



3615 Highland Avenue · Manhattan Beach, CA 90266
Phone (310) 545-6670 · Fax (310) 546-4964
Email This Menu At: www.YourRC.com
Menu Items And Prices Subject To Change Without Notice

LUNCH BOTANAS

Appetizers

Ceviche 14.95

A special Mexican Appetizer. Mahi-Mahi, marinated with onions, lemons and spices and served cold with tostaditas and avocado slices

Pancho's Nachos 13.95

Toasted Corn Tostaditos layered with beans, then covered with mucho cheddar and jack cheeses. Topped with diced tomatoes, jalapenos, chives, sour cream and guacamole
With Chicken or Beef add 3.00

Queso Fundido with Artichoke Hearts 14.95

(Serves 2 or more people)
Queso Fundido comes in many different ways and Pancho's has created this unique recipe consisting of special blends of melted cheeses, artichoke hearts, and slices of jalapeno. Served with tostadita chips and brought to your table in a ceramic skillet!

Botanas Especiales Los Panchos 15.95-18.95

(Serves 4 or 6 people)
An appetizer combination platter consisting of Flour Quesadillas, Piernitas de Pollo, Taquitos Dorados and Pancho's Chicken Flautas. Garnished with sour cream and guacamole

Taquitos Chiquitos 12.95

(Serves 2 or more people)
Five grilled mini tacos filled with your choice of shredded beef or chicken. Served with salsa Verde Especial

Taquitos con Guacamole 12.95

Four corn tortillas filled with spiced shredded beef or chicken, then rolled up and served flauta style. Served with guacamole

Cocktel de Camarones 13.95

Shrimp served in a traditional Mexican-style cocktail juice, consisting of a chilled shrimp broth with celery, cucumber, tomatoes, onions, cilantro, fresh lime juice and chopped avocado. Served in a large cocktail glass.

Guacamole 12.95

Mexican-style avocado dip made with tomatoes, onions, and spices, and served with tostaditas

Taquitos Dorados 12.95

Five crispy taquitos filled with spiced shredded beef or chicken served flauta style. Garnished with guacamole and sour cream and accompanied with Pancho's Salsa Verde Especial. Sprinkled with Cotija cheese.

Cazuelita con Queso 13.95

(Traditional Mexican Queso Fundido)
Melted monterey Jack and Cotija cheeses with caramelized onions and roasted Poblano peppers. Enhanced with Chef Ramon's special herbs and brought to you table in a hot ceramic skillet! Served with tostadita chips.

QUESADILLAS

Quesadilla con Artichoke Hearts and Mushrooms 14.95

Flour tortilla filled and folded with artichoke hearts, mushrooms and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole.

Crab and Shrimp Quesadilla 16.95

Flour tortilla filled and folded with shrimp, genuine crab and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole

Quesadilla con Carnitas 15.95

Flour tortilla filled and folded with carnitas and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole.

Quesadilla con Pollo 14.95

Flour tortilla filled and folded with cheeses and chicken, then grilled and cut into small squares. Served with sour cream and guacamole

Quesadilla con Carne Asada 16.95

Flour tortilla filled and folded with cheeses and grilled flat iron steak, then grilled and cut into small squares. Served with sour cream and guacamole

Quesadilla con Espinaca 13.95

Tomato tortilla filled and folded with spinach, mushrooms, and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole

SOPAS

Sopa de Tortilla 7.95

Traditional tortilla soup made Pancho's style with chicken, onions, cilantro, sliced fresh Poblanos, Roma tomatoes, and tortilla strips. Garnished with cheese. Deliciosa!

Sopa de Albondigas 7.95

Traditional Albondigas Soup made with meat balls, carrots, potatoes, celery, onions, and spices

Chef Ramón's Corn Chowder 7.95

Roasted corn simmered in chicken stock with roasted Poblano peppers and Chef Ramón's special spices. Creamy and flavorful chowder. Delicioso!

ENSALADAS

Dressing of Your Choice: Thousand Island, Bleu Cheese, Ranch, or Pancho's Special House Dressing

Ensalada del Mar 18.95

Your choice of genuine crab or shrimp tossed with salad greens and mixed with cheeses, tomatoes, onions, and olives, then topped with hard-boiled eggs, asparagus, and sliced avocado. Served with your choice of dressing

Ensalada de Salmon 18.95

A tossed salad of lettuce, spinach leaves, diced avocado, scallions, tomatoes and served in a dressing made with vinegar, olive oil, and garlic. Topped with a generous portion of Salmon that has been steamed between lettuce leaves for a tender flaky fillet. Garnished with sliced red onions



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Tostada Pequeña 12.95

Crisp corn tortilla filled with beans, shredded lettuce, bell peppers, tomatoes, and celery, and topped with our special guacamole and sour cream dressing. Sprinkled with grated cheese

Ensalada de la Cantina 14.95

Generous chunks of white chicken tossed with lettuce, peanuts, cilantro, green onions and special chips, topped with sliced avocado

Ensalada de Pollo Asado 17.95

Grilled boneless breast of chicken marinated with achiote, garlic and special Mexican herbs. Tossed with romaine lettuce, crispy tortilla strips, red bell peppers and a special Cilantro-Pepitas dressing. Sprinkled with Cotija cheese, toasted pepitas and diced tomatoes

Ensalada de Carne Asada 18.95

Large slices of flat iron steak grilled to your liking and accompanied by greens tossed with our Special House dressing and julienned sauteed vegetables in season

Pancho's Caesar Salad 15.95

Crisp romaine lettuce tossed with chunks of chicken breast and croutons in our own Caesar dressing. Topped with sliced avocado, tomato, and parmesan cheese.

Taco Salad 15.95

Corn tortilla chips mixed with lettuce, cheeses, corn, tomatoes, kidney beans, sour cream, and guacamole, and topped with your choice of spicy ground beef or chicken

Ensalada Verde 7.95

Salad greens mixed with cherry tomatoes, garbanzo beans, and beets, and served with dressing of your choice

Tres Tostaditas 14.95

A light salad entree consisting of three separate mini tostadas - one pork, one chicken and one beef. Complemented with guacamole, sour cream and grated cheeses.

TOSTADAS

Tostada del Mar 18.95

Crisp flour tortilla filled with Mexican-style beans, genuine crab meat or shrimp, shredded lettuce, chopped tomatoes, black olives, and avocados, and topped with sour cream and sprinkled cheeses.

Sopes Mexicanos 15.95

Three thick, homemade corn tortillas layered with Mexican style beans - one beef, one chicken and one pork. Topped with shredded lettuce and diced tomatoes. Complimented with guacamole, sour cream, grated cheese and a special "barrio" sauce.

Tostada de Miguel 15.95

Crisp flour shell tortilla filled with Mexican-style beans, beef, or chicken, melted cheeses and shredded lettuce, then topped with guacamole, sour cream, and sliced tomatoes. Served with Pancho's Special House Dressing

Taco Gigante 15.95

An enormous taco made with a crisp flour tortilla filled with Mexican-style beans, shredded beef, or chicken, melted cheeses, and lettuce, then topped with guacamole, sour cream, and diced tomatoes

Tostada Vegetariana 14.95

Crisp flour shell tortilla filled with a light layer of Mexican-style rice, shredded lettuce, and grilled seasonal vegetables. Then topped with Pancho's special vegetable dressing, diced tomato and avocado

Tostada de Ceviche 16.95

A crisp corn tortilla layered with Ceviche (marinated Mahi-Mahi), lettuce or cabbage, and another layer of Ceviche. Topped with Pico de Gallo, diced avocado, and sliced radishes. Enhanced with Pancho's house dressing and sprinkled with Mexican Cotija cheese

ENCHILADAS

Enchiladas Rancheras 15.95

Corn tortillas filled and rolled with melted cheeses, then covered with Ranchera Sauce and topped with sliced avocados and sour cream. Served with Mexican-style rice and beans.

Trio Los Pancho's 15.95

Chicken, beef, and cheese enchiladas covered with special sauces, and topped with sour cream and avocado. Served with Mexican-style rice and beans

Enchiladas de Espinaca 15.95

Flour tortillas filled and rolled with fresh spinach and mushrooms, then covered with our Salsa Blanca Especial and topped with melted Jack Cheese. Served with Mexican-style rice and black beans sprinkled with Mexican Cotija cheese.

Enchiladas Chef Ramón 15.95

Corn tortillas filled and rolled with shredded beef, then covered with a chunky poblano sauce, consisting of fresh poblano and Anaheim chiles and roma tomatoes. Topped with sliced avocado and sour cream. Served with Mexican style rice and beans, sprinkled with Cotija cheese.

Enchiladas Suizas 15.95

Corn tortillas filled and rolled with chicken, then covered with Salsa Verde Especial, and topped with sliced avocados and sour cream. Served with Mexican-style rice and beans.

Enchiladas de Mole 16.95

Corn tortillas filled and rolled with shredded chicken, then covered with a traditional red mole Pablano sauce. Served with rice and beans

BURRITOS

Burrito Regular 12.95

Plain bean, beef and bean, or chicken and bean

Chile Colorado/Verde

Burrito 14.95

Flour tortilla filled with chunks of beef with Salsa Roja Especial or pork with Green Chile Sauce and then covered with melted cheeses.



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Pollo Asado Burrito 15.95

Grilled chicken breast marinated in a cilantro pesto sauce and served with whole beans in a large flour tortilla. Topped with Ana Maria's special enchilada suce and melted cheeses.

Burrito Ranchero 15.95

Flour tortilla filled with seasoned shredded beef and beans, covered with Ranchera Sauce, then topped with sliced avocado and sour cream

Oven Burrito 13.95

Plain bean, beef and bean, or chicken and bean, covered with Red Sauce and melted cheeses

Philly Burrito (Carne Asada) 16.95

Flour tortilla filled with strips of grilled flat iron steak, bell peppers, onions, mushrooms, and melted cheeses. Topped with enchilada sauce and melted cheeses.

Burrito Carnitas Especial 16.95

Flour tortilla filled with carnitas and Pancho's special combination of tomatoes, onions, cilantro, and chiles, then topped with Chile con Queso. Served with sliced avocado and sour cream.

Burrito del Mar 17.95

Flour tortilla filled with sauteed shrimp, genuine crab, and rice. Then covered with Salsa Verde Especial and topped with sliced avocado and special sour cream.

CHIMICHANGAS

Chimichanga de Pollo 15.95

Flour tortilla filled with sauteed chicken and cheeses, and then deep fried. Complimented with sour cream and guacamole. Served with Mexican-style rice and beans

Machaca Chimichanga 15.95

Flour tortilla filled with shredded beef sauteed with tomatoes, onions, and bell peppers and its own juices, and then deep fried. Complimented with sour cream and guacamole. Served with Mexican-style rice and beans.

Chimichanga de Carne

Asada 16.95

Flour tortilla filled with grilled flat iron steak, bell peppers, onions, mushrooms and melted cheeses and then deep fried. Complimented with sour cream and guacamole. Served with Mexican-style rice and beans.

Chimichanga del Mar 17.95

Flour tortilla filled with sauteed shrimp and genuine crab, and rice, then deep fried. Complimented with special sour cream and guacamole. Served with Pancho's special green rice and black beans.

Pancho's Chimichanga Especial 15.95

Flour tortilla filled with chunks of seasoned pork, cheeses, and Green Chile Sauce, and then deep fried. Complimented with sour cream and guacamole. Served with Mexican-style rice and beans.

Carnitas Chimichanga 16.95

Flour tortillas filled with carnitas and Pancho's special combination of tomatoes, onions, cilantro, and chiles, and then deep fried. Complimented with sour cream and guacamole. Served with Mexican-style rice and beans.

TACOS A LA PARRILLA

(Soft Tacos)

Served with black beans, sour cream, and guacamole

Tacos de Camarones 17.95

Two corn tortillas filled with grilled butterflied shrimp, seasoned with Pancho's special herbs. Complimented with shredded cheeses, cilantro, lettuce, pico de gallo and accompanied with chipotle sour cream.

Tacos de Carnitas 15.95

Two corn tortillas filled with tender pieces of seasoned pork, pico de gallo and diced avocado

Tacos de Pollo Asado 15.95

Two flour or corn tortillas filled with strips of pollo asado and pico de gallo

Tacos Al Carbon 16.95

Two corn tortillas filled with Pancho's special marinated strips of grilled beef and pico de gallo. Complimented with strips of mild chile Poblano, red and yellow bell peppers. Accompanied with a special "burrito" sauce.

Tacos de Langosta 19.95

Two corn tortillas filled with chunks of seasoned and grilled lobster tail. Complimented with shredded cheeses, cilantro, lettuce, pico de gallo, accompanied with chipotle sour cream.

Tacos de Carne Asada 16.95

Two corn tortillas filled with strips of grilled flat iron steak and pico de gallo

Tacos al Pastor Tijuana 15.95

Three mini double corn tortilla tacos served open faced "stree style" with tender marinated pork in a traditional adobo paste. Garnished with cilantro and red onions. Accompanied with a special "barrio sauce".

Tacos de Pescado 16.95

Two flour tortillas filled with grilled Mahi-Mahi or Salmon, shredded cabbage, pico de gallo and chipotle sour cream

COMBINACIONES MEXICANAS

All Combinations served with Mexican-Style Rice and Your choice of Mexican-Style Beans, Frijoles de la Olla or Frijoles Negros

1. Cheese Enchilada and Beef Taco 15.95

2. Two Cheese Enchiladas 15.95

3. Cheese Enchilada and Chile Relleno 15.95

4. Beef Taco and Chile Relleno 15.95

5. Two Beef Tacos 15.95

6. Cheese Enchilada and Chicken Tamale 15.95

7. Beef Taco and Chicken Tamale 15.95

8. Pancho's Combinacion Especial 17.95

Beef taco, cheese enchilada and chile relleno with Mexican-style rice and beans



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ESPECIALIDADES DEL MAR Y POLLO

Especial de Cabo 19.95

Chunks of chicken mixed with sauteed shrimp and genuine crab meat, onions and tomatoes, and blended with special herbs and wine. Topped with melted cheeses, diced avocados and tomatoes. Served with Mexican-style rice

Salmon Topolobampo 19.95

Salmon fillet seasoned with salt and pepper, olive oil, fresh squeezed lemon juice and garlic. The salmon is then steamed between lettuce leaves to perfection. Served with green rice and a variety of julienne sauteed vegetables. Complemented with sour cream, guacamole, pico de gallo and a chilled peach-mango dipping sauce

Camarones a la Diabla 20.95

Sautéed shrimp cooked with caramelized onions and roasted garlic. Simmered in a special Diablo Sauce with roasted Guajillo chiles and Chef Ramón's special herbs. Served with green rice and grilled julienned vegetables. Delicioso!

Pollo Asado 18.95

Boneless breast of chicken marinated with achiote, garlic and special Mexican herbs. Broiled to perfection Yucatan-style. Served with an enchilada, Mexican-style rice and beans, and complemented with guacamole, sour cream, pico de gallo. Brought to your table in a hot skillet!

Enchiladas del Mar 19.95

Two flour tortillas filled with genuine crab meat or shrimp, then covered with Salsa Verde Especial and topped with melted cheeses, sliced avocado and sour cream. Served with Mexican-style rice and beans.

Pollo en Mole Poblano 17.95

Chunks of boneless skinless chicken breast smothered with a Poblano style red mole sauce made with ancho and pasilla chiles, sesame seeds, sweet chocolate and a blend of spices and herbs. Served with Mexican style rice and beans

Enchiladas de Langosta 20.95

Two flour tortillas filled with chunks of seasoned and grilled lobster tail. Covered with a mild Chipotle Cream Sauce and melted cheeses. Served with black beans and Pancho's special green rice. Garnished with guacamole and sour cream.

Pollo al Pipián 17.95

Tender pieces of chicken breast slowly cooked in a scrumptious Pipian sauce consisting of roasted pumpkin seeds and peanut based mix, garlic, cumin and a wonderful combination of spices. This sauce is simmered for several hours to bring out the wonderful cooking flavors of the Southwestern region of Mexico. Served with Pancho's special green rice and black beans sprinkled with Cotija cheese

Scallops with Jalapeño Crème 20.95

Scallops seared and then sautéed with caramelized onions, garlic and Chef Ramón's special spices Served in a mild roasted Jalapeño cream sauce. Accompanied with green rice and grilled julienned vegetables.

Enchiladas de Pescado 17.95

Two flour tortillas filled with grilled Mahi-Mahi or Salmon, tomatoes, onions, mushrooms, spinach, and chiles. Then smothered in Salsa Blanca Especial. Complemented with sliced avocado and diced tomatoes. Served with Mexican style rice and black beans sprinkled with Mexican Cotija cheese

Ana's Pollo Especial 16.95

Tender chunks of marinated chicken breast, onions, bell peppers, and mushrooms sauteed in a special garlic, wine and tomato sauce. Covered with melted cheeses and served with Mexican-style rice and refried beans.

Chile Poblano del Mar 18.95

A delicate green chile poblano stuffed with shrimp and genuine crab. Then sauteed with garlic, onions, and tomatoes. Topped with a special green tomatillo sauce and melted cheeses. Served with Mexican-style rice and black beans.

RAJITAS

Beef or Chicken 18.95

Shrimp 19.95

Combo 5.00 extra per item

Marinated strips of flat iron steak, breast of chicken, succulent shrimp grilled with onions, mushrooms, tomatoes, bell peppers, and spices, and served sizzling at your table. Complemented with salsa bandera, guacamole, Mexican-style rice and beans and hot tortillas.

ALMUERZOS DE CARNE

Carne Asada a la Ab 19.95

Thin charbroiled flat iron steak served with a cheese enchilada, guacamole, sour cream, pico de gallo, and Mexican-style rice and beans. Brought to your table in a hot skillet!

Steak Picado 17.95

Chunks of flat iron steak sauteed with bell peppers, onions and tomatoes, and lightly seasoned. Served with Mexican-style rice and beans.

Chile Colorado/Verde 15.95

Chunks of beef cooked in Salsa Roja Especial or chunks of pork with Green Chile sauce. Served with Mexican-style rice and beans

Carnitas Ramón 17.95

Chunks of pork leg, pan fried and complemented with Pancho's special combination of tomatoes, onions, cilantro and chiles. Served with Mexican-style rice and beans. Complemented with sour cream and guacamole and served with your choice of hot tortillas. Brought to your table in a hot skillet!



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Cochinito Pibil 17.95

This is a famous and traditional dish from the South of Mexico. Tender pieces of marinated pork simmered and oven roasted in Pancho's distinctive Pibil sauce consisting of achiote paste and spices. Accompanied with onions, cilantro, limes and tomatillo sauce. Complemented with Mexican-style rice and Frijoles de la olla. Served with your choice of hot tortillas.

Tinga Poblana 17.95

This is a famous Mexican dish from the city of Puebla in Central México where the historic Cinco de Mayo battle was fought. Chunks of tender slow roasted marinated pork, cooked with roasted mild California chiles, tomatoes, chipotle and Pancho's special herbs and spices. Accompanied with Mexican-style rice and frijoles de la olla and garnished with guacamole and sour cream. Served with your choice of hot tortillas!

Taquitos Rancheros 15.95

Two flour tortillas stuffed and rolled with seasoned shredded beef and topped with guacamole and sour cream. Served with Mexican-style rice and beans

Enchiladas de Carnitas 16.95

Flour tortillas filled with succulent roast pork, sliced green onions and pico de gallo. Covered with Salsa Tomatillo and melted cheeses. Served with black beans and Mexican-style rice

Birria Chef Ramón 17.95

This is a Centuries old traditional Mexican dish, famous throughout all of México. Chunks of beef marinated with special herbs and guajillo chiles. Then oven roasted and served in its own juices. Accompanied with onions, cilantro, limes and a special traditional sauce. Complemented with Mexican-style rice and frijoles de la olla. Served with choice of hot tortillas.

POSTRES (Desserts)

Buñuelos con Nieve 6.95

(Traditional Mexican Dessert)

Crispy pastries sprinkled with cinnamon and sugar. Accompanied with vanilla ice cream and whipped cream. Muy Bueno!

Pastelito de Chocolate 8.95

A decadent warm chocolate lava cake accompanied with vanilla ice cream decorated with chocolate syrup and topped with whipped cream

Banana Chimichanga 7.95

Flour tortilla filled with fresh bananas or peaches, and then deep-fried. Covered with a special caramel sauce and accompanied by Vanilla Ice Cream

Flan a la Pancho's 7.95

Ara's special recipe of this traditional Mexican favorite. A light custard with a caramel coating prepared for your enjoyment!

Crepas con Caramelo 8.95

Freshly prepared, homemade crepes topped with Pancho's special caramel sauce. Served with vanilla ice cream. Delicioso!

Pancho's Mudd Pie 7.95

Chocolate cookie crust and coffee ice cream topped with fudge syrup and whipped cream

Deep Fried Ice Cream 6.95

Vanilla ice cream covered with crispy Corn Flakes and cinnamon. Served with a caramel sauce and whipped cream.

ANTOJITOS

Mexican-style Rice 5.95

Mexican-style Beans 5.95

Frijoles Negros 5.95

1/2 Rice and 1/2 Beans 7.45

Salsa Chef Ramon 3.95

Chef Ramon's special "hot" sauce. For salsa lovers!

Tortillas (4) Corn, Butter 3.25

Tortillas (3) Flour, Butter 3.25

Side of Guacamole 7.45

Side of Sour Cream 3.95

1/2 Guacamole and 1/2 Sour Cream 6.95

A LA CARTE

(Garnished with sour cream and guacamole)

Taco (beef or chicken) 10.95

Enchilada (cheese, beef, or chicken) 10.95

Chile Relleno 10.95

Chicken Tamale 10.95



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DINNER
BOTANAS
Appetizers

Ceviche 15.95

A special Mexican appetizer, Mahi-Mahi, marinated with onions, lemons and spices and served cold with tostaditas and avocado slices

Queso Fundido with Artichoke Hearts 15.95

(Serves two or more people)

Queso Fundido comes in many different ways and Pancho's has created this unique recipe consisting of special blends of melted cheeses, artichoke hearts, and slices of jalapeno, Served with tostadita chips and brought to your table in a ceramic skillet!

Pancho's Nachos 14.95

Toasted corn tostaditas layered with beans, then covered with mucho cheddar and jack cheeses. Topped with diced tomatoes, jalapenos, chives, sour cream, and guacamole.

With Chicken or beef add 3.00

Botanas Especiales Los Pancho's 16.95-19.95

(Serves four or six)

An appetizer combination platter consisting of Flour Quesadillas, Piernitas de Pollo, Taquitos Dorados and Pancho's Chicken Flautas. Garnished with sour cream and guacamole.

Taquitos Chiquitos 13.95

(serves two or more people)

Five grilled mini tacos filled with your choice of shredded beef or chicken. Served with Salsa Verde Especial.

Taquitos con Guacamole 13.95

Four corn tortillas filled with spiced shredded beef or chicken, then rolled up and served flauta style. Served with guacamole.

Cocktel de Camarones 14.95

Shrimp served in a traditional Mexican style cocktail juice consisting of a chilled shrimp broth with celery, cucumber, tomatoes, onions, cilantro, fresh lime juice and chopped avocado. Served in a large cocktail glass.

Guacamole 13.95

Mexican-style avocado dip made with tomatoes, onions, and spices, and served with tostaditas

Taquitos Dorados 13.95

Five crispy taquitos filled with spiced shredded beef or chicken served flauta style. Garnished with guacamole and sour cream and accompanied with Pancho's Salsa Verde Especial. Sprinkled with Cotija cheese.

Cazuelita con Queso 14.95

(Traditional Mexican Queso Fundido)

Melted Monterey Jack and Cotija cheeses with caramelized onions and roasted Poblano peppers. Enhanced with Chef Ramón's special herbs and brought to your table in a hot ceramic skillet! Served with tostadita chips.

QUESADILLAS

Quesadilla con Artichoke Hearts and Mushrooms 15.95

Flour tortilla filled and folded with artichoke hearts, mushrooms and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole.

Crab and Shrimp Quesadilla 18.95

Flour tortilla filled and folded with shrimp, genuine crab and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole

Quesadilla con Carnitas 16.95

Flour tortilla filled and folded with carnitas and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole.

Quesadilla con Pollo 15.95

Flour tortilla filled and folded with cheeses and chicken, then grilled and cut into small squares. Served with sour cream and guacamole

Quesadilla con Carne Asada 17.95

Flour tortilla filled and folded with cheeses and grilled flat iron steak, then grilled and cut into small squares. Served with sour cream and guacamole

Quesadilla con Espinaca 14.95

Tomato tortilla filled and folded with spinach, mushrooms, and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole.

SOPAS

Sopa de Tortilla 7.95

traditional tortilla soup made Pancho's style with chicken, onions, cilantro, sliced fresh Poblanos, Roma tomatoes and tortilla strips. Garnished with cheese

Sopa de Albondigas 7.95

Traditional Albondigas Soup made with meat balls, carrots, potatoes, celery, onions, and spices

Chef Ramón's Corn Chowder 7.95

Roasted corn simmered in chicken stock with roasted Poblano peppers and Chef Ramón's special spices. Creamy and flavorful chowder. Delicioso!

ENSALADAS

Dressing of your Choice: Thousand Island, Bleu Cheese, Ranch, or Pancho's Special House Dressing

Ensalada del Mar 21.95

Your choice of genuine crab or shrimp tossed with salad greens and mixed with cheeses, tomatoes, onions, and olives, then topped with hard-boiled eggs, asparagus and sliced avocado. Served with your choice of dressing

Tostada Pequeña 13.95

Crisp corn tortilla filled with beans, shredded lettuce, bell peppers, tomatoes, and celery, and topped with our special guacamole and sour cream dressing. Sprinkled with grated cheese

Ensalada de la Cantina 15.95

Generous chunks of white chicken tossed with lettuce, peanuts, cilantro, green onions, and special chips, topped with sliced avocado

Pancho's Caesar Salad 16.95

Crisp romaine lettuce tossed with chunks of chicken breast and croutons in our own Caesar dressing. Topped with sliced avocado, tomato, and parmesan cheese.



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Ensalada Verde 7.95
Salad greens mixed with cherry tomatoes, garbanzo beans, and beets, and served with dressing of your choice.

Ensalada de Salmon 20.95
A tossed salad of lettuce, spinach leaves, diced avocado, scallions, tomatoes, and served in a dressing made with vinegar, olive oil and garlic. Topped with a generous portion of Salmon that has been steamed between lettuce leaves for a tender flaky fillet. Garnished with sliced red onions

Ensalada de Pollo Asado 18.95
Grilled boneless breast of chicken marinated with achiote, garlic and special Mexican herbs. Tossed with romaine lettuce, crispy tortilla strips, red bell peppers and a special Cilantro-Pepitas dressing. Sprinkled with Cotija cheese, toasted pepitas and diced tomatoes

Ensalada de Carne Asada 19.95
Flat Iron Steak slices grilled to your liking and accompanied by greens tossed with our Special House Dressing and julienned sauteed vegetables in season

Taco Salad 16.95
Corn tortilla chips mixed with lettuce, cheeses, corn, tomatoes, kidney beans, sour cream, and guacamole, and topped with your choice of spicy ground beef or chicken

Tres Tostaditas 15.95
A light salad entree consisting of three separate mini tostadas-one pork, one chicken, and one beef. Complemented with guacamole, sour cream, and grated cheeses

TOSTADAS

Tostada del Mar 21.95
Crisp flour tortilla filled with Mexican-style beans, genuine crab meat or shrimp, shredded lettuce, chopped tomatoes, black olives, and avocados. Served with Pancho's Special House Dressing. Topped with sour cream and sprinkled with cheeses.

Sopes Mexicanos 16.95
Three thick, homemade corn tortillas layered with Mexican style beans - one beef, one chicken and one pork. Topped with shredded lettuce and diced tomatoes. Complimented with guacamole, sour cream, grated cheese and a special "barrio" sauce.

Tosatada de Miguel 16.95
Crisp flour shell tortilla filled with Mexican-style beans, beef or chicken, melted cheeses and shredded lettuce, then topped with guacamole, sour cream and sliced tomatoes. Served with Pancho's Special House Dressing

Taco Gigante 16.95
An enormous taco made with a crisp flour tortilla filled with Mexican-style beans, shredded beef or chicken, melted cheeses and lettuce, then topped with guacamole, sour cream, and diced tomatoes

Tostada Vegetariana 15.95
Crisp flour shell tortilla filled with a light layer of Mexican-style rice, shredded lettuce, and grilled seasonal vegetables. Then topped with Pancho's special vegetable dressing, diced tomato and avocado

Tostada de Ceviche 18.95
A crisp corn tortilla layered with Ceviche (marinated Mahi-Mahi), lettuce or cabbage, and another layer of Ceviche. Topped with Pico de Gallo, diced avocado, and sliced radishes. Enhanced with Pancho's house dressing and sprinkled with Mexican Cotija cheese.

ENCHILADAS

Enchiladas Rancheras 17.95
Corn tortillas filled and rolled with melted cheeses, then covered with Ranchera Sauce and topped with sliced avocados and sour cream. Served with Mexican-style rice and beans

Trio Los Pancho's 19.95
Chicken, beef and cheese enchiladas covered with special sauces and topped with sour cream and avocado. Served with Mexican-style rice and beans

Enchiladas de Espinaca 17.95
Flour tortillas filled and rolled with fresh spinach and mushrooms, then covered with our Salsa Blanca Especial and topped with melted Jack Cheese. Served with a Mexican-style rice and black beans sprinkled with Mexican Cotija cheese

Enchiladas Chef Ramón 17.95
Corn tortillas filled and rolled with shredded beef, then covered with a chunky poblano sauce consisting of fresh Poblano and Anaheim chiles and Roma tomatoes. Then topped with sliced avocado and sour cream. Served with Mexican style rice and beans

Enchiladas Suizas 18.95
Corn tortillas filled and rolled with chicken, then covered with Salsa Verde Especial, and topped with sliced avocados and sour cream. Served with Mexican-style rice and beans

Enchiladas de Mole 18.95
Corn tortillas filled and rolled with shredded chicken, then covered with a traditional red mole Poblano sauce. Sprinkled with Cotija cheese and garnished with red onions. Served with Mexican style rice and beans

BURRITOS

Burrito Regular 13.95
Plain bean, beef and bean, or chicken and bean

Chile Colorado/Verde Burrito 15.95
Flour tortilla filled with chunks of beef with Salsa Roja Especial or pork with Green Chile Sauce and then covered with melted cheeses

Pollo Asado Burrito 16.95
Grilled chicken breast marinated in a cilantro pesto sauce and served with whole beans in a large flour tortilla. Topped with Ana Maria's special enchilada sauce and melted cheeses.

Burrito Ranchero 16.95
Flour tortilla filled with seasoned shredded beef and beans, covered with Ranchera Sauce, then topped with sliced avocado and sour cream



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Oven Burrito 14.95
Plain bean, beef and bean, or chicken and bean, covered with Red Sauce and melted cheeses

Philly Burrito (Carne Asada) 17.95
Flour tortilla filled with strips of flat iron steak, bell peppers, onions, mushrooms, and melted cheeses. Topped with enchilada sauce and melted cheeses

Burrito Carnitas Especial 17.95
Flour tortilla filled with carnitas and Pancho's special combination of tomatoes, onions, cilantro, and chiles, then topped with Chile con Queso. Served with sliced avocado and sour cream

Burrito del Mar 19.95
Flour tortilla filled with sauteed shrimp and genuine crab, and rice. Then covered with Salsa Verde Especial and topped with sliced avocado and special sour cream

CHIMICHANGAS

Chimichanga de Pollo 17.95
Flour tortilla filled with sauteed chicken and cheeses, and then deep fried. Complemented with sour cream and guacamole. Served with Mexican-style rice and beans

Machaca Chimichanga 17.95
Flour tortilla filled with shredded beef sauteed with tomatoes, onions, and bell peppers and its own juices, and then deep fried. Complemented with sour cream and guacamole. Served with Mexican-style rice and beans

Chimichanga de Carne Asada 18.95
Flour tortilla filled with grilled flat iron steak, bell peppers, onions, mushrooms and melted cheeses and then deep fried. Complemented with sour cream and guacamole. Served with Mexican-style rice and beans.

Chimichanga del Mar 19.95
Flour tortilla filled with sauteed shrimp and genuine crab, and rice, then deep fried. Complemented with special sour cream and guacamole. Served with Pancho's special green rice and black beans

Pancho's Chimichanga Especial 17.95
Flour tortilla filled with chunks of seasoned pork, cheeses, and Green Chile Sauce, and then deep fried. Complemented with sour cream and guacamole. Served with Mexican-style rice and beans

Carnitas Chimichanga 17.95
Flour tortilla filled with carnitas and Pancho's special combination of tomatoes, onions, cilantro, and chiles, and then deep fried. Complemented with sour cream and guacamole. Served with Mexican-style rice and beans

TACOS A LA PARRILLA

(Soft Tacos)

Served with black beans, sour cream, and guacamole

Tacos de Camarones 19.95
Two corn tortillas filled with grilled butterflied shrimp, seasoned with Pancho's special herbs. Complemented with shredded cheeses, cilantro, lettuce, pico de gallo and accompanied with chipotle sour cream.

Tacos de Carnitas 17.95
Two corn tortillas filled with tender pieces of seasoned pork, pico de gallo and diced avocado

Tacos de Pollo Asado 17.95
Two flour or corn tortillas filled with strips of pollo asado and pico de gallo

Tacos de Langosta 21.95
Two corn tortillas filled with chunks of seasoned and grilled lobster tail. Complemented with shredded cheeses, cilantro, lettuce, pico de gallo, accompanied with chipotle sour cream.

Tacos de Carne Asada 18.95
Two corn tortillas filled with strips of carne asada, pico de gallo and diced avocado

Tacos Al Pastor Tijuana 17.95
Three mini double corn tortilla taos served open faced with tender marinated pork in a traditional adobo paste. Garnished with cilantro and red onions.

Tacos Al Carbon 18.95
Two corn tortillas filled with Pancho's special marinated strips of grilled beef and pico de gallo. Complemented with strips of mild chile Poblano, red and yellow bell peppers. Accompanied with a special "burrito" sauce.

Tacos de Pescado 18.95
Two flour tortillas filled with grilled Mahi-Mahi, shredded cabbage, pico de gallo and chipotle sour cream

COMBINACIONES MEXICANAS

All Combinations Served with Mexican-Style Rice and Your choice of Mexican-Style Beans, Frijoles de la Olla or Frijoles Negros

1. **Cheese Enchilada and Beef Taco** 17.95
2. **Two Cheese Enchiladas** 17.95
3. **Cheese Enchilada and Chile Relleno** 17.95
4. **Beef Taco and Chile Relleno** 17.95
5. **Two Beef Tacos** 17.95
6. **Cheese Enchilada and Chicken Tamale** 17.95
7. **Beef Taco and Chicken Tamale** 17.95
8. **Pancho's Combinacion Especial** 19.95
Beef taco, cheese enchilada, and chile relleno

ESPECIALIDADES DEL MAR Y POLLO

Specialties include your choice of chilled Ensalada Verde or Sopa de su Gusto

Pollo en Mole Poblano 22.95
Chunks of boneless, skinless chicken breast smothered with a Poblano style red mole sauce made with ancho and pasilla chiles, sesame seeds, sweet chocolate and a blend of spices and herbs. Served with Mexican-style rice and beans



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Salmon Topolobampo 23.95

Salmon fillet seasoned with salt and pepper, olive oil, fresh squeezed lemon juice and garlic. The salmon is then steamed between lettuce leaves to perfection. Served with green rice and a variety of julienne sauteed vegetables. Complemented with sour cream, guacamole, pico de gallo and a chilled peach-mango dipping sauce

Camarones al Mojo de Ajo 24.95

Large shrimp sauteed in garlic, parsley, Worcestershire sauce and white wine. Served over a bed of green rice. Complemented with a variety of julienne sauteed vegetables. Melted butter provided for your dipping pleasure. Fantastico!

Camarones a la Diabla 24.95

Sautéed shrimp cooked with caramelized onions and roasted garlic. Simmered in a special Diablo Sauce with roasted Guajillo chiles and Chef Ramón's special herbs. Served with green rice and grilled julienned vegetables. Delicioso!

Pollo al Pipian 22.95

Tender pieces of chicken breast slowly cooked in a scrumptious Pipian sauce consisting of roasted pumpkin seeds and peanut based mix, garlic, cumin and a wonderful combination of spices. This sauce is simmered for several hours to bring out the wonderful cooking flavors of the southwestern region of Mexico. Served with Pancho's special green rice and black beans sprinkled with Cotija cheese

Especial de Cabo 24.95

Pieces of chicken mixed with sauteed shrimp and genuine crab meat, onions, and tomatoes, and blended with special herbs and wine. Topped with melted cheeses, diced avocados and tomatoes. Served with Mexican-style rice.

Ana's Pollo Especial 20.95

Tender strips of marinated chicken breast, onions, bell peppers, and mushrooms, sauteed in a special garlic, wine, and tomato sauce. Covered with melted cheeses and served with Mexican-style rice and beans.

Pollo Asado 23.95

Boneless breast of chicken marinated with achiote, garlic, and special Mexican herbs. Broiled to perfection Yucatan-style. Served with an enchilada, Mexican-style rice and beans, and complemented with guacamole, sour cream, and pico de gallo. Brought to your table in a hot skillet!

Enchiladas de Pescado 20.95

Two flour tortillas filled with grilled Mahi-Mahi or salmon, tomatoes, onions, mushrooms, spinach, and chiles. Then smothered in Salsa Blanca Especial. Complemented with sliced avocado and diced tomatoes. Served with Mexican-style rice and black beans sprinkled with Mexican Cotija cheese.

Chile Poblano del Mar 21.95

A delicate green chile poblano stuffed with genuine crab and shrimp. Then sauteed with garlic, onions, and tomatoes. Topped with a special green tomatillo sauce and melted cheeses. Served with Mexican style rice and black beans.

Scallops with Jalapeño Crème 24.95

Scallops seared and then sautéed with caramelized onions, garlic and Chef Ramón's special spices Served in a mild roasted Jalapeño cream sauce. Accompanied with green rice and grilled julienned vegetables.

Camarones a la Vallarta 25.95

Large shrimp wrapped in bacon, sauteed in garlic, butter and white wine. Served with rice and a variety of julienned sauteed vegetables. Melted butter provided for your dipping pleasure!

Enchiladas del Mar 23.95

Two flour tortillas filled with genuine crab or shrimp meat, then covered with Salsa Verde Especial and topped with melted cheeses, sliced avocado and sour cream. Served with Mexican-style rice and beans.

Enchiladas de Langosta 25.95

Two flour tortillas filled with chunks of seasoned and grilled lobster tail. Covered with a mild Chipotle Cream Sauce and melted cheeses. Served with black beans and Pancho's special green rice. Garnished with guacamole and sour cream.

CENAS DE CARNE

Specialties include your choice of chilles, Ensalada Verde or Sopa de su Gusto

Birria Chef Ramón 21.95

Chunks of beef marinated with special herbs and guajillo chiles. Accompanied with onions, cilantro, limes, and a traditional sauce. With Mexican style rice and frijoles de la olla. Served with our choice of hot tortillas.

Steak Picado 21.95

Chunks of flat iron steak sauteed with bell peppers, onions, and tomatoes, and lightly seasoned. Served with Mexican-style rice and beans

Chile Colorado 18.95

Chunks of beef cooked in Salsa Roja Especial. Served with Mexican-style rice and beans

Chile Verde 18.95

Chunks of pork cooked in Green Chile Sauce. Served with Mexican-style rice and beans

Taquitos Rancheros 18.95

Two flour tortillas stuffed and rolled with seasoned shredded beef, and topped with guacamole and sour cream. Served with Mexican-style rice and beans

Enchiladas de Carnitas 19.95

Flour tortillas filled with succulent roast pork, sliced green onions, and pico de gallo. Covered with Salsa Tomatillo and melted cheeses. Served with black beans and Mexican-style rice

Cochinito al Pibil 21.95

This is a famous and traditional dish from the South of Mexico. Tender pieces of marinated pork simmered and oven roasted in Pancho's distinctive Pibil sauce consisting of achiote paste and spices. Accompanied with onions, cilantro, limes and tomatillo sauce. Complemented with Mexican-style rice and Frijoles de la olla. Served with your choice of hot tortillas.



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Carne Asada al la Ab 23.95

Thin charbroiled flat iron steak served with a cheese enchilada, guacamole, sour cream, pico de gallo, and Mexican-style rice and beans. Brought to your table in a hot skillet!

Tinga Poblana 21.95

This is a famous Mexican dish from the city of Puebla in Central México where the historic Cinco de Mayo battle was fought. Chunks of tender slow roasted marinated pork, cooked with roasted mild California chiles, tomatoes, chipotle and Pancho's special herbs and spices. Accompanied with Mexican-style rice and frijoles de la olla and garnished with guacamole and sour cream. Served with your choice of hot tortillas!

RAJITAS

Beef or Chicken 22.95

Shrimp 25.95

Combo 5.00 per extra item

Marinated strips of flat iron steak, breast of chicken, succulent shrimp grilled with onions, mushrooms, tomatoes, bell peppers, and spices, and served sizzling at your table. Complemented with salsa bandera, guacamole, Mexican-style rice and beans and hot tortillas

Carnitas Ramón 20.95

Chunks of pork leg, pan fried, and complemented with Pancho's special combination of tomatoes, onions, cilantro, and chiles. Served with Mexican style, rice and beans and brought to your table in a hot skillet.

Carne Asada a la Ab 23.95

Thin charbroiled flat iron steak served with a cheese enchilada, guacamole, sour cream, pico de gallo and Mexican-style rice and beans. Brought to your table in a hot skillet!

POSTRES

Desserts

Buñuelos con Nieve 6.95

(Traditional Mexican Dessert)

Crispy pastries sprinkled with cinnamon and sugar. Accompanied with vanilla ice cream and whipped cream. Muy Bueno!

Pastelito de Chocolate 9.95

A decadent warm chocolate lava cake accompanied with vanilla ice cream, decorated with chocolate syrup and topped with whipped cream!

Banana Chimichanga 8.95

Flour tortilla filled with fresh bananas or peaches, and then deep-fried. Covered with a special caramel sauce and accompanied by vanilla ice cream

Flan a la Pancho's 8.95

Ara's special recipe of this traditional Mexican favorite. A light custard with a caramel coating prepared for your enjoyment!

Crepas con Caramelo 9.95

Freshly prepared, homemade crepes topped with Pancho's special caramel sauce. Served with vanilla ice cream. Delicioso!

Pancho's Mudd Pie 8.95

Chocolate cookie crust and coffee ice cream topped with fudge syrup and whipped cream

Deep Fried Ice Cream 7.95

Vanilla ice cream covered with crispy Corn Flakes and cinnamon. Served with a caramel sauce and whipped cream.

ANTOJITOS

Mexican-style Rice 5.95

Mexican-style Beans 5.95

Frijoles Negros 5.95

1/2 Rice & 1/2 Beans 7.45

Tortillas (4) Corn, Butter 3.25

Tortillas (3) Flour, Butter 3.25

Side of Guacamole 7.45

Side of Sour Cream 3.95

1/2 Guacamole & 1/2 Sour Cream 6.95

Salsa Chef Ramón 3.95

A special "hot" sauce. For salsa lovers!

A LA CARTE

(Garnished with sour cream and guacamole)

Taco (Beef or Chicken) 10.95

Enchilada (Cheese, Beef or Chicken) 10.95

Chile Relleno 10.95

Chicken Tamale 10.95