

# ANTOJITOS



## CHIPS & SALSA ••••• 6.50

Boat Of Homemade Chips, Salsa Roja & Spicy Arbol Salsa.

## CHIPS & GUACAMOLE ••••• 13.95

Boat Of Homemade Chips, Guac & Sala Roja.

## EL PATRON QUESADILLA (4 slices) ••••• 12.95

Mexican Classic, Chihuahua Cheese, Pico De Gallo, Guac & Sour Cream (Feed's 2)  
+ 5.95 \*Add Meat | + 7.95 Add Shrimp

## EL PATRON WINGS (10 pieces) ••••• 15.95

Seasoned W/ Our House Adobo Buffalo, Mix Spices & Fried. Served W/ranch, Celery & Carrots.

## QUESO FUNDIDO ••••• 13.95

Melted Mexican Oxaca Cheese Blend, Comes With Homemade Chips.  
+ 3.95 Add Pork Chorizo

## EL PATRON NACHOS ••••• 13.95

Melted Chihuahua Cheese, Beans, Guac, Pico De Gallo, Sour Cream & Jalapeño. (Feed's 2-3)  
+ 5.95 \*Add Meat | + 7.95 Add Shrimp

## EL PATRON NACHO "FRIES" ••••• 13.95

Melted Chihuahua Cheese, Beans, Guac, Pico De Gallo, Sour Cream & Jalapeño. A Migo Size (Feed's 2-3)  
+ 5.95 \*Add Meat

## PACIFICO BEER BATTERED CAULIFLOWER ••••• 10.95

Pacifico Beer Battered Cauliflower Bites Served W/ Del Mar Sauce

## SHISHITO'S ••••• 10.95

Classic Japanese Peppers With A Twist! Pacifico Battered And Fried, Served With Del Mar Sauce. (These Can Be Spicy)

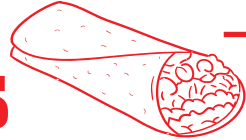
## PACIFICO BEER BATTERED SHRIMP (10 pieces) ••••• 14.95

Pacifico Beer Battered Shrimp Served W/ Del Mar Sauce

## FRIED MINI TACOS (3) ••••• 10.95

Mini Fried Tacos Stuffed With Our Homemade Ground Beef And Cheese, topped W/ Lettuce, Pico De Gallo, Sour Cream, Guacamole, Salsa & Queso Fresco

# CLASSICS



## FAJITA PLATE ••••• 17.95

Marinated Steak Or Chicken, Onions And Fresh Bell Pepper. Served With Rice, Beans And 3 Corn Or Flour Tortillas.  
+3.00 Sub Shrimp

## EL PATRON BURRITO ••••• 17.95

Your Choice Of Meat, Cabbage, Rice & Beans, Pico De Gallo, Guacamole, Cheese, Sour Cream, Salsa Verde & Homemade Chips & Salsa.  
+ 3.00 Sub Shrimp | + 2.00 Make It Wet (Green Or Red)

## CLASSIC BEAN & CHISME BURRITO ••••• 11.95

Flour Tortilla, Refried Beans & Chihuahua Cheese With Homemade Chips & Salsa.

## SHRIMP/CEVICHE ••••• 15.95

Mexican Classic, Fanned Avocado & Homemade Chips

\*Protien Options ( Asada / Chicken / Pastor / Barbacoa / Carnitas

# SIDES

## SWEET POTATO FRIES ••••• 7.95

Lightly salted classic cut

## EL PATRON REFRIED BEANS ••••• 7.95

Homemade Mexican refried beans topped with queso fresco in a 8oz cup

## ABUELITA'S ARROZ ••••• 6.5

Traditional Mexican Rice In A 8oz Cup

## TIJUANA ELOTE ••••• 7.95

Grilled Corn, Mayo, Tajin & Cotija Cheese Served In A 8oz Cup

## CLASSIC FRIES ••••• 6.95

Seasoned Steak Cut Fries

## FRIJOLE NEGROS ••••• 6.95

Whole Black Beans Slow Cooked In A 8oz Cup

# CRAFTED TACOS



## TWO TACOS 13.95

Handmade Corn Or Flour Tortillas Or Lettuce-wrap Includes Homemade Chips Garnished With Queso Fresco

### Ai Pastor

Pork Marinated & Grilled, Cilantro, Onion, Salsa Roja, Fresh Pineapple

### Carnitas

Pork Slow Cooked, Cilantro, Onion, Salsa Verde

### Carne Asada

Steak Grilled, Cilantro, Onion, Salsa Verde

### Barbacoa

Beef Slow Roasted, Cilantro, Onion, Salsa Roja

### Pollito

Chicken (Organic) Grilled, Cilantro, Onion, Guac Salsa

## MAHI MAHI OR SHRIMP ••••• 18.95

Pacifico Beer Battered Or Grilled, Slaw, Pico De Gallo & Del Mar Sauce

## FAJITA TACOS ••••• 17.95.

Your Choice: Steak Or Chicken, Chihuahua Cheese, Onions, Mixed Bell Pepper, Guac And Homemade Chips Garnished With Queso Fresco +1.00 Sub Shrimp

## HARDSHELL TACOS (3) ••••• 16.95

In House Ground Beef Only, Sour Cream, Lettuce, Green Salsa, Pico De Gallo & Queso Fresco, 4oz Side Of Rice And Beans(Ground Beef Only)

## TAQUITO PLATE (deep fried) ••••• 14.95

3 Chicken Taquitos, Lettuce, Guac, Pico De Gallo, Salsa Verde, Sour Cream & Queso Fresco. Served W/Beans, Rice

## EL PATRON TORTA ••••• 16.95

Fresh Toasted Bolillo, Your Choice Of Meat, Beans, Guac, Cheese, Cabbage, Pickled Jalapenos, Pico De Gallo, Sour Cream. Served With Homemade Chips & Salsa

## TIJUANA STREET DOG ••••• 14.95

1/4 Lb. Kosher Dog Wrapped In Bacon, Mustard, Avocado, Mayo, Ketchup, Pico De Gallo And Jalapeno On A Fresh Toasted Sesame Bun.

## AGUA CHILES ••••• 15.95

Authentic Green Agua Chiles, Fresh Shrimp, Lime Juice, Cucumber, Yellow Onion, Avocado, Tajin & House Spices

## POZOLE ROJO (SEASONAL: OCT-APRIL) ••••• 14.95

Pork, Cabbage, Onion, Cilantro, Homony, Radish & Lime

## CALIFIAS BREAKFAST BURRITO ••••• 14.95

12" Tortilla Loaded With Traditional Pork Chorizo, Egg, Onions, Bell Peppers, Classic Fries, Refried Beans & Cheese



# VEGAN



## VEGAN AMIGO NACHOS ••••• 14.95

Your Choice Of Cauliflower, Tofu Or Sweet Potato, Grilled Bell Pepper, & Onion, Black Beans, Pico Del Gallo, Guac & Vegan Cheese Amigo Size (Feed's 2-3)

## VEGAN QUESADILLA ••••• 14.95

Cauliflower, Tofu Or Sweet Potato, Vegan Cheese, Black Beans, Grilled Bell Pepper, Onions & Guac

## VEGAN BURRITO "Or make it a bowl" ••••• 14.95

Your Choice Of Cauliflower, Tofu Or Sweet Potato, Whole Black Beans, Pico De Gallo, Guac, Corn Salsa. In A 12" Tortilla, Includes Homemade Chips & Salsa

## EL VEGANO TACOS VEGETARIAN TACOS -GF ••••• 14.95

Two Handmade Corn Tortillas with your choice:

**CAULIFLOWER** Seasoned & Grilled, Guac Salsa, Corn Salsa

**TOFU** Maininated & Grilled, Corn Salsa, Guac Salsa

**SWEET POTATO** Seasoned And Grilled Sweet Potato, Mango Sauce, Black Beans And Cilantro

# ENSALADAS

## TJ CAESAR ••••• 13.00

Craft A Bowl With A Bed Of Romaine. Queso Fresco, Pico De Gallo & House Made Caesar Dressing  
+ 5.95 Add Meat  
+ 7.95 Add Shrimp

## EL PATRON SALAD ••••• 13.00

Craft A Bowl With A Bed Of Romaine, Corn Salsa, Black Beans, Pico De Gallo, Sliced Avocado & Balsamic Vinaigrette  
+ 5.95 Add Meat  
+ 7.95 Add Shrimp

## EL PATRON BURRITO "BOWL" ••••• 16.95

A Burrito Bowl With Your Choice Of Meat On A Bed Of Romaine, Rice, Beans, Pico De Gallo, Guacamole, Cheese & Sour Cream. Includes Homemade Chips & Salsa

+ 3.00 Sub Shrimp

# DESSERT

## CHURROS ••••• 13.95

Fried & Dusted W/cinnamon And Sugar On A Scoop Of Vanilla Ice Cream, Raspberry & Chocolate Drizzle

## XAN & XAV'S NIEVE ••••• 5.95

Vanilla Ice Cream

## HOMEMADE FLAN "BEST IN TOWN" ••••• 11.95

Authentic Flan Made In House, Topped With Fresh Raspberries & Drizzle

## Churro Cheesecake ••••• 13.95

Home Made Creamy Cheesecake Between Soft Flaky Crust Coated W/ Cinnamon Sugar Mix & Topped With Fresh Strawberries, Drizzle, Whipped Cream, & Ice Cream

# BEVERAGES

## FOUNTAIN (x1 Refill)

Dr. Pepper 4

Diet Coke 4

Sprite 4

Root Beer 4

Arnold Palmer 4

Lemonade 4

Iced Tea Unsweetened 4

Rasberry Iced tea 5

## AGUA FRESCAS

Jamaica 5

Horchata 5

## BOTTLED

Mexican bottled coke 5

Jarritos (Various Flavors) 5

Topo Chico 5

Fiji Bottled Water 5

# KIDS MENU

7 & Under - With Fountain Drink

## ANA'S BURRITO ••••• 8.95

Flour Tortilla, Re-fried Beans And Chihuahua Cheese, Comes With Homemade Chips And Salsa

## KIDS HOT DOG ••••• 9.95

All Beef Kasher Dog On A Toasted Bun, Served With A Side Of Classic French Fries

## MINI QUESADILLA ••••• 7.95

Chihuahua Cheese, Flour Tortilla W/ Rice & Beans + 3.95 Add Meat + 4.95 Add Shrimp

## KIDS TACO PLATE ••••• 8.95

1 Plain Taco, Chicken Or Beef Rice & Beans. Corn Or Flour Tortilla



# -TO GO ONLY- FAMILIA PACK

95.00 y MÁS

2 Lbs Of Protien:  
Carnitas Or Chicken

+5.00 Ai pastor/Barbacoa  
+35.00 Asada  
+45.00 Seafood

## COMES WITH:

32 Oz Of Rice And Beans  
1- 8 Oz Of Salsa Roja And Salsa Verde  
15 Corn Tortillas Or Flour  
Chips Onion, cilantro & Limes

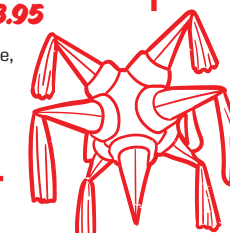
feeds A Familia Of 5-6  
Served Hot And Ready To Eat!

## FAMILIA PACK PROTIEEN BY THE POUND

Carnitas / Chicken ••••• 15.00  
Pastor / Barbacoa ••••• 20.00  
Asada / Shrimp (Grilled) ••••• 25.00

## FAMILIA PACK EXTRAS

32 oz's Of Rice Or 32 oz's Of Beans ••••• 9.5  
1 Dozen Homemade Corn Tortillas ••••• 7.5



# SPIRITS

## CRAFTED COCKTAILS

### AY FAUSTINA- A tribute to our late grandmother . . . . 22

Double Shot Of 1800 Tequila, Cointreau, Fresh Lime Juice, House-made Sweet And Sour, A Splash Of Something Special & Topped With Grand Marnier

### The Fuego- A tribute to our Coachella Valley Firebirds . . . 15

Frozen margarita, mango purée, house blue agave tequila, one shot of Ghost spicy tequila layered with Chamoy & Tajínrim.

### ROASTED PINEAPPLE & SERRANO MARGARITA . . . 15

House Tequila, Ghost Tequila, Fresh Roasted Pineapple, Muddled Serrano & House-made Sweet & Sour Mix, TajínRim

### CADILLAC MARGARITA . . . . . 19

Patron Reposado, Cointreau, Grand Marnier Float, Lime Juice, House-made Sweet & Sour

### PINEAPPLE TAMARINDO MARGARITA . . . . . 15

Home-made Pineapple Tamarindo Mix, House Blue Tequila, Fresh Pineapple & Tajín Rim

### LIL' MAMACITA . . . . . 14

Patron Anejo, Fresh Lime Juice, Agave & Fresh Serrano With TajínRim

### PRICKLY PEAR CACTUS MARGARITA . . . . . 12.5

House Tequila, Prickly Pear Nectar, House-made Sweet & Sour Mix

### EL CORAZON . . . . . 12.5

House Tequila, Blood Orange, Passion Fruit, Pomegranate, Fresh Lime, House-made Sweet & Sour Mix

### MIXED BERRY MARGARITA . . . . . 12.5

House Tequila, Fresh Lime Juice And Berry Puree

### HOUSE FROZEN MARGARITA . . . . . 7

House Tequila, Fresh Lime Juice & Triple Sec

## WINES

### GLASS BOTTLE

12	-	Sparkling/ Split
12	30	Cabernet/Red
12	30	Chardonnay/White



## BEER

\*Rotating Tap\*

### COLD DRAFT, BOTTLES & CAN BEERS

7.5	Corona Btl Lite	7	Mango Cart
7.5	Corona Extra	7	Modelo Negro
7.5	White Claw Variety	7	Modelo Especial
		7	Dos XX
7.5	Michelob Ultra	7	Pacifico
7.5	805	7	Michelob Ultra
7.5	Heineken 0.0	7	IPA (Rotating)

### ICED COLD PITCHER OF DRAFT BEER

### MICHELADA

House Seasoned Clamato, Worcestershire, Your Choice Of Beer, Lemon, Lime & Tajín Rim. +5 Add Shot

## MARGARITAS

### FLIGHTS

#### FLAVORS:

Mixed Berry, Prickly Pear, Pineapple Tamarindo  
Roasted Pineapple Serrano

#### 3 DRINKS

Frozen Or

On The Rocks **36**

#### 4 DRINKS

Frozen Or

On The Rocks **48**



## SHOT FLIGHTS

### 3 SHOTS PER FLIGHT (SAME KIND) 38

**PATRON SHOTS:** Patron, Anejo & Reposado Silver

**GUMMY BEAR SHOT:** Raspberry Vodka, Peach Snaps, Splash Of Sweet N Sour W/ Sugar Rim

**MEXICAN CANDY SHOT:** Tequila, Watermelon Pucker, Pineapple Juice, Splash Of Tapatio And Chimoy W/ Tajín Rim

**CINNAMON TOAST CRUNCH SHOT:** Rumchata, Fireball, Splash Of House Made Horchata W/cinnamon Sugar Rim & Whipped Cream

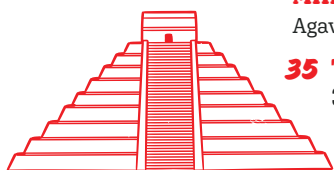
**SCOOBY SNACK SHOT:** Malibu Rum, Midori, Pineapple Juice, Whip Cream

**LEMON DROP SHOT:** Vodka, Triple Sec, Lemon Juice, Splash Of Agave, W/sugar Rim

**MANGONIDA SHOT:** Tequila, Mango Puree, Splash Of Agave, Mango Gummy, Chamoy W/Tajín Rim

### 35 TAQKILLYA FLIGHT

3 Shots Of "Patron Silver" Tequila Served With Salted Rim And A Side Of Lime.



HOURS: MON- 11AM-9PM THURS - SAT 11AM-11PM SUNDAY 11AM-8PM



# el PATRÓN

## CRAFTED TACOS & DRINKS

P A L M S P R I N G S

## THE BOSS OF FRESH

EL PATRON is a boutique Baja inspired eatery committed to serving the freshest natural local ingredients and produce wild caught seafood & all natural hormone free meats prepared daily with authentic Mexican spices and flavor homemade tortillas chips salsa & cold crafted drinks and cocktails.



@elPatronPalmSprings

101 S. PALM CANYON DR. | PALM SPRINGS, CA | 888.340.8226 (TACO)

HOURS: MON- WED 11AM-9PM THURS - SAT 11AM-11PM SUNDAY 11AM-8PM

SUBJECT TO CHANGE

elPatronPalmSprings.com