

Jose O'Shea's

Cafe Cantina

Established in 1978
Locally Owned & Operated
385 Union Boulevard • Lakewood, CO
303-988-7333
www.joseosheas.com



ENSALADAS

Housemade Dressings: Serrano-Lime Vinaigrette, Sweet Red Vinaigrette, Ranch or Bleu Cheese

Casa Salad

A generous portion of Mixed Salad Greens garnished with Tomatoes and Tortilla Chips. Served in a Tortilla Bowl 5.99

Fajita Salad

Sizzling Chicken with Fresh Bell Peppers, Onions, and crisp Tortilla Chips. Tossed with Fresh Lettuce, Pico de Gallo & Sour Cream 11.99 Add Avocado 1.29

Mexican Cobb Salad

Grilled Chicken, Chorizo, Avocado, Roasted Corn, Cotija Cheese, Pico de Gallo, Black Beans and Mixed Salad Greens 11.99

Taco Salad

Seasoned Ground Beef, Tortilla Chips, Cheddar Cheese, Black Beans, Green Onions, Black Olives and Pico de Gallo on top of crisp Shredded Lettuce. Served with your choice of Warm Chile Verde or Cool Salsa 9.99

Mexican Shrimp Salad

Grilled Chile-Lime Shrimp, Avocado, Pineapple, Pico de Gallo, Mixed Greens, Serrano-Lime Vinaigrette on the Side 13.99

SOPAS

Tortilla Soup

Jose's Especial seasoned broth full of Chicken, Vegetables and Long Grain Rice. Topped with Tortilla Strips and Jack Cheese. Served with Avocado. Cup 4.79 Bowl 5.99

Jose's Famous Chicken Soup

Jose's Grandmother's famous Tijuana two-step Chicken Soup. Extra Hot & Spicy and served with warm Flour Tortillas. Cup 4.79 Bowl 5.99

ENCHILADAS

Enchiladas Suizas

Two piping hot tortillas filled with seasoned Chicken and smothered with Tomatillo Sauce. Topped with melted Cheese and Sour Cream and served with Refried Beans and Spanish Rice 11.99

Seafood Enchiladas

Scallops, Shrimp and Crab Enchiladas smothered with Grandma's Hatch Green Chile. Garnished with Sour Cream and Avocado, served with Refried Beans and Spanish Rice 13.99

Cream Cheese & Chicken Enchiladas

Two Corn Tortillas filled with lightly seasoned Chicken and smothered with Jalapeno Cream Cheese Sauce. Served with Black Beans and Spanish Rice 10.99

BOTANAS

Fresh Guacamole

(Made Hourly!) Fresh, ripe Avocados blended with Tomatoes, Onions & fresh Lime Juice. Served with homemade Flour Tortilla Chips. Medium 6.99 Large 9.99

Hatch Green Chile Queso Dip

Homemade, finished with Cotija Cheese, Cilantro and Valentina Sauce 7.99

Macho Nachos

Corn Tortilla Chips loaded with Refried Beans, Queso Sauce, Mixed Cheese, Pico de Gallo, Black Olives, Guacamole and Sour Cream. 9.99 With Ground Beef 10.59 Chicken or Carnitas 10.99

Queso Fundido

A delicate blend of Poblano Chiles and Onions blended into Vegetarian Chile Verde and Jack Cheese. Made to order and served in a Flour Tortilla Bowl with warm Flour Tortillas 8.99 With Ground Beef, Chorizo or Carnitas 9.99

Quesadilla

Piping hot Tortilla filled with melted Cheese and Sausage. Served with Sour Cream, Pickled Jalapeños and Pico de Gallo 8.99 With Vegetables 8.99 Chicken or Steak 9.99

Mexican Eggrolls

Crispy fried Eggrolls stuffed with Cheese, Jalapeños, Chicken and Lettuce. Served with Queso Sauce. 7.99

Salsa Fresca Available

Fresh roasted Tomatoes, Jalapeños, Onions and Spices. 1.29

TACOS

All served with 3 Tacos. Served with Spanish Rice and Refried Beans.

Grilled Steak Tacos

Corn Tortillas with Cilantro-Onion Relish and Avocado Crema 11.99

Grilled Chicken Tacos

Warm Flour Tortillas with Salsa Fresca, Lettuce and Cheese 11.99

Grilled Tacos Al Carbon (Steak)

Corn Tortillas with Spices, Pico de Gallo, Cotija and Salsa Fresca 11.99

Grilled Cholos Tacos (Pork)

Corn Tortillas, roasted Pork, pickled Onion, Mexican Potatoes, Cotija Cheese and Salsa Fresca 11.99

Grilled Fish Tacos

Corn Tortillas, blackened grilled Tilapia topped with shredded Cabbage, Pico de Gallo, and a drizzle of Chipotle Sauce. 12.59

Grilled Shrimp Tacos

Corn Tortillas, Chile-Lime grilled Shrimp, Black Beans, shredded Cabbage, Pico de Gallo, Cotija Cheese and Chipotle Sauce 13.99

ESPECIALES LIGERAS

Light Specials

Mama's Skinny Enchiladas

Corn Tortillas rolled with seasoned Chicken and topped with delicious Enchilada Sauce. Served with fat-free Frijoles de la Olla, Spanish Rice and Fresh Fruit 10.99

Vegetable Enchiladas

Corn Tortillas filled with Mushrooms, Onions, Corn, Yellow Squash, Zucchini, Chiles, Bell Peppers, Garlic, Pico de Gallo, Cotija Cheese and Vegetarian Chile Verde. Served with Frijoles de la Olla and Fresh Fruit 9.99

Maribel's Vegetarian Tacos

Selection of Locally Farmed Vegetables, Black Beans, Corn Tortillas, Guacamole, Pico de Gallo, Cotija Cheese and Salsa Fresca. 12.99

ESPECIALIDADES MEXICANAS

Pollo Poblano Rellenos

Crispy Rellenos stuffed with Shredded Chicken, diced Poblanos and Jack Cheese. Smothered with Grandma's Hatch Green Chile and served with Spanish Rice and Refried Beans 11.99

Chicken Taquitos

Corn Tortillas rolled with seasoned Chicken, fried golden crisp and smothered in your choice of sauce. Topped with Guacamole and Sour Cream, served with Spanish Rice and Refried Beans 12.99

Blue Corn Taquitos

Tender shredded Beef rolled into Blue Corn Tortillas, fried to perfection and smothered in your choice of sauce. Served with Black Beans and Spanish Rice, garnished with Guacamole and Sour Cream 11.99

Authentic Chile Rellenos

Two fresh whole Green Chile Peppers, stuffed with Jack Cheese, wrapped in whipped Egg Batter and smothered in Grandma's Hatch Green Chile. Served with Refried Beans and Spanish Rice 10.99

Tamale Plate

Made fresh in Jose's kitchen, light and fluffy Beef Tamales smothered in Grandma's Hatch Chile Verde and Cotija Cheese. Served with homemade Spanish Rice and Refried Beans 10.99

Camarones a la Diabla

Sautéed Gulf Shrimp with Jalapeños, Chorizo, Tomatoes and Onions in a Chile Tomato Red Sauce. Served with Spanish Rice, Black Beans and a Flour Tortilla 16.99

* Carne Asada

A fire-grilled steak prepared Mexican style with Grandma's Hatch Green Chile. Served with a Cheese Enchilada, Refried Beans, Spanish Rice and a warm Flour Tortilla 16.99

Carnitas Chile Verde

Coca Cola and Orange marinated slow roasted Pork smothered in Grandma's Hatch Green Chile. Served with Spanish Rice, Refried Beans and warm Flour Tortillas 11.99

FAJITAS DE MEXICO

We are proud to serve the best Authentic Fajitas

Chicken 15.99 • Steak 16.99 • Carnitas 15.99 • Portabello Mushroom 14.99 • Shrimp 17.99 • Trio 17.99

Marinated in Jose's Special Fajita Sauces and served sizzling with fresh Bell Peppers and Onions. Garnished with Guacamole, shredded Cheese, Sour Cream and hot Flour or Corn Tortillas, and served with Refried Beans or Fat-Free Frijoles de la Olla. Vegetable, Shrimp and Trio Fajitas are served on a bed of garden blend fresh Vegetables.

COMBINACIONES

Served with Refried Beans and Spanish Rice. No substitutions, please.

- Cheese Enchilada & Beef Taco 8.99
- Two Beef or Two Cheese Enchiladas or one of each 9.59
- One Beef Burrito, One Gringo Relleno 9.99
- Beef Burrito, Cheese Enchilada & Chicken Taco 10.99
- Guacamole Tostada, Gringo Relleno 10.99
- Blueplate Special: Smothered Bean Burrito, Beef Taco & Cheese Enchilada 10.99
- One Tamale, One Gringo Relleno & One Beef Taco 11.99
- Enchilada Ole: One Ground Beef, One Chicken & One Cheese Enchilada smothered with Tomatillo, Enchilada & Queso Sauces and topped with Sour Cream 11.29
- Gringo Plate: Two Gringo Rellenos smothered in Queso Sauce & One Ground Beef Taco 10.99
- Gringo Relleno & Cheese Enchilada 9.99
- Taco Plate: Two Tacos (Shredded Beef, Ground Beef or Chicken) served with a side of Salsa Fresca 9.59
- Ground Beef Combo: A Taco, Burrito & Enchilada all on one plate for Ground Beef Lovers 11.99

BURRITOS OLÉ

Burrito Grande

A large Flour Tortilla filled with your choice of tender Chicken or Shredded Beef and Refried Beans. Smothered with your choice of sauce and melted Cheese 9.99

Quesarita

Giant Burrito filled with mildly seasoned Ground Beef. Smothered in Hatch Queso and topped with Lettuce, Cheese and Tomato 10.99

Picadillo Burrito

Ground Beef, Potatoes, grilled Onions, Tomatoes and Jalapeños wrapped in a Flour Tortilla and smothered with Grandma's Hatch Green Chile and melted Cheese 10.99

Fajita Burrito

Marinated strips of Chicken or Steak sautéed with Onion, Green and Red Peppers, then wrapped in a large Flour Tortilla with Refried Beans and smothered with Grandma's Hatch Green Chile. Chicken 11.99 Steak 12.99

Fiesta Americana Burrito

Large Flour Tortilla filled with Rice, Shredded Beef or Chicken, smothered with your choice of sauce, then topped with melted Cheese. Served with Guacamole and Sour Cream 11.99

O'Shea's Burrito

Giant Burrito filled with homemade Refried Beans and seasoned Pork, then smothered in O'Shea's Sauce and Jack Cheese. Served with Sour Cream 11.99

Burro de Reina

Spiced rubbed Chicken, caramelized Onions, Black Beans and roasted Poblano Peppers. Topped with Tomatillo and Cream Cheese Sauce, Cotija and pickled Onions. 12.99

Famous Garbage Burrito

A colossal Burrito filled with everything! Beef, Chicken, Pork, Refried Beans and Rice. Topped with three sauces, covered with Lettuce, Tomato, Cheese, Guacamole and Sour Cream. So large that some of it will definitely end up in the garbage 15.99

SIDES

Salsa Fresca 1.29
Sour Cream 1.29
Guacamole 1.99

JOSE'S FRESH HOMEMADE SAUCES

Made Fresh Daily

Chile Verde

Diced lean Pork sautéed with Mild Chile Peppers, Tomatoes and Spices

Hot Chile Verde

Traditional homestyle Chile with Hot Chile Peppers, diced lean Pork, Tomatoes and Spices

Half & Half

Half Chile Verde and half Hot Chile Verde

Green Chile Queso

A new blend of Cheese, Peppers, Tomatoes and Spices

Tomatillo Sauce

Tangy sauce made from Mexican Green Tomatoes with Herbs and Spices. Vegetarian

Vegetarian Chile Verde

Mild Chiles, Vegetables and Spices. Vegetarian

Enchilada Sauce

A red sauce made from a blend of Mild Chiles and Spices

O'Shea's Sauce

Jose's special blend of Tangy Tomatillo and Hot Green Chile sauces

Cream Cheese Sauce

A rich Cream Cheese sauce blend of Jalapeños and Mexican Spices

Grandma's Hatch Green Chile

One of the staff's favorite sauces. Made with roasted Hatch Green Chiles, roasted Tomatoes, diced lean Pork and Spices

Gluten-Free

Vegetarian

NOTICIAS

All of our food is made fresh daily. We do not use any preservatives, and our Chef takes great pride in buying only the finest meat and produce. We proudly feature no trans-fats in any menu item. Please - No Checks! Please pay your server. We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. Jose's Famous T-shirts and other collectibles are available in the lobby. Dining Room Cafe open daily from 11am to 11pm, Monday through Thursday. Open 11am to 12am Friday and Saturday. Open Sunday 11am to 10pm. We appreciate your patronage. Since Jose O'Shea's is locally owned and operated, we are concerned with your comments and suggestions. Please place your feedback in our suggestion box located at the front of the restaurant. Our continued success depends on your enjoyment!

WEEKDAY LUNCH SPECIALS

Served Monday - Friday 11am - 3pm

Combo # 1

Cheese Enchilada & Beef Taco 7.99

Combo # 2

Two Beef or Two Cheese Enchiladas, or one of each (1 Beef, 1 Cheese).

Served with Refried Beans and Spanish Rice 8.59

Combo #6 (Blueplate Special)

Smothered Bean Burrito, Beef Taco & Cheese Enchilada 9.99

Soup and Salad

Bowl of Tortilla, Jose's Chicken Soup or Chile Verde

served with a Mixed Green Salad 7.99

The Original Chimichanga

A Shredded Beef Burrito, golden fried to crispy perfection and smothered in your choice of sauce and melted Cheese.

Served with Sour Cream, Spanish Rice and Refried Beans 9.99

Chicken Chimichanga

A golden fried seasoned Chicken Burrito smothered in your choice of sauce and melted Cheese. Served with Sour Cream, Spanish Rice and Refried Beans 9.99

Burrito Grande

A large Flour Tortilla filled with your choice of tender Chicken or Shredded Beef and Refried Beans. Smothered with your choice of sauce and melted Cheese 9.59

O'Shea's Burrito

Giant Burrito filled with homemade Refried Beans and seasoned Pork then smothered in O'Shea's Sauce and Jack Cheese.

Served with Sour Cream 9.99

Quesarita

Giant Burrito filled with mildly seasoned Ground Beef. Smothered in Queso Sauce and topped with Lettuce, Cheese and Tomato 9.59

Cream Cheese & Chicken Enchiladas

Two Corn Tortillas filled with lightly seasoned Chicken and smothered with Jalapeño Cream Cheese sauce.

Served with Black Beans and Spanish Rice 9.99

Value-Sized Fajitas de Mexico

Chicken, Steak, Carnitas or Vegetables served sizzling with Spanish Rice, Refried Beans, shredded Cheese, Lettuce and Tomato and warm Flour or Corn Tortillas 9.99

Two Grilled Chicken Tacos

Warm Flour Tortillas with Salsa Fresca, Lettuce and Cheese.

Served with Spanish Rice and Refried Beans. 9.59

SATURDAY & SUNDAY SANGRIA BRUNCH

Served Saturday & Sunday 11am-3pm featuring one glass of complimentary Sangria and tables set up with Fresh Fruit, Mexican Pastries and Cakes.

* Huevos Rancheros

Soft Corn Tortillas with Refried Beans, two Eggs and smothered in your choice of sauce. Served with Spanish Rice and Mexican style Potatoes 10.99

* Huevos Carnitas

Tender chunks of Pork with grilled Onions, Eggs and Grandma's Hatch Green Chile. Served with Refried Beans, Mexican style Potatoes and Flour Tortillas 11.49

* Mexican Skillet

Mexican style Potatoes sautéed with Chicken or Chorizo, topped with two Eggs and your choice of sauce. Served with Flour Tortillas 11.59

* Eggsadilla

Scrambled Eggs, Cheddar Cheese, Jalapeños, Green Onions and Tomatoes folded in a Flour Tortilla. Served with Pico de Gallo and Mexican style Potatoes 10.99

* Breakfast Burrito

Scrambled Eggs with Chorizo, fresh Bell Peppers, Onions and Mexican style Potatoes, rolled in a Flour Tortilla and smothered in your choice of sauce 11.59

* Busted Yolk Black Bean Tacos

Egg, Chorizo, Pico de Gallo, Mixed Cheese on Corn or Flour tortillas. Served with Mexican style Potatoes 11.59

* Mexican Benedict

Two poached Eggs served on toasted English Muffins with Chorizo Sausage and topped with your choice of sauce and served with Mexican Potatoes 11.59

* Avocado Omelet

Fresh slices of Avocado inside a fluffy omelet and smothered in your choice of sauce and Cheese. Served with Mexican style Potatoes and Flour Tortillas 10.99

These items are only available during Saturday & Sunday Brunch

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request.