

PABLO'S

Restaurant & Cantina

APERITIVO

Appetizers

CHILI CON QUESO ^{GF}
 Cilantro, poblano pepper, tomato, onions. CUP 5
 BOWL 9
 +BRISKET OR SPINACH ARTICHOKE +3

GUACAMOLE ^{GF} ^V 9
 Jalapeño, tomato, red onions, queso fresco, served on corn husk.

***CEVICHE** 17
 Lime cured tilapia, cilantro, tomato, red onion, cucumber, mango, avocado served on a bed of lettuce with seasoned flour crisps wedges.

NACHOS ^{GF}
 Black beans, chihuahua cheese, sour cream, guacamole, jalapenos garnished with pico de gallo. ^V BEAN & CHEESE 11
 CHICKEN 13
 BRISKET OR STEAK 14

QUESADILLAS
 Chihuahua cheese, guacamole, sour cream, bell pepper and onion served in flour tortilla stained in roasted guajillo. ^V CHEESE 12
 Garnished with queso fresco. CHICKEN FAJITA 13
 CHIPTOTLE BRISKET OR STEAK 14

BOTANA PARA LA FAMILIA 24
 Chipotle brisket quesadillas, bean and cheese nachos, fajita steak tacos with chipotle wine sauce, and fajita chicken tacos with pipián sauce.

ELOTE CON CREMA ^V 8
 Corn with mayonnaise, sour cream, cholula and queso fresco, served on corn husk.

KENNEDY'S FLAUTAS 12
 Shredded chicken deep fried taquitos served with avocado cream dip, pico de gallo and drizzled with jalapeno sauce.

SHRIMP COCKTAIL 16
 Jumbo shrimp in a spicy citrus tomato sauce, avocado, red onion, cilantro and jalapeno. Garnished with a jumbo shrimp, orange and lime.

BACON WRAPPED SHRIMP 16
 Shrimp stuffed with poblano and red bell pepper. Topped with monterey jack cheese. Served with a creamy red bell pepper and a spicy guajillo arbol chili dipping sauces.

CALDOS

Soups

SOPA CHICKEN RANCHERA
 Shredded chicken, garbanzo beans, onions, tomato, cilantro, jasmine rice, tortilla strips, monterey jack cheese and sliced avocado. CUP 5
 BOWL 9

ENSALADA

Salads

***CEVICHE SALAD** ^{GF} 17
 Spring mix, iceberg lettuce, tomatoes, mango, cucumber, cilantro vinaigrette & sliced avocado.

SOUTHWEST SALAD ^{GF}
 Spring mix, iceberg lettuce, corn, whole black beans, chihuahua cheese, fresh sliced avocados and tomatoes with choice of chimichurri dressing or cilantro vinaigrette dressing CHICKEN 13
 SHRIMP 18
 SALMON 19

STRAWBERRY WALNUT SALAD ^{GF}
 Spring mix, iceberg lettuce, walnuts, cucumber, tomato, red onion, strawberries, grilled choice of meat, tortilla strips and queso fresco, with a honey strawberry vinaigrette dressing CHICKEN 13
 SHRIMP 18
 SALMON 19

TACOS

TACOS CALLEJEROS 15
 Four double soft corn tortilla, choice of chicken pipián or chipotle steak, garnished with fried onions, queso fresco, and cilantro. Served with jasmine rice and ranchero beans.

TACOS DE LA CASA ^{GF} 13
 Fresh corn tortillas stained in roasted guajillo with choice of carnitas or chipotle brisket. Garnished with queso fresco. Served with jasmine rice, refried black beans, avocado slices, and pickled red onions.

BAJA TACOS 16
 Fresh flour tortillas stuffed with sautéed shrimp or red snapper topped with jicama salad, sliced avocado and jalapeño poblano drizzle. Served with jasmine rice and black beans.

SOUTHWEST TACOS 12
 Fresh flour tortillas served with fried chicken topped with jicama salad, sliced avocados and jalapeno poblano drizzle. Served with jasmine rice and black beans.

^{GF} Gluten Free

^V Vegetarian (not vegan)

*Consuming raw or undercooked seafood may increase your risk of foodborne illness especially if you have certain medical conditions
 18% gratuity will automatically be added to any party over 6

ENCHILADAS

Make it a 'Grande' (three enchiladas) +3

SHRIMP ENCHILADAS ^{GF} 16

Two shrimp and cheese enchiladas with serrano cream sauce, crema mexicana, avocado slices, queso fresco and cilantro. Served with jasmine rice and black beans.

TOMATILLO ENCHILADAS ^{GF} 13

Two shredded chicken and cheese enchiladas with tomatillo sauce, jasmine rice and black beans. Topped with jicama salad and queso fresco.

MANCHA MANTEL MOLE 13

Two shredded chicken and cheese enchilada topped with mancha mantel mole sauce and sesame seeds. Served with jasmine rice and black beans garnished with queso fresco.

BRISKET ENCHILADAS ^{GF} 14

Two brisket and cheese enchiladas topped with chipotle wine sauce, crema mexicana, and cilantro. Served with jasmine rice and black beans.

VEGGIE ENCHILADAS ^V 12

Two enchiladas stuffed with mushrooms, bell peppers, onions, and spinach wrapped in corn tortillas topped with tomatillo sauce. Served with jasmine rice and black beans garnished with jicama salad.

CHEESE ENCHILADAS ^V 12

Two chihuahua cheese enchiladas topped with chili con queso, garnished with jicama salad, queso fresco and crispy tortilla strips. Served with jasmine rice and black beans

DEL MAR

Seafood

SALMON CHAYOTE 20

Grilled or blackened salmon served with coconut jasmine rice and seasoned veggies topped with queso fresco and a chayote puree.

RED SNAPPER ^{GF} 28

Filet of red snapper grilled in mojo de ajo, served with seasonal veggies, jasmine rice and pan de elote with cream mexicana drizzle.

CAMARONES AL MOJO DE AJO ^{GF} 25

Jumbo shrimp sauteed in garlic butter sauce, served with seasonal veggies, pan de elote, and jasmine rice.

CAMARONES A LA DIABLA ^{GF} 25

Jumbo shrimp sauteed in a spicy guajillo arbol chili sauce, served with seasonal veggies, pan de elote, and jasmine rice.

CAMARONES RANCHERO ^{GF} 25

Jumbo shrimp sautéed in a ranchero tomato sauce, served with seasonal veggies, jasmine rice and pan de elote with crema mexicana drizzle and jalapeno sauce

ESPECIAL DE LA CASA

House Specials

POLLO GUANAJUATO (PIPIÁN) 18

Grilled sliced chicken breast served with jasmine rice, fried plantains, crema mexicana drizzle, garnished with queso fresco and red onion.

AL CHIPOTLE ^{GF} 20

Grilled chicken breast topped with melted cheese and chipotle wine sauce. Served on a bed of jasmine rice, seasonal veggies and ranchero beans.

RANCHERO FAJITA PLATE (Fajita Option)

Sliced marinated steak or chicken on bed of grilled onions, bell peppers and mushrooms. Served with rice, artichoke, guacamole, pico de gallo, red onion and jalapeno. Choice of corn or flour tortillas.

CHICKEN 20
STEAK 25
COMBO 22
+3 SHRIMP +6

STEAK CHIMICHURRI ^{GF} 25

Grilled fajita skirt steak with chimichurri sauce. Served with black beans and pan de elote, garnished with red onions, sliced avocado and crema jalapeno drizzle.

WOODY'S SPECIAL ^{GF} 25

Two marinated grilled quail. Served with seasoned veggies on bed of jasmine rice, roasted guajillo and ranchero beans.

(Make it a Grande (three quail) + 8)

CARNITAS PLATES 16

Pork carnitas seared over tomatillo sauce and garnished with pickled red onions. Served with black beans and jasmine rice. Choice of flour or corn tortillas.

GRILLED AVOCADO

Grilled avocados served on a bed of jasmine rice stuffed with your choice of meat. Topped with chile con queso, pico de gallo, and crispy fried onions. Served with a side of seasonal veggies.

CHICKEN 15
SHRIMP 17
BEEF 18

PABLO'S SPECIAL ^{GF} 29

Poblano pepper stuffed with shrimp, spinach, cheese, onions and mushrooms, wrapped in ranchero skirt steak. Plated with chimichurri sauce and topped with poblano jalapeño drizzle and served with jasmine rice, black beans and pickled red onions.

NIÑOS

kids

CHICKEN TENDERS 6

Two deep fried chicken tenders served with rice and refried black beans.

KIDS QUESADILLAS

Chihuahua cheese quesadilla served with rice and refried black beans.

CHEESE 5
CHICKEN FAJITA 6

SIDES

Side substitutions or additions are a 3 upcharge

Rice	3	Steamed Artichoke/Spinach	5
Beans (refried black or ranchero)	3	Pan de elote	5
Grilled Vegetables	5	Plantains	5
Side Salad	5		

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