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El Paso
Restaurante Mexicano

LOS ANTOJITOS

TRADITIONAL GUACAMOLE.....$13
Ripe avocado, tomato, onions, cilantro, chile serrano, totopos - corn tortilla chips

EL GUACAMOLE DEL PASO.....$15
Ripe avocado, grilled pineapple, pistachios, red onions, habanero, totopos

ELOTE DOMINGUERO.....$6
Grilled corn on the cob, mayo, chile piquin, cotíja cheese

RAJAS CON CREMA.....$10
Roasted poblanos, crema, corn, Chihuahua cheese

CALAMARI FRITO.....$17
Served with housemade spicy marinara sauce

QUESO FUNDIDO.....$12
Chorizo +3 - Prawns +6 - Skirt Steak +9
Served with housemade spicy marinara sauce

SOPES DE CHORIZO [2].....$12
Handmade corn dough patties, homemade chorizo, beans, onion, queso fresco

TEX MEX QUESADILLA $12
Pollo +3 - Steak +4 - Shrimp +4
Flour tortillas, Mouterey jack & Muenster cheese, pico de gallo, creama fresca

QUESADILLA FLOR DE CALABAZA.....$11
Chicken +3 - Steak +4 - Shrimp +4
Hand pressed tortilla, Oaxaca cheese, green squash, squash blossoms, epazote, roasted tomatillo sauce

ENSALADA CESAR $10
CHICKEN $ 15 SHRIMP $17
Chopped Romain lettuce, crouton, shaved parmesan cheese and homemade Caesar dressing

LOS CEVICHES Y COCKTELES

CEVICE DE CAMARON.....$18
Gulf Shrimp, Lime Citrus, Onion, Serano Chile, Cilantro, Avocado

COCTAIL DE CAMARON.....$18
Home-made Special Tomato Cocktail Sauce, Avocado, Chopped Tomatoes, jalapenos, Cilantro, Onions And Olive Oil.

VUELVE A LA VIDA COCTAIL.....$24
Shrimp, Octopus, Oysters, Roasted Tomato Sauce, Onions, Cilantro, Tomato, Jalapeño Chile, Avocado

EL PASO CEVICHE MIXTO.....$24
White Fish, Shrimp, Octopus, Marinated With Chef Specialty Citrus, Fresh And Dried Peppers, red onions, Cucumber And Celery.

SINALOA AGUACHILE.....$40
Shrimp, Octopus, Cherry Stone Clams, Chiltepin, Habanero, Serrano, Red Onins, Cucumbers, Avocado

PLATOS HECHOS "COMO" EN MEXICO

MIXIOTE HIDALGUENSE.....$42
Braised New Zealand lamb shank, avocado leaf, nopalitos & black beans, costeños & guajillo sauce

ENCHILADAS SUIZAS DE POLLO.....$18
Three corn tortilla chicken enchiladas, tomatillo sauce, jack cheese, rice & beans

MOLE POBLANO.....$27
Mexican concoction of dry chiles, chocolate, raisins, almonds, chicken & rice

CARNITAS MICHOACANAS.....$26
Roasted pork, onions tequila reduction, aromatic herbs, black beans

ENCHILADAS ROJAS DE CARNE.....$24
Four sheered beef enchiladas, cheese gratin, red salsa and crema fresca

PESCADO CON GRATINE DE CALABAZA...$32
Pan seared Trout fish, tequila butter garlic sauce served with zuchinni , huitlacoche, corn chihuahua cheese gratin

SALMON DEL PASO.....$28
Pan seared salmon, sauteed al ajillo brussels sprouts, with Jamaica and pasilla glazed

POLLO BORRACHO.....$28
Semi boneless chicken breast cooked in a Negra modelo reduction, cremini mushroons,scallions served with sweet mash potato

COSTILLLA EL PASO.....$36
Boneless Short rib slow brazed in IPA beer, salsa borracha served with Yukon potato gratin

EL PASO FAJITAS.....$19
Chicken +6, Shrimp +10
Skirt Steak +12 Combo +15
Green & Red peppers, onions, served with Rice & Beans, pico de gallo, flour tortillas

TACO TASTING FEST

TIERRA TACOS 46

2 Asada | 2 Pollo | 2 Carnitas
| 2 Al Pastor | 2 Chorizo

No substitutions please

BURGERS

CHEESEBURGER CLASSICA.....$19
8 oz, Sirloin beef, cheddar cheese, red onion, tomato, mayonnaise, mustard
With French Fries

EL PASO BURGER.....$21
8 oz, Sirloin beef, chorizo, cilantro, oaxaca cheese, guacamole,
With French Fries

LA PINCHE TAQUERIA

TACOS DE BIRRIA [3].....$20
Slow braised beef, corn tortilla, chihuahua cheese, onion, cilantro, salsa matcha consome

TACOS GOBERNADOR [3].....$22
Hand pressed tortilla, shrimp & steak, gratinated chihuahua cheese, chiltepin-tomato salsa

BAJA FISH [3].....$20
White fish, cabbage, avocado, pico de gallo, habenero aioli

ASADA [3].....$19
Grilled sirloin steak, onion, cilantro, guacamole, roasted green salsa

POLLO [3].....$18
Grilled chicken herbs, fresh tomato, onion cilantro

CARNITAS [3].....$18
Roasted pork, tomatillo salsa, & pico de gallo

TACOS DE JAMAICA [3].....$16
Sauteed brussels sprouts al ajillo with Jamaica

ACOMPAÑAMIENTOS

ARROZ.....$6
Mexican rice

COLECITAS.....$10
Shaved Sauteed Brussels Sprouts Al Ajillo, And Bacon Bits

YUKON SWEET MASH POTATO.....$10

GRATINE DE CALABAZITAS.....$10

SOPAS

SOPA DE TORTILLA.....$14
Chicken, Tortilla Strips, Queso Fresco, Avocado, Pasilla Chili Flakes

SOPA DE POLLO CON VERDURAS.....$16
Chicken & Vegetables Soup

CALDO DE CAMARON.....$21
Shrimp Soup In A Spicy Guajillo Broth.

SOPA DE MARISCOS.....$28
Mixed Seafood Soup In Spicy Guajillo Broth

***FOOD ALLERGIES?** If you have a food allergy, please speak to the owner manager chef or your server*

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DRINKS

COCKTAILS

TRADITIONAL MARGARITA.....$12
Rocks Or Frozen
Passionfruit | Mango | Tamarind | Strawberry | Blackberry +1 | Sangria +2

PALOMA DEL BARRIO.....$15
100% Agave tequila or mezcal **(+2)**, fresh grapefruit juice, simple syrup, grapefruit jarrito soda, lime tajin rim

MOJITO.....$13
White rum, brown sugar, fresh mint and lime muddle topped with seltzer water

LA PIÑATA.....$13
Mezcal infused with fresh pineapple, mezcal float, agave nectar, jalapeño, cilantro, fresh lime juice and tajin rim

MARGARITA DE JAMAICA.....$13
100% blue agave tequila, or mezcal **(+2)** home made hibiscus reduction, agave nectar and fresh ime juice

MICHELADA DE TAMARINDO.....$12
Choice of beer, homemade michelada mix, fresh tamarind puree, tajin rim

LA SANDIA.....$16
Fresh Muddle Watermelon, Tequila Blanco, Coconut Rum Fresh Lime Juice, Homade Simple Syrup And Tajin Rim

CHAMOY MARGARITA.....$15
Tequila Blanco, Chamoy Chilerito, Fresh Lime Juice, Homade Simple Syrup And Tajin Rim

PIÑA COLADA.....$15
White Rum Fresh Pineapple Juice, Coco López,fresh Lime Juice , Maraschino Cherries

SMOKY ROOM.....$15
Mezcal, passion fruit puree, homemade simple syrup fresh lime juice and pomegranate juice

MEZCALITA.....$15
Bartolo mezcal, limw juice, agave nectar tajin rim

CERVEZAS

BOTTLED BEER.....$8
Victoria | Modelo Especial | Corona | Tecate

DRAFT.....$7
Pacifico | Modelo Especial | Negra Modelo
Voo Doo Ranger IPA

VINOS DE LA CASA

WHITE WINE

GLASS $11 - BOTTLE $40
SAUVIGNON BLANC
PINOT GRIGIO
CHARDONNAY
ROSÉ

RED WINE

GLASS $12 - BOTTLE $45
TEMPRANILLO
MALBEC
CABERNET SAUVIGNON

SANGRIAS
$12 | $40

RED | WHITE SANGRIA

REFRESHMENTS
4

SPARKLING | COKE | DIET COKE | GINGER ALE
AGUA PANNA 7 | SAN PELLIGRINO 8

JARRITOS $5

TAMARINDO | MANDARIN | FRUIT PUNCH | LIME

AGUA REFRESCAS 5

HORCHATA | AGUA DE JAMAICA | TAMARIND
MANGO

HAPPY HOUR

3PM TO 7 PM MONDAY TO FRIDAY

PARTY OF TWO OR MORE 18 % GRATUITY WILL BE INCLUDED IN THE BILL
PARTY OF 6 OR MORE 20 % GRATUITY WILL BE INCLUDED IN THE BILL

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