

Appetizers

- PAPAS BRAVAS** 15
crispy potatoes, chile morita, cotija cheese, scallions, crema add: carnitas 6
- QUESO FUNDIDO** 17
mexican cheese blend, add chorizo or rajas poblanas, shitaki mushroom, red onion, cotija cheese, flour or corn tortillas
add: chorizo 2 rajas 2
- SHRIMP CEVICHE** 21
mexican shrimp, cucumbers, red onion, tomato, serrano pepper, chile morita, avocado, lime soy

- GUACAMOLE** 17
avocado, spicy pepitas, pico de gallo, cotija cheese, watermelon radish, corn tortilla chips
- ESQUITE** 14
seasonal corn, butter, cotija cheese, chipotle ai-oli, lime juice, chili powder
- CHICKEN TAQUITOS** 17
ABF shredded chicken tinga, pico de gallo, queso fresco, sour cream tomatillo sauce, shaved lettuce, black bean purée
- PULPO** 24
crispy octopus, mint jalapeno ai-oli, brussel sprouts, macadamia nuts, piloncillo glaze, garnish fresho and jalapeno peppers

Soup and Salads

- POZOLE** 13
green chile chicken broth, hominy, shredded cabbage, watermelon radish, red onions, served with tostadas
- CAESAR SALAD** 18
romaine hearts, croutons, parmesan cheese, lemon caesar dressing
add: chicken 7 steak 7 shrimp 10

- HOUSE SALAD** 16
spring mix, cherry tomatoes, pepitas, cotija cheese, cucumber, house balsamic vinaigrette
add: chicken 7 steak 7 shrimp 10

House Specialties / Main Entrees

- CHICKEN MILANESA** 25
ABF breaded chicken breast, lemon ai-oli, arugula fried capers
- ASADA STEAK** 35
grilled 8oz flat iron steak, cebollitas, market vegetables, black beans, chile toreado, flour or corn tortillas
- STEAK TAMPIQUENA** 47
10oz black angus steak, chicken taquito, aguacate salsa, esquite, black beans, flour or corn tortillas
- CARNITAS** 29
confit natural pork, jalapenos, house pickles, mexican rice beans, fresh tomatillo sauce, flour or corn tortillas
add: chile verde 2
- CAMARONES A LA DIABLA** 34
sautéed mexican shrimp, bacon, habanero chile sauce, butter, house rice, market vegetables

- EL JEFE** 58
grilled frenched pork chop, bacon wrapped shrimp, house rice, papas bravas, sour cream, scallions
- ENCHILADAS** 24
two enchiladas, mexican cheese blend, chile verde, cotija cheese, sour cream, mexican rice, refried beans
add: chicken 7 shrimp 10
- FAJITAS** 23
sautéed poblano mixed peppers, onions, butter, sour cream, mexican rice, beans, guacamole, flour or corn tortillas
add: chicken 7 steak 7 shrimp 10 veggie 4
combo choice of two items 29

Tacos

- two large tacos accompanied with refried beans & mexican rice
- QUESA BIRRIA** 25
corn tortillas quesadilla, loaded with slow braised beef birria, onions, cilantro, limes, consome
- BAJA FISH** 24
corn tortillas, beer battered fish, slaw, chipotle aioli, pico de gallo
- ASADA STEAK** 23
corn tortillas, steak, pico de gallo, avocado sauce, cilantro
- CAMPECHANO** 23
flour tortillas, steak, chorizo, habanero sauce, red onion, cilantro

- FAJITA SHRIMP TACO** 24
marinated mexican white shrimp, corn tortilla, sautéed onions and rajas, chipotle ai-oli, cilantro, lime
- CARNITAS** 22
confit natural pork, jalapenos, house pickles, fresh tomatillo sauce

Sides

- MEXICAN RICE PALENQUE RICE BLACK BEANS REFRIED BEANS MARKET VEGETABLES

Dessert

- add: any dessert "a la mode" featured ice cream 6
- our ice cream comes from a delicious ice cream maker locally sourced, family owned shop that makes quality small batches of ice cream & paletas
- CHURROS CON CHOCOLATE** 14
golden brown dough, cinnamon sugar, chocolate dipping sauce
- BLUEBERRY LEMON TRES LECHES** 16
yellow sponged soaked in threetypes of milk, topped with macerated blue berries and lemon zest
- BROWNIE** 15
warm delicious dark chocolate brownie, cajeta, toasted nuts

"the consumption of raw cooked meats, shellfish or eggs may increase your risk of foodborne illness"

Specialty Cocktails

- SANDIA PEPINO** 18
watermelon infused, house citrus, blue agave tequila, tajin rim
- SPICY DIABLO** 18
don julio blanco, cassis, lime, ginger, spicy bitters, soda
- OAXACAN LOVER** 18
mezcal union, lime, pineapple, egg white, habanero bitters, sugar
- SUAVECITO** 18
mezcal union, lime, pineapple, strawberry, sugar
- LA PALOMA** 18
blue agave tequila, lime, grapefruit, sugar
- PALENQUE MARGARITA** 16
astral blanco, house citrus, sugar add: strawberry or mango 2
- CHILE PEPINO** 18
union mezcal, lime, cucumber, jalapeno, sugar

- HOUSE OLD FASHIONED** 18
bourbon, angostura bitters, orange bitter, sugar
- MERCADITO** 18
21 seeds tequila, cilantro, sugar, cucumber, jalapeno
- MARGARITA SAMPLER** 36
enjoy a delicious sampler of our most popular margaritas: sandia pepino, palenque margarita, hibiscus
- REFRESHMENTS**
- MEXICAN COCA COLA PRODUCTS 6
- JARRITOS & FLAVORS 6
- HOUSE BREWED COFFEE 5
- AVIAN SPARKLING & STILL WATER 7
- AGUA FRESCA 6

ask our server about featured flavor

Wine

- WHITE**
- CAMPO VIEJO ROSE 11, 40
- CHARLES SMITH RIESLING 9, 32
- JACOBS CREEK PINOT GRIGIO 8, 28
- TERRAZAS CHARDONNAY 9, 32
- RED**
- CASTLE ROCK PINOT NOIR 10, 36
- GRAFFIGNA MALBEC 10, 38
- TERRAZAS CABERNET SAUVIGNON 9, 36
- ZINFANDEL FEDERALIST 12, 48
- NUMANTHIA TERMES 12, 48

- CHAMPAGNE / SPARKLING**
- CHANDON BRUT ROSE SPLIT 15
- RUFFINO PROSECCO SPLIT 13
- MOET IMPERIAL BRUT SPLIT 24
- MOET IMPERIAL NECTAR ROSE 160
- CLICQUOT YELLOW LABEL BRUT 160

Beer

- BOTTLES**
- MODELO 11
- NEGRA MODELO 11
- CORONA 11
- XX LAGER 11
- PACIFICO 11
- MICHELOB ULTRA 11
- HEINEKEN 0.0 11 (NON-ALCOHOLIC)
- MICHELADA 13 CHELADA 13 MICHELADA VIP 17
- DRAFT**
- XX LAGER MEXICAN LAGER 11
- PACIFICO MEXICAN LAGER 11
- LAGUNITAS IPA 12
- 805 FIRESTONE 11
- SELTZER**
- WHITE CLAW FLAVORS 11

Premium Tequilios

- AVION 44 EXTRA ANEJO 37
- CASA DRAGONES JOVEN 60
- CLASE AZUL REPOSADO 43
- CUERVO FAMILIA RESERVA 31
- PATRON EL ALTO 43
- DON JULIO 70 23
- DON JULIO PRIMAVERA 33
- DON JULIO ROSADO 43
- DON JULIO 1942 43

ask your server for a full list of the largest tequila & mezcal selection

VISIT: www.palenequikitchen.com for a full list of our monthly schedule and events, Let us cater your next event and special occasion at the restaurant.

Visit us for our Weekend Brunch and Friday Lunch
Try our Event and Nightlife Venue
@mezcalultralounge.com