



*North Pacific Mexican Cuisine*

La Palmera

# Drinks

## Aguas Frescas 5

- Limonada
- Fresa
- Jamaica
- Horchata
- Cucumber

## Bottomless Soft Drinks 4

Fountain drinks and iced tea with unlimited refills.

## Bottled Mexican Coke 5



# Tequila

*Maestro Dobel Diamante  
"Palenque Barrel"*

**Don Julio Añejo**

**Tres Generaciones Reposado**

**Patrón Añejo**

**Cuervo Tradicional**

**Herradura Silver**

**1800 Silver**



This menu and prices correspond to Palenque Grill La Palmera. Prices can change at any time.

# Cocktails



**Jalapeño  
Cucumber Martini 11**

**Piña Colada 10**  
Blue Chair Bay White Rum

**Mangorita 12**

**Vampiro 10.50**

**Carajillo 14**

**Jamaicalicious 11**

**Paloma 10**  
Mexican tequila-based  
cocktail with grapefruit juice.

**The Monterrey 11**  
Flor de jamaica (hibiscus) &  
vodka.

**Sangria 11**

**Horchata Martini 9**

**Mango Shots 13**



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# Margaritas

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

**Classic Margarita 12**

**Tamarindo Margarita 12**

Sweet and sour tamarind margarita

**Top Shelf Margarita +9**

Plus your choice of Tequila

**Margarita Flight 19**

**Strawberry Margarita 12**

**Submarino 14**

Classic margarita with your choice of beer.

**Chamoy Margarita 12**

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



# Beers

**Imports 7**

Tecate

Dos XX

Corona Pacifico

Indio

Bohemia

Modelo Especial

Tecate Light

Stella Artois

Heineken

**Domestics 5**

Michelob Ultra

Miller Lite

Bud Light

Coors Light

Shiner Bock

Budweiser

**Draft Beer 7.50**

Bud Light

Michelob Ultra

Dos Equis

Stella Artois

Corona

Negra Modelo



**Michelada +3**

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

# Starters

**Elote Botanero** Serves 3-4  
Four pieces of grilled corn on the cob covered in a tangy cream sauce and queso fresco. 16



## 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 17

**Guacamole** Serves 3-4  
Enticing avocado mixed with freshly cut cilantro and a hint of salt. 15

## Chicharrón de Ribeye

Serves 3-4  
Crunchy fried ribeye tips served on top of our delicious house guacamole. 26



**Choriqueso** Serves 3-4  
Sizzling skillet filled with Muenster cheese and real Mexican style chorizo. Simply delicious. 15



# Soups

## Caldo Tlalpeño

From Tlalpan, Mexico, this old-fashioned chicken soup has chunky chicken breast, rice, avocado, chickpeas, and a chipotle pepper. 9



## Sopa de Tortilla

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

# Salads

## Ensalada Palenque

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

# 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. **18**



## 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. **18**

# 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. **25**



## Pollo en Mole

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



# Tacos

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

## Carretoneros

Chopped sirloin in a soft corn streetstyle tortilla and topped with fresh cilantro and finely diced onions. **21**



## Tacos Matamoros

Chopped sirloin in a soft corn streetstyle tortilla, topped with real avocado, and panela cheese. **25**



## 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. **19**



### Don Pancho's Favorite Dish

## Garritas de León

Delight in these one-of-a-kind tacos. Thinly sliced grilled prime ribeye steak tacos. **29**

# Parrilladas

**BEEF CUTS**

## Parrillada Prime

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

**For Two 63 | For Three 92 | For Four 121**

## 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 32 | 12oz 48**

## Fajitas de Res

Premium beef fajitas. Served with enticing guacamole, charro beans and white rice. **28**

## Parrillada Classic

Beef, chicken or shrimp. A mix of grilled onions and peppers, salsas and warm handmade tortillas. **For Two 50**  
**For Three 75 | For Four 100**

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## 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. **35**

## Mar y Tierra Classic

Surf and turf, beef fajita and exquisite shrimp served with a mix of grilled onions and bell peppers, guacamole, traditional white rice and charro beans. **29**

## Arrachera

Grilled premium beef fajita steak. Served with charro beans, white rice, and avocado with pico de gallo. **29**

## Costillas Palenque

Grilled beef ribs and a side of our old-fashioned charro beans. **Five Ribs 33**

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

# Del Mar



## Camarones Laredo

Five U12 jumbo shrimp stuffed with cheese and jalapeños wrapped in crispy bacon. Served with white rice and buttery steamed vegetables. **29**

## 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. **29**



## Pasta Cuchi Cuchi

Spaghetti and shrimp tossed with our creamy in-house Cuchi Cuchi sauce, Poblano pepper strips and kernel corn. **28**

## Salmón Atlántico a la Parrilla

Carefully seasoned and charbroiled salmon steak. Served with traditional white rice and steamed vegetables. **29**

# Chicken

## Pollo Asado Tori

Half chicken, marinated for hours in real fruit juices, spices, herbs and charbroiled to its perfect tenderness. Served with fried potatoes. **19**



## Pechuga de Pollo al Chipotle

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



## 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**



# Kids Menu

Fideo Soup 5 Panchitos 6  
Enchiladas 8 Quesadilla 3

Cheeseburger w/ Fries 8



Chicken Strips w/ Fries 7

Two Pirata Tacos 8



# 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. **8**

## 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. **16**



**Pastel Tres Leches**

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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.**

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*Un Rinconcito de Mexico*

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PALENQUEGRILL.COM

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