



North Pacific Mexican Cuisine

Starters

Panela Asada Serves 2-3

Grilled panela cheese served with avocado and a side of mild tomato salsa. **11.49**

Elote Botanero Serves 3-4

Four pieces of grilled corn on the cob covered Jose Ochoa's special sauce and queso fresco. **13.49**

Bocaditos de Machaca

Premium choice grade beef jerky, shredded and sautéed with our special recipe, presented as bite-size flour tortilla rolls. With refried beans and panela cheese. **25.49**



Guacamole Serves 3-4

Guacamole that proudly wears the colors of the Mexican flag. **14.99**

Choriqueso Serves 3-4

Sizzling skillet filled with premium melted cheese and real El Fuerte style chorizo. Simply delicious. **17.49**



Aguachile de Ribeye Prime

Sliced 8 oz. USDA Prime ribeye in our house piquin aguachile sauce garnished with cucumber, cilantro and red onion. **30.49**

El Maleficio

Bay scallops and shrimp cocktail shot served in a Sinaloa-style shrimp broth — just add lime and our signature Palenque sauce. **5oz shot glass 9.49**

Panchos Serves 2-3

The traditional Mexican botana: crunchy tortilla chips topped with beef fajita, melted premium cheese, guacamole, refried beans, and jalapeños. **14.99**





Chicharrón de Ribeye

Serves 3-4

Crunchy fried ribeye tips served on top of our delicious house guacamole. **26.49**

Mollejas

Tender beef sweetbreads (mollejas), lightly seasoned and grilled to perfection, served sizzling on a hot plate and ready to share. A classic delicacy known for its rich, savory flavor and melt-in-your-mouth texture. **25.49**



Papitas Endiabladas *Serves 3-4*
Deviled baby potatoes, served with our addictive, spicy red diablo sauce. **10.49**

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.
(2) Tostadas 10.49 | (4) Tostadas 24.99

Camarones Aguachile

A Mexican Pacific Coast classic. Fresh raw Shrimp marinated in lime juice with red serrano peppers. **23.49**

Volcanes *Serves 3-4*

Crunchy tostada layered with our delicious refried beans and beef fajita, finished with a mix of melty and crispy cheese, fresh avocado, and our house volcano mild salsa. **16.49**



Soups

Caldo Tlalpeño

From Tlalpan, Mexico, this old-fashioned chicken soup has chunky chicken breast, rice, avocado, chickpeas, and a chipotle pepper. **Bowl 13.49 | Lg 15.49**

Albóndigas de Camarón

Mexican Pacific coast shrimp meatball soup served with a side of white rice. **Bowl 14.99 | Lg 18.99**

Crema Poblana

Poblano peppers based cream soup. Served with corn and tortilla chips. **Cup 5.99 | Lg 9.49**

Sopa de Tortilla

A Mayan culture recipe. This soup is served over crisp corn tortilla chips, avocado, chipotle pepper and Mexican cheese. **Bowl 13.49 | Lg 14.49**



Salads

Ensalada César

Fresh romaine lettuce, Caesar dressing, real Parmesan cheese, and crutons. **9.49 | with chicken +4**

Ensalada Palenque

Lettuce, tomato, avocado, cucumber, onion, bell pepper and cilantro dressing. **12.99 | with chicken +4**

Parrilladas

BEEF CUTS

Parrillada Prime

A combination of USDA Prime Ribeye 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. **For Two 73.49 | For Three 108.49 | For Four 144.99**

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 31.49 | 12oz 44.49 | 16oz 53.99**

Parrillada Classic

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

For Two 59.99 | For Three 87.99 | For Four 117.99

Mollejas and Tripa available as substitutes.



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. **37.99**



Mar y Tierra Classic

Surf and Turf: premium fajita beef steak paired with exquisite shrimp, served with a mix of grilled onions & bell peppers, guacamole, traditional white rice and charro beans. **34.99**

Tripas

Crispy beef tripa tacos, served on warm corn tortillas with fresh salsas on the side. A true street-style classic. **16.99**

Fajita Plate

Premium beef fajita. Served with enticing guacamole, charro beans, and white rice. **31.49**

Arrachera

Grilled thin premium beef skirt cut, served with charro beans, white rice, and avocado pico de gallo. **29.99**



Texas Favorite

Costillas Palenque

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

Four Ribs 29.99 | Six Ribs 39.99

*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

People's Favorite

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. **30.99**



Huachinango Frito

Whole fried Red Snapper paired with a side of fresh Palenque salad and traditional white rice.

Market price per ounce.

*Caution: Dish contains bones
Cuidado: Plato contiene espinas*

Camarones Cuchi Cuchi

Fresh shrimp with our creamy Cuchi Cuchi sauce, sliced Poblano pepper and kernel corn. Served with white rice and buttery steamed vegetables. **31.49**

Pasta Cuchi Cuchi

Spaghetti and shrimp tossed with our creamy in-house Cuchi Cuchi sauce, Poblano pepper strips and kernel corn. **29.99**

Fajita de Camarón

Shrimp fajita served with grilled onions and bell peppers. Paired with rice and old fashioned charro beans. **27.99**

Camarones Laredo

Five U12 jumbo shrimp stuffed with cheese and jalapeños wrapped in crispy bacon. Served with white rice and buttery steamed vegetables. **34.99**

Salmón Atlántico a la Parrilla

Carefully seasoned and charboiled salmon steak. Served with traditional white rice and steamed vegetables. **30.99**

Salmón Piquín

Grilled piquín salmon fillet served over a bed of grilled orange slices, with traditional white rice and steamed vegetables on the side. **29.99**

Antojitos



Don Pancho's Favorite Dish

Puntas al Albañil

Prime sirloin beef tips smothered in a special spicy sauce. Served with white rice and refried beans. **25.49**

Extra spicy sauce available with mild, medium, or hot options.

Tampiqueña

Have a little tour of Mexico in one perfectly combined plate. Enjoy a savory swiss 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. **31.99**



Chile Relleno

Lightly battered Poblano pepper stuffed with ground beef, served with rice and refried beans. Also available with cheese, ground beef with cheese, or shrimp with cheese. **Cheese 21.99 | Picadillo 22.99 | Shrimp & Cheese 22.99**

Hamburguesa Palenque

Monterrey street-style cheeseburger with avocado, ham, melted cheese, crispy bacon, fresh tomato, onion, and lettuce. Served with French fries. **18.49**

Chicken



Medio Pollo a la Parrilla

Half grilled chicken marinated in our famous Tori adobo, grilled to golden perfection and served on crunchy maíz tostadas, with French fries, fresh tomato, and lettuce. **19.99**

Pechuga de Pollo al Chipotle

Tender chicken breast marinated in a rustic chipotle sauce. Served with traditional white rice and buttery steamed vegetables. **20.58**



Fajita 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.

18.60

Flautas de Pollo

Three deep-fried rolled corn tortillas filled with chicken guisado. Topped with freshly cut lettuce, tomatoes, guacamole, onions, and panela cheese. **16.53**

Pollo en Mole

Shredded chicken covered with our house mole sauce and topped with sesame seeds. Served with white rice and refried beans. **19.65**

Caldo de Pollo

Hearty and delicious chicken soup with potatoes, carrots, and other vegetables. Served with a side of white rice. **15.51**

Pasta Poblana

Spaghetti and chicken tossed with our Poblano pepper cream sauce, sliced Poblano pepper, and kernel corn. **20.68**

Enchiladas

Enchiladas de Mole

A 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.

16.99



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.

16.99



Enchiladas Verdes

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

17.99



Tacos

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

Carretoneros

Prime sirloin in a soft corn streetstyle tortilla, topped with fresh cilantro and finely diced onions. **21.49**

Carne Asada

Our fire-grilled sirloin cut steak with just the right amount of seasoning in a handmade tortilla. **20.99**

Don Pancho's Favorite Dish

Garritas de León

Delight in these one-of-a-kind tacos, made with USDA Prime ribeye, thinly sliced and grilled to perfection — a steak that melts in your mouth. **32.49**

Al Pastor

Traditional Sahuayo-style pork marinated in adobo sauce with sliced pineapple, creating a unique sweet and tangy flavor. **17.99**

Crispy Tacos

Crispy corn tortillas filled with our picadillo (sautéed ground meat). Topped with lettuce, tomato and cheddar cheese. **16.49**

Quesadillas

Your choice of fresh flour or corn tortilla, folded in half and filled with melted cheese. **Cheese only 12.29**
with Beef, Al Pastor or Chicken 18.49



Tacos Gobernador

We recommend these tempting tacos with shrimp and melted cheese sautéed with onion, tomato, and peppers, all served in a crispy flour tortilla with avocado slices. **23.99**



Tacos Matamoros

Prime sirloin in a soft corn streetstyle tortilla, topped with real avocado and Mexican cheese. **23.49**



Desserts

Don Pancho's Favorite Dish

Pastel Tres Leches

Premium Tres Leches Cake made from an old-fashioned recipe — a light and flavorful sponge cake soaked in three milks (sweetened condensed, evaporated, and regular) for a moist, creamy texture. One of the most beloved and iconic cakes in Mexico. **Small slice 6.99 | Large slice 11.49 | Whole Cake 67.99**

Chocolate Lava Cake w/Ice Cream

A rich, moist chocolate cake with a warm, molten center, served with creamy vanilla ice cream and topped with a cherry — the perfect balance of indulgence and sweetness in every bite. **10.99**

Piña Nevada

A crisp sugar buñuelo topped with a slice of grilled pineapple, a scoop of creamy vanilla ice cream, drizzled with rich cajeta, and finished with a cherry on top — a tropical twist of warmth and sweetness. **9.49**

Flan

Classic baked custard topped with a silky caramel sauce, condensed and evaporated milks, and a hint of vanilla. **7.49**

Churros

One of the most popular Mexican sweet treats. Crunchy deep-fried dough, coated with sweet and cinnamon sugar and served with a side of traditional Mexican caramel to dip in. **9.99**

Dessert Sampler

Satisfy your sweet tooth! Sample size portions of flan, tres leches cake and churros. **17.99**



Drinks

Aguas Frescas 5

- Limonada
- Fresa
- Jamaica
- Horchata
- Cucumber

Bottomless Soft Drinks 4

Fountain drinks and iced tea with unlimited refills.

Bottled Mexican Coke 4

Cocktails

Piña Colada 11.99

Blue Chair Bay White Rum

Paloma 9.49

Mexican tequila-based cocktail with grapefruit juice.

The Monterrey 9.49

Flor de jamaica (hibiscus) & vodka.

Jalapeño Cucumber Martini 11.49

Mangorita 10.49

Jamaicalicious 9.99

Vampiro 10.99

Carajillo 13.99

Sangria 9.49

Horchata Martini 9.49

Mango Shots 18.99

Tequila

Available using our top shelf tequila

Maestro Dobel Diamante "Palenque Barrel"

Don Julio Añejo

Tres Generaciones Reposado

Cuervo Tradicional

Herradura Silver

Patron Añejo

1800 Silver

Beers

Michelada +4.49

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

Imports 6.49

Tecate
Dos XX
Corona Pacifico
Indio
Bohemia

Modelo Especial

Tecate Light
Stella Artois
Heineken

Domestic 5.49

Michelob Ultra
Miller Lite
Bud Light
Coors Light
Shiner Bock
Budweiser

Draft Beer 8.49

Bud Light
Michelob Ultra
Dos Equis
Stella Artois
Corona
Negra Modelo

Margaritas

Available using our top shelf tequila

Maestro Dobel Diamante "Palenque Barrel"

Classic Margarita 7.99

Top Shelf Margarita 15.99

Sweet and sour tamarindo margarita.

Margarita Flight 22.99

Chamoy Margarita 10.49

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

Tamarindo Margarita 10.49

Sweet and sour tamarindo margarita.

Strawberry Margarita 9.49

Submarino 15.99

Classic margarita with your choice of beer.

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.