Margaritas

Lime, Strawberry or Peach	
Medium	8.95
Large	10.45
Jumbo	15.95
Pitcher	33.95

Sangria

Regular	10.95
Jumbo	16.25
Pitcher	34.95

Drinks

Domestic Beer	4.45
Imported Beer	5.45
House Wine	7.45
Mix Drink (Bar Brand)	7.95
Call Brand	8.45
Top Shelf	9.45

Available Liquors

Absolut Vodka • Johnnie Walker (Red Label)
Johnnie Walker (Black Label) • Chivas Regal
Scotch Whiskey • Crown Royal • Seagram VO
Hornitos Cazadores • Jose Cuervo 1800 • Grand
Marnier Bailey's Irish Cream • Kahlua • Martell
Grey Goose • Belvedere • Patron • Don Julio

Beverages

Horchata	2.25
Jamaica (Hibiscus Tea)	2.25
Orange Juice	2.25
Cranberry Juice	2.25

Fountain Drinks

Lemonade	2.25
Iced Tea	2.25
Coke or Diet Coke	2.25
Sprite	2.25
Coffee or Hot Tea	2.25
No refill	

Desserts

Flan Traditional Mexican vanilla custard with caramel	5.95
Fried Ice Cream Vanilla ice cream coated with cornflake crumbs, spiced with cinnamon sugar, then quickly fried for a paradoxical paradise	5.45
Sopapillas Flour fritters with cinnamon sugar	5.25
Pastel de Tres Leches Sponge cake soaked in three-milk sauce	6.95
Chocolate Mousse Cake Chocolate mousse over a chocolate cake base covered with a chocolate crust	6.95

Side Orders

Homemade Pork Tai	males	;		3.65
Beans				2.45
Rice				2.95
Sour Cream	Small	0.95	Large	2.25
Guacamole Side				3.25
Chips & Salsa				3.75
Salsa Side				2.45
Fries				3.45
Limes				0.95
Jalapeños				0.95



AUTHENTIC MEXICAN RESTAURANT

700 West 31st Street Chicago, IL 60616

www.panchopistolas.com

We deliver 312-225-8808



**Prices subject to change without notice

Monday - Thursday 11am-11pm Friday - Saturday 11am-12am Sunday 11am-10pm

18% Gratuity added for parties of 6 or more.

No Separate Checks



Appetizers

Nachos Chips topped with beans, melted Chihuah cheese, sour cream, guacamole, and jalape	
Queso Fundido Melted Chihuahua cheese and chorizo (Mexican sausage) with beans on the side, flour tortillas.	11.45
Quesadillas Melted cheese in three flour tortillas garnis with quacamole and sour cream.	8.45 shed
w/ Chicken w/ Steak	9.95 11.95
Guacamole Avocado dip with chips	Market Value
Taquitos Six rolled and fried mini-tortillas filled with chicken, garnished with guacamole and so cream.	
Tamales Three homemade pork tamales in red saud garnished with sour cream and guacamole	
Jalapeño Poppers Lightly breaded jalapeño peppers stuffed v cheddar cheese, deep-fried until golden brown.	7.45 with

Soups & Salads

Please allow 20 minutes for soups.

Caldo de Pollo	11.95
Hamanada ahiakan asun with visa silantus	

Homemade chicken soup with rice, cilantro and onion on the side, and your choice of corn or flour tortillas.

Caldo de Res Homemade beef soup with rice, cilantro and

Homemade beef soup with rice, cilantro and onion on the side, and your choice of corn or flour tortillas.

Taco Salad 12.95

Lettuce, tomato, beans, sliced avocado, sour cream and cheese, in an edible shell with your choice of meat.

Dinner Salad 8.95

Lettuce, tomato, green peppers, carrots, cucumbers, and onions with your choice of dressing.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Breakfast

Breakfast items are served with rice, beans, lettuce, and tomato and your choice of tortillas.

Huevos Rancheros Three over medium eggs* on a tortilla covered w/ ranchero sauce.	9.95
Huevos a la Mexicana Eggs* scrambled with diced tomatoes, onions, and jalapeño peppers.	9.95
Huevos con Chorizo	12.95

Eggs* scrambled with Mexican sausage.

Chilaquiles 11.45

Eggs* scrambled with fried tortilla chips in mild red sauce topped with melted cheese and sour cream. Green sauce available.
w/ Chicken 12.9
w/ Steak 15.4

Steak and Eggs 19.95
Two eggs* prepared your way and 6 oz. outer

Breakfast Burritos

Steak and Egg Burrito	16.45
Chargrilled outer skirt steak with scrambled	
oggs* filled with beans letture temate and	

12.95

20.95

and onions simmered in ranchero sauce.

Served with rice, beans, lettuce, and tomato.

Chargrilled outer skirt steak with scrambled eggs*, filled with beans, lettuce, tomato, and cheese.

Chorizo and Egg Burrito

Eggs* scrambled with Mexican sausage; filled with beans, lettuce, tomato, and cheese.

Seafood

Caldo de Camaron	17.95
61.2	

Shrimp soup made with vegetables and mild peppers. Served with rice, cilantro and onion on the side.

Camarones Rancheros 20.95

Jumbo shrimp in a ranchero sauce. Served with rice and salad.

Huachinango a la Veracruzana 20.95

Red snapper fillet, topped with Veracruz style tomato sauce. Served with rice, lettuce, and tomato.

Fajitas de Camaron

Grilled shrimp sautéed with slices of onion, green bell peppers and tomatoes. Served with rice, beans and garnished with guacamole.

Coctel de Camaron 16.95

Shrimp in a cocktail sauce filled with diced tomato, diced onion, avocado and fresh cilantro.

Salmon 20.45

Oven cooked salmon* on a bed of sautéed spinach and mushrooms. Served with rice. Garnished with avocado.

Tilapia Tacos 15.95

Three lightly breaded tilapia tacos with a chipotle mayo sauce and cabbage. Served with rice.

Shrimp Tacos 17.45

Three grilled shrimp tacos with a chipotle mayo sauce and cabbage. Served with rice.

Mexican Favorites

Burrito Dinner	14.95	Tostada Dinner	12.95
Giant sized tortilla filled with beans, lettuce, tomato, cheese and your choice of ground beer , chicken, marinated pork or vegetarian. Served		Two tostadas with lettuce, tomato, rice, beans, cheese and your choice of meat, garnished with sour cream and guacamole.	
with rice, beans and garnished with		w/ Steak	13.95
guacamole and sour cream. w/ Chargrilled USDA choice premium steak	17.45	Individual Tostada	5.65
Individual Burrito	11.95	Steak Tostada	6.65
Individual Burrito w/ Steak	15.95	Candita	
		Gorditas	5.25
Steak and Pepper Burrito Burrito filled with chargrilled USDA choice premium steak, green peppers, onions, beans,	16.45	Soft corn patty filled with beans, lettuce, tomato, cheese, sour cream, guacamole, and your choice of chargrilled chicken breast, ground beef, marinated pork, or vegetarian.	
lettuce, tomato, and cheese.		w/ Steak	5.95
Pancho Grande Burrito 17" Your choice of meat with lettuce, tomato.	21.95	Enchiladas Suizas	14.45
beans, and cheese.		Three rolled tortillas filled with beef, chicken	
w/ Steak	27.95	or cheese in mild red sauce topped with	
		melted cheese and sour cream. Served with rice. beans. lettuce. and tomato. Green sauce	
Fajita Wrap		also available.	
Sautéed slices of onions, green pepper,		w/ Steak	16.95
tomato, with rice, beans, guacamole, sour cream, and choice of chicken breast or outer		77	
skirt steak.		Flautas	12.95
w/ Chicken	15.45	Three rolled and fried tortillas filled with	
w/ Steak	17.45	ground beef or chicken, topped with sour cream and guacamole. Served with rice, beans,	
Taco Dinner	12.95	lettuce and tomato.	
	12.95	w/ Steak	15.95
3 soft-shelled tacos with your choice of chargrilled chicken breast, marinated pork,			
ground beet, chorizo or vegetarian, garnished		Chimichangas	13.95
with onions and cilantro or lettuce and		Two deep fried mini-burritos filled with	
tomato. Served with rice and beans. w/ Chargrilled USDA choice premium steak	16.95	chicken or beef and cheese, topped with	
Individual Taco	4.25	guacamole and sour cream. Served with rice, beans, lettuce, and tomato.	
Taco w/ Steak	4.85	w/ Steak	16.45
Torta Dinner	12.95	Combo Plate	15.95
Mexican sandwich filled with beans, lettuce, tomato, guacamole, cheese, sour cream, and your choice of chargrilled chicken breast, ground beef, marinated pork, or vegetarian. Served with rice, beans, lettuce and tomato.		Your choice of ground bee*, chicken, marinated pork, or vegetarian, one taco, one tostada, one enchilada. Served with rice, beans, lettuce, and tomato. w/ Steak	17.45
w/ Chargrilled USDA choice premium steak	14.45	W/ Oteak	17.43
Individual Torta	9.45		
Torta w/ Steak	11.45		

We only use USDA choice premium outer skirt steak.

Additional cost for extra meat

★Our ground beef is cooked with potatoes, onions, and carrots.

House Specialties

Carne Asada Chargrilled USDA choice premium outer skirt steak* prepared to your taste. Served with rice, beans, lettuce, tomato, and grilled scallions.	23.95	Pollo a la Mexicana Chopped chicken breast, jalapeño peppers, and onions simmered in ranchero sauce. Served with rice, beans, lettuce, and tomato.	16.95
Carne Asada a la Tampiqueña	24.95	Fajitas	
Chargrilled USDA choice premium outer skirt steak* prepared to your taste. Served with a cheese enchilada, rice, beans, guacamole, lettuce, tomato, and grilled scallions.		Sautéed slices of onions, green pepper, tomato, and choice of chicken breast or outer skirt steak. Served with rice, beans, guacamole, lettuce, and tomato.	
		w/Chicken	18.45
Pollo a la Tampiqueña	18.95	w/ Steak Fajita Mix (Chicken and Steak)	21.95 21.95
Chargrilled chicken breast served with a			
cheese enchilada, rice, beans, guacamole, lettuce, tomato, and grilled scallions.		Chiles Rellenos	17.95
rectace, terriate, and grinea scamons.		Two Poblano peppers stuffed with Chihuahua	
Bistec a la Mexicana	19.45	cheese, coated with egg batter then deep-	
	17.43	fried and covered with our special sauce. Served with rice, beans, lettuce, tomato.	
Chopped outer skirt steak, jalapeño peppers,		23.732 , 23.73, 1011400, 10111410.	