# Margaritas

Lime, Strawberry or Peach	
Medium	9.45
Large	10.95
Jumbo	16.95
Pitcher	34.95

# Sangria

Regular	11.45
Jumbo	17.25
Pitcher	35.95

## Drinks

Domestic Beer	4.95
Imported Beer	5.95
House Wine	7.95
Mix Drink (Bar Brand)	8.45
Call Brand	8.95
Top Shelf	9.95

# **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 • Casamigos • Tito's

## Beverages

2.55
2.55
2.55
2.55

# Fountain Drinks

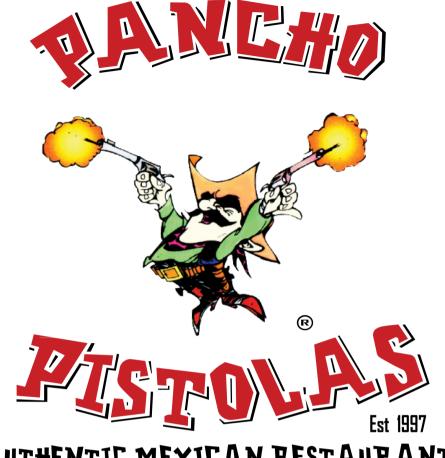
Lemonade	2.55
Iced Tea	2.55
Coke or Diet Coke	2.55
Sprite	2.55
Coffee or Hot Tea	2.55
No refills	



Desserts

# Side Orders

Homemade Pork T	amales		3.95
Beans			2.95
Rice			3.25
Sour Cream	Small	1.25	$_{Large} 2.45$
Guacamole Side			3.45
Chips & Salsa			4.25
Salsa Side			2.95
Fries			3.95
Limes			1.25
Jalapeños			1.25



# AUTHENTIC MEXICAN RESTAURANT

700 West 31st Street Chicago, IL 60616

## www.panchopistolas.com

We deliver 312-225-8808

ANCHO AUTHENTIC MEXICAN RESTAURANT

\*\*Prices subject to change without notice

18% Gratuity added for parties of 6 or more.

No Separate Checks

#### 3/22

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# **Appetizers**

The first basket of chips and salsa are complimentary.

Nachos	12.95
Chips topped with beans, melted Chihuahua cheese, sour cream, guacamole, and jalapeños.	
Queso Fundido	12.45
Melted Chihuahua cheese and chorizo (Mexican sausage) with beans on the side, with flour tortillas.	

9.95

Quesadillas Melted cheese in three flour tortillas	8.95 garnished
with guacamole and sour cream. w/ Chicken w/ Steak	10.45 12.95
Guacamole Avocado dip with chips	Market Value

**Taquitos** Six rolled and fried mini-tortillas filled with chicken, garnished with guacamole and sour cream.

Tamales	9.95
Three homemade pork tamales in red sauce garnished with sour cream and guacamole.	
Jalapeño Poppers	7.95

Lightly breaded jalapeño peppers stuffed with cheddar cheese, deep-fried until golden brown.

# Soups & Salads

Please allow 20 minutes for soups. <b>Caldo de Pollo</b> Homemade chicken soup with rice, cilantro and onion on the side, and your choice of corn	12.45	Caldo de ( Shrimp soup m peppers. Server on the side.
or flour tortillas. <b>Caldo de Res</b> Homemade beef soup with rice, cilantro and	13.95	Camaron Jumbo shrimp with rice and sa
onion on the side, and your choice of corn or flour tortillas. Taco Salad Lettuce, tomato, beans, sliced avocado, sour	13.45	Huachina Red snapper fil tomato sauce. S tomato.
cream and cheese, in an edible shell with your choice of ground bee≮or chicken. w/ Steak	18.45	Fajitas de Grilled shrimp s green bell pepp rice, beans and
Dinner Salad Lettuce, tomato, green peppers, carrots, cucumbers, and onions with your choice of dressing. w/ Chargrilled Chicken	<b>9.45</b>	Coctel de Shrimp in a coc tomato, diced o cilantro.
Top Quality		Salmon Oven cooked sa spinach and m Garnished with
TACUE Frank begredents		Tilapia Ta Three lightly br chipotle mayo rice.

## \*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, l tomato and your choice of tortilla	
Huevos Rancheros Three over medium eggs <sup>*</sup> on a tortilla cove w/ ranchero sauce.	10.45 red
Huevos a la Mexicana Eggs* scrambled with diced tomatoes, onic and jalapeño peppers.	10.45 ons,
Huevos con Chorizo Eggs* scrambled with Mexican sausage.	13.45
Chilaquiles Eggs* scrambled with fried tortilla chips in mild red sauce topped with melted cheese sour cream. Green sauce available.	
w/ Chicken w/ Steak	13.95 16.95
Steak and Eggs Two eggs* prepared your way and 6 oz. out skirt steak*.	21.45 er

Steak and Egg Burrito Chargrilled outer skirt steak with scrambled eggs*, filled with beans, lettuce, tomato, and cheese.	17.95
Chorizo and Egg Burrito Eggs* scrambled with Mexican sausage; filled with beans, lettuce, tomato, and cheese.	13.95
Seafood	

Caldo de Camaron Shrimp soup made with vegetables and mild peppers. Served with rice, cilantro and onion on the side.	18.95
Camarones Rancheros Jumbo shrimp in a ranchero sauce. Served with rice and salad.	21.95
Huachinango a la Veracruzana Red snapper fillet, topped with Veracruz style tomato sauce. Served with rice, lettuce, and tomato.	21.95
Fajitas de Camaron Grilled shrimp sautéed with slices of onion, green bell peppers and tomatoes.Served with rice, beans and garnished with guacamole.	21.95
Coctel de Camaron Shrimp in a cocktail sauce filled with diced tomato, diced onion, avocado and fresh cilantro.	17.95
Salmon Oven cooked salmon <sup>*</sup> on a bed of sautéed spinach and mushrooms. Served with rice. Garnished with avocado.	21.95
Tilapia Tacos Three lightly breaded tilapia tacos with a chipotle mayo sauce and cabbage. Served with rice.	16.95
Chariman Transa	

### Shrimp Tacos

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

# **Mexican Favorites**

Burrito Dinner	15.95	Tostada Dinner	13.95		
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	14.95		
guacamole and sour cream. w/ Chargrilled USDA choice premium steak	18.95	Individual Tostada	5.95		
Individual Burrito	13.95	Steak Tostada	7.45		
Individual Burrito w/ Steak	16.95	Gorditas	5.95		
		Soft corn patty filled with beans, lettuce,	5.75		
Steak and Pepper Burrito Burrito filled with chargrilled USDA choice premium steak, green peppers, onions, beans, lettuce, tomato, and cheese.	17.95	tomato, cheese, sour cream, guacamole, and your choice of chargrilled chicken breast, ground beef, marinated pork, or vegetarian.	( 05		
		w/ Steak	6.95		
Pancho Grande Burrito 17"	23.45	Enchiladas Suizas	15.95		
Your choice of meat with lettuce, tomato,		Three rolled tortillas filled with beef, chicken	15.75		
beans, and cheese. w/ Steak	29.45	or cheese in mild red sauce topped with melted cheese and sour cream. Served with			
Fajita Wrap		rice, beans, lettuce, and tomato. Green sauce also available.			
Sautéed slices of onions, green pepper,		w/ Steak	18.45		
tomato, with rice, beans, guacamole, sour					
cream, and choice of chicken breast or outer skirt steak.		Flautas	13.95		
w/ Chicken w/ Steak	16.45 18.45	Three rolled and fried tortillas filled with ground beef or chicken, topped with sour cream and guacamole. Served with rice, beans,			
Taco Dinner	14.95	lettuce and tomato.			
3 soft-shelled tacos with your choice of	14.75	w/ Steak	16.95		
chargrilled chicken breast, marinated pork,					
ground beer, chorizo or vegetarian, garnished		Chimichangas	14.95		
with onions and cilantro or lettuce and tomato. Served with rice and beans.		Two deep fried mini-burritos filled with			
w/ Chargrilled USDA choice premium steak	18.45	chicken or beef and cheese, topped with quacamole and sour cream. Served with rice,			
Individual Taco	4.55	beans, lettuce, and tomato.			
Taco w/ Steak	5.25	w/ Steak	17.95		
Torta Dinner	13.95	Combo Plate	16.95		
Mexican sandwich filled with beans, lettuce,	13.95		10.95		
tomato, guacamole, cheese, sour cream, and your choice of chargrilled chicken breast, ground beet, marinated pork, or vegetarian.		Your choice of ground beet, chicken, marinated pork, or vegetarian, one taco, one tostada, one enchilada. Served with rice, beans, lettuce, and tomato.			
Served with rice, beans, lettuce and tomato.	15 / 5	w/ Steak	18.95		
w/ Chargrilled USDA choice premium steak Individual Torta	15.45 10.45	*No substitutions			
Torta w/ Steak	12.95				
144		sico promium outor skirt stock			
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.	25.45	Pollo a la Mexicana Chopped chicken breast, jala and onions simmered in rancl Served with rice, beans, lettud
Carne Asada a la Tampiqueña Chargrilled USDA choice premium outer skirt steak* prepared to your taste. Served with a cheese enchilada, rice, beans, guacamole, lettuce, tomato, and grilled scallions.	27.45	Fajitas Sautéed slices of onions, gree tomato, and choice of chicker skirt steak. Served with rice, b lettuce, and tomato. w/ Chicken
Pollo a la Tampiqueña Chargrilled chicken breast served with a	19.95	w/ Steak Fajita Mix (Chicken and Steak)
cheese enchilada, rice, beans, guacamole, lettuce, tomato, and grilled scallions.		Chiles Rellenos

20.95

#### Bistec a la Mexicana

18.45

Chopped outer skirt steak, jalapeño peppers, and onions simmered in ranchero sauce. Served with rice, beans, lettuce, and tomato.

#### a apeño peppers, chero sauce.

17.95

ice, and tomato.

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	19.95
w/ Steak	23.45
Fajita Mix (Chicken and Steak)	23.45

### 19.45

Two Poblano peppers stuffed with Chihuahua cheese, coated with egg batter then deepfried and covered with our special sauce. Served with rice, beans, lettuce, tomato.