

EL EL FRIJOLES, Mexican Food

Antojitos & Ensaladas

Chips and Salsa \$3.95

A basket of tortilla chips and a selection of today's fresh salsa from our Salsa Bar (free refills!)

Guacamole and Chips \$9.95

A half-pint of our simple, fresh & delicious guacamole, made only with creamy avocado, fresh lime juice, white onion, cilantro and kosher salt. Served with a bottomless* basket of chips and a visit to our salsa bar

Nachos \$9.95

A big plate of crispy corn tortilla chips layered with black beans and topped with melted cheese, our house salsa, our fresh guac and crema

Add Chicken, Carne Asada or Carnitas \$12.95

Special Salad of the day

Local greens, tossed with fruit, nuts, cheese and more! It's different every day... \$10.95

Add Chicken, steak, pork or veggies \$14.95

Cabbage Ensalada de la Paz \$8.95

Lime-marinated shredded cabbage tossed with tomatoes, cilantro, onion, kosher salt & jalapeños. Served with chips or house-made corn tortillas and topped with a dollop of fresh guacamole

*Metaphorically bottomless, free refills...

Sides

Fresh Salsa 1/2 Pint \$ Market

We make a variety of fresh salsa every day- there is something for every taste!

1/2 Pint \$5.00

1 Pint \$9.00

Guacamole

Black Beans

Our beans are grown locally, and we cook them from scratch every day. Add cheese or crema if you like!

4 oz. \$2.00

1/2 Pint \$4.00

1 Pint \$9.00

Mexican Rice

Tasty, simple rice cooked in our own house-made stock

4 oz. \$2.00

1/2 Pint \$4.00

1 Pint \$9.00

Para los Niños

For those small in stature, and less adventurous of palate, or those just hankering for a simpler, lighter meal

Mini Burrito \$5.00

Choose your kid's favorite choices of rice, beans, cheese and chicken. No salsa or crema here!

Kid's Quesadilla \$5.00

Just a grilled cheese, unadulterated by sour cream or guacamole. Plain and simple as can be!

PB&J Quesadilla \$5.00

Surprisingly delicious! Creamy peanut butter with Nervous Nellie's strawberry jam

Flour Tortilla \$1.75

Simple and delicious, warmed on the grill, maybe with a little butter?

We'd appreciate it if you'd tell your friends about us!

Some of Our Fillings

Choose from our rotating selection of fillings for your Tacos, Burrito/Bowl, Quesadilla or Nachos (in which case it is really more of a topping....)

Check the board for today's offerings!

Bean & Cheese

Our famous organic black beans cooked with jalapeño chilies, onions and a touch of cumin, with lots of melty cheddar cheese

Rajas y Papas

Zippy, roasted poblano chilies and potatoes baked with cream and chèvre

Grilled Veggies (Daily)

Mixed, fresh veggies, marinated and grilled.

Changes every day, depending on what we grow in our garden or find at the farmers market

Pollo Cocido

All-natural chicken, braised with fresh lime juice, garlic and chiles

Carnitas

Slow-braised, shredded pork with chilies, onions, citrus and spices. Juicy, a little spicy, and super tasty

Carne Asada

Char-grilled, all-natural beef flank steak seasoned with fresh lime juice, sea salt and spices. Beef, salt, lime.....yum

Spicy Lobster available as Taco/Burrito only

Our house special! Maine lobster, sautéed in an achiote garlic butter. It's totally lobsteriffic!

Dessert

Ice Cream Waffle cone or a cup \$5.00

We scoop a selection of the finest, regionally-produced ice creams available. Check the board for today's flavors

Ice Cream Sandwich \$6.00

House-baked chocolate-chipotle cookie filled with creamy vanilla ice cream

Ice Cream Float \$6.00

We make a variety of delicious and innovative floats- check the board for today's choices

Baked Goods

Check the counter for today's selection

Goodies

T-shirts \$18.00

High-quality, 100% cotton. Send us a photo of yourself sporting your shirt in front of a world-famous landmark, and we'll feed you a free burrito!

Hats \$16.00

Washed cotton with embroidered El El logo

Enameled Pins \$12.00

Stickers \$1.50

Let your freak flag fly!

There may be **nuts** everywhere, be careful!

Burritos/Bowls

A grilled, 12" flour tortilla topped with melty cheese and wrapped around organic black beans, Mexican rice, crema and our fresh House salsa.

Served with chips and a trip to our salsa bar

Bean & Cheese \$5.95

Or add your choice of fillings:

Grilled Veggies \$7.95

Rajas y Papas \$7.95

Pollo Cocido \$7.95

Carnitas \$7.95

Carne Asada \$9.95

Spicy Lobster \$ Market

Quesadillas

A large flour or 4 corn tortillas (add \$1.50) filled with cheese and grilled to toasty perfection. Topped with fresh guacamole and crema

Melty Cheese \$8.95

Or add your choice of fillings:

Veggies, Chicken or Pork \$10.95

Carne Asada (steak) \$12.95

Tacos

Three fresh, house-made corn tortillas topped with your choice of a filling, a pile of tangy & crispy cabbage Ensalada de la Paz, rich crema and our fresh guacamole. Served with local, organic black beans & seasoned Mexican rice

Bean & Cheese \$9.95

Grilled Veggies \$10.95

Rajas y papas \$10.95

Pollo Cocido \$10.95

Carnitas \$10.95

Carne Asada \$12.95

Spicy Lobster \$ Market

Beverages

Agua Fresca \$3.00

House-made, from a selection of delicious and unusual fruits, flowers or herbs with a little sugar

Horchata (House-Made) \$3.00

Delicious Mexican-style rice & almond drink made with vanilla and a hint of cinnamon

Best-ever Iced Coffee \$3.00

Our special blend, served with heavy cream

Iced Teas \$3.00

Freshly brewed & unsweetened— fruity/herbal or black tea

Soft Drinks - cans \$1.50

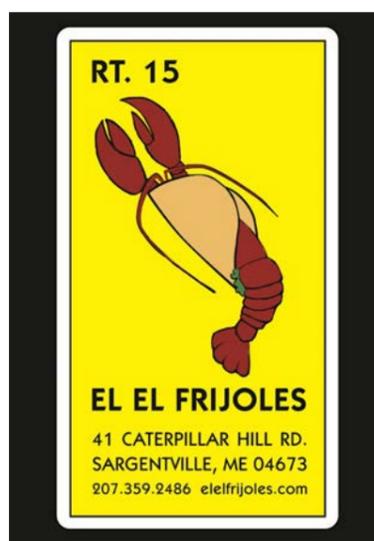
Soft Drinks - bottles \$2.50

Organic Milk - white/chocolate \$2.50

Check the tubs:

Sugar-free (diet/seltzer) stuff is on the left, the super sweet stuff is on the right!

We happily accept:
Cash, M/C & Visa, ATM, Checks, Trade or Barter



We make pretty much everything on our menu from scratch, every day and we strive to use as many local and/or organic ingredients as we can find.

Most of our items can be modified to accommodate your dietary neuroses, allergies or issues, just ask!

Why are we all here?

Back in 2006, we had an idea that began as a sort of performance art piece- Build a taqueria, based on an amalgamation of our favorite Bay Area taquerias, but open it in our beloved Village of Sargentville, out in the middle of nowhere. We'd make real food, by hand, We'd exceed expectations and do it all in an interesting and entertaining fashion that would hold our interest for the long term. We embraced the Farm-to-Table concept years before it was "on trend", and were making Instagram-worthy plates of food long before people were obsessively photographing their meals. Our background in the arts and decades of various work experiences perfectly prepared us for this vocation. Years of customer service and specialty retail taught us to be gracious, to value and respect our customers, our employees, our suppliers and our community. 10 years in gourmet seafood and catering taught us about freshness and flavors and efficiency. Our lifetime in the fine arts informs our embodiment of design and aesthetics as a guiding principal in everything we do. Frequent mis-steps, hard-learned lessons and time-honed wisdom have made us humble and has kept us entertained. Every day, we do what we do because we're driven to share our passion, our ideas and our vision with the people of the Blue Hill Peninsula.

It's possible you'll have some issues with how we do things here. Please remember, as a year-round business in a rural community, there are a lot of variables inherent in our operation. We are not like other restaurants! It may seem unbelievably crowded in our summer parking lot, and our seating options are few in the winter, and we really won't take your order by phone during peak season! We are focused on making your experience as enjoyable and fulfilling as possible, while keeping our business a viable and thriving part of our community. Sometimes, we serve all the food we can make, and sometimes we have a hard time obtaining the ingredients we need. Just know that we are deliberate in our quest to offer you the finest culinary experience possible while supporting our employees, our suppliers and our community.

We're proud to serve high-quality food that is tasty, innovative, healthy and nutritious.

We believe that our community deserves involvement, support and participation from us all. As a local business, we strive to generate and distribute support for a wide variety of local initiatives, and we invite you to share in these opportunities.

Please let us know if you have any questions or comments, and thanks for playing!

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41 Caterpillar Hill Rd (Rt.15) Sargentville, ME 04673

Our summer hours are: Wednesday-Saturday 11am. to 8pm.

207.359.2486