



*North Pacific Mexican Cuisine*



# Drinks

## Aguas Frescas 4.50

- Limonada
- Fresa
- Jamaica
- Horchata
- Cucumber

## Bottomless Soft Drinks 4.50

Fountain drinks and iced tea with unlimited refills.

## Bottled Mexican Coke 3.50

## Kid's Drink 1



# Tequila

*Maestro Dobel Diamante*  
*"Palenque Barrel"*

## Don Julio Añejo

## Tres Generaciones Reposado

## Patrón Añejo

## Cuervo Tradicional

## Herradura Silver

## 1800 Silver



# Cocktails

## Jalapeño Cucumber Martini 11.50

## Piña Colada 11.50

Blue Chair Bay White Rum

## Mangorita 9



## Paloma 9

Mexican tequila-based cocktail with grapefruit juice.

## The Monterrey 9

Flor de jamaica (hibiscus) & vodka.

## Sangria 9

## Horchata Martini 9

## Mango Shots 18.50



Menu prices and items may vary by location. Prices and menu items are subject to change without notice. Please ask your server for a complete list of cocktails, spirits, and wine.



# Margaritas

Available using our top shelf tequila  
*Maestro Dobel Diamante*  
*"Palenque Barrel"*

## Classic Margarita 7.50

## Tamarindo Margarita 10

Sweet and sour tamarind margarita

## Top Shelf Margarita 15.50+

Plus your choice of Tequila

## Margarita Flight 15.50

## Strawberry Margarita 9

## Submarino 15.50

Classic margarita with your choice of beer.

## Chamoy Margarita 10

Mangorita topped with chamoy, a sweet and sour chile sauce, and a mexican candy



# Beers

## Imports 5.50

Tecate  
Dos XX  
Corona Pacifico  
Indio  
Bohemia  
Modelo Especial  
Tecate Light  
Stellas Artois  
Heineken

## Domestics 4.50

Michelob Ultra  
Miller Lite  
Bud Light  
Coors Light  
Shiner Bock  
Budweiser

## Draft Beer 8

Bud Light  
Michelob Ultra  
Dos Equis  
Stella Artois  
Corona  
Negra Modelo



## Michelada +4

Beer prepared with tomato juice, lime juice, and assorted spices. Domestic or Imported beer.



# Starters

## Guacamole *Serves 3-4*

Enticing avocado mixed with freshly cut cilantro and a hint of salt. **14.50**

## Panela Asada *Serves 2-3*

Grilled panela cheese served with avocado and a side of mild tomato salsa. **16**

## Elote Botanero *Serves 3-4*

Four pieces of grilled corn on the cob covered in a tangy cream sauce and queso fresco. **12.90**

## Bocaditos de Machaca

Mexican beef jerky shredded and sautéed with our special recipe, rolled in flour tortillas and served bite-size. Served with refried beans and panela cheese. **24.50**

## El Maleficio

Bay Scallops and shrimp cocktail shot. **9**

## Sombrero Mexicano

Sample the traditional Mexican flavor with bean & Chorizo Sopecitos, chicken flautitas, quesadillas, and empanadas, paired with guacamole and sour cream. **21**

## Aguachile de Ribeye Prime

Sliced 8 oz. USDA Prime ribeye in our house hot aguachile sauce garnished with cucumber, cilantro and red onion. **29.50**

## Choriqueso *Serves 3-4*

Sizzling skillet filled with Muenster cheese and real Mexican style chorizo. Simply delicious. **17**



## Chicharrón de Ribeye

*Serves 3-4*

Crunchy fried ribeye tips served on top of our delicious house guacamole. **25.50**

## Camarones Aguachile

A Mexican Pacific Coast classic. Fresh raw shrimp marinated in lime juice, with red onion, cucumber, and finely grated serrano peppers. **22.50**

## Tostadas de Ceviche de Camarón

Shrimp marinated in lime juice with, tomato, onion, and cilantro. Served on a corn tostada with an avocado layer on top. **(4) Tostadas 23.99**

## Volcanes *Serves 3-4*

Crunchy tostada with our delicious refried beans and beef fajitas topped with a mix of melty and crispy cheese, avocado and our MILD house volcano salsa. **15.90**

## Panchos *Serves 2-3*

Crunchy tortilla chips topped with our beef fajitas, melted Muenster cheese, guacamole, refried beans and jalapeños. **14.50**



## Papitas Endiabladas

*Serves 3-4*

Deviled baby potatoes. Boiled and served with our addictive and spicy red diablo sauce. **9.99**





# Soups

## Caldo Tlalpeño

From Tlalpan, Mexico, this old-fashioned chicken soup has chunky chicken breast, rice, avocado, chickpeas, and a chipotle pepper. **Bowl 14.99 | Lg 12.99**

## Albóndigas de Camarón

Mexican Pacific coast shrimp meatball soup served with a side of white rice. **11**

## Crema Poblana

Poblano peppers based cream soup. Served with corn and tortilla chips. **9**

## Sopa de Tortilla

A Mayan culture recipe. This soup is served over crisp corn tortilla chips, avocado, chipotle pepper and Muenster Cheese. **Bowl 12.99 | Lg 13.99**

# Salads

## Ensalada César

100% fresh romaine lettuce, Caesar dressing, real Parmesan cheese, and croutons. **9 | with chicken +4**

## Ensalada Palenque

Lettuce, tomato, avocado, cucumber, onion, bell pepper and cilantro dressing. **12.50 | with chicken +4**

# Enchiladas

## Enchiladas de Mole

Traditional Central Mexican dish. Soft-rolled corn tortillas filled with shredded chicken, covered with our in-house mole sauce and topped with sesame seeds. Served with traditional white rice and refried beans. **16.50**



## Enchiladas Callejeras

Soft-rolled corn tortillas filled with fresh cheese, diced onion, and a hint of oregano. Smothered in a savory red pepper sauce. Served with refried beans, a toreado pepper and sautéed potatoes and carrots. **16.50**



## Enchiladas Verdes

Soft-rolled corn tortillas filled with chicken guisado and smothered with our zesty tomatillo sauce. Paired with traditional red rice and refried beans. **17.50**

## Vegan Enchiladas

Rolled corn tortillas filled with avocado and sautéed zucchini, corn, anaheim chile, tomato, and onion. Topped with fresh tomato and avocado. Served with beans and sautéed potatoes and carrots. **16.50**





# Parrilladas

## BEEF CUTS

### Parrillada Prime

A combination of USDA Prime and our flavorful Laredo Shrimp. Served with poblano peppers stuffed with beand and cheese. With a side of mexican rice, guacamole, a mix of grilled onions and peppers, salsas, and warm handmade tortillas.

**For Two 71 | For Three 105 | For Four 140**

### Ribeye Steak

Fire-grilled USDA Prime ribeye steak served with tortillas, salsa, grilled onions, bell peppers, and a baked potato or a side of your choice. **8oz 30.50 | 12oz 42.99**

### Fajitas de Res

Premium beef fajitas. Served with enticing guacamole, charro beans and white rice. **30.50**

### Parrillada Classic

Beef, chicken or shrimp. A mix of grilled onions and peppers, salsas and warm handmade tortillas. **For Two 57.99**  
**For Three 85 | For Four 113.90**

### Mar y Tierra Classic

Surf and Turf, premium certified angus beef fajita steak and exquisite shrimp served with a mix of grilled onions and bell peppers, guacamole, traditional white rice and charro beans. USDA Prime ribeye steak and two camarones laredo. Served with a grilled onions and bell peppers , guacamole, traditional white rice and charro beans. **34**

### Caldo de Res

Our exquisite broth, has chunks of beef, green beans, carrots, chickpeas, zucchini, corn and a rich Mexican rice as a side. **19**

### Arrachera

Grilled premium beef fajita steak. Served with charro beans, white rice, and avocado with pico de gallo. **28.90**

### Mar y Tierra Prime

USDA Prime ribeye steak and two Camarones Laredo. Served with a mix of grilled onions and peppers, guacamole, traditional white rice, and charro beans. **36.50**

### Brochetas

Fire-grilled skewered USDA Prime sirloin with onions, tomato, bell peppers and bacon. Served over a bed of our traditional white rice. **29**

### Costillas Palenque

Grilled beef ribs and a side of our old-fashioned charro beans. **Four Ribs 29 | Six Ribs 39**

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



# Tacos

All taco orders include four tacos and charro beans. Choose corn or flour tortillas.

## Don Pancho's Favorite Dish

### Garritas de León

Delight in these one-of-a-kind tacos. Thinly sliced grilled prime ribeye steak tacos. **31.50**

### Carretoneros

Chopped sirloin in a soft corn streetstyle tortilla and topped with fresh cilantro and finely diced onions. **20.50**

### Tacos Gobernador

Shrimp and melted muenster cheese sautéed with onion, tomato and peppers. Paired with avocado slices creating this tempting taco. **22.90**

### Carne Asada

Our fire-grilled sirloin cut steak with just the right amount of seasoning in a handmade tortilla. **20.50**

### Quesadillas

Your choice of fresh flour or corn tortilla, folded in half and filled with muenster cheese. **Cheese only 12**  
**with Beef, Al Pastor or Chicken 17.99**

### Crispy Tacos

Crispy corn tortillas filled with our picadillo (sautéed ground meat). Topped with lettuce, tomato and cheddar cheese. **15.99**

### Tacos Matamoros

Chopped sirloin in a soft corn streetstyle tortilla, topped with real avocado, and panela cheese. **22.90**

### Al Pastor

Nothing says Traditional Mexican food like our Al Pastor Taco. Tender marinated pork in adobo sauce with pineapple strips, creating a unique sweet and sour flavor. **17.50**



# Del Mar

## Fajitas de Camarón

Shrimp fajitas served with grilled onions and bell peppers. Paired with white rice and old fashioned charro beans. **26.99**

## Tilapia Rellena de Camarones

Tilapia fillet stuffed with shrimp, cheese, and covered with Poblano pepper cream sauce, served with white rice and buttery steamed vegetables. **30**



## Pasta Cuchi Cuchi

Spaghetti and shrimp tossed with our creamy in-house Cuchi Cuchi sauce, Poblano pepper strips and kernel corn. **29**

## Camarones Cuchi Cuchi

Fresh shrimp with our creamy Cuchi Cuchi sauce, poblano pepper strips and kernel corn. Served with white rice and buttery steamed vegetables. **30.50**

## Huachinango Frito

Whole pan fried red snapper paired with a side of fresh Palenque salad and traditional white rice. **Market price per ounce.** (Caution: Dish contains bones)

## Camarones Laredo

Five U12 jumbo shrimp stuffed with cheese and jalapeños wrapped in crispy bacon. Served with white rice and buttery steamed vegetables. **34**

## Salmón Atlántico a la Parrilla

Carefully seasoned and charbroiled salmon steak. Served with traditional white rice and steamed vegetables. **29.99**

# Antojitos

## Don Pancho's Favorite Dish

### 🔥 Puntas de Filete al Albañil

Prime sirloin beef tips smothered in a special spicy sauce. Served with white rice and refried beans. **24.50**



## Pollo en Mole

Shredded chicken covered with our house mole sauce and topped with sesame seeds. Served with white rice and refried beans. **19**



## Chile Relleno

Lightly battered Poblano pepper stuffed with beef or Muenster cheese, served with rice and refried beans. Also available with Shrimp and Cheese.

**Picadillo or Camarón 21.99**

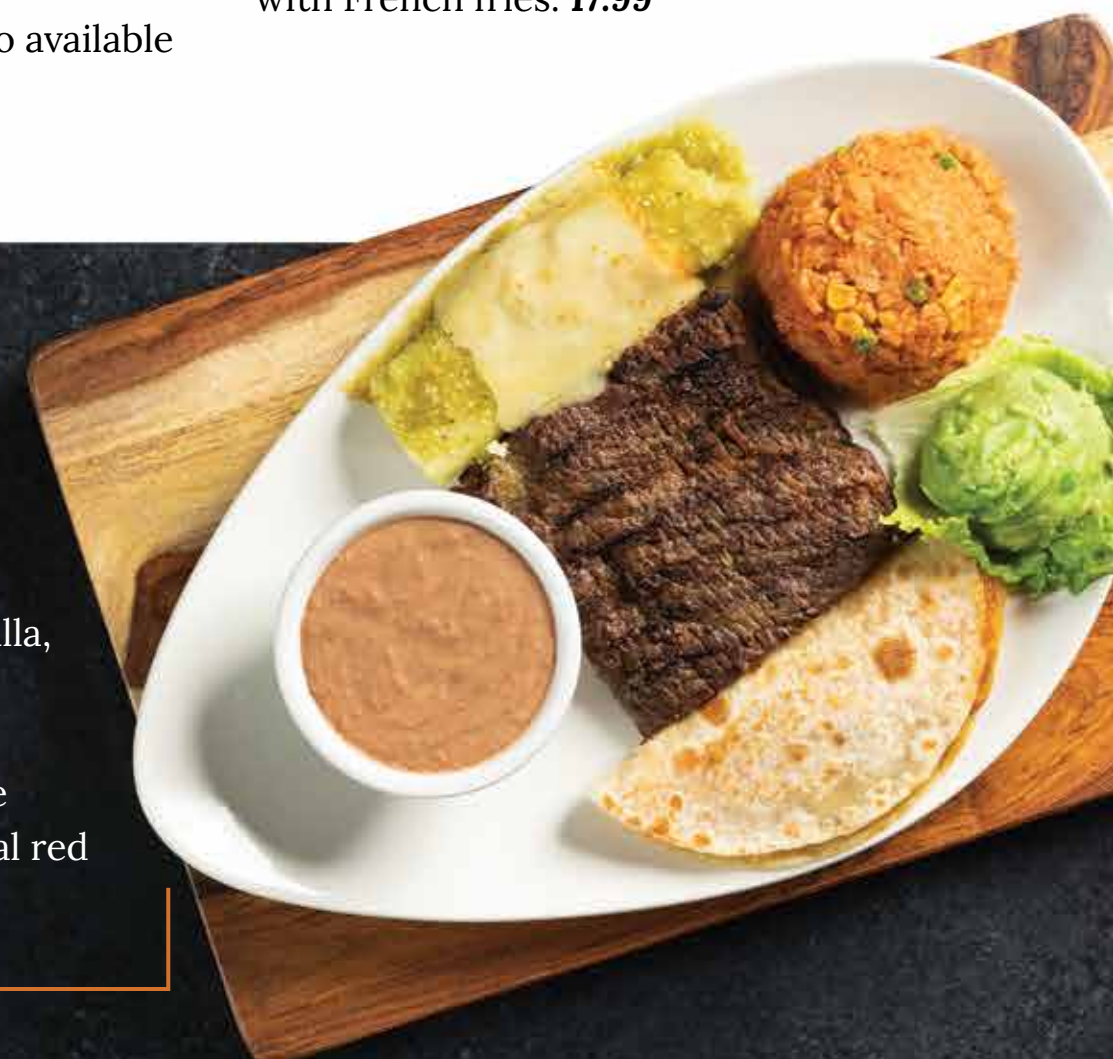
## Hamburguesa Mexicana

Mexican style hamburger with avocado, ham, Muenster cheese, crispy bacon, fresh tomato, onion, and lettuce. Served with French fries. **17.99**

## Tampiqueña



Have a little tour of Mexico in one perfectly combined plate. Enjoy a savory enchilada, a cheese quesadilla, and our delicious premium beef fajita steak. Of course accompanied by our unique refried beans and traditional red rice and guacamole. **31**





# Chicken

## Flautas de Pollo

Three deep-fried rolled corn tortillas filled with chicken guisado. Topped with freshly cut lettuce, tomatoes, guacamole, onions, and panela cheese. **15.99**

## Pasta Poblana

Spaghetti and chicken tossed with our Poblano pepper cream sauce, Poblano pepper sliced, and kernel corn. **20**

## Pollo en Mole

Shredded chicken covered with our house mole sauce and topped with sesame seeds. Served with white rice and refried beans. **19**

## Caldo de Pollo

Hearty and delicious chicken soup with potatoes, carrots, and other vegetables. Served with a side of white rice. **15**

## Fajitas de Pollo

Chicken breast marinated for hours in real fruit juices, spices, herbs, and sautéed to a tender crisp. Served with a mix of grilled onions and bell peppers, guacamole, traditional white rice, and charro beans. **17.99**

## 🔥 Pechuga de Pollo al Chipotle

Tender chicken breast marinated in a rustic chipotle sauce. Served with traditional white rice and buttery steamed vegetables. **19.90**

# Kids Menu

Fideo Soup 4.50

Enchiladas 8

Panchitos 7

Quesadilla 3

Bean & Cheese Taco 2.50



Two Pirata Tacos 8



Cheeseburger  
w/ Fries 8



Chicken  
Strips w/ Fries 8

# Sides



Guacamole 4



Arroz 4



Frijoles Charros  
5.50



Frijoles Refritos 5



Vegetales al Vapor 5.50



Elote Asado Mexicano 5.50



Papas Fritas 5.50



# Desserts

## Churros

One of the most popular Mexican sweet treats. Crunchy deep-fried dough, coated with sweet and fragrant cinnamon sugar and served with a side of traditional Mexican caramel to dip in. **9.50**

## Flan

A unique blend of all-natural cane sugar, condensed and evaporated milks, and a hint of vanilla. All come together for an unforgettable dessert. **7**

## Pastel Tres Leches

Traditional, light and flavorful cake, soaked in three different types of milk: sweetened condensed milk, evaporated, and regular milk. This is one of the most, if not most popular cake throughout Mexico. **Small slice 6 | Large slice 11**

## Trio Sampler

Satisfy your sweet tooth! Sample size portions of flan, tres leches cake and churros. **17.50**



*Pastel Tres Leches*

LOCATIONS: LAREDO | MCALLEN | SAN ANTONIO | CORPUS CHRISTI

# OUR STORY

*"Un rinconcito de nuestra tierra"*

*"A little piece of our homeland"*

This is how Don Pancho best describes Palenque Grill®, the Ochoa family's latest entrepreneurial conquest. What began as simply a possibility became a reality on July 31, 2005 when the first Palenque Grill opened its doors in Laredo, Texas.

Juan Francisco "Don Pancho" Ochoa first began his journey into the restaurant business in 1975 with the inception of El Pollo Loco® in his hometown of Guasave located on the North Pacific Coast of Mexico. As El Pollo Loco® expanded, Don Pancho traveled to all the restaurants ensuring the pollo asado recipe was intact. Through his travels he submerged himself with flavors, recipes and traditions from the different regions of Mexico. By 1980, El Pollo Loco® had spread throughout Mexico before moving north across the border and opening its first American location in Los Angeles, California. A fun fact about those early years in Hollywood is Brad Pitt's first job was handing out flyers for El Pollo Loco®, dressed in a full-on chicken costume.

In 1987, Taco Palenque® was born and progressively gained the reputation as one of South Texas' most preferred places to eat. Don Pancho had done it again. He created a 100% Mexican fast casual chain which today serves thousands of customers throughout South Texas every year.

Don Pancho had always dreamed of having a full-service restaurant with live music and great Mexican recipes. He even had a design created for the restaurant which sat in his office for years. Eventually, alongside his son Carlos "Charles" Ochoa, Palenque Grill became a reality in 2005.

The family-oriented ambiance of Palenque Grill® is a direct reflection of the Ochoa family's involvement. Florida Ochoa, Don Pancho's wife, introduced family recipes into the expansive menu and the other Ochoa siblings are also participants in the restaurant's success.

Don't forget to try the "Puntas de Filete al Albañil", Don Pancho's favorite dish!

## Why North Pacific Mexican Cuisine?

Our food is 100% Mexican with the flavors of the North Pacific Coast of Mexico that includes Sinaloa, Sonora, North and South Baja California.



**Interested in viewing all of our delicious plates and drinks? Scan the QR code to view our digital menu.**

Menu prices and items may vary by location. Prices and menu items are subject to change without notice.





*Un Rinconcito de Mexico*



PALENQUEGRILL.COM