



authentic tex-mex & cajun cookin'

Most claim to be authentic and some even strive to be. Jose Creole was.

For us (Jose's descendants) it means creating our dishes from scratch using the freshest ingredients available. It means making your tortillas to-order, fresh guacamole made throughout the day, and making all of our own sauces and dressings from scratch. Our fish, chicken, and beef are delivered fresh and never frozen. We cook over mesquite logs shipped from Texas.

All of this is done with you in mind and accompanied by service that is caring and genuine without being stuffy. So sit back and enjoy some of what made Jose famous.



GOOD Eats

MARGARITAS

MADE WITH 100% FRESH LEMON & LIME JUICES

MARGARITA GRANDE

100% AGAVE tequila with triple sec, fresh lemon and lime juices,
served on the rocks 10.00

STRAWBERRY MARGARITA GRANDE

Real strawberries blended perfectly with our Jose’s Margarita
Served on the rocks 11.00
Served “NEW ORLEANS STYLE” with Cointreau 12.00

GRAND PLATA MARGARITA

100% AGAVE tequila with Grand Marnier and fresh lemon and lime
juices..... 12.00

1800 MARGARITA

1800 Silver with Cointreau and fresh lemon and lime juices..... 12.50

HORNITOS MARGARITA

Sauza Hornitos Reposado with Grand Marnier and fresh lemon and
lime juices..... 12.50

JOSE’S FROZEN MARGARITA

Refreshing frozen margarita made with tequila, triple sec and fresh
lemon and lime juices, blended to perfection..... 8.00

FROZEN STRAWBERRY MARGARITA

Real strawberries blended perfectly with our Jose’s
Frozen Margarita 9.00
Served “NEW ORLEANS STYLE” with Cointreau 10.00

SPICY MARGARITA

100% AGAVE tequila serrano pepper infused, with triple sec, fresh
lemon and lime juices 11.00

DON JULIO BLANCO MARGARITA

Don Julio Blanco with Cointreau and fresh lemon and lime
juices..... 15.00

SIPPING TEQUILAS

 **DON JULIO AÑEJO** 14.00

 **DON JULIO 1942** 20.00

ICE COLD BOTTLED BEER

Corona Extra • Corona Light • Modelo Negra • Modelo Especial..... 6.00

BEVERAGES

Coke • Diet Coke • Sprite (Free Refills) 2.98
Iced Tea (Free Refills) 2.98
Fresh Lemonade (Free Refills) 3.25

WINE

	Glass	Bottle
CABERNET SAUVIGNON		
J. Lohr <i>California</i>	12.00	33.00
PINOT GRIGIO		
Chloe <i>Italy</i>	12.00	33.00

SANGRIA

Made in house with fresh squeezed OJ and Grand Marnier.
On the rocks..... 10.00

APPETIZERS

CAJUN

CAJUN POPCORN

Shrimp fried, spiced with Cajun seasonings and served
golden brown with our own Bayou sauce 8.87

CAMPTOWN SHRIMP

Shrimp steeped in a hearty New Orleans style sauce and accented
with Modelo Negra beer. Reduced to a spicy, rich, brown sauce, it is
then placed atop a grilled French baguette with an extra piece to dunk
with 9.96

BLACKENED CHICKEN FINGERS

Using a time-honored Cajun technique, boneless chicken tenders are
marinated, spiced, seared on a cast-iron skillet and served with a Ca-
jun marmalade sauce..... 8.67

CAJUN FRIED BROCCOLI

Fresh broccoli tossed in Cajun batter and lightly fried, accompanied
by Jose’s famous Bayou Sauce for dipping..... 6.96

HOUSE SPECIALTY

Louisiana GUMBO: chicken & sausage
By the cup..... 2.96
By the bowl..... 6.96

MEXICAN

PASTELITOS

Flaky pastries filled with a chicken-cilantro mix. Made in-house
and served with a Chimi Verde sauce 8.98

TEJAS CHICKEN

Chicken tenderloins lightly fried and dipped in our secret Tejas Sauce
accompanied by ranch dressing and celery sticks 8.67

GUACAMOLE

Our own guacamole made from scratch with whole avocados,
tomato, onion, cilantro, and seasoned as in Old Mexico 7.96

QUESO DIP

Hot, spicy cheese dip made with fresh jalapeños, red and green
peppers and diced green chilis 7.87

QUESADILLAS

QUESADILLA

Melted Monterey Jack cheese and salsa, stuffed in homemade flour tortillas..... 11.98

With marinated chicken..... 12.98

With slow cooked pulled beef..... 13.98

With vegetables..... 12.98

FAJITAS

Served with Pico de Gallo • Sour Cream • Shredded Cheese • Choice of Side

STEAK FAJITAS*

Tender skirt steak marinated in a secret blend of spices, grilled over mesquite wood..... 19.98

CHICKEN FAJITAS

Marinated chicken tenders grilled over mesquite wood..... 18.98

HALF & HALF FAJITAS*

Tender skirt steak marinated in a secret blend of spices and marinated chicken tenders grilled over mesquite wood..... 19.00

BLACKENED CHICKEN FAJITAS

Tender marinated chicken tenders, blackened on the outside, spicy and juicy on the inside..... 18.98

CAJUN FAVORITES

FRESH FISH SERVED DAILY

BLACKENED CHICKEN

Our tender marinated breast of chicken, blackened on the outside, spicy and juicy on the inside. Served with Jose’s rice, black beans and a side of Cajun marmalade sauce..... 14.97

BOURBON STREET SHRIMP

Delicately fried seasoned shrimp covered with freshly made Jim Bowie Sauce. Served along side white rice and our delicious blackened broccoli 17.87

SALMON TACOS*

Salmon blackened on a cast iron skillet served in fresh flour tortillas with guacamole, mango salsa and drizzled with chipotle lime sauce. Served with a grilled avocado Three tacos..... 18.94

BLACKENED SALMON*

Cajun spiced fresh salmon fillet, blackened on a cast iron skillet. Served with a grilled avocado, Jose’s rice and black beans. Perfection on a plate 25.87

CARNE ASADA JIM BOWIE STYLE*

Tender skirt steak marinated in a secret blend of spices, grilled over mesquite wood, covered with a secret cream sauce made with fresh herbs. Served over rice with crispy shoestring fries and a grilled avocado..... 25.96

MESQUITE GRILLED

CHICKEN BANDERA

A mesquite grilled chicken breast seared with a kicked-up Chipotle lime glaze. Served with a grilled avocado and crispy shoestring fries..... 16.87

CHIPOTLE SALMON*

A 10 ounce salmon fillet, mesquite grilled Chipotle lime glazed topped with mango salsa. Served with Jose’s rice, black beans and a side of Chipotle lime sauce 25.97

GAUCHO CHICKEN

Tender, marinated chicken breast, grilled over a mesquite wood fire with blackened tomato, and a Chimi Verde sauce with fresh herbs, served with crispy shoestring fries 14.98

SALADS

BORDER CHOPPED SALAD

Chopped lettuce with fresh avocado slices, tomato wedges, mango salsa, two cheeses and toasted ciabatta bread..... 8.75

CAJUN FRIED CHICKEN SALAD

Fresh chicken tenders lightly battered in Cajun spices, then delicately fried and placed on a bed of fresh salad mix, topped with a blend of shredded cheese, tomato wedges and mango salsa..... 10.78

JOSE’S CAESAR SALAD

Crisp Romaine tossed with Caesar dressing, Parmesan cheese, and toasted ciabatta bread 8.75
With Mesquite Grilled or Blackened Chicken..... 12.87

FAJITAS FOR 2*

Tender skirt steak marinated in a secret blend of spices or marinated chicken tenders grilled over mesquite wood chicken.... 36.96
steak..... 38.96

VEGETABLE FAJITAS

Broccoli and vegetables blackened and served fajita style..... 18.98

EL PUEBLO*

Succulent Louisiana Gulf shrimp and your choice of marinated beef or chicken fajitas slowly grilled over mesquite logs to celebrate the big boss's favorite taste combination chicken.... 28.98
steak..... 29.98

All Fajitas and Mexican Specialties
are served with your choice of:

Black Beans & Jose’s Rice,
Black Beans & White Rice,
Blackened Broccoli,
Jambalaya or French Fries

Made from scratch guacamole 1.50 • Sour cream .95

MEXICAN SPECIALTIES

JOSE’S SPECIAL CHICKEN TACOS

Fresh hot flour tortillas stuffed with marinated pulled chicken, shredded cheese and shredded cabbage, with side of pico de gallo and chimi verde sauce. Served with your choice of side

Two tacos..... 9.87
Three tacos..... 11.87

BEEF TACOS DELUXE

Fresh hot flour tortillas stuffed with pulled beef, shredded cheese, cajun onions and topped with bayou sauce, with side of pico de gallo and bayou sauce for dipping. Served with your choice of side

Two tacos..... 11.97
Three tacos..... 13.97

ENCHILADAS

Stuffed corn tortillas baked in cheese and homemade enchilada sauce. Ole! Stuffed with cheese and diced green chilis..... 9.97

Stuffed with tender marinated chicken..... 9.97
Stuffed with Jose’s special pulled beef..... 12.87

BURROS

You choose from our seasoned pulled beef, tender marinated chicken or black beans and we’ll stuff it into a large, fresh flour tortilla, add plenty of cheese and bake it in homemade enchilada sauce 12.96

CORN AND BLACK BEAN EMPANADAS

Four flaky handmade pastries stuffed with seasoned corn, black beans, peppers, fresh cilantro, and Monterey Jack cheese. Served with roasted red pepper sauce 12.98

BAJA SHRIMP TACOS

We delicately fry seasoned shrimp and stuff them into flour tortillas along with shredded cabbage, fresh avocado, pico de gallo and a drizzle of chipotle mayonnaise. Served with crispy shoestring fries

Two tacos..... 11.97
Three tacos..... 15.97

BLACKENED SALMON CAESAR*

Fresh salmon fillet seared with traditional Cajun spices. Served over our Jose’s Caesar salad 17.98

MESQUITE GRILLED FAJITA SALAD*

Marinated chicken or skirt steak, mesquite grilled and placed on top of crisp lettuce with diced tomatoes, shredded cheese and crispy onions chicken.... 13.98
steak..... 16.98

MESQUITE GRILLED SALMON SALAD*

Mesquite grilled salmon fillet on chopped lettuce with fresh avocado slices, tomato wedges and mango salsa. Jose recommends, “try the salmon blackened” 17.98

The following made from scratch dressings are available

Chipotle Lime • Honey Lemon Vinaigrette • Ranch

Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIDE DISHES

Jambalaya	Spicy Cajun style andouille sausage & chicken rice. [Large enough for 2]	2.75
Blackened Broccoli		1.75
French Fries		2.50
Grilled Avocado	with mango salsa	2.75
Black Beans • Jose’s Rice • White Riceeach	1.50
Shredded Cheese		1.50
Pico de Gallo		1.50
Flour Tortillas (4)		1.50
Sour Cream (3 scoops)		1.75

VEGETARIAN

APPETIZERS

CHEESE QUESADILLA	Melted Monterey Jack cheese and salsa, stuffed in homemade flour tortillas.....	11.98
VEGETABLE QUESADILLA	Melted Monterey Jack cheese and salsa with vegetables, stuffed in homemade flour tortillas.....	12.98
GUACAMOLE	Our own guacamole made from scratch with whole avocados, tomato, onion, cilantro, and seasoned as in Old Mexico	7.96
QUESO DIP	Hot, spicy cheese dip made with fresh jalapeños, red and green peppers and diced green chilis	7.87
CAJUN FRIED BROCCOLI	Fresh broccoli tossed in Cajun batter and lightly fried, accompanied by Jose’s famous Bayou Sauce for dipping.....	5.96

SALADS

BORDER CHOPPED SALAD	Chopped lettuce with fresh avocado slices, tomato wedges, mango salsa, two cheeses and toasted ciabatta bread.....	8.75
JOSE’S CAESAR SALAD	Crisp Romaine tossed with Caesar dressing, Parmesan cheese, and toasted ciabatta bread.....	8.75

ENTREES

CORN AND BLACK BEAN EMPANADAS	Four flaky handmade pastries stuffed with seasoned corn, black beans, peppers, fresh cilantro, and Monterey Jack cheese. Served with roasted red pepper sauce	12.98
VEGETABLE FAJITAS	Broccoli and vegetables blackened and served fajita style.....	18.98
BEAN BURRO	Large fresh flour tortilla stuffed with black beans, baked with plenty of cheese and homemade enchilada sauce.....	12.96
CHEESE ENCHILADAS	Stuffed corn tortillas baked in cheese and homemade enchilada sauce. Ole! Stuffed with cheese and diced green chilis.....	9.97



LEGEND OF JOSE CREOLE

Jose Creole. Nobody really knew his real name. But that’s what everyone called the unassuming culinary genius who settled outside Lake Charles, Louisiana after leaving his native Mexico in the mid-1930’s.

Like his ancestors, he was a cook. So, on the outskirts of town, in a cafe the size of a banquet table, he cooked.

And in the heart of the Depression, he thrived. From his tiny kitchen Jose turned out the aromatic delicacies of his native Jalisco. And the people came. He asked them what they liked, what they cooked for themselves. And it wasn’t idle curiosity. Next time they visited, he served it to them, enhanced by his own touches.

In all of America this was the only neighborhood where the tradition of Sunday dinner was happily ignored. Jose was closed on Sunday, but the kitchen was as busy as ever.

Sunday was his day to experiment. He blended, he mixed, he crossed Mexican and Cajun, Creole and Soul. He set tables outside by the kitchen door. When a dish was ready for tasting he rang the bell. Neighbors came, Jose watched intently as they ate. He noted every word, every expression, then sent them home to wait for the next bell.

Such is the legend behind the food you’re about to enjoy. There is something like it everywhere and nothing like it anywhere. It is at one familiar and exotic.

So relax and enjoy. You’re in the company of people who love good times and good food. Everything was fresh in Jose’s day. So everything has to be fresh today. Everything has to be perfect. Because we have to be true to your high expectations. And to the memory of a little man in a little kitchen near the border in South Louisiana.