



Palomino

MEXICAN RESTAURANT

APPETIZERS

CHICKEN FLAUTAS

Seasoned shredded chicken and cheddar cheese wrapped in crisp flour tortilla rolls. Served with guacamole, garnished with crema and salsa. \$8.39

RANCHERO QUESADILLA

Sauteed onions, bell peppers, green chilies, monterey jack cheese and your choice of shredded chicken or shredded beef served with sour cream. \$10.99 Substitute steak \$12.99

TOP SHELF NACHOS

Crisp corn chips topped with beans, shredded beef, cheddar cheese, jalapenos, tomatoes, sour cream and guacamole. \$12.49

TAQUITOS

Shredded beef in 3 crisp corn tortillas, served with guacamole with a sour cream and salsa garnish. \$8.69

BEAN-CHILI-CHEESE DIP

A blend of refried beans, hot green chili and chile con queso served warm with a bowl of corn chips. \$5.99 half order \$2.99

GUACAMOLE

Made daily with fresh avocados, topped with pico de gallo and served with crispy corn chips. \$8.89

CHILE CON QUESO

A creamy blend of cheeses and roasted chilies. \$8.49 half order \$5.99

SOUPS AND SALADS

TORTILLA SOUP

Shredded chicken and a blend of chilies, tomato and spices finished with corn tortilla strips and monterey jack cheese. Bowl \$6.99 Cup \$5.99

SERRANO LIME CHICKEN SOUP

Bowl \$6.99 Cup \$5.99

BOWL OF CHILE VERDE

Our special pork green chile and ranchero beans topped with shredded cheddar cheese and a dollop of sour cream.

Bowl \$6.89 Cup \$5.89

Try our extra hot chile. "For the mucho macho only!"

MENUDO

Available Saturday and Sunday only. Bowl \$6.99 Cup \$5.99

BLACK BEAN SALSA SALAD

Warm black bean salsa and grilled chicken, served on a bed of crisp greens with monterey jack cheese, tomato and a fresh avocado slice. \$13.39

CITRUS TEQUILA CHICKEN SALAD

Pan seared chicken breast with tomato and avocado slices, pico de gallo, red onions and cheese over mixed greens. Served with chile lime ranch dressing. \$12.99

CHILI LIME CHICKEN SALAD

Grilled chili lime chicken breast on a bed of mixed greens, tomatoes, bell pepper and toasted corn. Served with a creamy serrano avocado dressing and cilantro lime vinaigrette. \$12.99

TACO SALAD

Grilled chicken or ground beef on mixed greens topped with green chile, cheddar cheese, tomatoes, black olives, sour cream, guacamole and crisp tortilla strips in an edible tortilla bowl. \$10.99

GRILLED VEGETABLE SALAD*

Summer vegetables marinated and charbroiled, served over a bed of crisp greens. Served with cilantro lime vinaigrette. \$12.49 Add grilled chicken \$13.69

FAJITAS

All fajitas are served with beans, rice, guacamole, sour cream, lettuce, cheese, pico de gallo, and unlimited flour tortillas.

- Chicken or Beef \$16.99

- Top Shelf (chicken, beef & shrimp) \$17.99

TAQUERIA

ALL TACOS CAN BE SERVED IN A LETTUCE WRAP.

SONORA BEEF TACOS

Seasoned shredded beef deep fried in 2 corn tortillas, filled with lettuce, cheese and pico de gallo. Served with beans and rice. \$12.59

CARNITA TACOS

Slowly cooked tender pork in grilled corn tortillas served with red onion, cilantro, beans, rice and green chile. \$12.59

CHILI LIME CHICKEN TACOS

Chili lime marinated chicken breast, served in warm corn tortillas with monterey jack cheese, serrano avocado salsa, diced red onion and fresh cilantro. Served with black beans and cilantro rice. \$12.59

CHIPOTLE SHRIMP TACOS

Chile dusted shrimp, monterey jack, pico de gallo, napa cabbage, chile lime ranch and creamy chipotle vinaigrette in grilled corn tortillas. Served with black beans and cilantro rice. \$12.79

MANZANILLO SHRIMP TACOS

Pan-seared shrimp, onions, green chilies and creamy melted monterey jack cheese folded in your choice of flour or corn tortillas. Served with rice and beans. \$12.79

TACOS PESCADO

Fresh Tilapia fillet pan-seared or Mexican tempura batter dipped and fried golden brown, served in three flour tortillas with chile lime ranch dressing, napa cabbage, cheese and pico de gallo. Served with rice and beans. \$12.49

LOADED CHICKEN TACOS

Grilled red chile dusted chicken, applewood smoked bacon, roasted corn and serrano avocado salsa in flour tortillas. Served with black beans and spanish rice. \$12.99

SEAFOOD SPECIALTIES

JALAPENO LIME TILAPIA

Fresh pan-seared Tilapia fillet finished with jalapeno lime butter. Served with pico de gallo, black beans and cilantro rice. \$15.29

CARIBE PICADO

Shrimp, lobster and crab sauteed with onion, tomatillo cream, roasted poblano chile, butter and fresh garlic. Served with black beans, cilantro rice and flour tortillas. \$17.99

SHRIMP MAZATLAN

Large shrimp, wrapped in jalapeno bacon. Served with black beans, cilantro rice, pepper jack cheese and salsa especial. \$18.99

CHIPOTLE CREAM ENCHILADAS

Shrimp, lobster and roasted red pepper sauteed and rolled in soft white corn tortillas, covered with a smokey chipotle chile cream sauce. Served with black beans and cilantro rice. \$16.39

- Checks not accepted / - (18% Gratuity on parties of 8 or more)

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

SPECIALTY PLATES

CITRUS TEQUILA CHICKEN

Citrus marinated chicken breast pan seared with lime and tequila, placed on a bed of rice, served with salsa especial, monterey jack cheese, avocado slices and beans. \$13.99

STEAK ADOVADO*

10oz. lime and chile marinated skirt steak served with guacamole, pico de gallo, fresh lime, rice, beans an flour tortillas. \$20.59

TOSTADA GRANDE

A large tortilla fried until crispy and topped with our bean-chili-cheese dip and your choice of ground beef, shredded beef or shredded chicken. Topped with cheese, lettuce, pico de gallo, sour cream and guacamole. \$12.49

BEEF ARRACHERA*

Citrus marinated skirt steak, grilled to temperature. Served with caramelized onions, ranchero beans, rice, guacamole, pico de gallo, roasted serrano chile and flour tortillas. \$19.99

BEEF TURNOVER

Seasoned ground beef, onion and cheese wrapped in a pastry dough, fried golden brown, smothered in green chile and topped with cheese, lettuce, tomato and sour cream. Served with rice and beans. \$12.29

STUFFED SOPAPILLA

A sopapilla filled with your choice of shredded chicken, shredded beef or ground beef, cheddar cheese and green chile. Served with rice and beans. \$10.79

TAMALES

Two handmade beef tamales with red chile, served with rice and beans. \$10.99

CHICKEN CHIPOTLE CREAM PICADO

Chicken, peppers, jalapenos, onions, mushrooms, sauteed in wine and finished with chipotle cream. Served with black beans, cilantro rice and flour tortillas. \$13.99

CHICKEN CHIPOTLE PASTA

Penne pasta tossed with chipotle cream, sautéed mushrooms, roasted red peppers, topped with a grilled chicken breast and parmesan cheese. \$13.69

CHICKEN POBLANO CREAM PASTA

Penne pasta tossed in poblano cream with sautéed vegetables, topped with a grilled chili lime chicken breast and parmesan cheese. \$13.69

CARNITAS

Tender morsels of slowly cooked pork, seasoned to perfection. Served with guacamole, pico de gallo, green chile, rice, beans and tortillas. \$14.79

CARNE ASADA*

Marinated skirt steak grilled to temperature, served with a cheese and onion enchilada with pico de gallo, rice and beans. \$17.79

AJO PICADO

Chicken or beef sauteed with onions, serrano chile, bell pepper, fresh garlic and tomatoes. Served with beans, rice and flour tortillas. \$13.69

HUEVOS RANCHEROS*

Two eggs over-easy topped with green chile, served with rice and beans with cheese. \$10.49

BACON WRAPPED SHRIMP WITH LOBSTER CREAM

Crispy bacon wrapped jumbo shrimp set in a pool of chipotle-lobster cream. Served with black beans and cilantro rice. \$17.29

BURRITOS & CHIMICHANGAS

GF ALL BURRITOS CAN BE SERVED GLUTEN FREE IN A BOWL.

TOP SHELF BURRITO

Two flour tortillas filled with beans and your choice of ground beef or chicken, smothered with green chile, cheese, lettuce, tomato, guacamole and sour cream. \$12.99
For shredded beef add \$1.19

PALOMINO BURRITO

A flour tortilla filled with marinated cubed steak and beans, smothered in green chile, cheese, lettuce, tomato, guacamole and sour cream. \$13.29

EL GORDO BURRITO

The name says it all! Filled with shredded beef, shredded chicken, cilantro rice, refried beans, serrano chili, sautéed onions and peppers and chili con queso. Smothered in green chili, cheddar cheese, lettuce, tomato, served with sour cream and guacamole. \$14.49

CHEESY PALOMINO BURRITO

Our most popular steak and bean burrito with a red chili and cheese enchilada right in the middle of it. Smothered in green chili, topped with cheese, lettuce and tomatoes. \$13.49
Substitute crispy relleno for the cheese enchilada. \$13.99

BREAKFAST BURRITO

Eggs, chorizo (Mexican sausage), onions and potatoes rolled in a flour tortilla, smothered in green chile. Topped with cheese, served with sour cream and an avocado slice. \$9.99

CHIMICHANGAS

All chimichangas are smothered in green chile, topped with cheese, lettuce and tomato, served with rice and beans.

- Beef and Bean
Filled with seasoned ground beef, beans and cheese. \$10.99
- Shredded Beef
Filled with Harris Ranch Black Angus beef. Seasoned to perfection. \$13.69
- Chicken
Shredded chicken, onions, green chilies, tomato and cheese. \$12.69

ENCHILADAS & RELLENOS

TRES COLORE VEGETABLE ENCHILADAS

Sauteed summer vegetables, roasted red peppers and monterey jack cheese rolled in soft corn tortillas, smothered in three different cream sauces: chipotle, poblano and tomatillo. Served with black beans and cilantro rice \$12.49

ENCHILADA CON QUESO

Three corn tortillas filled with seasoned melted cheese, smothered in red chile. Served with rice and beans. "For the cheese lover." \$11.99

POBLANO CREAM CHICKEN ENCHILADAS

Two shredded chicken enchiladas smothered in poblano cream and salsa especial, topped with monterey jack cheese and served with rice and beans. \$12.49

BLUE CORN ENCHILADAS

Three soft blue corn tortillas filled with a blend of melted cheese and sour cream, smothered in rancho salsa, served with rice and beans. \$10.99 Add chicken or beef \$12.49

STACKED ENCHILADAS

Layers of soft corn tortillas, ground beef, cheese, beans, rice and red chile baked in a hot oven. \$13.29

OPEN FACED CHILE RELLENO

Our house made black bean-corn salsa warmed and tossed with melted monterey jack cheese and shredded chicken inside a roasted poblano pepper. Served in a blend of poblano cream and salsa especial with black beans and cilantro rice. \$12.49

CHILE RELLENOS

Fire roasted poblano chilies filled with a blend of white cheeses, egg batter dipped and fried golden brown. Served in a pool of rancho salsa, rice and beans. \$11.99

CRISPY CHILE RELLENOS

Poblano chilies, onion and cheese rolled in egg skin wraps, fried golden brown. Smothered in green chile and served with rice and beans. \$11.99

CHICKEN CRISPY RELLENOS

Chicken, roasted poblano chilies, roasted red peppers and cheese rolled in egg skin wraps, fried golden brown. Placed in a pool of red chile and chipotle cream. Served with rice and beans. \$12.99

COMBINATIONS

(No substitutions please)

- #1
Cheese Enchilada, Bean Burrito, Guacamole Tostada \$12.99
- #2
Beef Enchilada, Beef and Bean Burrito, Beef Taco \$13.49
- #3
Cheese Enchilada, Shredded Chicken and Bean Burrito, Chicken Taco \$12.99
- #4
Beef Enchilada, Crispy Chile Relleno, Tamale \$12.99
- #5
Cheese Enchilada, Beef and Bean Burrito, Beef Taco \$12.99
- #6
Beef and Bean Tostada, Cheese and Sour Cream Enchilada, Crispy Relleno \$12.79
- #7
Cheese and Onion Enchilada, Shredded Beef and Bean Burrito, Sonora Taco \$13.99

A LA CARTE

ENCHILADA	
Cheese.....	\$3.99
Beef.....	\$4.49
Chicken.....	\$4.29
TACOS	
Beef or Chicken.....	\$3.99
Sonora Beef Taco.....	\$5.29
TOSTADAS	
Bean.....	\$3.39
Beef and Bean.....	\$4.39
Guacamole.....	\$4.29
BURRITOS	
Bean.....	\$5.79
Ground Beef and Bean.....	\$6.99
Ground Beef.....	\$7.99
Chicken.....	\$7.99
Shredded Beef.....	\$8.99
RELLENOS	
Crispy or soft.....	\$5.39
TAMALE	\$5.39

BURGERS

GOLD CANYON BLACK ANGUS BURGER*

One half pound of natural Black Angus, grilled to temperature served with lettuce, tomato, onion and pickle on a toasted bun, served with french fries. \$9.79
Add cheese \$0.79 Add bacon \$1.49

BLACK ANGUS MEXICAN HAMBURGER*

Premium all natural 8 oz. beef patty and beans in a flour tortilla smothered in green chile and topped with cheese, lettuce and tomatoes. \$11.49

MUY MACHO BURGER*

Premium all natural 8 oz. Black Angus grilled to temperature and seasoned with our red chile spice blend, topped with cheese, applewood smoked bacon and grilled pickled jalapenos served on a toasted bun with spicy sriracha mayonnaise. Served with french fries. \$10.99

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



SIDES

Guacamole.....	\$2.39
Sour Cream.....	\$1.49
Beans.....	\$1.99
Rice.....	\$1.49
Green Chile.....	\$2.49
Extra Hot Green Chile.....	\$2.49
Red Chile.....	\$1.99
Pico de Gallo.....	\$1.29
Beans with cheese.....	\$2.79

BEVERAGES

- Pepsi
- Diet Pepsi
- Dr Pepper
- Sierra Mist
- Lipton Raspberry Iced Tea
- Tropicana Lemonade
- Mountain Dew

DESSERTS

CHEESECAKE XANGOS

(Chan-gos)
Rich, smooth cheesecake, with a slight tangy finish, rolled in melt-in-your mouth flaky pastry tortilla, sprinkled with cinnamon and sugar. \$5.79

DESSERT NACHOS

Small finger size sopapillas covered with fudge and strawberry sauce, served with vanilla ice cream. \$5.79

FRIED ICE CREAM

Ice cream covered with a crunchy coating, served with fudge and whipped cream. \$5.79

BASKET OF SOPAPILLAS

Triangle pillows of cinnamon pastry served with honey. \$4.79
With ice cream \$5.79

KAHLUA MUD PIE

Vanilla ice cream marbled with kahlua and fudge in an Oreo cookie crust. \$5.99

CHOCOLATE CHOCOLATE BROWNIE

Served warm with vanilla ice cream. \$5.79

FLAN

Traditional egg and caramel custard. \$5.19

GF ASK FOR GLUTEN FREE MENU

EXTRA HOT GREEN CHILI
(available upon request)

CATERING AVAILABLE
Ask for details.

BREAKFAST BURRITOS
Monday-Sunday from 7 a.m. to 11 a.m.
through the take-out door.

GIFT CARDS AVAILABLE



CHECKS NOT ACCEPTED