

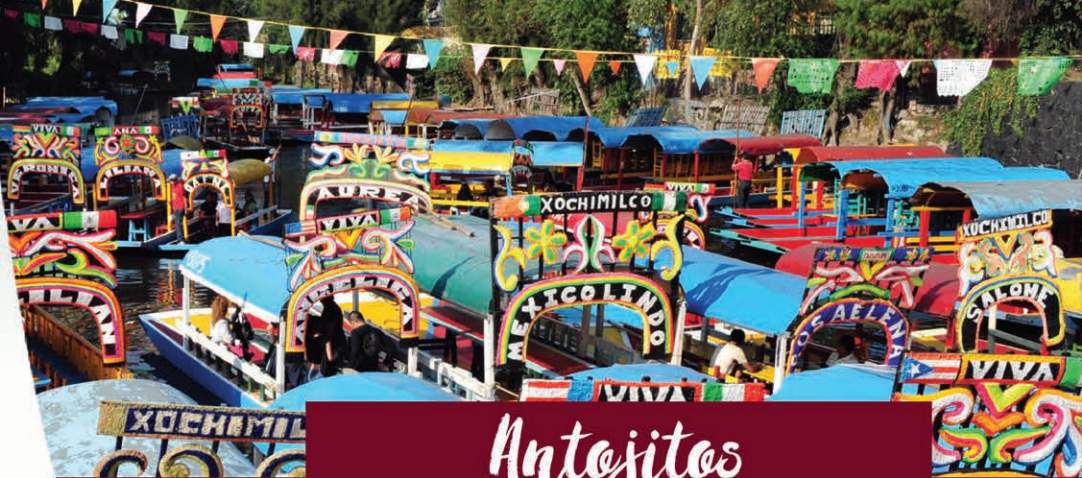
SAN JOSE'S

Original Mexican Restaurant
Family Owned and Operated



Mexico City

Mexico City was founded by the Aztecs and is one of the largest cities in the world! It's home to the biggest cathedral in Latin America, the Metropolitan Cathedral, and the world-famous National Museum of Anthropology. Mexico City boasts a multitude of colorful Mexican gondolas at its relaxing Xochimilco's Floating Gardens.



Antojitos (APPETIZERS)

Dips

Fresh, complimentary chips and salsa served with all our dips, entrées and platters!

Cheese Dip

This San Jose's signature melted white cheese and jalapeño sauce will have you asking for more!
Sm - 3.99 | Lg - 6.49

Guacamole

Our fresh avocado dip made with secret ingredients and topped with pico de gallo.
Sm - 4.29 | Lg - 7.49

Chorizo Dip

Mexican sausage and Cheese Dip sauce.
Sm - 4.29 | Lg - 7.49

Beef Dip Sm - 3.99 | Lg - 6.49

Bean Dip Sm - 3.99 | Lg - 6.49



Starters

NEW Huevos de Armadillo

Fresh deveined jalapeños stuffed with a tender shrimp, wrapped in bacon and fried to a spicy crunch! Served with smoky chipotle cream. - 11.99

Queso Fundido

Grilled chorizo on top of melted San Jose's cheese in a hot skillet. Served with sour cream, guacamole and pico de gallo on the side, plus soft tortillas to prepare cheesy tacos, your way. - 9.99

Nachos

Load your nachos with toppings: lettuce, sour cream, or pico de gallo. - .60 each; Add guacamole - 1.75

Cheese Nachos

Keep it simple! Melted San Jose's cheese galore, plus jalapeños upon request. - 6.99

House Nachos

Choose up to two toppings from our delicious selections, plus jalapeños upon request. - 8.99

NEW Hawaiian Nachos

A generous layer of chips smothered in our Cheese Dip sauce, loaded with pork al pastor, pineapple, grilled chorizo, San Jose's cheese, and smoky chipotle sauce to give it a little kick. Topped with sour cream, guacamole, and pico de gallo. - 13.99

Nachos Supreme

These nachos are loaded with ground beef, shredded chicken, beans, shredded cheese and smothered in our Cheese Dip sauce. Topped with lettuce, sour cream, guacamole, and pico de gallo, plus jalapeños upon request. - 12.99

Sampler Platter

Try a little bit of everything with the ultimate sampler! This platter has it all: Quesadillas, Chimichangas, Flautas, Tamales and Nachos. - 16.99

NEW Spinach Dip

Spinach sautéed in our tomato sauce on top of melted San Jose's cheese. Served with soft tortillas. - 7.99

Handmade Tamales

Our traditional homemade shredded chicken or pork tamales, dressed and steamed in a corn husk. Three tamales served with sour cream and guaca side salad. - 9.99

Taquitos

Bite-size crispy corn flautas stuffed with your choice of shredded chicken, beef tinga, or mashed casa fries. Served with sour cream and guaca side salad. - 8.99



Huevos de Armadillo

Quesadillas

Two grilled flour tortillas with San Jose's cheese, cut into four slices. Served with sour cream.

Cheese Quesadilla

Grilled, melted San Jose's cheese. - 6.99

House Quesadilla

Pick one of your choices from our delicious options below. Great for sharing! - 8.99

Pick your choice(s):

- Ground Beef
- Shredded Chicken
- Beef Tinga
- Refried or Black Beans
- NEW** - Grilled Cactus Mix

Premiums - add 2.00 each

- Carne Asada
- Grilled Chicken
- Pork Carnitas
- Chorizo
- Pork Al Pastor
- Shrimp - add 3.00



Bebidas

(BEVERAGES)

Bar

Full bar and tequila list available.

Topshelf Margarita

Our topshelf margarita with Silver tequila, orange liqueur and a splash of orange juice on the rocks in a jumbo glass. Now available frozen!

El Patron's Organic Margarita

Handcrafted with freshly squeezed lime juice, Patron Silver tequila, 100% agave nectar and a splash of orange liqueur, shaken and served on the rocks in a jumbo glass.

NEW Michelada

Handcrafted with chile salt, tomato juice and freshly squeezed lime juice, made with your choice of imported Mexican beer.

House Margarita

Our own lime house blend made with house tequila, Triple Sec, and Sweet & Sour. Shaken on the rocks or frozen with salt, sugar, or chile salt on the rim.

Sangria

Homemade with sweet, red wine poured over fresh chopped fruit.

Mojito

Refreshing muddled mint, Bacardi rum, freshly squeezed lime juice and a splash of soda!

Cerveza (Beer)

Domestics

Bud Light, Budweiser, Miller Light, Coors Light, Michelob Ultra, O'Doul's

Imported

Corona Extra, Corona Light, Corona Familiar, Negra Modelo, Modelo Especial, Dos Equis Lager, Dos Equis Amber, Tecate, Sol, Heineken, Victoria

Pastres (Desserts)

Topped with cinnamon sugar, whipped cream, and a cherry.

Fried Ice Cream

Vanilla ice cream rolled in cereal and drizzled in 100% honey. - 6.50

Tres Leches

Made from scratch, this delicious moist cake is famous for using three kinds of milk! - 5.50

Flan

A rich, delicate homemade caramel custard. - 5.50

Buñuelo

A light, flaky flour tortilla pastry drizzled in honey. Great with fresh coffee! - 3.50

Ice Cream Scoop

Vanilla ice cream - 2.50

Non-Alcoholic (Refillable)

Soft Drinks - 2.99



Freshly brewed Iced Tea, Coffee - 2.79

Hand Crafted & Bottled

Horchata - 4.50

A rich, rice drink with cinnamon sugar. A popular Mexican energy drink!

Organic Limeade - 4.50

Freshly squeezed limes and cane sugar.

NEW Flavored Lemonade or Iced Tea

Strawberry, **NEW!** Blackberry, Mango, Passion Fruit - 3.50 | Refills - 1.50

NEW Seasonal Aqua Frescas (Fresh Waters)

Ask your server for our seasonal agua fresca! - 4.50

Bottled- Jarritos, Mexican Coca-Cola, Assorted Soda - 2.50

Bottled Water - 1.50



Menu de Niños (Kids' Menu)

Kids ages 10 and under. All kids' meals served with choice of one side: Mexican rice and beans, French fries, or a bowl of fresh fruit. Includes kids' juice, milk or refillable soft drink.

11. Cheese Quesadilla - 6.49

12. Classic Taco or Enchilada - 6.49

13. Chicken Fingers - 6.49

14. Cheeseburger - 6.49

15. Bean and Cheese Burrito - 6.49

16. Kids' Chicken Fajitas - 7.99

Or Kids' Steak Fajitas - 8.99

NEW 17. Kids' Carne Asada

Grilled well-done. - 10.99





Acapulco

With stunning mountain views and sandy beaches, Acapulco, Mexico has been a resort town since the '50s. If you love water, you will love this city! It has an abundance of snorkeling expeditions, parasailing activities, and fishing charters to make any vacation truly memorable.

Entrantes (ENTREÉS)

Sopas (Soups)

All soups prepared with our homemade chicken broth. Cilantro, onions, and limes available upon request.

Pollo

Shredded chicken, Mexican rice, and pico de gallo.
Cup - 3.29 | Bowl - 5.79

Carne

Beef tinga, Mexican rice, and pico de gallo.
Cup - 3.29 | Bowl - 5.79

Chicken Tortilla

Shredded chicken, crispy tortilla strips, fresh avocado, pico de gallo, and San Jose's cheese.
Cup - 3.99 | Bowl - 6.79

Entrée Soup

Make any soup an entrée: Pollo, Carne, or Chicken Tortilla with fresh diced avocado. Served with tortillas. -8.79

NEW Sopa del Dia

Ask your server for the soup of the day!



Ensaladas (Salads)

All salads prepared with tossed romaine & iceberg lettuce. Your choice of dressing available: Ranch, Italian, Honey Mustard, or Oil & Vinegar.

Taco Salad

A crispy, flour tortilla bowl filled with lettuce blend, beans, Cheese Dip sauce, guacamole, sour cream, pico de gallo, San Jose's cheese and your choice of ground beef, shredded chicken or beef tinga. -10.99

NEW Naked Fajita Salad

A salad bowl with your favorite fajitas sautéed with bell peppers and onions. Filled with lettuce, Mexican rice, beans, Cheese Dip sauce, sour cream, guacamole, pico de gallo, and San Jose's cheese.
Chicken - 13.99 | Steak - 15.99 | Shrimp - 16.99

Grilled Chicken Salad

A juicy, grilled white chicken breast over a bed of lettuce with avocado, tomatoes, bell peppers, red onions, and sprinkled with San Jose's cheese. - 12.99

House Salad

Lettuce, tomatoes, bell peppers, red onions, and San Jose's cheese. - 4.79; Add Avocado - 2.00

NEW Ensalada de Nopal

Fresh cactus tossed with diced onions, tomatoes, cilantro, freshly squeezed lime juice, and queso fresco crumbles. Served chilled with crispy corn tostadas. - 7.49

Tacos

For a more authentic experience and maximum flavor, fresh limes, and our homemade salsa picante are available upon request!

Tacos Supreme

Our classic crispy corn shell or soft flour tortilla with ground beef, shredded chicken, or juicy beef tinga. Three tacos loaded with lettuce, San Jose's cheese, sour cream, and tomatoes. Traditionally served with Mexican rice and beans. - 12.99

Tacos Chicago

The traditional taco Mexicano, also known as street tacos! Grilled diced carne asada on soft grilled corn tortillas with fresh cilantro and onions upon request. Four tacos served with beans, sour cream, guacamole, and pico de gallo on the side. - 14.49

Tacos al Pastor

Savory pork or chicken and sweet pineapple in our al Pastor sauce on soft grilled corn tortillas with cilantro and onions upon request. Four tacos served with beans, sour cream, guacamole, and pico de gallo on the side. - 14.49

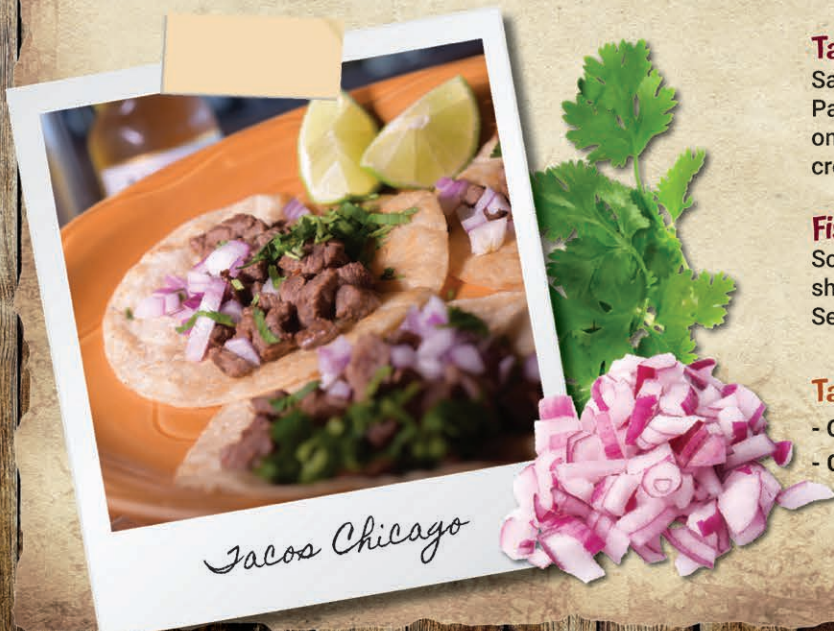
Fish Tacos

Soft grilled corn street tacos with grilled white fish or tender shrimp. Fresh cilantro and onions available upon request. Served with guaca side salad and chipotle cream. - 14.49

Taco Mexicano choice(s):

- Carne Asada
- Beef Tinga
- Al Pastor
- Grilled Chicken
- Pork Carnitas (2)
- Chorizo

Tacos Mexicanos may also be ordered a la carte.



Tacos Chicago

TACOS SUPREME



NEW! ENCHILADAS VERDES RANCHERAS



MIAMI CLASSIC



Burritos

San Jose's California Burrito

Our burrito starts with a foot-long flour tortilla stuffed with your favorite choice from below as well as Mexican rice, beans, San Jose's cheese, lettuce, sour cream, guacamole, and pico de gallo. To top it all off it's smothered in our signature Cheese Dip sauce.

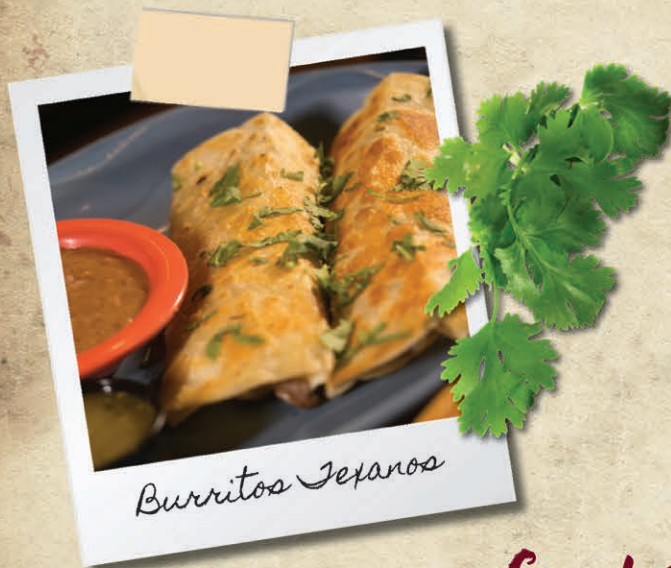
Original - 14.99 | Jr. - 12.99

Choose your favorite from the following:

- Carne Asada
- Ground Beef
- Pork Al Pastor
- Grilled Chicken
- Shredded Chicken
- Chorizo
- Pork Carnitas
- Beef Tinga
- NEW - Grilled Cactus Mix

Naked California Burrito

Everything the California Burrito has to offer without the tortilla! Served in a bowl. Original - 13.99 | Jr. - 11.99



Burritos Supreme

Two flour burritos stuffed with our ground beef or shredded chicken and smothered in our chunky tomato burrito sauce. Topped with lettuce, sour cream, pico de gallo, and San Jose's cheese. - 12.99

Stuffed Burrito

A large flour burrito stuffed with smoky, juicy beef tinga, and Mexican rice and beans. Smothered in Cheese Dip and topped with lettuce, sour cream, guacamole, and pico de gallo. - 12.99

Burritos Texanos

Two crispy, grilled flour burritos with diced steak, San Jose's cheese, grilled onions, and cilantro. Served with salsa verde and beans on the side. - 13.99

Enchiladas

Three hand-rolled corn enchiladas sprinkled with San Jose's cheese traditionally served with Mexican rice and refried or black beans.

Enchiladas San Diego

San Jose's cheese enchiladas dressed in red guajillo sauce topped with diced grilled carne asada or chicken and pico de gallo. - 13.99

NEW Enchiladas Verdes Rancheras

San Jose's cheese enchiladas dressed in green salsa topped with tender pork carnitas and thinly sliced sautéed bell peppers and onions. - 13.99

Miami Classic

Tender grilled shrimp enchiladas smothered in our Cheese Dip sauce, topped with avocado and pico de gallo. - 15.99

🌶️ Enchiladas Chipotle

Juicy beef tinga enchiladas dressed in spicy, smoky chipotle sauce. - 13.99

Enchiladas con Mole

Shredded chicken enchiladas dressed in traditional red mole sauce. - 13.99

Enchiladas Dinner Platter

Choose three enchiladas of your choice from below dressed in your favorite sauce. - 13.99

Enchiladas Supreme

Choose five enchiladas of your choice from below dressed in your favorite sauce. Topped with lettuce, sour cream, and pico de gallo. - 15.99

Choose a sauce:

- Red Guajillo Sauce
- Salsa Verde
- Mole Sauce
- 🌶️ - Chipotle Sauce
- Cheese Dip Sauce

Choose your favorite(s):

- Ground Beef
- Shredded Chicken
- Beef Tinga
- NEW 🌿 - Grilled Cactus Mix
- 🌿 - Refried or Black Beans
- 🌿 - San Jose's Cheese and Onions

Guanajuato

Did you know that the city of Guanajuato is known as the land of legends? The city earned that nickname because many of the locals are infatuated with supernatural tales. Guanajuato is also the birthplace of famed muralist Diego Rivera and home to a number of important celebrations and festivals like Dia de los Muertos.



Signature Favorites

Chimichanga

A large flaky flour tortilla, wrapped like a burrito and deep-fried, stuffed with our ground beef, shredded chicken or juicy beef tinga. Filled with San Jose's cheese, a spread of beans, and smothered in Cheese Dip. Served with guaca side salad and one side of your choice. *Also available baked.* - 12.99

Quesadilla Rellena

A large folded, grilled flour tortilla filled with our ground beef, shredded chicken or juicy beef tinga and melted San Jose's cheese. Served with guaca side salad and one side of your choice. - 12.99

Tostadas New Mexico

Crispy, flat corn tostadas with a spread of beans and diced grilled carne asada. Two tostadas topped with fresh lettuce, sour cream, guacamole, pico de gallo, and queso fresco crumbles. - 12.99

Flautas

Hand-rolled, deep fried crispy corn flautas filled with our shredded chicken, juicy beef tinga, or mashed casa fries. Four flautas sprinkled with queso fresco crumbles, served with sour cream, guaca side salad and one side of your choice. - 12.99

Cheese Chiles Rellenos

Large poblano peppers lightly fried in an egg batter, stuffed with melted San Jose's cheese and dressed in red mole sauce. Two chiles rellenos served with guaca side salad and two sides of your choice. - 14.49

Chilaquiles

A staple meal from the small villages of Mexico, this dish consists of corn chips smothered in our tomato sauce or salsa verde, topped with shredded chicken and queso fresco crumbles. Traditionally served with beans and guaca side salad. - 13.49



Tortas & Burgers

Burgers and tortas served with French fries.

Torta

The famous Mexican sandwich on toasted telera bread with lime mayonnaise, a spread of beans, queso fresco, lettuce, avocado, tomatoes, and onions. - 11.99

- Carne Asada
- Beef Tinga
- Al Pastor
- Grilled Chicken
- Pork Carnitas
- NEW** - Milanese

NEW San Jose's Burger

A juicy, grilled sirloin beef patty topped with grilled chorizo, queso fresco, avocado, tomato, lettuce, onions and a spread of beans on a toasted hamburger bun. - 12.49

Mexi Burger

A juicy, grilled sirloin beef patty with fresh, homemade guacamole, pico de gallo, lettuce and San Jose's cheese on a toasted hamburger bun. - 10.49

Double Cheeseburger

Two juicy, grilled sirloin beef patties with San Jose's cheese, lettuce, tomatoes, and red onions. - 10.49



Chicken Torta



Dinner Combos

All combinations prepared with your choice of the following (except for flautas, chile rellenos and tamales):

Ground Beef • Shredded Chicken • Beef Tinga

Refried or **NEW** Black Beans • **NEW** Grilled Cactus Mix

1. Two enchiladas, one classic taco, and Mexican rice – 10.99
2. Enchilada, classic taco, Mexican Rice and refried beans – 10.99
3. Two enchiladas, Mexican rice and refried beans – 10.99
4. Two classic tacos, Mexican rice and refried beans – 10.99
5. Burrito, enchilada, and classic taco – 10.99
6. Burrito, classic taco, Mexican rice and refried beans – 10.99
7. Cheese chile relleno, burrito, and enchilada – 12.99
8. Chicken tamale, burrito, and enchilada – 12.99
9. Tostada, classic taco, and chile relleno – 12.99
10. Burrito, enchilada, Mexican rice and refried beans – 10.99

Chicken Combo

A shredded chicken flour burrito and a corn enchilada smothered in a chunky tomato and red guajillo sauce, sprinkled with San Jose's cheese. Topped with lettuce, sour cream, and pico de gallo. Served with Mexican rice and beans. – 13.99



Cheese Chile Relleno

Create Your Own Combo

Can't decide what to have? Create the perfect combination from our combo items below.

Two Items – 13.49 | Three Items – 15.99

Traditionally served with Mexican rice and beans. All combinations (except for flautas, chile rellenos, and tamales) are prepared with your choice of the following:

Ground Beef • Shredded Chicken • Beef Tinga • Steak • Chorizo • Refried or **NEW** Black Beans • **NEW** Grilled Cactus Mix

Burrito

A hand-rolled flour tortilla, smothered in our chunky tomato sauce, and sprinkled with San Jose's cheese, filled with your choice from above.

Enchilada

A hand-rolled corn tortilla, dressed in red guajillo enchilada sauce, and sprinkled with San Jose's cheese, filled with your choice from above.

Classic Taco

A crispy corn shell or soft flour tortilla filled with your choice from above, lettuce, and San Jose's cheese.

Taco Supreme

Load your Classic taco and add sour cream and tomatoes.

Tostada

A flat, crispy corn tortilla with a spread of beans, topped with your choice from above, lettuce, sour cream, pico de gallo, and queso fresco crumbles.

Mini Chimichanga

A mini flour burrito, wrapped and deep-fried, stuffed with San Jose's cheese, a spread of beans, and smothered in our Cheese Dip sauce. Filled with your choice from above.

Quesadilla

A folded, grilled flour tortilla filled with San Jose's cheese and your choice from above.

Flautas (2)

Hand-rolled and deep-fried crispy corn tortilla filled with shredded chicken, juicy beef tinga or mashed casa fries and sprinkled with queso fresco crumbles. Served in pairs.

Chile Relleno

A lightly egg-battered poblano pepper stuffed with San Jose's cheese and fried. Dressed in mole sauce.

Tamale

Handmade with a corn masa, traditionally steamed in a corn husk. Choose from pork in salsa roja or chicken in salsa verde.

Combination items may also be ordered a la carte.



Guadalajara

The city of Guadalajara is home to tequila, mariachi, and Mexico's most popular soccer team, the Guadalajara Chivas. The city's historic center is full of colonial plazas and beautiful landmarks including the Guadalajara Cathedral (Catedral de Guadalajara), a cathedral that has twin gold spires and the neoclassical Teatro Degollado.

Platillos (PLATTERS)

Fajitas

All skillet traditionally served with Mexican rice, beans, lettuce, sour cream, guacamole, and pico de gallo. Includes your choice of soft flour or corn tortillas.

Fajitas Skillet

Your favorite fajitas sautéed with bell peppers and onions, and served on a sizzling skillet.

Chicken - 15.49 | Steak - 16.49 | Shrimp - 19.49

Fajitas Mixtas Skillet

Can't decide? Why not both! Marinated chicken and steak fajitas sautéed with bell peppers and onions, served on a sizzling skillet.

Single - 16.49 | For Two - 28.00

Fajitas Texas Skillet

By land, air and sea! Juicy marinated steak, chicken, and shrimp fajitas sautéed with bell peppers and onions served on a sizzling skillet.

Single - 19.49 | For Two - 36.00

Fajita Quesadilla

A large, folded grilled flour tortilla with San Jose's cheese and your favorite fajitas sautéed with bell peppers and onions. Served with sour cream, guaca side salad and one side of your choice.

Chicken - 14.99 | Steak - 15.99 | Shrimp - 18.99

Fajitas Nachos

A generous layer of fresh corn chips smothered in our Cheese Dip sauce and your favorite fajitas sautéed with bell peppers and onions. Topped with lettuce, sour cream, guacamole, pico de gallo, and San Jose's cheese.

Chicken - 14.99 | Steak - 15.99 | Shrimp - 18.99

Fajita Flavors

Sauté your favorite fajitas in one of these delicious flavors!
- Add 1.50

Choose your flavor:

🌶️ - Chipotle - Mango - Pineapple

Add-Ons

Add these to your favorite dish!

Choose your favorite(s):

Soft Corn or Flour Tortillas - .75
Chile Frito - .60
Grilled Bell Peppers and Onions - 1.99
Fresh or pickled Jalapeños - .60
Chiles Toreados - 4.49
Chorizo - 3.50
Diced Steak - 3.50
Skewer of ½ Dozen Shrimp - 6.99

Sides

San Jose's Sides

Mexican Rice - 2.49
🌿 Refried Beans - 2.49
🌿 Black Beans - 2.49
🌿 Vegetables al ajo - 3.49
🌿 Casa Fries - 3.49
🌿 French Fries - 3.49

Premium Sides

- Add 1.50
🌿 Guaca Side Salad
🌿 House Salad
Sopa de Pollo Cup
Sopa de Carne Cup
Chicken Tortilla Soup Cup



Fajitas Texas Skillet



Fajita Sides



FILETE NEW ORLEANS



LA TAMPIQUEÑA



CEVICHE DE CAMARON



Carne & Puerco (Steak & Pork)

Carne Asada

Our marinated, top sirloin flap steak, grilled to your liking, topped with sautéed onions. Served with guaca side salad and two sides of your choice. Includes your choice of soft tortillas and a chile frito.

8 oz. – 16.99 | 16 oz. – 21.99

La Tampiqueña

Our marinated 8 oz. top sirloin flap steak, grilled to your liking, topped with sautéed onions and a half dozen grilled shrimp on a skewer. Served with two San Jose's cheese enchiladas in red guajillo sauce and two sides of your choice. – 21.99

Bistec Ranchero

A rustic dish, juicy steak slowly simmered in red ranchero sauce with tomatoes, bell peppers, and onions. Includes a chicken soup or house salad and soft tortillas. Traditionally served with Mexican rice and beans. – 16.49

Tinga Poblana

Our juicy, shredded beef slowly cooked in a smoky chipotle sauce. Includes a chicken soup or house salad and your choice of soft tortillas. Traditionally served with Mexican rice and beans. – 12.49

NEW San Jose's El Volcan

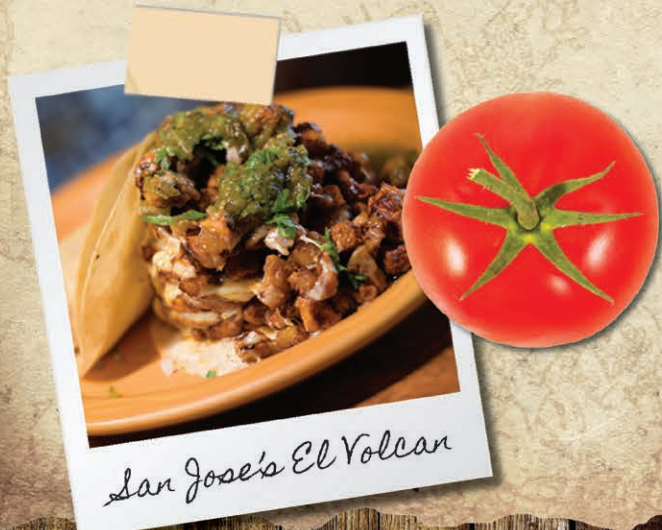
A generous mound of savory pork or chicken al pastor with chorizo, diced pineapple, San Jose's cheese, salsa verde, onions, and cilantro. Served with soft tortillas. Great for sharing! – 15.49

Carnitas Platter

Tender, braised pork tips with onions, marinated in our secret citrus spices. Traditionally served with guaca side salad, Mexican rice and beans. Includes your choice of soft tortillas and a chile frito. – 16.49

Puerco en Salsa Verde

Served all over Mexico, shredded, braised pork slowly simmered in our green salsa. Includes a chicken soup or house salad and soft tortillas. Traditionally served with Mexican rice and beans. – 16.49



Pollo (Chicken)

NEW Milanesa

A thinly cut white chicken breast, breaded and fried. Served with guaca side salad and one side of your choice. – 13.49

San Fernando

A grilled white chicken breast topped with melted San Jose's cheese, tomatoes, onion, and bell peppers. Served with a chicken soup or house salad, two sides of your choice, and soft tortillas. – 14.49

Add chorizo and pineapple – add 3.00

Chipotle Chicken

Grilled white chicken breast strips sautéed in smoky chipotle sauce and sprinkled with San Jose's cheese. Served with two sides of your choice and soft tortillas.

Half – 13.49 | Full – 16.99

Pollo con Mole

A traditional dish from Southern Mexico. Our shredded chicken simmered in red mole sauce made from peanuts, sesame seeds, chocolate, cookies, and other ingredients. Includes a chicken soup or house salad, plus soft tortillas. Traditionally served with Mexican rice and beans. – 14.99

Mariscos (Seafood)

NEW Filete New Orleans

A spice encrusted, blackened white fish fillet with half a dozen of grilled shrimp on a skewer. Served with vegetales al ajo and a side of your choice. – 18.99

Filete de Pescado

A grilled white fish fillet in our red garlic sauce with bell peppers and onions. Served with guaca side salad and a side of your choice. – 13.99

Ceviche de Camaron

From the coast, chilled shrimp cured with freshly squeezed lime juice, mixed with tomatoes, onions, avocados, and cilantro. Served with crispy corn tostadas on the side. – 13.99

Cóctel de Camarones

Mexican-style shrimp cocktail marinated in tomato sauce, orange juice, mixed with onions, tomatoes, avocados, and cilantro. Served cold with saltine crackers. – 13.99

Shrimp Platter

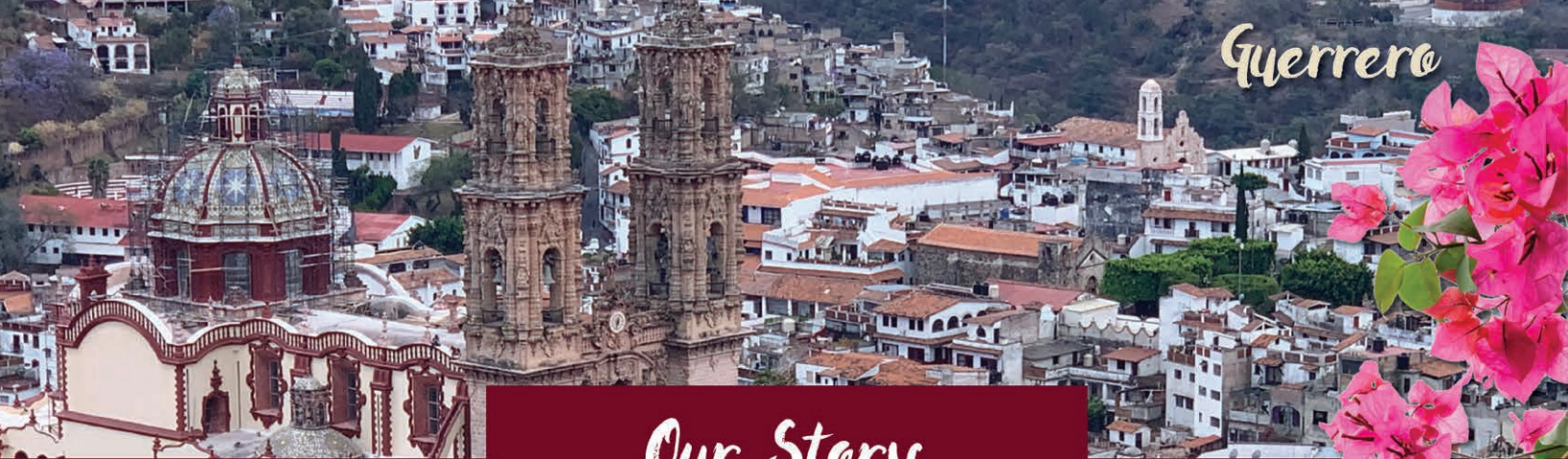
Peeled, deveined shrimp cooked in one of our three special styles. Served with guaca side salad and one side of your choice. – 19.99

Pick your style:

Al Ajo | a la Diabla | a la Mexicana

Sopa de Mariscos

A cooked-to-order assorted seafood soup slowly stewed in a red chile broth. Traditionally served with Mexican rice and soft corn tortillas. Cilantro, onions, and fresh limes available upon request. – 23.49



Our Story

It all began...

...in the Spring of 2000, when five Mexican brothers, with the support of their friends and family, opened the first San Jose's Original Mexican Restaurant in Orlando, Florida. The five brothers had a simple vision in mind: to open a restaurant serving delicious, made-from-scratch Mexican dishes at everyday prices. A place where guests of all ages can gather together to experience the unique flavors, art, and culture of Mexico—all in a comfortable, casual setting.

For the brothers, cooking had been a passion for many years prior to the opening of San Jose's. They each have fond memories of following their grandmother and their mother around the kitchen from the time they were very young, helping these strong role models as they prepared their traditional meals. Those precious moments, learning to cook and finding joy in sharing their favorite dishes with others, laid the foundation for San Jose's years later.

Now, nearly two decades later, with 6 locations across Central Florida, the success of San Jose's has surpassed the founders' original dreams.

Each San Jose's location is committed to using only the freshest, finest ingredients. All dishes are made from the heart and prepared with love, just as they were when passed down through generations of the brothers' family. The San Jose's story is simple: extraordinary flavor, impeccable service, and memorable experiences.



Cacahuatanche

Our Mission

A Passion for Authentic Food and Gracious Hospitality.

At San Jose's, we have a great sense of pride in everything we do. From the food we serve to the hospitality we provide, we are happy to welcome you into our home on each visit! Our passion ensures that you and your family will have a great experience enjoying our family recipes. Visit us today and experience authentic Mexican cuisine at its finest!

SAN JOSE'S

Original Mexican Restaurant
Family Owned and Operated

OUR LOCATIONS:

Altamonte Springs – Clermont – Ocoee – Winter Garden – Leesburg – Tavares

We take reservations! Catering and takeout available.



SANGRIA



HANDMADE TAMALES



CARNE ASADA

Lunch Menu

Lunch served every day from 11am to 3pm, except Sunday.



Lunch Favorites

Quesadilla Rellena

A large folded, grilled flour tortilla filled with our ground beef, shredded chicken, or juicy beef tinga and San Jose's cheese. Served with guaca side salad and one side of your choice. - 8.79

Chimichanga

A large flaky flour tortilla, wrapped like a burrito and deep-fried, stuffed with our ground beef, shredded chicken, or juicy beef tinga. Filled with San Jose's cheese, a spread of beans, and smothered in Cheese Dip. Served with guaca side salad and one side of your choice. Also available baked. - 8.79

Flautas

Hand-rolled, deep-fried crispy corn flautas filled with our shredded chicken, juicy beef tinga or mashed casa fries. Four flautas sprinkled with queso fresco, served with sour cream, guaca side salad and one side of your choice. - 8.79

Tinga Poblana

Our juicy, shredded beef slowly cooked in smoky chipotle sauce. Traditionally served with Mexican rice and beans, plus soft tortillas. - 9.49

Tacos Supreme

Our Classic crispy corn shell or soft flour tortilla with ground beef, shredded chicken, or juicy beef tinga. Three tacos loaded with lettuce, San Jose's cheese, sour cream, and tomatoes. Traditionally served with Mexican rice and beans. - 9.49

Taco Salad

A crispy, flour tortilla bowl filled with your choice of ground beef, shredded chicken, or beef tinga, beans, Cheese Dip sauce, sour cream, guacamole, pico de gallo, and San Jose's cheese on a bed of lettuce. - 8.49

Nachos Supreme

A generous layer of our corn chips loaded with ground beef, shredded chicken, beans, shredded cheese, and smothered in our Cheese Dip sauce. Topped with lettuce, sour cream, guacamole, and pico de gallo. Plus, jalapeños upon request. - 8.79

Stuffed Burrito

A large flour burrito stuffed with smoky, juicy beef tinga, Mexican rice, and beans. Smothered in Cheese Dip and topped with lettuce, sour cream, guacamole, and pico de gallo. - 8.79

Burrito Supreme

A flour burrito stuffed with our ground beef or shredded chicken and smothered in our chunky tomato burrito sauce. Topped with lettuce, sour cream, pico de gallo, and San Jose's cheese. - 8.49

Enchiladas Lunch Supreme

Our hand-rolled corn enchiladas dressed in red guajillo sauce and sprinkled with San Jose's cheese. Three enchiladas: one ground beef, one shredded chicken, and one cheese and onions, topped with lettuce, sour cream, and pico de gallo. Traditionally served with Mexican rice and beans. - 9.49

Lunch Combos

All combinations (except for flautas, chile rellenos and tamales) prepared with your choice of the following:

Ground Beef • Shredded Chicken • Beef Tinga
Refried or **NEW** Black Beans • **NEW** Grilled Cactus Mix

1. Two enchiladas, one classic taco, and Mexican rice - 8.29
2. Enchilada, classic taco, Mexican Rice and refried beans - 8.29
3. Two enchiladas, Mexican rice and refried beans - 8.29
4. Two classic tacos, Mexican rice and refried beans - 8.29
5. Burrito, enchilada, and classic taco - 8.29
6. Burrito, classic taco, Mexican rice and refried beans - 8.29

Chicken Combo

A shredded chicken flour burrito and a corn enchilada smothered in a chunky tomato and red guajillo sauce, sprinkled with San Jose's cheese. Topped with lettuce, sour cream, and pico de gallo. Served with Mexican rice and beans. - 8.99

Combination items may also be ordered a la carte.



Made with Real Ingredients!

Taxco

Taxco is called one of Mexico's "Pueblos Magicos" (Magical Towns) because of its picturesque architecture and also its quality silver industry. The charming streets are paved with dark and white stones creating patterns that add to the city's quaint beauty. Its reputation for exquisite silver jewelry, silverware, and other fares makes Taxco a popular tourist destination.

Lunch Menu

Breakfast for Lunch

Lunch every day from 11am to 3pm, except Sunday. Popular traditional Mexican breakfasts served with your choice(s) of the following:

NEW Casa Fries • Mexican Rice • Fresh Fruit • Refried or **NEW** Black Beans
Freshly brewed coffee – 2.79

Huevos con Chorizo

Two eggs scrambled with grilled chorizo. Served with two sides of your choice, plus soft tortillas. – 8.49

NEW Huevos a la Mexicana

Two eggs scrambled with diced tomatoes, onions, and fresh jalapeños. Served with two sides of your choice, plus soft tortillas. Fresh jalapeños upon request. – 8.49

NEW Huevos con Machaca

Two eggs scrambled with savory, shredded grilled beef, diced tomatoes, onions, and fresh jalapeños. Served with two sides of your choice, plus soft tortillas. Fresh jalapeños upon request. – 9.49

NEW Huevos con Bistec

Two eggs scrambled with grilled diced steak. Served with two sides of your choice, plus soft tortillas. – 9.49

Huevos Rancheros

A layer of soft tortillas, smothered and dressed in red ranchero sauce, topped with two fried eggs and fresh sliced avocado. Served with two sides of your choice. – 8.99

Breakfast Chilaquiles

A staple breakfast from the villages of south Mexico, this dish consists of crispy corn chips simmered in our chunky tomato sauce or salsa verde, mixed with queso fresco crumbles and topped with two fried eggs. Served with guaca side salad and one side of your choice. – 9.49
Add diced steak – add 2.00



Huevos Rancheros

Lunch Deluxe

California Burrito Jr.

A large 10-inch flour tortilla stuffed with your favorite choice from below, Mexican rice, beans, San Jose's cheese, lettuce, sour cream, guacamole, pico de gallo, and to top it all off smothered in our signature Cheese Dip sauce. – 9.49

Pick your choice from the following:

Carne Asada • Grilled Chicken • Pork Carnitas • Ground Beef
Shredded Chicken • Beef Tinga • Al Pastor • Chorizo
NEW Grilled Cactus Mix

Naked California Burrito Jr.

Everything the California Burrito Jr. has to offer without the tortilla! Served in a bowl. – 9.29

Carne Asada

Our 8 oz. marinated, top sirloin flap steak, grilled to your liking, topped with sautéed onions. Served with guaca side salad and two sides of your choice. Includes your choice of soft tortillas and a chile frito. – 11.49

Fajitas Skillet

Our chicken or steak fajitas sautéed with bell peppers and onions, served on a sizzling skillet. Traditionally served with Mexican rice, beans, lettuce, sour cream, guacamole, and pico de gallo, plus soft tortillas. – 11.49

San Fernando

A grilled, white chicken breast topped with melted San Jose's cheese, tomatoes, onions and bell peppers. Served with two sides of your choice, plus soft tortillas. – 11.49

Torta

A famous Mexican sandwich on toasted telera bread with lime mayonnaise, a spread of beans, queso fresco, lettuce, avocado, tomatoes, and onions. Served with French fries. – 9.49

Pick your choice from the following:

Carne Asada • Grilled Chicken • Pork Carnitas • Beef Tinga
Al Pastor • Huevos con Chorizo • Huevos Machicada
Huevos a la Mexican



California Burrito Jr.