



LA PATRONA

COCINA MEXICANA





Appetizers

VEGETARIAN



VEGAN



Patrona Nachos \$15.50

Chips covered with melted chihuahua cheese, chill morita, green onion and jalapenos, drizzled with citrus cream and served with guacamole, sour cream and pico de gallo on the side.

Add chorizo or carne asada. + \$2

Nachos' Libres \$13.25

Chips covered with refried beans and Jack cheese, topped with jalapenos tomatoes, green onion, sour cream, guacamole and your choice of chicken, ground beef or picadillo.

Queso Fundido \$11.50

Melted chihuahua cheese and chile morita served in a cast iron skillet.

Add chorizo + \$2

Stuffed Jalapenos \$11.25

Four fresh grilled jalapeños stuffed with spicy Philly cream cheese and wrapped with applewood smoked bacon.

Aguachile \$16.25

Jumbo shrimp submerged in fresh lime juice, blended with chile serrano and topped with red onion, cucumber, avocado and cilantro. Served with house made tostadas.

COMBINATIONS

Served with rice and beans

Choose from:
Taco, Enchilada, Burrito, Tamale, Chile Relleno, Tostada, Chalupa
Fill with: shredded chicken, ground beef, picadillo or cheese

Small (1) \$11.75

Regular (2) \$14.75

Large (3) \$16.50



Arrachera Pizza \$14.75

Grilled flatbread covered with marinara salsa and topped with carne asada, melted cheese, pico de gallo, and chile toreado.

Mexican Pizza \$13.25

Deep fried flour tortilla topped with your choice of chicken, ground beef or picadillo, refried beans, Jack cheese, black olives, tomatoes, onions, and a scoop of sour cream.

Elote Chingon \$8.00

Fire roasted corn on the cobb rubbed with chipotle cream and dusted with cotija cheese and tajin.



MAKE IT "MAS CHINGON" Add flaming hot Cheetos + \$2

Shrimp Ceviche \$15.50

Rock shrimp marinated in fresh lime juice with red onion, cucumber and chile de arbol salsa.

Mexican Scampi \$14.50

(6) Jumbo prawns sauteed with an abundance of garlic and fresh mushrooms and garnished with slices of avocado and oranges.



Sopas

Sopa de Tortilla Bowl: \$13.25 / Cup: \$5.75

Made from a delicious tomato-pasilla and chicken broth served with grilled chicken, crisp tortilla strips, avocado and cheese. Served with your choice of tortillas.

Caldo de Pollo Bowl: \$11.75 / Cup: \$5.75

Traditional Mexican chicken soup made with fresh vegetables and rice. Served with your choice of tortillas.

Pozole Bowl: \$13.75 / Cup: \$6.75

A flavorful traditional stew made with pork, chile, garlic, onions, hominy and Mexican spices.

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Large tortilla filled with melted cheese, served with rice and beans:

 Cheese	\$10.50
Grilled Chicken	\$15.00
Asada	\$16.00
Shrimp	\$17.75
 Portobello	\$16.00
Fajita	\$16.50
Steak or Chicken. Sub Shrimp + \$1.50	

Quesadillas

Enchiladas



Enchiladas Rancheras \$15.25

Two enchiladas filled with a blend of shredded chicken, spinach, corn and mushrooms cooked in a chipotle cream and topped with salsa verde, cilantro and cotija cheese.

Enchiladas Sonora \$15.25

A combination of two chicken enchiladas, one covered with mole salsa and one covered with chipotle salsa. Served with rice and beans.

Enchiladas Espinacas \$15.25

Two enchiladas stuffed with a blend of spinach and mushrooms in a chipotle cream sauce. Topped with fresh tomatillo sauce and mozzarella cheese. Served with black beans.

Fajita Enchiladas \$16.50

Two enchiladas stuffed with your choice of our steak or chicken fajita meat, sautéed onions and peppers, topped with our salsa verde, fresh cilantro and cotija cheese.

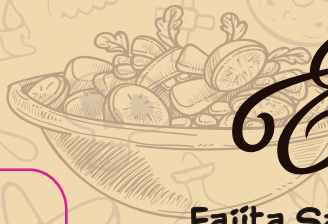
No Que No Enchiladas \$15.25

Two corn tortillas stuffed with avocados, spinach, corn, pico de gallo and black beans. Topped with guacamole, salsa verde and melted Jack cheese. Served with paella rice and coleslaw.

Enchiladas Banderas \$18.00

Enjoy this combination of 3 classic enchiladas

- Chicken enchilada covered with mole sauce
- Spinach & mushroom enchilada covered in chipotle sauce
- Cheese enchilada covered with our famous tomatillo sauce



Ensaladas

Fajita Salad \$16.00

A large crisp flour tortilla topped with garden fresh lettuce filled with charbroiled fajita chicken, grilled bell peppers and onions, avocado, tomato, carrots, shredded cheese and black olives. Served with jalapeño ranch dressing on the side.

Sub steak + \$1 or Sub shrimp + \$3

Fiesta Salad \$16.75

A crisp tortilla with melted cheese, topped with fresh mixed greens, black beans, carrots, tomatoes, applewood smoked bacon, avocado slices and grilled chicken. Topped with fresh cotija cheese and served with honey mustard dressing on the side.

Topopo Salad \$13.75

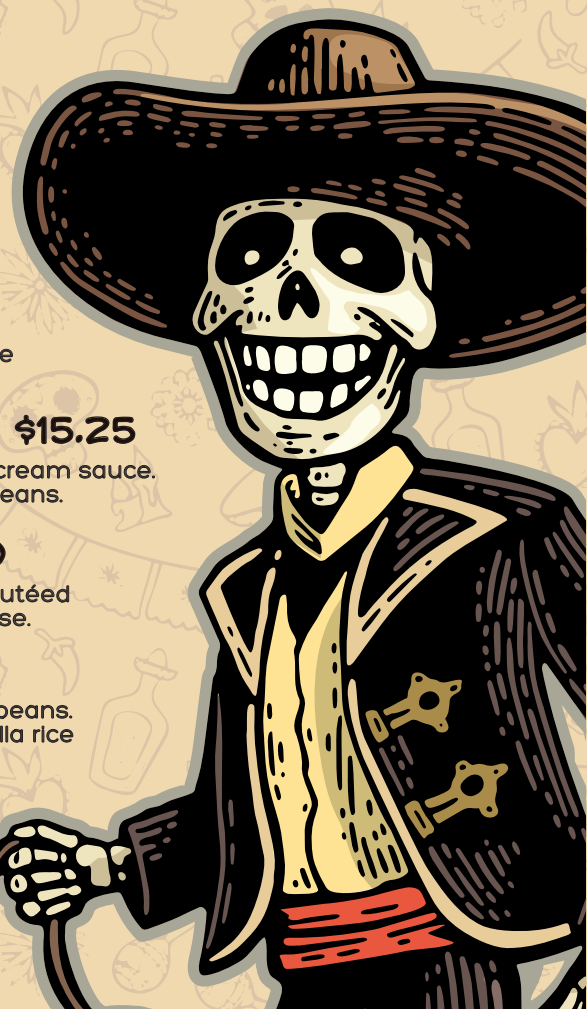
Two crisp corn tortillas covered with refried beans and topped with garden fresh lettuce, cold shredded chicken, sliced avocado, tomato. Topped with cotija and cheddar cheese served with Italian dressing.

Taco Salad \$12.50

A crisp flour tortilla bowl filled with your choice of beef, chicken or picadillo. Topped with shredded lettuce, tomato, cheese, guacamole, sour cream and black olives.

Frída Salad \$18.50

Grilled shrimp on a bed of mixed greens, topped with fresh mango, queso fresco, avocado, shaved red onion, cucumber, pumpkin seeds and drizzled with citrus vinaigrette.



STREET TACOS

- Adobada
- Chorizo
- Carne Asada
- Pollo Asada
- Tinga
- Portobello Mushroom

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\$3.50 for taco
\$15.50 for meal

Tacos come in grilled corn tortillas garnished with onions, cilantro, and cotija cheese. Add an avocado slice to each taco for - \$0.50 per slice, or \$1 for the meal. All meals include three tacos, rice & beans and our house salsa trio.




Burritos

Espresso Burrito **\$15.75**

A large flour tortilla filled with rice, refried beans and your choice of chicken, ground beef or picadillo, covered with guacamole, enchilada sauce, tomatoes and onions, and sprinkled with cotija cheese.

Fajita Burrito **\$17.00**

Tender slices of marinated chicken breast or steak wrapped in a wheat tortilla with grilled green peppers and onions, topped with mozzarella cheese and burrito salsa. Served with beans and pico de gallo.

Macho Burrito **\$15.25**

A large flour tortilla filled with rice, half chili colorado and half chile verde with complementing salsas and topped with melted cheese.

Asada Burrito **\$17.25**

A large flour tortilla filled with tender charbroiled strips of steak, whole pinto beans, guacamole and pico de gallo. Covered with salsa verde, green onions, cilantro and cotija cheese. Served with rice.

Yucatan Burrito **\$19.25**

Tender prawns and cod fish sautéed in a special sauce with a variety of sweet peppers and onions, wrapped in a flour tortilla. Served with charro beans and rice.

Burrito Seco **\$16.50**

Grilled chicken, black beans, corn, lettuce, light cheese and a hint of chipotle dressing, wrapped in a wheat tortilla. Served with mixed vegetables and our chipotle salsa.

 **Burrito Si Señor** **\$16.50**

Flour tortilla with strips of soy chicken, whole pinto beans, guacamole and pico de gallo. Covered with salsa verde, green onions and cilantro and served with rice and beans.



Chimichangas

Chimichanga Clásica **\$16.25**

A large flour tortilla stuffed with your choice of ground beef, chicken or picadillo. Topped with salsa roja and cotija cheese and served with rice, beans, sour cream and guacamole.

Seafood Chimichanga **\$17.50**

A large flour tortilla stuffed with a seafood combination of fresh shrimp, Dungeness crab and halibut, smothered in a delicate crema Jalba. Served with rice, beans and guacamole.

 **Veggie Chimichanga** **\$13.25**

Black beans and mozzarella cheese wrapped in a crisp flour tortilla. Topped with mild chipotle cream and garnished with our corn salsa. Served with rice and beans.

Santa Fe Chimichanga **\$17.00**

A large flour tortilla stuffed with grilled chicken fajita meat, sautéed peppers and onions and jack cheese. Topped with guacamole salsa and served with rice and beans.



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Especialidades - de la - Casa



Molcajete \$18.75

Tender chicken or steak strips, sautéed with sweet peppers, onions and mushrooms in a roasted tomato salsa. Topped with chorizo and jack cheese. Served with rice, beans, sour cream, guacamole and your choice tortillas.

Sub prawns + \$4

Three Amigos \$21.50

A delicious combination of carne asada, charbroiled chicken marinated with achiote, and (4) prawns sautéed with fresh mushrooms in a garlic butter sauce. Served with rice beans, pico de gallo, guacamole and your choice of tortillas.

Mama Coco \$16.50

Poblano pepper stuffed with queso fundido, carne asada and Mexican potatoes. Topped with chipotle cream and served with coleslaw and rice.

Tacos Guadalajara \$17.50

Two flour tortillas filled with marinated fajita chicken, melted jack cheese, sautéed onions and bell peppers. Served with black beans, avocado slices, rice, and our own salsa verde.

Quinoa Bowl \$11.50

Fresh mango, red pepper, red cabbage, avocado and cilantro, topped with pepita citrus drizzle.

Parillada La Patrona \$49.50

Served with our peppers and onions fajita mix, topped with our homemade carnitas, skirt steak, grilled chicken breast, shrimp queso fundido and guacamole.

Serves 2-4 guests



SIDES

Pico de gallo	\$3.75
Mango Pico de Gallo	\$4.75
Guacamole	\$4.50
Sour Cream	\$3.25
Deluxe (Sour Cream + Guac)	\$3.75
Rice	\$4.00
Beans	\$4.00
Coleslaw	\$4.00
Battered Fries	\$4.00
Tortillas	\$2.50
Dressings	\$2.25

Res & Beef

Gordo Burger \$14.50

Charbroiled angus patty stuffed with diced jalapenos and onions, and topped with cheddar cheese, bacon, lettuce, tomato and guacamole. Served with beer battered fries.

Carne Asada (10 oz.) \$20.75

Lean skirt steak lightly seasoned and charbroiled to perfection. Served with guacamole, pico de gallo and garnished with grilled green onions and a roasted jalapeño pepper.

Las Catrinas \$16.25

Two corn asada tostaditas layered with refried beans and chorizo, topped with cabbage, red onion, avocado and cotija cheese. Served with paella rice and coleslaw.

El Jefe Steak \$30.25

Tender thick cut skirt steak, perfectly seasoned and grilled to perfection. Served with mini sautéed bell peppers, beans, guacamole and grilled cactus.

Carnitas de Res \$18.75

Tender beef strips seasoned to perfection and sautéed with fresh mushrooms, onions, green peppers, and tomato. Served with guacamole, rice and beans and your choice of tortillas.



Mariscos & Seafood



Camarones Costa Azul **\$19.50**

(6) Jumbo prawns wrapped in thick smoked bacon and served over homemade mango pico de gallo. Accompanied with paella rice and coleslaw.

Camarones Poblanos **\$19.50**

Fresh prawns sautéed with mushrooms, roasted pasilla peppers, served in our cream pasilla sauce. Served with paella rice, beans and pico de gallo.

Mexican Paella **\$19.50**

A colorful rice dish bursting with mussels, shrimp, scallops and chicken.

La Patrona del Mar **\$19.50**

Fish taco topped with red onion, cabbage and chipotle dressing. Prawn taco covered with sweet peppers and tomatoes. Crab enchilada with melted jack cheese and salsa verde. All perfectly paired with coleslaw and paella rice on the side.



Pollo Chicken

Carnitas de Pollo **\$17.75**

Tender strips of chicken breast sautéed with mild peppers, onion and tomato. Served with guacamole plus your choice of tortillas.

Arroz con Pollo **\$17.75**

Thinly sliced chicken breast simmered in a mild Salsa Morena with onion and fresh mushrooms. Served on a bed of rice and topped with melted cheese. Plus your choice of tortillas.

Sub Shrimp + \$3

Pollo al Cilantro **\$17.75**

Tender boneless chicken breast grilled with our delicious lemon juice cilantro marinade. Topped with pico de gallo and sour cream. Served with rice, pinto beans and your choice of tortillas.

Pollo con Crema **\$17.75**

Tender sliced chicken breast, sautéed in a cream sauce with fresh mushrooms, onions and assorted vegetables.

Sub Shrimp + \$3

Pork Carnitas **\$18.00**

Grilled & deep-fried pork so tender it peels right off the bone. Seasoned with Mexican spices, served with Pico de gallo, roasted tomato salsa, refried beans, and rice.



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Sizzling Fajitas

Served on a sizzling hot skillet, mixed with sautéed onions & a variety of peppers. Accompanied with rice, beans, pico de gallo, sour cream, guacamole, and your choice of tortillas.

Fajitas for 2: 20 oz. of your choice	chicken	\$36.00
	steak	\$40.00
	prawns	\$46.00
Chicken		\$18.50
Steak		\$19.50
Shrimp		\$22.25
Trio		\$23.25
 Portobello		\$18.50



Non-alcoholic beverages

Voss flavor infused sparkling water	\$3.00
Redbull (Sugar free or flavored)	\$3.50
Pepsi Products	\$3.00
Horchata	\$4.00
Fruit Lemonade	\$4.00
Virgin Pina Colada	\$4.50
Hot Chocolate	\$3.25
Hot Tea	\$3.25
Coffee	\$3.25
Virgin Margarita	\$4.00
flavor +\$0.75	
Virgin Mojito	\$4.25
flavor +\$0.75	