cream and guacamole.

DIPS

BEAN DIP \$8.95
Refried beans covered with melted cheese, onions and green chile peppers.
Served with a basket of tortilla chips.

GUACAMOLE \$9.95
Avocado dip served with a basket of corn chips.

POTATO SKINS

VEGETARIAN \$17.95
Five potato skins filled with spinach and mixed vegetables topped with melted cheese. Served with sour cream and guacamole.

MEXICAN \$17.95
Five potato skins filled with taco beef and chicken topped with melted cheese. Served with sour cream and guacamole.

MENUDO (Tripe Soup) \$9.95

JOSE’S FIREHOUSE CHILE

Our home made recipe with fresh chopped garlic, Cajun spice blend and sautéed bell peppers. Cup \$5.95 Bowl \$9.95

COMBINACIONES MEXICANOS

Served with beans and Spanish rice !

Cheese and Onion Enchilada	1 Item.....	\$16.95
Chile Relleno		
Taco	2 Item.....	\$18.95
Bean Tostada		
Tamale (shredded chicken)	3 Item.....	\$20.95

Add beef or chicken to an enchilada or tostada for \$2.00

COMIDA DEL MAR

CRAB ENCHILADAS \$22.95
Two Snow Crab enchiladas covered with ranchera sauce and melted cheese, Topped with sour cream. Served with beans and Spanish rice.

FISH TACOS (Mahi-Mahi) \$21.95
Two soft tacos filled with mahi-mahi, sautéed with tomatoes and onions, served with beans and Spanish rice. Topped with cilantro and sour cream.

BURRITO DEL MAR \$22.95
A Snow Crab burrito covered with ranchera sauce, melted cheese and sour cream. Served with beans and Spanish rice.

MAHI-MAHI DE LA PAZ \$21.95
Mahi-Mahi simmered in a tomato herb sauce, sautéed bell peppers and onions. Served with a choice of two of the following: Beans, Spanish rice or steamed vegetables.

Jose’s uses only STERLING SILVER PREMIUM steaks and pork chops !!!

FAJITAS

Served with beans and Spanish rice, sour cream and flour tortillas.

ORIGINAL FAJITAS \$21.95
Strips of chicken breast or top sirloin sautéed with bell peppers and onions.

SHRIMP FAJITAS \$23.95
10 tender prawns sautéed with bell peppers and onions.

PLATILLOS DE CARNE

CARNE ASADA \$28.95
A char-broiled NEW YORK steak topped with sautéed green chiles and onions. Served with beans and Spanish rice.

NEW YORK STEAK \$28.95
A char-broiled NEW YORK steak served with French fries and vegetables.

HAMBURGUESA AMERICANA \$14.95
A ground beef patty garnished with lettuce, tomato and onion. Served with french fries or house salad. With cheese add \$1.00

PORK COMIDAS

PORK CHOPS \$23.95
Two grilled pork chops served with beans and Spanish rice.

CARNITAS \$20.95
Roast seasoned pork served with beans, Spanish rice, guacamole and corn tortillas.

CHILI ROJO BURRITO \$20.95
Slow simmered pork in a red chili sauce made with fresh jalapenos and chopped garlic. Wrapped in a flour tortilla with beans, topped with “rojo” sauce, melted cheese and sour cream. Served with a side of Spanish rice.

ESPECIALES

Served with beans and Spanish rice

BURRITO RANCHERO \$20.95

Stew beef cooked with mild green chiles, wrapped in a flour tortilla, covered with ranchera sauce, melted cheese, and topped with sour cream. To substitute chicken add \$1.00.

NEW MEXICO BURRITO \$20.95

Stew beef cooked with mild green chiles, wrapped in a flour tortilla, covered with red chile sauce, melted cheese, and topped with sour cream. To substitute chicken add \$1.00.

JOSE'S QUESADILLA \$20.95

A flour tortilla covered with beef cooked with mild green chiles, onions, tomatoes, melted cheese, and topped with sour cream. To substitute chicken add \$1.00.

CHIMICHANGA \$20.95

Shredded beef or chicken wrapped in a flour tortilla and deep fried, topped with sour cream.

THE BIG KAHUNA \$21.95

Lettuce, onions, green chiles, tomatoes and olives with your choice of ground beef, shredded beef or chicken all wrapped in a flour tortilla and covered in our homemade sauce and topped with sour cream.

VEGETABLE BURRITO \$20.95

Broccoli, cauliflower, eggplant, zucchini and mushrooms sautéed and wrapped in a flour tortilla. Covered with ranchera sauce, melted cheese, and topped with sour cream. To add chicken \$1.00.

SPINACH BURRITO \$20.95

Fresh mushrooms, spinach and water chestnuts sautéed with garlic butter. Wrapped in a flour tortilla and covered with ranchera sauce, melted cheese, and topped with sour cream. To add chicken \$1.00.

ENCHILADA SUIZAS \$19.95

Two chicken enchiladas covered with ranchera sauce, melted cheese, and topped with sour cream.

ENCHILADA RANCHERAS \$18.95

Two cheese enchiladas covered with ranchera sauce, melted cheese, topped with sour cream.

THE WHOLE ENCHILADA \$20.95

Three enchiladas – one Ground Beef, one Chicken and one Cheese.
Served with beans and Spanish rice.

ENSALADAS

ORIGINAL TACO SALAD – Beef or Chicken \$17.95

Your choice of seasoned ground beef, shredded beef or shredded chicken on a layer of beans, topped with lettuce, cheese, tomatoes and sliced black olives. Served in a flour tortilla bowl. Topped with sour cream and guacamole.

SHRIMP TACO SALAD \$21.95

Shredded lettuce, tomatoes, cheese and sliced black olives in a flour tortilla bowl. Topped with 7 sautéed shrimp and a scoop of sour cream and guacamole.

About our sauces...

RANCHERA SAUCE: A light chicken based sauce with bell pepper, onions, crushed tomatoes and celery.

VERDE (GREEN) TOMATILLO SAUCE: Made with fresh jalapenos, fresh garlic and cilantro.

NEW MEXICO RED CHILE SAUCE

A medium spiced sauce made from red chile peppers.

HUEVOS MEXICANOS

Served with beans and Spanish rice

HUEVOS RANCHEROS \$19.95

Corn tortillas filled with cheese and chopped onion, covered in ranchera sauce and melted cheese. Topped with two eggs.

NEW MEXICO ENCHILADAS \$19.95

Corn tortillas filled with cheese and chopped onion, covered with red chile sauce and melted cheese. Topped with two eggs.

CHORIZO con HUEVOS \$18.95

Two eggs scrambled with Mexican sausage. Served with corn tortillas.

EXTRAS

Taco (beef or chicken)	\$5.25
3 Tacos (beef or chicken)	\$14.95
Spinach Enchilada	\$8.95
Enchilada (beef or chicken)	\$8.95
Cheese and onion Enchilada	\$7.95
Bean Tostada	\$9.95
Tamale	\$8.95
Chicken or Beef Tostada	\$10.95
Bean and Cheese Burrito	\$9.25
Bean and Beef or Chicken Burrito	\$11.75
Beef or Chicken Burrito	\$12.95
Refried Beans or Spanish Rice	\$6.50

Guacamole	scoop	\$4.75
	Regular	\$9.95
Chile Relleno		\$10.95
Flour Tortilla (1)		\$1.00
Corn Tortillas (3)		\$2.00
Extra Cheese (side)		\$3.00
Side of Sour Cream	scoop	\$2.75
	Regular	\$4.50
Jalapenos		\$2.95
Steamed Vegetables		\$6.95
French Fries		\$6.50

DESSERTS

FLAN (Mexican custard) \$6.75

With Kahlua. \$9.25

CHEESECAKE \$6.75

With strawberry puree. \$7.75

ICE CREAM – Vanilla or Coffee \$5.95

SUNDAE \$7.95

Vanilla ice cream with strawberry or chocolate topping.

JOSE'S SUNDAE \$10.95

Coffee ice cream, Kahlua and coconut.

CAPIROTADA \$9.25

Mexican bread pudding made with fresh toasted French bread, raisins, walnuts, cinnamon and brown sugar. Served with vanilla ice cream.

Our official website is: joshonolulu.com

Our contact phone is (808)732-1833



LUNCH MENU

Served 11:00 – 2:30 MONDAY THRU FRIDAY (Excluding Holidays)
JOSE’S FOOD AND SALSAS ARE MADE FRESH DAILY

COMBINACIONES

\$15.95

To add beans or rice to any lunch add \$3.50
To add beef or chicken to any Enchiladas or Tostadas add \$2.00

1.

3 Taquitos, Beans or Rice
Beef or Chicken

2.

Cheese Enchilada, Taco,
Beans or Rice

3.

Taco, Beans and Rice

4.

Cheese Enchilada Beans and Rice

5.

Chile Relleno, Beans and Rice

6.

Bean Tostada, Beans and Rice

7.

Combo Burrito, Beans and Rice
Beef or Chicken

TACO SALAD

\$15.95

Seasoned ground beef or shredded chicken on a layer of refried beans. Topped with lettuce, cheese, tomato, olives, sour cream and guacamole. Served in a flour tortilla bowl.

SHRIMP TACO SALAD

\$20.95

Shredded lettuce, tomatoes, cheese and sliced black olives in a flour tortilla bowl. Topped with 7 sauteed shrimp, sour cream and guacamole.

SPINACH ENCHILADA

\$15.95

Flour tortilla spinach enchilada topped with sour cream. Served with beans and rice.

TACO BURGER

\$13.95

Taco beef served on a sesame seed bun With lettuce, tomato, onion and fries. With cheese add .75.

HAMBURGUESA

\$13.95

Ground beef patty served on a sesame seed bun with lettuce, tomato, onion and fries. With cheese add \$1.00

GARDEN BURGER

\$13.95

The original meatless patty served on a sesame seed bun with lettuce, tomato, onion and fries.

A LA CARTE ITEMS AVAILABLE

ALL MENU ITEMS ARE AVAILABLE FOR TAKE OUT AND CATERING

An 18% Gratuity will be applied to all parties of 6 or more
A 15% service charge will be applied to take-out orders of \$50.00 or more

SOFT DRINKS ICED TEA \$3.00
HOT TEA or COFFEE \$3.00 (1 Refill)

CINCO de MAYO

2015

In 1861 6000 French troops under General Charles de Lorencez set out to attack Puebla de Los Angeles, a small town in east-central Mexico. From his new headquarters in the north, Mexican President Benito Juarez rounded up a force of 2000 loyal men and sent them to Puebla. The battle lasted from daybreak to early evening, and when the French finally retreated they had lost nearly 500 soldiers. Fewer than 100 Mexicans had been killed in the clash.

Within Mexico, Cinco de Mayo is primarily observed in the state of Puebla. Traditions include military parades, recreations of the Battle of Puebla and other festive event