

## Pancho's Brunch De La Playa

*All Brunch items include Fresh Fruit in Season, Mexican Churros, and California Champagne with Our Compliments.  
Frijoles de la Olla or Frijoles Negros may be substituted for regular beans.*

<b>Pancho's Eggs Benedict</b>	<b>18.95</b>
Classic Eggs Benedict covered with Pancho's Chipotle-Hollandaise sauce. Served with Chef Ramón's special oven roasted breakfast potatoes and black beans.	
<b>Machaca Guadalajara</b>	<b>17.95</b>
Shredded beef sauteed with tomatoes, onions, bell pepper, and mixed with scrambled eggs. Served with Mexican-style rice and beans.	
<b>Quesadilla con Huevos y Chorizo</b>	<b>16.95</b>
Flour tortilla filled with scrambled eggs, onions, tomatoes, mildly spicy chorizo and cheeses, then grilled and cut into small squares. Complemented with guacamole and sour cream.	
<b>Huevos Rancheros</b>	<b>17.95</b>
Soft corn tortilla topped with two fried eggs and then covered with Ranchera sauce, smothered with melted cheeses, and then topped again with sour cream and sliced avocados. Served with Mexican-style rice and beans.	
<b>Enchiladas de Carnitas</b>	<b>17.95</b>
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.	
<b>Especial de Cabo</b>	<b>21.95</b>
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.	
<b>Omeleta Cancun</b>	<b>19.95</b>
Omelette filled with sauteed shrimp and genuine crab and then enhanced with marinated onions, tomatoes and bell peppers, covered with relleno sauce and melted cheeses. Complemented with guacamole and sour cream. Served with Pancho's special green rice and black beans.	
<b>Carne Asada a la Ab</b>	<b>21.95</b>
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!	
<b>Chilaquiles Verdes</b>	<b>17.95</b>
Chicken and tortilla strips simmered in fresh Tomatillo sauce, and then enriched with grated cheeses and sour cream. Baked in the oven and served with black beans sprinkled with Mexican Cotija cheese.	

## Pancho's Brunch De La Playa

*All Brunch items include Fresh Fruit in Season, Mexican Churros, and California Champagne with Our Compliments.  
Frijoles de la Olla or Frijoles Negros may be substituted for regular beans.*

- Rajitas** **Beef & Chicken 19.95 • Shrimp 21.95 • Combo 5.00 per extra item**  
Marinated strips of top sirloin, breast of chicken, succulent shrimp or swordfish grilled with onions, tomatoes, bell peppers and spices, and served sizzling at your table. Complemented with salsa bandera, guacamole, Mexican-style rice and beans and hot tortillas. Beef, Chicken, Shrimp.
- Combinaciones Mexicanas** **17.95**  
Choice of any two of the following: beef taco, cheese enchilada, chile relleno, or chicken tamale.  
Served with Mexican-style rice and beans.
- Tostada de Miguel** **17.95**  
Crisp flour shell tortilla filled with Mexican-style beans, beef or chicken, melted cheeses and shredded lettuce, then topped with guacamole, sour cream, and diced tomatoes. Served with Pancho's Special House Dressing.
- Tinga Poblana** **20.95**  
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!
- Huevos con Jamón en Salsa Verde** **17.95**  
Scrambled eggs and diced ham with caramelized onions and roasted Poblano peppers. Covered with Pancho's Salsa Verde Especial. Served with Chef Ramón's special oven roasted breakfast potatoes and black beans. Garnished with guacamole and sour cream. Your choice of hot tortillas!
- Ultimate Breakfast Burrito** **17.95**  
Eggs scrambled with diced ham, roasted potatoes, onion, chiles and tomatoes, all stuffed in a flour tortilla and topped with our special Spanish sauce. Garnished with sour cream and sliced avocado.
- Enchilada Suizas** **17.95**  
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.
- Camarones a la Diabla** **21.95**  
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!
- Huevos Divorciados (Divorced Eggs)** **17.95**  
Two eggs cooked over-medium, separated by a shredded beef enchilada covered with a chunky Poblano sauce, sprinkled with Mexican Cotija cheese. Garnished with sliced avocado and sour cream. Served with Mexican-style rice and black beans.