

## BRUNCH / LUNCH MENU (served until 2pm)

### BRIOCHE FRENCH TOAST 18

custard, cinnamon, dulce de leche, fresh cream, berries  
add: bacon 5

### PALENQUE OMELETTE 17

three scrambled eggs, monterey jack cheese, sliced peppers, onions, oyster mushrooms, tomatoes, sliced avocado, crispy potatoes, sour cream, chile aceite

### BREAKFAST BURRITO 18

choice of chorizo, chicken or steak  
scrambled egg, crispy potatoes, shredded cheese, pico de gallo

### HUEVOS RANCHEROS 18

chile guajillo sauce, salsa verde, over easy egg, avocado, cream, cotija cheese add: chicken or steak 5

### STEAK & EGGS 27

steak asada, fried eggs, refried beans

### CHILAQUILES ROJOS O VERDES 24

choice of chicken or steak, crispy tortilla chips, over easy egg, onions, mexican cream, cotija cheese, refried beans

### POZOLE 15

green chile chicken broth, hominy, shredded cabbage, reddish, red onions, served with tostadas

## SIDES

chorizo 5 bacon 5 egg any style 3 refried beans 5 chile toreado 3

## LUNCH SELECTIONS (served until 4pm)

### GUACAMOLE 14

avocado, spicy pepitas, pico de gallo, cotija cheese

### CRISPY CHORIZO BRUSSEL SPROUTS 12

piloncillo glaze, pork chorizo, brussels, cotija, morita peanuts, scallions

### BAJA FISH CEVICHE 22

local striped bass, cucumber, green mango, red onion, avocado, fresh citrus, habanero, black lime, tostadas

### CRISPY BEEF TACOS DORADOS 16

braised shredded beef, spicy guajillo sauce, mexican cream, shredded aged cheddar, scallions  
add: avocado 2

### POBLANO CAESAR 18

poblano pepper caesar dressing, baby gems, parmesan, lemon zest, tortilla strips  
add: chicken 4 steak 6 shrimp 8

### PORK BELLY MOLLETE 9

toasted half bolillo, refried beans, smoked rich pork belly ends, pico and sliced avocado

### PALENQUE MELT 18

8oz beef patty, cheddar cheese, caramelized onions, brioche, chipotle ai-oli, french fries, pico spear add: egg 3

### FISH TACOS 22

two fish tacos, beer battered, cole slaw, chipotle ai-oli, pico de gallo, rice & beans

### ENCHILADAS 22

salsa verde, monterey jack cheese, sour cream, red onion arugula salad, cotija cheese

### ENCHILADAS DE POLLO 26 (vg)

salsa verde, monterey jack cheese, sour cream, red onion arugula salad, cotija cheese

## DESSERT

### CHURROS CON CHOCOLATE 14

golden brown churro, cinnamon sugar, chocolate dipping sauce, strawberry

### TRES LECHES 14

white sponge cake soaked in three milk, topped with macerated berries, lemon zest

## BRUNCH CONCOCTIONS

### PALENQUE 75 16

lunazul tequila, lemon, sparkling wine, wibiscus wyrup

### SPRITZER 16

ciroc summer, watermelon red bull, citrus, simple syrup

### ESPRESSOTINI 16

smirnoff vanilla, espresso, mr. black, orange liqueur

### CARAJILLO 16

espresso, liquor 43, banana liqueur, orange oil

### MAYAN BLOODY MARY 12

tamarind vodka, citrus, house bloody mary mix

### BELLINI 12

house fruit mix puree, sparkling wine

### MIMOSA & FLAVORS 12

sparkling wine, your choice of guava, orange or hibiscus

### MIMOSA SAMPLER 30

all three of our flavors served on our special board

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

[www.palenquekitchen.com](http://www.palenquekitchen.com)

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## SPECIALTY DRINKS

### MAYAN PITAYA 16

el silencio mezcal, lemon, dragon fruit, aperol

### FRIDA'S MAGGIE 16

patron silver pineapple chipotle infused, lime, agave, pineapple

### ZONA ROSA 17

ketel one vodka, orgeat, lemon, grenadine, peychaud's bitters

### SANDIA PEPINO 17

lunazul silver, watermelon & cucumber juice, house citrus, agave, chile rim

### SPICY DIABLO 17

don julio silver, cassis, lime, ginger, spicy bitters, soda

### OAXACAN LOVER 17

union mezcal, lemon, pineapple, simple, egg white, spicy bitters *\*has egg white*

### SUAVECITO 17

union mezcal, lime, pineapple, strawberry

### LA PALOMA 18

don julio silver, lime, grapefruit soda

### PALENQUE MARGARITA 15

lunazul silver, house citrus, agave  
Strawberry, hibiscus or mango add 4

### GUAVA-MENTE 17

patron silver, lime, guava, grapefruit soda

### DEMOLEDOR OLD FASHION 17

elijah craig whiskey, demerara, chocolate mole bitter

### HOUSE OAXACA OLD FASHIONED 18

casamigos reposado tequila, illegal mezcal, demerara, angostura & orange bitters

### CHILE PEPINO 17

lunazul, lime, simple, cucumber & jalapeno juice

### TAMARINDO NEGRONI 17

don julio silver, tamarind infused sweet vermouth, campari, orange peel

### TORO BRAVO MOJITO 17

bacardi white rum, lime, simple, mint, watermelon red bull

### MARGARITA SAMPLER 35

enjoy a delicious sampler of our most popular margaritas  
sandia pepino/ mango/ hibiscus

### PATRON TREE 60

four margaritas served on our mini patron bottles sampling our classic, strawberry, guava, & mango margaritas

## BEER TAP / BOTTLED

Draft Modelo Especial 10  
Draft Pacifico 10  
Corona 10  
Blue Moon 10  
Modelo Negra 10  
Dos XX Lager 10  
Offshoot Relax Hazy IPA 11  
Scrimshaw Pilsner 10  
Rotating non alcoholic 7  
Michelada +2 Chelada +1

## WINES

### BUBBLES

Chandon Brut Split 15  
Chandon Brut Rose Split 15  
La Marca Prosecco 14 / 42  
Veuve Clicquot Champagne Brut 160  
Moet Chandon Nectar Imperial Rose 160  
Moet Chandon Nectar Imperial Rose Split 22  
Moet Chandon Imperial Brut 160

### WHITES

Whitehaven Sauvignon Blanc Marlborough 58  
Raeburn Chardonnay Russian River 14 / 56  
Trefethen Chardonnay Napa Valley 60  
Newton Chardonnay Napa Valley 120  
Brancott Sauvignon Blanc 12 / 48

### REDS

Borsao Garnacha Campo de Borja 42  
Daou Cabernet Sauvignon 75  
Numanthia Termes Red Wine, Spain 14 / 55  
The Forager Pinot Noir Willamette Valley 15 / 60  
LaPostolle Cabernet Sauvignon Valle de Rapel 46  
Skyside Cabernet Sauvignon North Coast 14 / 55  
Newton Cabernet Sauvignon Napa Valley 146  
Papillon Orin Swift Red Wine California 150  
Louis M. Martini Cabernet Sauvignon Napa Valley 80

## REFRESHMENTS

Mexican Coca Cola Products 6  
Jarritos and Flavors 6  
House Brewed Coffee 4 Espresso Based Coffee 5  
Featured Sparkling & Still Bottled Water 6  
Agua Fresca 6 - ask our server about the featured flavor  
Red Bull Energy Drink & Flavors 6

## CORDIALS

Graham's 10 yr old tawny 17  
Licor 43  
Orange 9  
Fernet 9  
Aperol 9  
Campari 9  
Chartreuse 9

## SELTZER

White Claw & flavors 10

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