



THOMASTON

DINNER MENU

PANCHO CLASSICS

CHIMICHANGAS *

Rolled crisp flour tortillas bursting with cheese. Served with crema, ranchero sauce and guacamole
Beef or Chicken - \$13.50 • Shrimp - \$15.25

ENCHILADAS - 14.95 *

Chicken, beef or cheese. Choose a sauce.
Mole • Adobo • Ranchera • Verde

ENCHILADAS BANDERA - \$14.95 *

Three Enchiladas, one beef, one chicken, one cheese, each topped with a different sauce.

ENCHILADAS D.F. - 16.95 * (GF)

Corn tortillas stuffed with white chicken breast topped with lightly spicy salsa verde, avocado, red onion and cheese

SANTA FE BURRITO - 14.95 (P)

Sundried tomato tortilla filled with grilled chicken, black beans, rice, lettuce, diced tomato, cheese, topped with adobo, mole, crema

ARROZ CON POLLO - 14.95

Spanish rice, chicken, vegetables, sofrito

ARROZ CAMA - 16.95

Spanish rice, shrimp, vegetables, sofrito

BUILD YOUR OWN TACOS - 12.50 (GF) *

Choice of beef or chicken, served with cheese, tomato, lettuce and sour cream. *Hard or Soft*

CAMARONES MEXICANA - 16.95 * (GF)

Gulf shrimp sautéed with peppers, onions, garlic, tomatoes, and white wine

CAMARONES EL QUESO - 16.95 * (GF)

Gulf shrimp smothered in our delicious creamy cheese sauce.

CAMARONES AL AJILLO - 14.95 * (GF)

Shrimp sautéed in a garlic, tomato and white wine sauce.

SALADS

TACO SALAD

Crisp tortilla shell filled with lettuce, beans, cheese, tomato, crema, guacamole

• **Ground Beef - 10.95**

• **Shredded Chicken - 11.95**

• **Grilled Chicken - 13.95**

★ • **Grilled Steak (cooked to order) - 14.95**

POLLO JARDIN - 14.95 (GF) *

Marinated chicken breast, fresh spinach, diced tomato and avocado topped with a homemade roasted pepper vinaigrette.

CHOPPED SALAD - 15.95 (GF)

Mixed greens, red pepper, scallions, cucumber, corn, carrots, tomato, grilled shrimp, crumbled cheese, white sangria vinaigrette

RICE BOWL - 9.95 (GF)

Spicy rice, black beans, greens, pico de gallo, crema, avocado slices

Add: grilled or blackened chicken \$5, ★ carne asada (cooked to order) \$6, or garlic shrimp \$6

SIDES

Spicy Rice - **3.50** or Spanish Rice - **2.95 (GF)**

Beans (re-fried or black) - **2.95 (GF)**

House Salad - **5.95 (GF)**

Cilantro Rice - **3.50**

White Rice - **2.95**

STREET TACOS (3) 14.95 *

Served on flour tortillas. GF on corn tortillas

CHICKEN AL PASTOR - (GF)

Guajillo marinated chicken, pineapple, onion, cilantro

★ CARNE ASADA - (GF)

Grilled steak, diced onion, cilantro and queso fresco (cooked to order)

CARNITAS - (GF)

Shredded pork, mango, salsa, shredded cabbage

CHORIZO - (GF)

Sautéed chorizo with caramelized onions

SHRIMP - (GF)

Blackened shrimp, cabbage, cajun aioli

FISH - (GF)

Seared tilapia, cabbage, cilantro cream, mango salsa

CORN & PORTOBELA TACOS - (GF)

Roasted portobela mushrooms with corn queso fresco and cilantro cream

MIX & MATCH FOR \$15.95

Served with Rice & Beans

CHEF'S SPECIALS

MOLE POBLANO - 15.95 * (P)

Chicken breast medallions, cooked in our traditional thick mole sauce

POLLO AJILLO - 14.95 * (GF)

Tender pieces of chicken sautéed in a garlic, tomato and white wine sauce.

★ TEX MEX BURRITO - 15.95

This baby is huge! Filled with peppers, onions, beans, tomato, juicy sirloin (cooked to order), topped with our famous queso sauce.

BEER BATTERED FISH TACOS - 14.95 *

Seasonal beer battered cod in soft flour tortillas with cabbage, pico de gallo and chipotle ranch.

★ TOOTSIE ROLL - 15.25 *

12 inch spinach tortilla filled with sliced steak or chicken, romaine lettuce, sweet pimento, sliced avocado, melted cheese, rolled and grilled

★ TAQUITOS AL CARBON - 15.50 *

Tender cut sirloin (cooked to order) sautéed with peppers and onions in it's own thick sauce, served in flour tortilla

★ CARNE ASADA - 17.95 * (GF)

Marinated flat iron steak (cooked to order), cooked to your liking, with a juicy chimichurri sauce on the side.

SEAFOOD CHIMICHANGA - 16.95 *

Tilapia, shrimp and clams cooked in garlic sauce and wrapped in a flour tortilla with cheese.

★ BURRO JALISCO - 18.95 *

Large flour tortilla stuffed with shrimp and steak (cooked to order), sautéed with jalapenos, chipotle and black bean, topped with a special chef sauce and queso fresco.

MOLCAJETE - 25.95 * (GF)

Thomaston Favorite Dish. Hot Lava rock bowl filled with steak, grilled chicken, jalapeno chorizo, Nopales, cheese and special red sauce

Add shrimp - 30.95

PUERCO NORTENO - 16.95 *

Tender medallions of pork slowly cooked in a smoky morita sauce (made with dried red chile peppers) a little spice

CHIPS BASKET - 2.00

BOWL OF SALSA - 1.75

FAMOUS SIZZLING FAJITAS*

All fajitas are served with pico de gallo, guacamole, crema, and flour tortillas (GF with corn tortilla)

• **Mixed - (Chicken & Beef) 17.95**

• **Chicken - 16.95**

• **Shrimp - 17.95**

• **Blackened Chicken - 16.95**

• **Vegetable & Cheese - 15.95**

• **Brisket - 16.95**

★ • **Beef, Chicken, Shrimp - 19.95**

★ • **Beef - 17.95**

(Beef cooked to order)

COMBOS*

EL GRANDE - 15.99

Beef taco, cheese enchilada, beef burrito, chicken chimichanga.

ACAPULCO - 14.95

Chicken chimichanga, beef taco & cheese enchilada

EL JARDIN - 14.95 (V)

Chile Relleno • vegetable soft taco spinach & cheese enchilada

CHIHUAHUA - 14.95

Cheese chili relleno, beef burrito & cheese enchilada

VEGGIE FAVORITES

CALIFORNIA BURRITO - 15.50 *

Spinach tortilla stuffed with rice, black beans and vegetables - rolled then topped with cheese, salsa verde and sour cream

SPINACH BURRITO - 14.50 * (P)

Black beans, spinach, mole, verde sauce, queso, sour cream on top

ENCHILADAS SAMPLER - 15.50 *

One cheese, one guacamole, one beans, one vegetable, topped with different sauces & sour cream

MUSHROOM CHIMICHANGAS - 14.95 *

Crispy flour tortillas, rolled with spinach, mushrooms, black beans and cheese, topped with sour cream & ranchera sauce

GUACAMOLE BURRITO - 14.95 *

Large flour tortilla filled with beans cheese and guacamole with your choice of sauce

★ BURGERS

Our juicy burgers are cooked to order, served on a fresh roll with lettuce, tomato and french fries. Add onion rings for \$1.25

8OZ. ANGUS HAMBURGER - 10.50

8OZ. ANGUS CHEESE BURGER - 10.95

PANCHO BURGER - 12.95

Roasted poblano, peppers, caramelized onions, jack cheese, guacamole, Served with chipotle fries

V = Vegetarian, NOT Vegan

GF = Gluten Friendly

*** = Served with Rice & Beans**

P = Contains Peanuts

★ = Food items may be served under-cooked

DRINKS

APPETIZERS

**TABLE SIDE GUACAMOLE - 9.95 (GF) MP
(SEASONAL)**

HOUSE MADE GUACAMOLE - 8.95 (GF) MP

SOUTH OF THE BORDER CHEESE DIP

Cup - \$4 • Bowl - \$6.95 - served with chips

SLOPPY NACHOS (GF)

Cheese. \$10.95 /chicken or beef \$12.95
refried beans, cheese, jalapeño, sauce,
crema, guacamole, and olives

SEAFOOD NACHOS - 15.95 (GF)

Corn chips topped with our mix crab meat, shrimp,
pepper, onions, jalapeno, cheese and sour cream

STUFFED JALAPENOS - 9.95

Stuffed with cheese and lightly breaded,
Served with crema

WINGS - 11.95

Cooked crispy & tossed with your choice of sauce:
tequila lime, BBQ, garlic parmesan,
buffalo or mango habanero

MINI CHANGAS - 9.75

Finger size chicken and beef chimicangas topped
with sour cream and ranchera sauce.

MINI TACOS - 9.75 (P)

Crispy Roll Flour Tacos

FIESTA SAMPLER - 12.95

All in one!! Nachos, wings, finger tacos and
quesadillas with sour cream & guacamole

QUESO FLAMEADO - 9.95 (GF)

Fondue cheese casserole, with chorizo, tomato,
diced onion, pepper, jalapenos, flour tortillas
(GF with corn tortillas)

GRILLED QUESADILLA

All topped with sour cream, jalapenos,
guacamole & ranchera sauce.

- Cheese & Bean - 8.25

- Beef or Chicken - 11.95

★ - Smoked Brisket - 12.95 (cooked to order)

- Shrimp and Spinach - 12.95

- Buffalo Chicken - 12.95

★ - Grilled Chicken or Steak - 12.95
(Steak cooked to order)

SOPAS

TEXAS CHILI - 5.95 (GF)

Fresh ground beef, tender chunks of chuck
shoulder, beans, and fresh chili, topped with
melted cheese.

SOPA DE POLLO - 4.95 (GF)

Mexican style chicken soup, garnished
with onion and cilantro

SOPA AZTECA - 6.95

Made with chicken, corn, tomatoes and spices,
topped with avocado, tortilla strips,
chicken & sour cream

SOPA TEQUILA CHICKEN - 6.95

Creamy chicken tequila soup with corn, red
pepper and onions

WINES - PER GLASS - 7

CHARDONNAY • SAUVIGNON BLANC • PINOT GRIGIO • SPARKLING
PINOT NOIR • MERLOT • CABERNET

MARGARITAS

VIEJA MARGARITA - 10

Reposado tequila, Patron Citronage, orange liqueur, fresh lime juice,
served on the rocks

SKINNY - 10

Fresh lime and lemon juice,
organic agave,

PICANTE - 10

Jalapeno infused tequila, mango puree, orange liqueur, fresh squeezed
lime juice

FROZEN MARGARITAS & DAQUIRIS - 7

Choice of: strawberry, banana, raspberry, mango, peach, coconut,
lime, pineapple
(ask for seasonal flavors)

THOMASTON REVANGE MARGARITA - 10

1800 Reposado Tequila, Grand Marnier, Triple Sec, lime juice

MARTINIS

FRENCH KISS - 9

Raspberry Vodka, pineapple juice, chambord, dash of sweet vermouth

CHURROS MARTINI - 10

Baileys vanilla cinnamon Irish cream, cinnamon churros, vodka, cinnamon sugar rim

RUMCHATA MARTINI - 10

Rumchata rum, vanilla vodka, coconut cream

CRAFTY COCKTAILS

PALOMA - 9

Blanco tequila, fresh lime, grapefruit soda

MICHELADA - 7

Dos Equis, salted rim, house Michelada mix

RASPBERRY MOJITO - 8

Raspberry, lime, mint infused rum, muddled lime and mint, orange agave, club soda

WATERMELON BULLDOG - 14

A submersed Coronita in a frozen watermelon-rita

BEER

BY THE BOTTLE - 4

Coors Light

Miller Lite

Bud Light

Budweiser

Michelob Ultra

BY THE BOTTLE - 5

Corona

Pacifico

Tecate (can)

Victoria

Modelo Special

Presidente

Sol

DRAFTS

Ask your server for
Our Draft Selection

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