



PARA PICAR LOS ANTOJITOS

APPETIZERS

PAL SHOW GUACAMOLE LIVE (GF)

Your server makes the traditional guacamole at your table with fresh ingredients: avocado, tomato, onion, cilantro, jalapeño and lime.

Served with fresh tortilla chips.

14

LAS CLASICAS EMPANADAS (V)

2 homemade empanadas stuffed with corn salsa and mozzarella cheese, served on lime mix cabbage, with sour cream and cotija cheese.

13

EL YUCATECO CHICKEN PANUCHO (GF)

2 corn tortillas deep fried, with refried beans, chicken, red pickled onion, cotija cheese, avocado and roasted tomato salsa.

13

LA TAPATIA PORK GORDITA

Handmade tortilla stuffed with pork carnitas, sweet Chile de árbol sauce, onion and cilantro.

13

NACHOS MAMALONES

Homemade corn tortilla chips, white pepper jack cheese sauce, refried beans, tomato, onion, jalapeño, with guacamole on top.

(GF) (V) Plain 13 | Chicken +3

Shrimp +4 | Flank steak +5

LAS DE CULIACAN SHRIMP AGUACHILE (GF)

2 corn tostadas, shrimp, cucumber, red onion, cilantro and avocado, mixed with aguachile sauce.

15

EL DE CANCUN SHRIMP AND MAHI MAHI COCKTAIL (GF)

Shrimp and Mahi Mahi mixed with our house Caribbean cocktail sauce, with tomato, onion, cilantro and avocado, served in a half pineapple bowl.

15



LAS FAVORITAS

ENCHILADAS

LA FAMOSA

CHICKEN ENCHILADA (GF)

Soft corn tortillas stuffed with shredded chicken smothered in creamy guajillo sauce, topped with cotija cheese, onion and served with Mexican rice and refried beans.

LA MICHOACANA

VEGETARIAN ENCHILADA (GF)

Soft corn tortillas fried in guajillo sauce, stuffed with mashed potatoes, cotija cheese, lettuce, tomato, red onion, jalapeño, sour cream served with Mexican rice and refried beans.

LA GRINGA CHEESE ENCHILADA (GF)

Soft corn tortillas in creamy tomatillo sauce stuffed with fresh mozzarella cheese, topped with red onion, peppers, served with Mexican rice and refried beans.

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LUNCH 2 piece 14

DINNER 3 piece 16

LAS VERDES

SALADS

Chicken +3 | Shrimp +4 | Steak +5

TACO SALAD

Mixed lettuce with cilantro vinaigrette, black beans, tomato, green onion, jalapeño, cheddar cheese, sour cream and diced avocado. Served on flour tortilla chips.

13

BURRO SALAD

Mixed lettuce with cilantro ranch, white beans, crispy bacon, hard-boiled eggs, diced avocado, cheddar cheese, diced red onion and cherry tomatoes, topped with crispy corn tortilla strips.

14

CORN SALAD

Wedge iceberg lettuce, grilled corn, cherry tomato, red onion, cucumber, cilantro and cotija cheese, with lime garlic aioli.

13

MEXICAN CAPRECE SALAD

Grilled zucchini, eggplant, fresh mozzarella cheese, tomato, avocado, cilantro pesto and balsamic reduction.

14

LOS DE LA CALLE

TACOS

All tacos come with Mexican rice and charro beans

EL CLASICO PORK PASTOR

Flour tortillas, marinated pork adobo, mozzarella cheese, grilled pineapple, onion, cilantro and sweet Chile de árbol salsa.

EL DE SINALOA FISH TACO (GF)

Grilled mahi mahi, chimichurri dressing, soft corn tortillas and mixed lime slaw.

EL DE BAJA SHRIMP TACO

Beer battered tempura jumbo shrimp, deep fried on soft corn tortillas, coleslaw mix and Baja sauce.

EL CHILANGO (STEAK TACO) (GF)

Grilled flank steak on soft corn tortillas, pico de gallo, melted cheese and avocado salsa.

EL DE PAPA VEGETARIANO (GF)

Crispy corn tortillas stuffed with mashed potatoes, lime slaw, sour cream, cotija cheese and jalapeño sauce.

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LUNCH 2 piece 14

DINNER 3 piece 16

LOS DE LA CASA BURRO

BURRITOS

EL DE SONORA BEEF BURRITO

12-inch flour tortilla, grilled flank steak, melted mozzarella cheese, refried beans, Mexican rice, covered with guajillo sauce, sour cream.

17

EL CHAPERON PORK BURRITO

12-inch flour tortilla, pork carnitas, melted mozzarella cheese, refried beans, Mexican rice, covered with creamy tomatillo sauce and pickled red onion.

15

EL GUERO CHICKEN BURRITO

12-inch flour tortilla, shredded chicken, melted mozzarella cheese, refried beans, Mexican rice, topped with pepper jack cheese sauce.

15

(GF) Gluten Free (V) Vegetarian

LAS TORTAS SANDWICHES

LUNCH ONLY

VEGETARIAN TORTA

Pita bread, grilled eggplant, grilled zucchini, grilled onion, avocado slices and cilantro ranch.

15

TORTA AHOGADA

Onion bun, pork carnitas, pickled red onion and covered with special red guajillo sauce.

15

CHEESE STEAK TORTA

Hoagie bun, deep fried in special batter, marinated flank steak, onion and mixed bell peppers, topped with pepper jack cheese sauce.

15

AUTHENTIC MEXICAN DINNER ENTREES

EL MEXICANO CHILE RELLENO (V)

Roasted poblano pepper, stuffed with fresh mozzarella cheese, deep fried in classic batter, covered with red tomato sauce, sour cream and cilantro, served over Mexican rice.

19

EL MAYITA POLLO PIBIL (GF)

Roasted half chicken with orange annatto, red pickled onion served with sliced baked potato and grilled vegetables.

21

EL CLASICO POLLO CON MOLE

Roasted half chicken in a thick traditional mole sauce served with Mexican rice and fried bananas.

21

EL FAVORITO SHRIMP AND SCALLOPS TEQUILA

Jumbo shrimp and scallops in creamy sauce, flamed with tequila, onion, parsley, served with garlic mashed potatoes and asparagus.

23

EL DEL RANCHO BARBACOA LAMB CHOPS (GF)

Charred lamb chops in juicy Mexican guajillo served with garlic mashed potatoes and grilled vegetables.

27

EL DEL JEFE POLLO FUNDIDO

Grilled fajita chicken, bacon and cheddar cheese wrapped in flour tortilla smothered with pepper jack cheese sauce.

19

(GF) Gluten Free (V) Vegetarian

EL COSTENITO HALIBUT TIKIN XIC (GF)

Halibut fillet in citrus annatto over lime slaw, served with grilled vegetables and sliced baked potatoes.

28

EL NAYARITA WALLEYE SARANDEADO (GF)

Pan-fried walleye marinated in sarandeado sauce with grilled vegetables and sliced potatoes.

25

PAL GRINGO MEXICAN ALAMBRE (GF)

Your choice of fajitas with mixed bell peppers, onions, bacon, chorizo, melted cheese, flour tortillas, served with Mexican rice and charro beans.

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Vegetarian 18 | Chicken 19

Shrimp 20 | Steak 21

EL TEXANO GREEN CHILI PORK

Roasted pork in juicy Anaheim green chili sauce, melted cheese, red pickled onion, served with Mexican rice, charro beans and flour tortillas.

19

EL DE LA CASA BEEF BRISKET (GF)

Our especial 10 oz cut of beef brisket slow roasted for 24 hours, smoked with a special dry rub marinade, served with chimichurri sauce, corn on the cob and garlic mashed potatoes.

24

EL MERO MERO MEZCAL RIB EYE (GF)

For the King! 10oz rib eye cooked on a rock salt platter and finished with a flamed mezcal at your table. Served with grilled vegetables and sliced baked potatoes.

32



UN BUEN FINAL DESSERTS

FLAN NAPOLITANO

Dark chocolate, creamy flan and mezcal caramel.

8

TRES LECHES

Three-milk cake layered with butter cream.

8

MEXICAN CREPES

Chocolate sauce, sweet cream with rum and pecans.

8

CHILDRENS MENU

\$9.99 - Comes with Drink and Fries

I Don't Know

Mac-n-cheese with a side of Mandarin orange slices.

I Want to Go Home

Chicken tenders.

I'm Tired

Corn dog.

I Don't Want That

Quarter-pound hamburger on a brioche bun.

I'm Not Hungry

Mozzerella cheese quesadilla with flour tortillas.

Add Chicken +2 or Beef +3

