

MARGARITAS

BY THE GLASS OR LITER ORIGINAL OR FLAVORED,
FEATURING OUR PREMIUM TEQUILA
BANANA MELON MANGO
STRAWBERRY PEACH PINEAPPLE

CADILLAC MARGARITA

FOR THAT LITTLE SOMETHING EXTRA, PREMIUM
TEQUILA WITH GRAN GALA ORANGE LIQUEUR

PACORITA MARGARITA

SUPER PREMIUM HERRADURA TEQUILA, COINTREAU,
TOPPED WITH GRAN GALA ORANGE LIQUEUR

PREMIUM TEQUILA

HERRADURA REPOSADO	HORNITOS REPOSADO
CAZADORES REPOSADO	1800 REPOSADO
MILAGRO REPOSADO	CAZADORES BLANCO
HERRADURA BLANCO	PATRON BLANCO
DON JULIO BLANCO	1800 SILVER
MILAGRO SILVER	TRADICIONAL SILVER
TRES GENERACIONES AÑEJO	PATRON AÑEJO
CAZADORES AÑEJO	HERRADURA AÑEJO
GRAN CENTENARIO AÑEJO	

MEZCAL

AGAVE DE CORTES JOVEN MEZCAL

CERVEZAS IMPORT

DOS EQUIS	BOHEMIA
CARTA BLANCA	NEGRA MODELA
PACIFICO	MODELO ESPECIAL
TECATE	CORONA

DOMESTIC

BUDWEISER	BUD LIGHT
COORS LIGHT	MILLER DRAFT
MILLER LITE	SHARPS



SOFT DRINKS

COKE	LEMONADE
DIET COKE	ORANGE SODA
ROOT BEER	SPRITE

JUICES

ORANGE	APPLE
PINEAPPLE	GRAPEFRUIT
CRANBERRY	

FAJITAS \$23.00

MADE WITH BELL PEPPERS, ONIONS,
TOMATOES, AND PACO'S SPECIAL SAUCE!

INCLUDES RICE, BEANS, GUACAMOLE, AND
TORTILLAS. CHOICE OF BEEF OR CHICKEN

WINES

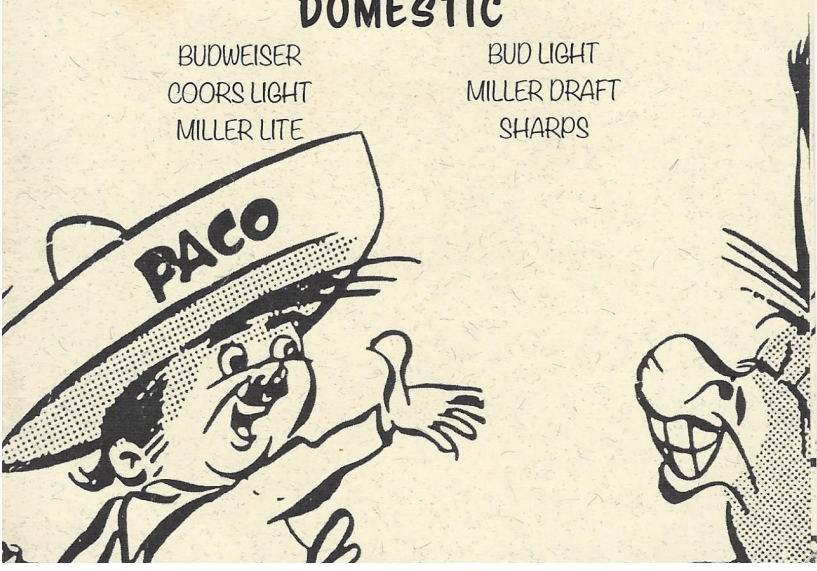
CHABLIS	FETZER CABERNET
FETZER CHARDONNAY	BURGUNDY
FETZER MERLOT	FETZER ZINFANDEL

OR HAVE YOUR FAVORITE COCKTAIL!



DEAR CUSTOMERS,
DUE TO THE LIMITED AMOUNT
OF TABLES AND IN OUR
CONSIDERATION OF OTHERS
WAITING, PACO'S HAS LIMITED
TABLE TIME TO 75 MINUTES.
YOUR COOPERATION IS
APPRECIATED.

SINCERELY, PACO



PARA ABRIR EL APETITO TO WAKE UP YOUR APPETITE

GUACAMOLE CON TOTOPAS

MASHED AVACADO ON LETTUCE TOPPED WITH MEXICAN SAUCE. \$12.00
TOTOPAS ARE SMALL TRIANGLES OF FRIED TORTILLAS.

GUACAMOLE CHICO

SMALL GUACAMOLE

\$8.00

RICO!

QUESO FUNDIDO

\$8.00

A SELECT CHEESE MELTED WITH CHORIZO • SERVED WITH TORTILLAS

NOPALITOS

\$8.75

PIECES OF CACTUS, SERVED WITH TORTILLAS.
SOME PEOPLE PREFER THIS AS A SALAD

ENSALADA - SALAD

\$8.00

MIXED GREEN SALAD
WITH OUR HOUSE DRESSING
OR OIL & VINEGAR DRESSING

CHEF'S Specialty TOSTADA

A COMPLETE MEAL
IN ITSELF!

A CRISP TORTILLA PILED
HIGH WITH BEANS, BEEF
AND MOLE SAUCE, LETTUCE,
AND TOPPED WITH SLICES
OF AVOCADO AND TOMATO

\$15.25

ESPECIALIDADES A la Carte

ENCHILADA, RICE & BEANS \$14.00

... WITH BEEF \$14.00

BEEF TACO, RICE & BEANS \$14.00

CHICKEN TACO, RICE & BEANS \$14.00

CHILE RELLENO, RICE & BEANS \$14.00

CHIMICHANGA, RICE & BEANS \$14.00

A CRISP BURRITO \$14.00

ENCHILADA & TACO
WITH SMALL SALAD \$14.00

BURRITOS

SABROSO!

PACO'S BURRITO

A specially prepared
chile relleno, lettuce, beans
in a flour tortilla and
topped with cheese and
a superb sauce \$15.25

SUPERMEX BURRITO

A BIG BURRITO
FILLED WITH BEEF
AVOCADO, BEANS
& LETTUCE
TOPPED WITH
SPECIAL GREEN
SAUCE AND
MELTED
CHEESE

\$15.25

BEBIDAS - BEVERAGES

SOFT DRINKS

MILK
COFFEE
TEA

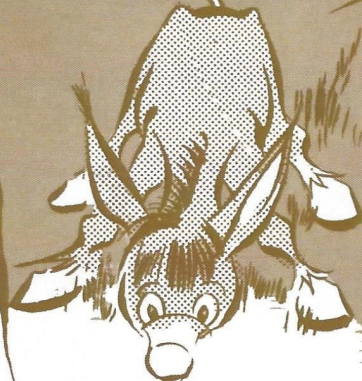
ICED TEA

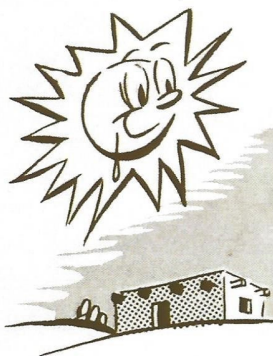
CERVEZAS

MEXICAN AMERICAN

Dessert - Flan \$7.00

ME
GUSTA!





COMBINACIONES MEXICANAS



WE COMBINE THE BEST OF MEXICAN FOOD IN ONE PLATE TO OFFER AN APPEALING AND TASTY DISH. ALL OF THESE PLATES ARE SERVED WITH RICE, BEANS AND TORTILLAS.

1. TWO TACOS
2. TWO TAMALES
3. TWO CHILES RELLENOS
4. TWO ENCHILADAS
5. TAMAL AND TACO
6. TACO AND ENCHILADA
7. CHILE RELLENO AND ENCHILADA
8. CHILE RELLENO AND TACO

MEXICAN COMBINATIONS
\$17.25

9. TAMAL AND ENCHILADA
10. THREE TAQUITOS
11. TWO CHIMICHANGAS
12. CHIMICHANGA AND TACO
13. CHIMICHANGA AND ENCHILADA
14. CHIMICHANGA AND CHILE RELLENO
15. TWO TACOS DE CARNITAS
16. TWO TACOS DE CARNE ASADA
17. TWO TACOS DE COCHINITA PIBIL

PERFECTO!

PLATILLOS NATIVOS ~ NATIVE DISHES

SERVED WITH RICE, BEANS AND TORTILLAS

DE NUEVO LEON

CARNE ASADA..... BROILED STEAK \$21.25

DE SONORA

BISTEK RANGHERO SAUTEED STEAK TOPPED WITH SPECIAL SONORA STYLE STEAK SAUCE \$22.50

DE TAMPICO

CARNE ASADA A LA TAMPIQUEÑA ~ MEAT BROILED THE TAMPICO WAY. SERVED WITH AN ENCHILADA. GARNISHED WITH SAUTEED ONIONS & GREEN PEPPERS \$24.25

DE JALISCO

PLATO DE CARNITAS SLICES OF PORK GARNISHED WITH AND CONDIMENTS \$21.25

DE QUERETARO

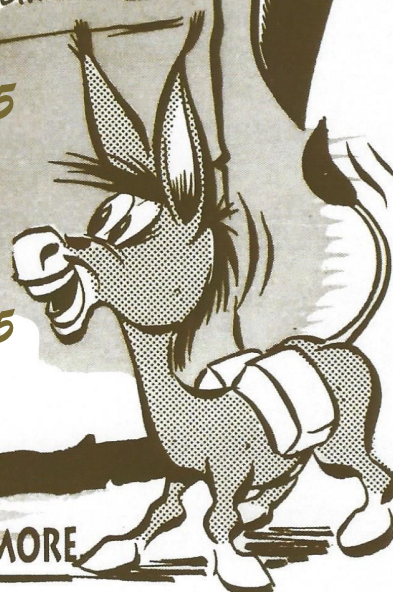
CARNE ADOBADA THIN PORK STEAK MARINATED IN A SPECIAL ADOBO SAUCE \$21.25

DE YUCATAN

COCHINITA PIBIL SERVED WITH RICE AND BEANS, TORTILLAS \$21.25

ESTA PADRE!

15% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE



Platos Regionales

- Shrimp Salad.* - sliced tomatoes, avocado, cheese & choice of dressing. \$25.00
Camarones al Mojo de Ajo. - shrimp with garlic, butter, lemon & white wine \$26.00
Camarones Rancheros. - shrimp with pepper & tomatoes. \$26.00
Enchiladas del Mar - \$21.50
 a mixture of crab, shrimp, scallops & fish

- Ceviche.* \$10.75
Cocktel de Camaron. - shrimp cocktail. \$23.25
Cocktel de Pulpo. - octopus cocktail. \$23.25
Campechana. - mixed cocktail of two. \$23.25

Calamar Steak

- Acapulco.* - with clam sauce and fresh mushrooms. \$23.50
Puerto Vallarta. - exotic combination of mole, shrimp and cactus sauce. \$23.50
Mazatlan. - with shrimp and chippino sauce. \$23.50
Cancun Mojo de Ajo. - garlic, butter, lemon and wine. \$23.50
Mezcal. - tomato, onion, cilantro, tequila, lemon, wine butter and garlic. \$23.50
Oaxaca. - mushrooms, wine, lemon, shallots and butter. \$23.50
Veracruz. - olives, celery, green pepper, tomato, shallots and sherry wine. \$23.50

Pescado (Fish)

- Acapulco.* - with clam sauce and fresh mushrooms. \$24.00
Puerto Vallarta. - exotic combination of mole, shrimp and cactus sauce. \$24.00
Mazatlan. - with shrimp and chippino sauce. \$24.00
Cancun Mojo de Ajo. - garlic, butter, lemon and wine. \$24.00
Filete con Nopalitos. - onions, tomato, cilantro, wine, lemon, cactus & tequila. \$24.00
Pescado Frito. - whole fried fish. \$24.00
Filete a la Veracruz. - sauteed filet finished in sauce. \$24.00
 a tomato and pepper wine.
Pulpo Ranchero. - pieces of octopus cooked in tomato and pepper wine sauce. \$24.00

Extra or split plate charge \$2.00



PACO'S CHOICE

Combination Plate
of Adobada and
Carne Asada
garnished with guacomole
and served with
rice, beans & tortillas

\$22.75

ENCHILAS MEXICANAS MEXICAN SAUTEES

SERVED WITH
RICE, BEANS & TORTILLAS

Steak Picado \$20.00

Chile Verde \$20.00

Chile Colorado \$20.00

