



North Pacific Mexican Cuisine

Private rooms available – Book your party – 956.701.3575

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. Flerida 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!

Thank you for giving us the opportunity to serve you.

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.

Drinks

Aguas Frescas

Freshly squeezed lemonade, Strawberry, Hibiscus, Horchata, Pineapple, or Cucumber

***no free refills**

Bottomless Soft Drinks

Fountain drinks and iced tea with unlimited refills.

Bottled Mexican Coke



Margaritas

Available using our top shelf tequila

*Maestro Dobel Diamante
"Palenque Barrel"*

Classic Margarita

Tamarindo Margarit

Sweet and sour tamarind margarita

Top Shelf Margarita

Your choice of Tequila

Jalapeño Cucumber Margarita

Submarino

Classic margarita + your choice of beer.

Chamoy Margarita

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



Cocktails



- Paloma**
Mexican tequila-based cocktail with grapejuice.
- Sangria**
- Jamaicalicious**



- Horchata Martini**
- Jalapeño Cucumber Martini**
- Mango Shots**



Ice Cold Beer

- Imports**
Tecate
Dos XX
Corona
Pacífico
Indio
Bohemia
Modelo Especial
Tecate Light
Stellas Artois
Negra Modelo
Heineken
Heineken 0.0
(Non-Alcoholic)
- Domestics**
Michelob Ultra
Miller Lite
Bud Light
Coors Light
Budweiser
Shiner Bock

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



Tequila

- Maestro Dobel Diamante**
"Palenque Barrel"
- Don Julio**
Tres Generaciones
Patrón
Jose Cuervo
Herradura
1800
- Cazadores**
Clase Azul
Casa Dragones
7 leguas
818
Casa Amigos

- Mezcales**
Zunte
400 Conejos
Del Maguey Vida



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Starters

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. **14**



Guacamole *Serves 3-4*

Enticing avocado mixed with freshly cut cilantro and a hint of salt. **13**

Choriqueso *Serves 2-3*

Sizzling skillet filled with Muenster cheese and real Mexican style chorizo. Simply delicious. **14**

Chicharrón de Ribeye *Serves 3-4*

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

Market Price



Elote Botanero *Serves 3-4*

Four pieces of grilled corn on the cob covered in a tangy cream sauce and queso fresco. **14**



Aguachile de Ribeye

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



El Maleficio

Bay Scallops and shrimp cocktail shot. **11**

Panchos *Serves 3-4*

Crunchy tortilla chips topped with our beef fajitas, melted Muenster cheese, guacamole, refried beans and jalapeños. **16**

Tostada de Ceviche

Shrimp or fish ceviche marinated in lime juice with, tomato, onion, and cilantro. Served on a corn tostada with an avocado slices on top. **8**

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

Camarones Aguachile

A Mexican Pacific Coast classic. Fresh raw shrimp marinated in lime juice, with red onion, cucumber, and finely grated serrano peppers. **20**

Panela Asada *Serves 2-3*

Grilled panela cheese served with avocado and a side of mild tomato salsa. **12**



Papitas Endiabladas

Serves 3-4

Deviled baby potatoes. Boiled and served with our addictive and spicy red diablo sauce. **10**

Salads

Ensalada César

100% fresh romaine lettuce, Caesar dressing, real Parmesan cheese, and croutons. **10 | with chicken +4**

Ensalada Palenque

Lettuce, tomato, avocado, cucumber, onion, bell pepper and cilantro dressing. **12 | with chicken +4**

Ensalada Laredo

Freshly cut romaine and iceberg lettuce, diced tomato and onions, pork ham and panela cheese squares, bell peppers, avocado, and sunflower seeds with our all natural yogurt dressing.

14 | with chicken +4

Soups

Caldo Tlalpeño

From Tlalpan, Mexico, this old-fashioned chicken soup has chunky chicken breast, rice, avocado, chickpeas, and a chipotle pepper. **Cup 5 | Bowl 13**

Caldo de Pollo

Delicious and hearty chicken soup with potatoes, carrots, and other vegetables. Served with a side of white rice. **Bowl 7 | Large 13**

Pozole

Pork stew with white hominy. **Bowl 9.50 | Large 15**

Albóndigas de Camarón

Mexican Pacific coast shrimp meatball soup served with a side of white rice. **Bowl 11 | Lg 16**

Sopa de tortilla

A Mayan culture recipe. This soup is served over crisp corn tortilla chips, avocado, chipotle pepper and Muenster Cheese. **Cup 4.50 | Bowl 9**

Crema Poblana

Poblano peppers based cream soup. Served with corn and tortilla chips. **Cup 4.50 | Bowl 13**



Steaks & Parrilladas

Parrillada Classic

Beef, chicken or shrimp. A mix of grilled onions and peppers, salsas and warm handmade tortillas.

For Two 49 | For Three 73 | For Four 94

Arrachera

Grilled premium beef fajita steak. Served with charro beans, white rice, and avocado with pico de gallo. **28**

Mar y Tierra Classic

Surf and Turf, premium certified angus beef fajita steak and exquisite schrimp 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. **27**

Parrillada Prime

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

Fajitas de Res

Premium beef fajitas. Served with enticing guacamole, charro beans and white rice. **29**

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. **Market Price**

Mar y Tierra Prime

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

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Costillas Palenque

Grilled beef ribs and a side of our old-fashioned charro beans.

Four Ribs 23 | Six Ribs 30.50

Sirloin Steak

Fire grilled USDA Prime Sirloin steak, cooked to your preferred tender and served with tortillas, salsa, grilled onions, bell peppers and baked potato. **21**

Caldo de Res

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

Lg 15.50

Brochetas

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

Beef 27 | Chicken 24 | Mix 26





Tacos Matamoros



Chopped sirloin in a soft corn streetstyle tortilla, topped with real avocado, and panela cheese. **22.50**

Tacos

Order of four tacos on corn or flour tortillas.
With charro beans add 3.50

Garritas de León



Customer Favorite

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

Carretoneros



Chopped sirloin in a soft corn streetstyle tortilla and topped with fresh cilantro and finely diced onions. **19**

Carne Asada



Our fire-grilled USDA sirloin steak, chopped with just the right amount of seasoning in a handmade tortilla. **19.50**

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. **18**

Fajitas de Res



Premium Fajitas, grilled to perfection delivering the best flavor. **21**

Tacos Gobernador

Shrimp and melted muenster cheese sautéed with onion, tomato and peppers. Paired with avocado slices creating this tempting taco. **19.50**

Quesadillas

Your choice of fresh flour or corn tortilla, folded in half and filled with muenster cheese. **Plain 10.50 | with Beef, Al Pastor or Chicken 19**



Enchiladas



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. **14.50**

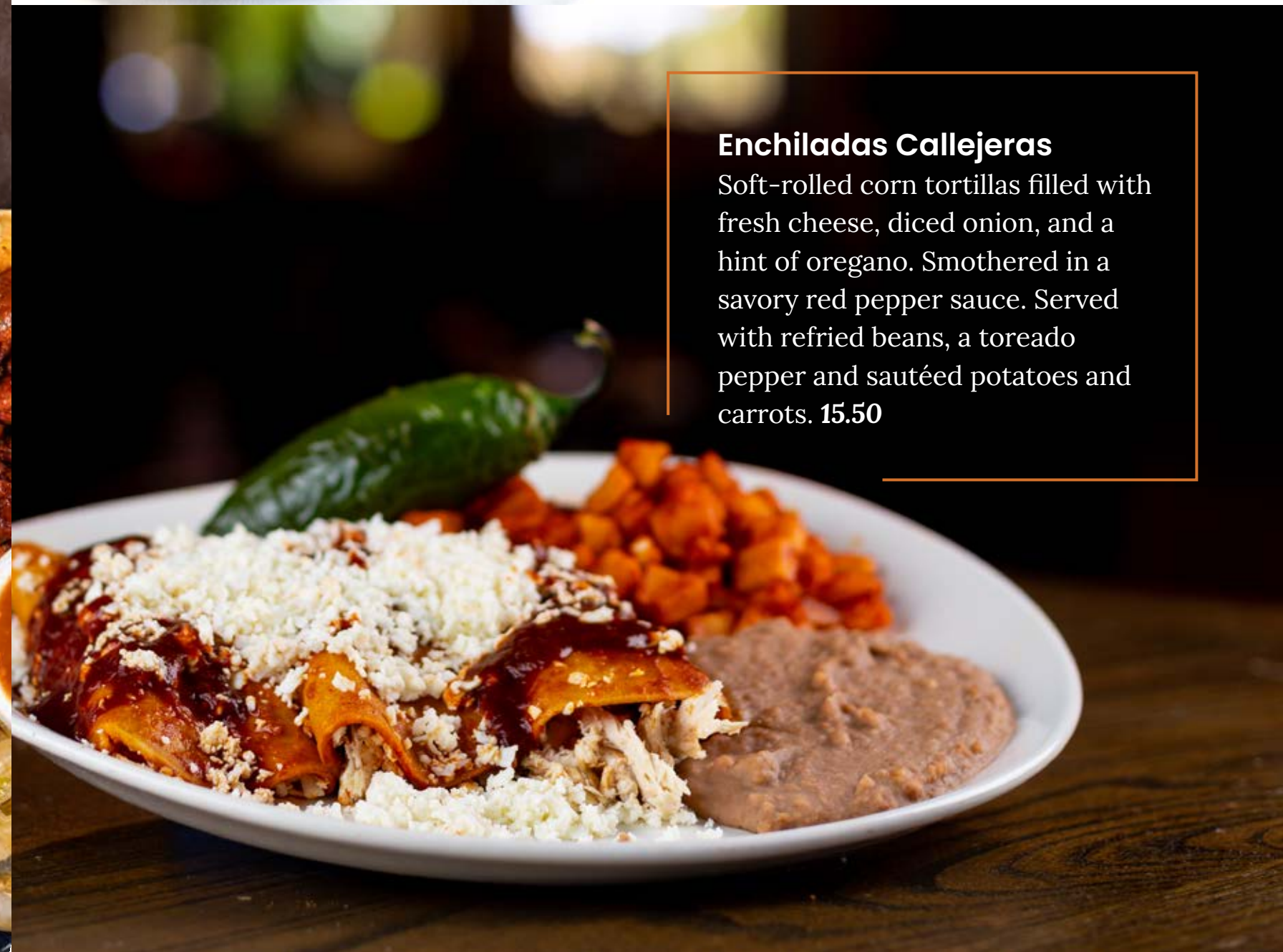
Enchiladas de Mole

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. **17**



Enchiladas Veganas

Rolled corn tortillas filled sautéed zucchini corn, anaheim chile, tomato, and onion. Topped with fresh tomato and avocado. Served with beans and sautéed potatoes and carrots. **15**



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. **15.50**

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Del Mar

Pescado Sarandeado

Charbroiled fillet with our secret Sarandeado Palenque sauce, served with white rice. **12oz 22**

Fajitas de Camarón

Shrimp fajitas served with grilled onions and bell peppers. Paired with white rice and old fashioned charro beans. **26**

Salmón Atlántico a la Parrilla

Carefully seasoned and charbroiled salmon steak. Served with traditional white rice and steamed vegetables. **26**

Camarones a la Diabla

Delicious shrimp marinated with our special a la Diabla hot sauce. Served with white rice and refried beans. **24**

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.

8pc 23 | 12pc 27

Huachinango Frito

Whole pan fried red snapper paired with a side of fresh Palenque salad and traditional white rice.

(Caution: Dish contains bones)

Market price per ounce



Tilapia a las Brasas (Estilo Las Glorias)

Charbroiled tilapia smothered in our special adobo sauce and topped with onions served with traditional white rice. **12oz 18**

Brochetas de Camaron

Shrimp fajitas served with grilled onions and bell peppers. Paired with white rice and old fashioned charro beans. **27**



Camarones Laredo

Five jumbo shrimp stuffed with cheese and jalapeños wrapped in crispy bacon. Served with white rice and buttery steamed vegetables. **29**

🔥 Tostada de Atun

Fresh thinly sliced tuna over a corn tostada with mayo; topped with freshly cut cilantro and jalapeño slices. Served with our house sauce. **7.50**



Tilapia Rellena de Camarones

Tilapia fillet stuffed with shrimp, cheese, and covered with a Poblano pepper cream sauce, served with white rice and buttery steamed vegetables. **27**



Pastas

Pasta Cuchi Cuchi

Spaghetti and shrimp tossed with our creamy in-house Cuchi Cuchi sauce, Poblano pepper strips and kernel corn. **14 | add chicken +8 | add shrimp +12**

Pasta Poblana

Spaghetti with our Poblano pepper cream sauce, sliced poblano pepper, and kernel corn. **12 | add chicken +8 | add shrimp +12**

Antojitos

Hamburguesa Mexicana

Mexican style hamburger with avocado, ham, Muenster cheese, crispy bacon, fresh tomato, onion, and lettuce. Served with French fries. **12**



Don Panchos Favorite Dish

Puntas de Filete al Albañil

Prime sirloin beef tips smothered in a special spicy sauce. Served with white rice and refried beans. **21**



Flautas de Pollo

Three deep-fried rolled corn tortillas filled with chicken guisado. Topped with freshly cut lettuce, tomatoes, guacamole, onions, and panela cheese. **14**

Chile Relleno

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

Ground Beef 17 | Shrimp 23 add cheese +2

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, traditional red rice and guacamole. **27**



Chicken

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. **19**

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.

Bowl 7 | Large Bowl 13



Pechuga de Pollo al Chipotle

Tender chicken breast marinated in a rustic chipotle sauce. Served with traditional white rice and buttery steamed vegetables. **4oz 14.50 | 8oz 19**



Sides



Guacamole 4



Arroz 3.50



**Frijoles
Charros 3.50**



**Frijoles
Refritos 3.50**



Buttery Steamed Vegetables 4
Vegetales al Vapor



Loaded Baked Potato 6
Papa Asada Loaded



French Fries 4
Papas Fritas



Grilled Corn on the Cup 8
Elote Asado Mexicano

Kids Menu

Panchitos 8

Pirata 6

Hamburger w/fries 7

Chicken Tenders w/fries 7

Fideo Soup 4

Bean & Cheese Taco 2.50

**Enchilada Chicken or
Cheese w/rice & beans 6**

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.

Half Order 5 | Full order 9

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. 5

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 7 | Large slice 10

Trio Sampler

Satisfy your sweet tooth! Sample size portions of flan, tres leches cake and churros. 17



Trio Sampler



Un Rinconcito de Mexico



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