

DINNER MENU

SOUPS & SALADS

Choice of: chicken 5 | steak 7 | shrimp 8

CHICKEN TORTILLA 10

chicken broth/ avocado/ vegetables/ crushed tortilla/ melted cheese

HOUSE SALAD 7

spring mix/ cherry tomatoes/ pepitas/ queso fresco/ cucumber/ house chili balsamic vinaigrette

CHILE RELLENO SALAD 14

quinoa/ roasted poblano cream/ egg/ bacon/ queso fresco/ scallion/ flour tortilla strips

STARTERS / BOTANAS

PAPAS BRAVAS 7 (V - spicy)

crispy potatoes/ chile morita/ cotija cheese/ scallions/ crema

Choice of: **carnitas 4 | beef barbacoa 4**

QUESO FUNDIDO 10 (V)

mexican cheese blend/ choice of homemade chorizo or rajas poblanas/ flour tortillas

CEVICHE 14 (FAV) spicy

mexican shrimp/ cucumbers/ red onion/ tomato/ serrano pepper/ avocado/ lime/ soy

GUACAMOLE 10 (FAV)

avocado/ spicy pepitas/ pico de gallo/ cotija cheese/ corn tortilla chips

CHICKEN TAQUITOS 8

chicken tinga/ pico/ guacamole/ queso fresco/ guajillo and tomatillo sauce/ crema/ black bean puree

TOTOPOS 3

Corn tortillas chips/ salsa tatemada

HOUSE SPECIALTIES / MAIN ENTREES

CHICKEN MILANESA 19 (FAV) (ask your server for steak option 5)

ABF breaded chicken breast / lemon aioli/ arugula/ shallot/ fried capers

CARNITAS 19 (FAV)

confit natural pork/ jalapenos/ house pickle/ mexican rice/ beans/ habanero sauce/ warm tortillas
add chile verde 2

CAMARONES A LA DIABLA 22 spicy

sauteed mexican shrimp/ habanero butter/ house rice/ market vegetables, al mojo also available

CARNE ASADA STEAK 27

grilled 8oz flat iron/ cebollitas/ market vegetables/ black beans/ chile toreado/ warm tortillas

BARBACOA DE RES 23

braised beef/ mezcal/ guajillo/ fried onions/ lentils/ warm tortillas

EL PATRON 45 (FAV)

grilled pork chops/ bacon wrapped shrimp/ beans/ house rice/ papas bravas

Serves up to two guests

ENCHILADAS 13

two enchiladas/ mexican cheese blend/ chile verde/ queso fresco/ cream/ mezcal rice/ refried beans

add: chicken 3 | shrimp 6

FAJITAS (FAV)

sautéed poblano mixed peppers/ onions/ mexican rice/ beans/ warm tortillas/ guacamole

Choice of: chicken 16 | steak 18 | shrimp 18 | vegetarian 16

TAQUERIA 15

2 tacos served with mexican rice/ beans

FISH TACOS (FAV)

Local fish/ beer battered/ slaw/ cotija cheese/ chipotle aioli/ black beans

STEAK

steak/ pico de gallo/ avocado sauce/ cilantro

POLLO

achiote rub/ grilled chicken/ cilantro/ onion/ poblano rajas/ queso fresco

JARDINERO (V)

Melted Oaxaca cheese/ red onion/ shiitake mushroom/ cauliflower/ peppers/ balsamic vinegar

DESSERT**PALENQUE CAKE** 8

toasted pound cake/ piloncillo butter/ fresh cream/ seasonal fruit

CHURROS CON CHOCOLATE 7

golden brown dough/ whipped cream/ cinnamon sugar/ chocolate dipping sauce

(FAV) = house favorites / (chile) = spicy / (v) = vegetarian

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MEZCAL LUNCH MENU

SOUP & SALAD

Choice of: chicken 4 | steak 6 | shrimp 6

CHICKEN TORTILLA SOUP 8

chicken broth/ avocado/ vegetables/ crushed tortilla/ melted cheese/ crema

HOUSE SALAD 8

spring mix/ tomatoes/ pepitas/ queso fresco/ cucumber/ house balsamic vinaigrette

TACO SALAD 15

beans/ chicken or beef/ iceberg lettuce/ monterey jack cheese/ crema/ guacamole/ pico gallo

TAQUERIA 13

2 tacos served with mexican rice/ beans

FISH TACOS (FAV)

local fish/ beer battered/ slaw/ cotija cheese/ chipotle aioli/ black beans

STEAK

steak/ pico de gallo/ avocado sauce/ cilantro

POLLO

achiote rub/ grilled chicken/ cilantro/ onion/ poblano rajas/ queso fresco

JARDINERO (V)

Melted Oaxaca cheese/ red onion/ shiitake mushroom/ cauliflower/ peppers/ balsamic vinegar

LUNCH SELECTION

add: cup of tortilla soup for 4

ASADA BURRITO 13

grilled steak or chicken/ pico de gallo/ guacamole/ morita chile salsa
mexican rice/ beans/ arugula salad

CABO BOWL 15

blackened shrimps/ cheese/ pico de gallo/ avocado/ chipotle coleslaw
mexican rice/ beans/ crema

ENCHILADAS 13

two enchiladas/ mexican cheese blend/ salsa verde/ queso fresco
crema/ arugula/ red onion/ mezcal rice/ refried beans

add: chicken 3 | shrimp 6

CHICKEN MILANESA 17 (FAV) (ask your server for steak option 5)

ABF breaded chicken breast / lemon aioli/ arugula/ shallot/ fried capers

CEVICHE TOSTADA 9

corn tostada/ mexican shrimp/ cucumbers/ red onion/ tomato
serrano pepper/ avocado/ lime/ soy greens

BARBACOA CON TACO DE PAPA 15

braised beef/ mezcal/ guajillo/ fried onions/ garbanzo/ warm tortillas

DESSERT

PALENQUE CAKE

toasted pound cake/ piloncillo butter/ fresh cream/ seasonal fruit

CHURROS CON CHOCOLATE 7

golden brown dough/ cinnamon sugar/ whipped cream/ chocolate dipping sauce

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Please let us know how our service was on yelp!

MEZCAL BRUNCH MENU (current menu JAN 2020)

MOLLETE

refried black beans/ gratin cheese/ sliced avocado/ served with house salsa 11
add: pork belly or cecina 4

BRIOCHE FRENCH TOAST

custard/ cinnamon/ dulce de leche/ fresh cream/ berries 14

PALENQUE BLT

toasted bolillo/ braised pork/ pickled onions/ tomato/ arugula salad
lemon ai-oli/ scallions/ balsamic glaze 13

MENUDO (hot spicy soup)

beef honeycomb/ chile guajillo/ oregano/ onion/ corn tortillas 13

HUEVOS RANCHEROS

ranchero sauce/ over easy egg/ avocado/ cream/ queso fresco 12

STEAK & EGGS

locally sourced cecina (cured beef)/ fried eggs/ refried beans
sauteed onions and jalapenos/ queso fresco 17

CHORIZO Y PAPAS

home made chorizo/ refried beans/ crispy potatoes/ pico de gallo
queso fresco/ arugula salad 15

CHILAQUILES ROJOS O VERDES

choice of STEAK or CHICKEN
crispy tortillas/ over easy egg/ onions/ mexican cream/ queso cotija/ refried beans 16

ENCHILADAS MINERAS (veggie option available)

corn tortillas filled with monterey cheese/ guajillo sauce/ sauteed potato
squash/ carrots/ chorizo/ queso fresco/ mexican cream 12

add: fried egg 2

add: steak or chicken 4

SIDES 4

FRIJOLE DE LA HOYA slow cooked beans/ chopped onions/ queso fresco

HOUSE RICE homemade rice/ bacon/ soy/ garlic/ onion

PAPAS BRAVAS crispy potatoes/ chile morita/ cotija cheese/ scallions/ crema

add: fried egg 2

DESSERT

PALENQUE CAKE 8

toasted pound cake/ piloncillo butter/ fresh cream/ fresh cream/ seasonal fruit

CHURROS CON CHOCOLATE 7

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