

## APPETIZERS

**unholy guacamole** Made fresh at your table -10

**paco's chili** \*no beans cup 4 | bowl 6

Topped with Texas Longhorn cheddar. this true original gets garnished with sour cream and fresh scallions

**chili con queso** sm 6 | lg 8

Creamy cheeses melted with roasted green poblano chiles

add: Grilled chicken or Paco's ground beef / \$1



## SOUP & SALAD

**chicken tortilla soup** cup 3 | bowl 5

Made with poached chicken, carrots, tomatoes, potatoes and chilies. Garnished with cilantro, avocado, jalapeño, lime and tortilla strips

**fiesta bowl**

No tortilla! Layers of cabbage, red rice, black beans, corn, pico de gallo, mixed cheese & avocado with sour cream

Grilled Salmon \$17 Grilled Shrimp \$14

Grilled Chicken \$13.5 or try Roasted Brisket \$16

**chopped salad** -7

Romaine, chopped tomato, jicama, sweet onion, avocado, scallions, garbanzo beans, cucumbers, corn, roasted red peppers and queso fresco tossed in a chipotle ranch dressing

Add:\*Grilled Salmon \$8 Grilled Shrimp \$6 \*Fajita Steak \$8 Fajita Chicken \$4 or try Roasted Brisket \$7

**too big taco salad** -10

Crispy flour tortilla triangles, black beans & chili con queso. Romaine, corn, tomatoes & mixed cheese tossed in a creamy chili lime dressing. Topped with seasoned ground beef & garnished with sour cream, pico de gallo and guacamole

**Homemade Dressings:** Chipotle Ranch, Honey Cilantro Lime, Balsamic Vinaigrette, Buttermilk Ranch, Avocado Ranch and Creamy Chili Lime

## FAJITAS

Cooked to order on a wood burning grill. Served with onions, green peppers, choice of beans, lettuce, red rice, pico de gallo, sour cream, guacamole, jalapeños, shredded cheese, Mexican butter and warm flour tortillas

**\*outlaw steak** -15

Grilled marinated skirt steak, zucchini and mushrooms

**alamo chicken** -11

Grilled marinated chicken breast, zucchini and mushrooms

**vegetable** -8

Sautéed spinach, fresh diced tomatoes with zucchini yellow squash, mushrooms and corn

## ENCHILADAS

All enchiladas are corn tortillas filled with cheese served with red rice and your choice of charro, black or refried beans.

**beef enchiladas** -9.5

Packed with seasoned ground beef & topped with chili gravy

**enchiladas de dennis** -9.5

Roasted chicken, fresh spinach & mixed Mexican cheese enchiladas topped with chile con queso, finished with avocado & red pepper crema

## TACO PLATES

Two tacos. Choice of our homemade flour, lettuce cups, crispy or soft corn tortillas. Served with cilantro, red rice and citrus chipotle slaw with your choice of charro, black or refried beans

**paco's taco** 14

A 10-hour slow roasted chili rubbed beef brisket with caramelized onions, queso fresco and chipotle barbecue sauce. Available with or without cabbage

**wood grilled chicken** 11.5

Onions and bell peppers, lettuce, pico de gallo, guacamole and mixed cheeses

**\*wood grilled skirt steak** 15

Onions and bell peppers, lettuce, pico de gallo, guacamole and mixed cheeses

**tanked up** also available grilled 11.5

Masa & beer battered white fish, shredded cabbage, pico de gallo, chipotle crema & Cholula

**shake down shrimp** 12

Crispy shrimp with shredded cabbage, pico de gallo, chipotle ranch and Cholula

**gringo beef** 10

Seasoned ground beef, lettuce, pico de gallo, guacamole and mixed cheeses

**al pastor** 12

Shredded achiote pork, cabbage, and pineapple pico de gallo with a Mexican crema

**lunch plate** 9.5 | 16

Pick one or two tacos from the above list

## DESSERT!

**tres leches**

Light sponge cake soaked in evaporated milk, condensed milk, and heavy cream, topped with toasted creamy whipped meringue



## QUESADILLAS

All quesadillas are served with pico de gallo, guacamole and sour cream

**chicken** -9

With bell peppers, onions, wood grilled marinated chicken breast and mixed cheese

**\*steak** -10

With bell peppers, onions, wood grilled marinated skirt steak and mixed cheese

## SIDES

**\$2** Refried Beans, Red Rice, Black Beans, Citrus Chipotle Slaw, Charro Beans

**\$3** Barbecue Buttered Corn, Fire Roasted Vegetables, Seasoned Fries

**\$4.75** One taco