

Appetizers \$13.99

SHRIMP COCKTAIL TIRADITO

Fresh shrimp drizzled with our homemade Mexican cocktail sauce and olive oil, finished with slices of avocado and vibrant orange supremes.

TUNA TIRADITO

Tuna steak drizzled with sesame seed oil, ponzu sauce, chili oil, and harissa mayo, topped with onions, cilantro, serrano peppers, and avocado cubes.

CAULIFLOWER BITES

Crispy breaded cauliflower bites drizzled with chili sauce, served with a side of pistachio mayonnaise for dipping, finished with a delightful pistachio crumble on top.

Lunch Specials \$16.99

Monday - Friday 11 AM - 3 PM

Choose either soup or salad to start.
Includes ice tea or agua de jamaica.

SOPA DE FIDEO

A comforting bowl of housemade fideo soup simmered in a rich tomato and epazote broth.

FLAUTAS DE LA HUACA

Crispy rolled corn tortillas filled with shredded chicken, drowned in a savory guajillo and tomatillo sauce, served over a bed of refried beans and topped with lettuce, queso fresco, Mexican crema, radishes, and pico de gallo. *For an authentic flavor, order them over our housemade fideo soup topped with crema Mexicana, queso fresco, refried beans, and a touch of chipotle.*

RIBEYE ALBONDIGAS

Ribeye meatballs simmered in a rich tomato and chipotle sauce, served atop a bed of white rice and grilled carrots with a side of garlic bread.

COCHINITA PIBIL

This classic dish from Yucatán features a delightful blend of rib, shank, and leg, slow-cooked for 24 hours wrapped in banana leaves. Accompanied by white rice, refried beans, pickled red onions, and chiles, served with our housemade tortillas.

COSTILLA EN SALSA VERDE

Tender baby back ribs, slow-cooked for eight hours, bathed in a zesty tomatillo and jalapeño sauce. Served alongside charro beans, white rice, and our homemade tortillas.

MILANESA DE POLLO CON PASTA

Tender chicken breast, lightly breaded and drizzled with your choice of sauce.*
Served on a bed of fettuccine pasta, topped with queso fresco.

ENCHILADAS

Indulge in two chicken enchiladas, topped with your choice of sauce* and melted Monterrey Jack cheese. Accompanied by a side of refried beans and rice.

*Sauce Options: Huerta: creamy habanero and guajillo peppers, topped with corn, pickled red onions, and queso fresco.

Poblana: creamy roasted poblano peppers topped with rajas, corn, and queso fresco.



P M TACOS & COCKTAILS

CHEESE DIP

Spicy chile and cheese dip served with crispy corn tortilla chips.

QUESO FUNDIDO

Our cheese chip blended with chorizo and poblano peppers for a spicy kick, served with our housemade tortillas.

GUACAMOLE

Indulge in our freshly made guacamole served alongside crispy tostadas for the perfect crunch.

PM ENSALDA

Vibrant spring mix adorned with pico de gallo, queso fresco, pickled red onions, sliced carrots, sliced radishes, and crunchy croutons drizzled with our housemade berry vinaigrette.

Mole - traditional mole poblano topped with sesame seeds, pickled red onions, and queso fresco.

Suiza: zesty tomatillo sauce topped with sour cream, pickled red onions, and queso fresco.



Lunch Entrees \$23.99

SABANITA DE RIBEYE

Ribeye filet bathed in our habanero and guajillo pepper sauce, served alongside au gratin topped with mozzarella cheese. Accompanied by two cheese enchiladas smothered in our Mole sauce, a side of guacamole and refried beans, and our homemade tortillas.

CAMARONES AL AJO LIMÓN

6 grilled shrimp bathed in a lemon butter sauce, infused with roasted garlic, lemon zest and cilantro. Accompanied by white rice, grilled vegetables, and our special house sauce.

QUESABIRRIAS

Housemade crispy corn tortillas folded over shredded beef filled with melted Monterrey Jack cheese and refried beans, topped with diced onions, cilantro, pickled red onions, and served with a savory broth for dipping.

CHILAQUILES

Lightly fried corn tortilla chips tossed in your choice of one of our delicious housemade sauces*, served with refried beans, 2 eggs of your choice, queso fresco, and sour cream, garnished with red onions and cilantro. Add: + \$4.99 for protein: ribeye, chicken, al pastor, or pork carnitas.

*Sauce Options: Huerta: creamy habanero and guajillo peppers, topped with corn, pickled red onions, and queso fresco.

Poblana: creamy roasted poblano peppers topped with rajas, corn, and queso fresco.

Mole - traditional mole poblano topped with sesame seeds, pickled red onions, and queso fresco.

Suiza: zesty tomatillo sauce topped with sour cream, pickled red onions, and queso fresco.

DRINKS

Agua Mineral - \$3.99

Coca Mexicana - \$4.99

Coke Zero 12 oz can - \$3.50

Sprite 12 oz can - \$3.50

JARRITOS - \$3.99

guayaba, mandarina, mango, tamarindo, piña

AQUAS FRESCAS 32 OZ - \$6.99

horchata, jamaica, limonada

add to your limonada: strawberry, cucumber, passion fruit, or prickly pear

FROM THE BAR

MARGARITAS

Frozen / Rocks

Classic \$7.99

+ \$1.00 flavored: tamarindo, strawberry, mango, cucumber, dragon fruit, jamaica, watermelon, prickly pear

BEERS

domestic \$3.50: Miller Light, Coors Light, Bud Light, Michelob Ultra

imported \$4.00: Modelo Especial, Negra Modelo, Victoria, Pacifico, Cornona, Bohemia, Dos Equis

MARTINIS \$8.50

flavors: classic, cucumber, Mexican, cosmopolitan

DAQUIRI \$9.00

flavors: mango, passion fruit, strawberry

PIÑA COLADA \$9.00

CANTARITO \$7.99

PALOMA \$7.99

DESSERTS

ask about our housemade desserts



@pmtacosncocktails