

APPETIZERS

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

HOUSE MADE GUACAMOLE - 8.95 (GF) MP

SOUTH OF THE BORDER CHEESE DIP
Cup - \$4.50 • Bowl - \$6.95 - served with chips

SLOPPY NACHOS (GF)

Cheese \$10.95 /chicken or beef \$12.95
Steak \$15.95 (cooked to order)
Refried beans, cheese, jalapeño, sauce,
crema, guacamole, and olives

STUFFED JALAPENOS - 12.95

Stuffed with cheese and lightly breaded,
Served with crema

WINGS (10) - 13.95

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

MINI CHANGAS - 10.95

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

FINGER TACOS - 10.75 (P)

Rolled crispy corn tortillas stuffed with
chicken and beef topped with sour cream
and ranchera sauce

FIESTA SAMPLER - 15.95

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

QUESO FLAMEADO - 10.95 (GF)

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

EMPANADAS POLLO (2) - 8.95

GRILLED QUESADILLA

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

- Cheese & Bean - 10.95

- Beef or Chicken - 12.95

★ - Smoked Brisket - 15.95
(cooked to order)

- Shrimp & Spinach - 14.95

- Buffalo Chicken - 13.95

★ - Grilled Chicken or Steak - 15.95
(Steak cooked to order)

- Vegetable - 12.95

PANCHO CLASSICS

CHIMICHANGAS *

Rolled crisp flour tortillas bursting with
cheese. Served with crema, ranchero sauce
and guacamole

Beef or Chicken - \$14.50 • Shrimp - \$16.25

★ Steak (cooked to order) - \$16.95

ENCHILADAS - 15.95*

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

ENCHILADAS BANDERA - \$15.95*

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

ENCHILADAS D.F. - 17.95* (GF)

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

SANTA FE BURRITO - 15.95 (P)

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

ARROZ CON POLLO - 15.95

Spanish rice, chicken, vegetables, sofrito

ARROZ CAMA - 17.95

Spanish rice, shrimp, vegetables, sofrito

BUILD YOUR OWN TACOS - 13.50 (GF)*

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

CAMARONES MEXICANA - 17.95* (GF)

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

CAMARONES EL QUESO - 17.95* (GF)

Gulf shrimp smothered in our delicious
creamy cheese sauce.

CAMARONES AL AJILLO - 17.95* (GF)

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

CHILES RELLENOS (2) - 15.95* (GF)

FAMOUS SIZZLING FAJITAS*

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

• Mixed - (Chicken & Beef) 19.95

• Chicken - 16.95

• Shrimp - 17.95

• Blackened Chicken - 16.95

• Vegetable & Cheese - 15.95

• Brisket - 16.95

★ • Beef, Chicken, Shrimp - 21.95

★ • Beef - 19.95

(Beef cooked to order)

SALADS

TACO SALAD

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

• Ground Beef - 11.95

• Shredded Chicken - 12.95

• Grilled Chicken - 14.95

★ • Grilled Steak - 15.95
(cooked to order)

POLLO JARDIN - 15.95 (GF)*

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

CHOPPED SALAD - 16.95 (GF)

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

SOPAS

TEXAS CHILI - 6.95 (GF)

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

SOPA DE POLLO - 5.95 (GF)

Mexican style chicken soup, garnished
with onion and cilantro

SOPA AZTECA - 7.95

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

SOPA TEQUILA CHICKEN - 7.95

Creamy chicken tequila soup with corn, red
pepper and onions

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

V = Vegetarian, NOT Vegan

GF = Gluten Friendly

*** = Served with Rice & Beans**

P = Contains Peanuts

**★ = Food items may be served
under-cooked**



CHEF'S SPECIALS

MOLE POBLANO - 16.95* (P)

Chicken breast medallions, cooked in our traditional thick mole sauce

POLLO AJILLO - 15.95* (GF)

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

★ TEX MEX BURRITO - 18.95

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 - 15.95*

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

★ TOOTSIE ROLL - 18.25*

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

★ TAQUITOS AL CARBON - 18.50*

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

★ CARNE ASADA - 19.95* (GF)

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

SEAFOOD CHIMICHANGA - 17.95*

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

★ BURRO JALISCO - 19.95*

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

MOLCAJETE - 26.95* (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 - 17.95*

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

RICE BOWL - 10.95 (GF)

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

Add: grilled or blackened chicken \$6,
★ carne asada (cooked to order) \$9,
or garlic shrimp \$7

COMBOS*

EL GRANDE - 16.99

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

ACAPULCO - 15.95

Chicken chimichanga, beef taco & cheese enchilada

EL JARDIN - 15.95 (V)

Chile Relleno • vegetable soft taco spinach & cheese enchilada

CHIHUAHUA - 15.95

Cheese chili relleno, beef burrito & cheese enchilada

STREET TACOS (3) 15.95*

Served on flour tortillas. GF ask for corn tortillas

CHICKEN AL PASTOR - (GF)

Guajillo marinated chicken, pineapple, onion, cilantro

★ CARNE ASADA - \$16.95 (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 Sole, cabbage, cilantro cream, mango salsa

MIX & MATCH FOR \$16.95

Served with Rice & Beans

★ 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 - 12.50

8OZ. ANGUS CHEESE BURGER - 12.95

PANCHO BURGER - 14.95

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

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VEGGIE FAVORITES

CALIFORNIA BURRITO - 16.50*

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

SPINACH BURRITO - 15.50* (P)

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

ENCHILADAS SAMPLER - 16.50*

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

MUSHROOM CHIMICHANGAS - 15.95*

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

GUACAMOLE BURRITO - 15.95*

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

DRINKS

WINES - PER GLASS - 8

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

MOJITOS - 9

MARGARITAS - 12oz

VIEJA MARGARITA - 10

1800 Reposado tequila, Patron Citronage, orange liqueur, fresh lime juice, served on the rocks

SKINNY - 10

1800 Silver, Triple Sec, fresh lime and lemon juice, organic agave

PICANTE - 10

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

FROZEN MARGARITAS & DAQUIRIS

12oz - 8 | 16oz - 10 | 20oz - 12

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

BULLDOG MARGARITA - 14

BEER

BY THE BOTTLE - 4

Coors Light, Miller Lite, Bud Light, Budweiser, Michelob Ultra

BY THE BOTTLE - 5

Corona, Pacifico, Tecate, Victoria, Modelo Special

DRAFTS

Ask your server for our draft selection

JUICES & SODAS

Orange Juice, Apple Juice, Cranberry Juice, lemonade

Coke, Diet Cola, Ginger Ale, Root Beer, Jarritos, Sprite