



CRAFTED TACOS & DRINKS

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)

www.elPatronPalmSprings.com

ANTOJITOS

CHIPS & SALSA **6.50**

Boat Of Homeade 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]
+ 2.95 *Add Meat | + 3.95 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.
+ 2.95 Add Pork Chorizo

EL PATRON NACHOS **15.95**

Melted Chihuahua Cheese, Beans, Guac, Pico De Gallo, Sour Cream & Jalapeño. [Feed's 2-3]
+ 2.95 *Add Meat | + 3.95 Add Shrimp

EL PATRON NACHO "FRIES" **15.95**

Melted Chihuahua Cheese, Beans, Guac, Pico De Gallo, Sour Cream & Jalapeño. Amigo Size [Feed's 2-3]
+ 2.95 *Meat

PACIFICO BEER BATTERED CAULIFLOWER **12.95**

Pacifico Beer Battered Cauliflower Bites Served W/ Del Mar Sauce

 **SHISHITO'S** **11.95**

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

PACIFICO BEER BATTERED SHRIMP (15 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 & Queso Fresco

CRAFTED TACOS



TWO TACOS 16.95

Handmade Corn Tortillas Or Flour Tortillas Or Lettuce-wrap. Includes Homemade Rice, Beans & Chips & Salsa

Al Pastor

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

Carnitas

Pork Slow Cooked, Cilantro, Onion, Salsa Verde

Pollito

Chicken [Organic] Grilled, Cilantro, Onion, Guac Salsa

Carne Asada

Steak Grilled, Cilantro, Onion, Salsa Verde

Barbacoa

Beef Slow Roasted, Cilantro, Onion, Salsa Roja

MAHI MAHI OR SHRIMP **18.95**

Pacifico Beer Battered Or Grilled, Slaw, Pico De Gallo & Del Mar Sauce, Includes Homemade Rice & Beans

FAJITA TACOS **16.95**

Your Choice of Meat, Cheese, Mixed Bell Pepper & Onions, Guac and Homemade Rice & Beans.
+3.95 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) **16.95**

3 Homemade Chicken Taquitos, Topperd With Salsa verde, Sour Cream, Lettuce, Pico, Guac and Queso, Includes Rice & Beans.

CLASSICS



FAJITA PLATE

18.95

Steak Or Chicken, Onions And Fresh Bell Pepper. Served With Rice, Beans And 3 Corn Or Flour Tortillas. +3.95 Sub Shrimp

EL PATRON BURRITO

18.95

Your Choice Of Meat, Cabbage, Rice & Beans, Pico De Gallo, Guacamole, Cheese, Sour Cream, Salsa Verde & Homemade Chips & Salsa.
+ 3.95 Sub Shrimp | + 2.00 Make It Wet

CLASSIC BEAN & CHISME BURRITO

11.95

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

SHRIMP/CEVICHE

16.95

Mexican Classic, Fanned Avocado & Homemade Chips

EL PATRON TORTA

18.95

Fresh Toasted Bolillo, Your Choice Of Meat, Beans, Guac, Cheese, Lettuce, Pico De Gallo, Sour Cream & Pickled Jalapenos


TIJUANA STREET DOG

16.95

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

16.95

 Authentic Green Agua Chiles, Fresh Shrimp, Lime Juice, Cucuber, Red Onion, Avocado, Tajin & House Spices

POZOLE ROJO (SEASONAL)

14.95

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

CALIFIAS BREAKFAST BURRITO

15.95

12" Tortilla Loaded With Traditional Pork Chorizo, Egg, Onions, Bell Peppers, Classic Fries, Refried Beans & Cheese *SERVED UNTIL 3PM

*Protien Options [Asada / Chicken / Pastor / Barbacoa / Carnitas



SIDES

SWEET POTATO FRIES **7.95**

Lightly salted classic cut

ABUELITA'S ARROZ **7.95**

Traditional Mexican Rice In A 8oz Cup

CLASSIC FRIES **6.95**

Seasoned Steak Cut Fries

EL PATRON REFRIED BEANS **7.95**

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

TIJUANA ELOTE **7.95**

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

FRIJOLE NEGROS **6.95**

Whole Black Beans Slow Cooked In A 8oz Cup

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

Your Choice Of Cauliflower, Tofu Or Sweet Potato, Onion, Pepper Mix & Vegan Cheese, Served With Black Beans & 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, Corn Salsa

- CAULIFLOWER** Seasoned & Grilled, Guac Salsa, Corn Salsa
- TOFU** Marinated & Grilled, Corn Salsa, Guac Salsa
- SWEET POTATO** Seasoned And Grilled Sweet Potato, Mango Sauce, Black Beans And Cilantro

ENSALADS

TJ CAESAR 13.00

A Bowl With A Bed Of Romaine, Queso Fresco, Pico De Gallo, Fried Corn Tortilla Strips & Housemade Caesar Dressing.
+ 2.95 Add Meat
+ 3.95 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
+ 2.95 Add Meat
+ 3.95 Add Shrimp

EL PATRON BURRITO "BOWL" 17.95

Your Choice Of Meat On A Bed Of Romaine, Rice, Beans, Pico De Gallo, Guacamole, Cheese & Sour Cream. Includes Homemade Chips & Salsa
+ 3.95 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 And Drizzle

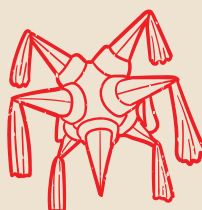
Churro Cheesecake 13.95

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

BEVERAGES

FOUNTAIN (x1 Refill)

- | | | | |
|------------|---|----------------------|---|
| Dr. Pepper | 4 | Arnold Palmer | 4 |
| Diet Coke | 4 | Lemonade | 4 |
| Sprite | 4 | Iced Tea Unsweetened | 4 |
| Root Beer | 4 | Raspberry Iced tea | 5 |



AGUA FRESCAS

- Jimaica 5
- Horchata 5

BOTTLED

- Vita Coco Water 8
- Mexican Bottled Coke 5
- Jarritos (Various Flavors) 5
- Topo Chico 5
- Fiji Bottled Water 5

KIDS MENU

Kids 7 & under, includes 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 Kosher Dog On A Toasted Bun, Served With A Side Of Classic French Fries

MINI QUESADILLA 7.95

Chihuahua Cheese, Flour Tortilla And Comes W/ Rice & Beans
+ 2.95 Add Meat
+ 3.95 Add Shrimp

KIDS TACO PLATE 8.95

1 Plain Taco, Chicken Or Beef Comes With Rice & Beans. Corn Or Flour Tortillas

-TO GO ONLY-

FAMILIA PACK

y MÁS

100.00

2 Lbs Of Protein:
Carnitas Or Chicken

- + \$20 Al pastor
- + \$30 Asada / Barbacoa
- + 35 Seafood

COMES WITH:

- 32 Oz Of Rice & Beans
- 16 Oz Of Salsa Roja & Salsa Verde
- 20 Corn Tortillas Or Flour
- Chips, Onion, Cilantro & Limes
- Feeds A Familia Of 5-6
- Served Hot And Ready To Eat!

PROTEIN BY THE POUND

- Carnitas / Chicken \$20
- Pastor \$20
- Asada / Barbacoa \$30
- Shrimp (Grilled) \$35

EXTRAS

- 32 oz's Of Rice or 32 oz's Of Beans 12
- 1 Dozen Homemade Corn Tortillas 12

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.

EL 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 & Tajinrim.

ROASTED PINEAPPLE SERRANO MARGARITA . . . 15

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

CADILLAC MARGARITA 19

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

PINEAPPLE TAMARINDO MARGARITA 14

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

LIL' MAMACITA 14

Patron Anejo, Fresh Lime Juice, Agave & Fresh Serrano With Tajin Rim.

PRICKLY PEAR CACTUS MARGARITA 14

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

EL CORAZON 14

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

MIXED BERRY MARGARITA 14

House Tequila, Fresh Lime Juice And Berry Puree.

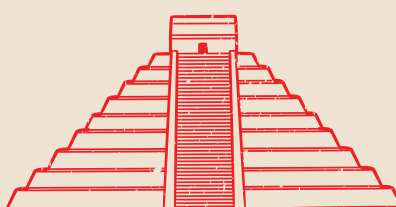
HOUSE FROZEN MARGARITA 7

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

ICED COLD PITCHER OF DRAFT BEER 24

MICHELADA 11

MIX 38 OG Original mix, a Coachella Valley favorite! Your Choice Of Beer, Lemon, Lime & Tajin Rim.
+5 Add Shot

MARGARITAS

FLIGHTS



FLAVORS:

Mixed Berry, Prickly Pear, Pomegranate, Roasted Pineapple Tamarindo

3 DRINKS

Frozen Or

On The Rocks 36

4 DRINKS

Frozen Or

On The Rocks 48

SHOT FLIGHTS

4 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/ Tajin 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: Cazcabel Honey Tequila, Fresh Lemon Juice, Simple Syrup, Ginger Candy.

MANGONIDA SHOT: Tequila, Mango Puree, Splash Of Agave, Mango Gummy, Chamoy W/Tajin Rim.

TAQKILLYA FLIGHT 35

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

