

PAQUIMEX

STREET EATS & DRINKS

SOFT OPENING MENU & PRICES

FOOD AND COCKTAILS \$10
NON ALCOHOLIC BEVERAGES \$5



BREAKFAST (8-11 AM)



**FRENCH BOLILLO**
Golden griddled bolillo with caramelized banana, whipped cream, toasted coconut, and coconut syrup.

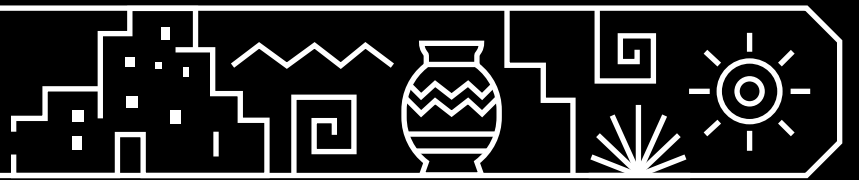
**STRAWBERRIES & CREAM PANCAKES**
5 fluffy mini pancakes with strawberry cream, powdered sugar, whipped cream, and fresh strawberries.

**CHILAQUILES**
3 crispy tortillas with beans, guac, barbacoa, fried eggs, pico, queso fresco, and mild or hot salsa ahogada.

**AHOGADOS**
3 Eggs scrambled with beef chorizo and Oaxaca cheese, topped with beans, queso fresco, crema, cilantro, and salsa ahogada.



APPETIZERS



**JALAPEÑO - CALAMARI**
Crispy fried calamari with jalapeño, aji verde sauce, and fresh lime.

**GINGER CRUDO**
Fresh halibut cheek with onion, peppers, cilantro, and ginger-cilantro oil dressing.

**CEVICHE NEGRO**
Tostada with avocado, mayo, chilled shrimp and octopus ceviche, onion, cilantro, and chiltepin.

**RAJAS CON QUESO**
Roasted Hatch chile strips with melted creamy cheese, served with tortilla chips.

**QUESO FUNDIDO**
Melted house cheese blend with pork chorizo, served with warm corn tortillas.

**AGUACHILE VERDE**
Shrimp with cucumber, red onion, and avocado in fresh jalapeño-lime sauce.



TACOS & TORTAS



**TACOS DORADOS**
4 crispy potato and chorizo tacos topped with lettuce, tomato, queso fresco, and crema.

**VAMPIRO**
Crispy corn tortilla with beans, Menonita cheese, carne asada, cabbage, and avocado sauce.

**QUEZA-BIRRIA**
4 grilled corn tortillas with beef birria and melted Menonita and Oaxaca cheese, served with consommé, onion, and cilantro.

**TORTA PAQUIMÉ**
House-made bun with pork sirloin, avocado, tomato, jalapeño, mustard, and house mayo.

**TACOS DE PESCADO**
4 breaded fish tacos on corn tortillas with beans, cabbage, tomato, and house sriracha sauce.

**TORTA DE RIBEYE**
House-made bun with charbroiled ribeye, avocado, tomato, lettuce, jalapeño, and mayo.

**TACOS DE RIBEYE**
4 flour tortillas with charbroiled ribeye, guac, and cabbage.

**TORTA CUBANA**
House-made bun with shredded pork, ham, turkey, beans, cheese, avocado, vegetables, and house dressing.



LIGHT MENU



**SIMPLE SALAD \$5.00**
Crisp romaine lettuce lightly tossed with our homemade garlic vinaigrette.

**JALAPEÑO CÉSAR-SALAD**
Crisp romaine lettuce tossed in our house jalapeño Caesar dressing, topped with Cotija cheese and crunchy tortilla strips.



KIDS MENU

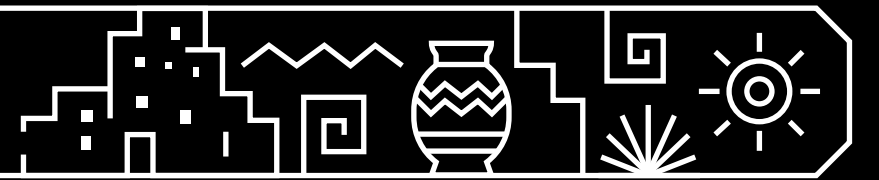


KIDS PLATE

Kids plate with rice, beans, and choice of grilled chicken, beef, ham and cheese torta, or chicken tenders.



ENTREES



 **PAQUIMEX SIGNATURE**
House plate with rice, beans, salad, and your choice of beef, chicken, shrimp, or calabacitas.

 **FLAUTAS**
4 chicken or beef flautas with avocado, tomato, onion, queso fresco, crema, avocado sauce, and side salad.

 **FLAUTAS AHOGADAS**
4 chicken or beef flautas in chile-tomato sauce with onion, avocado, crema, queso fresco, and side salad.

 **MILANESE A LA CAROLA**
Breaded chicken milanese with avocado purée and salsa verde, served with green chile rice and salad.

 **ENCHILADAS SUIZAS**
3 chicken enchiladas with creamy house sauce and cheese blend, served with rice and beans.



NON-ALCOHOLIC BEVERAGES



 **AGUA DE HORCHATA**
Creamy Mexican rice drink with milk, cinnamon, and vanilla, served over ice.

 **AGUA DE JAMAICA**
Sweet-tart hibiscus agua fresca, served over ice.

 **FOUNTAIN DRINKS**
Assorted fountain drinks served over ice.

 **AGUA EMBOTELLADA**
Chilled bottled still water.

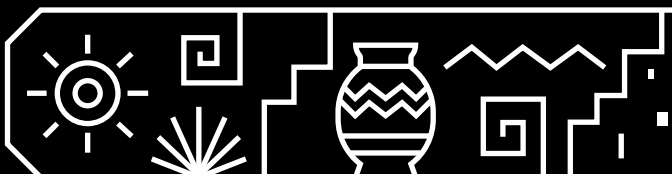
 **AGUA DE LIMÓN**
Homemade lime agua fresca, lightly sweetened and served over ice.

 **AGUA DE FRUTAS**
Creamy fruit agua fresca with strawberry, apple, melon, and banana.

 **MEXICAN SODAS**
Coca-Cola, Manzanita, Sprite, and assorted Jarritos in glass bottles.

 **AGUA MINERAL**
Chilled sparkling mineral water.

 **WATERMELON**
Alcohol-free frozen watermelon drink for kids.



ALCOHOLIC BEVERAGES



 **MEZCAL MULE**
Mezcal, blueberry purée, fresh lime, and ginger beer

 **CARAJILLO**
Frangelico, agave, cocoa bitters, and fresh espresso..

 **CAGUAMICHE**
Caguama with Clamato, lime, salsas negras, Tajín, and salt.

 **OLD FASHIONED**
Tequila, mezcal, agave, and bitters.

 **MEXICAN CANDY**
Tequila, watermelon, lime, Valentina, and chamoy rim.

 **LAVENDER LEMONADE**
Vodka, lavender, passion fruit, and fresh lime.

 **BATANGA**
Tequila, fresh lime, salt, and Coca-Cola.

 **PALOMA**
Tequila, fresh lime, agave, and grapefruit soda.

 **SPICY CUCUMBER CILANTRO MARGARITA**
Tequila, cucumber, cilantro, lime, and spicy agave.

 **MANGO STRAWBERRY SLUSHY**
Tequila, lime, mango, strawberry, chamoy, and Tajín.

 **PIÑA COLADA SLUSHY**
Malibu rum, pineapple juice, and coconut.

 **APEROL SLUSHY**
Aperol, orange juice, and Prosecco.



DESSERTS



 **FRESAS CON CREMA**
Fresh strawberries with sweet cream, coconut, and granola.

 **SOPAPILLAS**
Crispy corn puffs with cinnamon sugar, organic honey, and coconut syrup.

 **FLAN NAPOLITANO**
Homemade Mexican-style caramel custard, rich and creamy.

 **PALETAS \$3.00**
Assorted Mexican fruit and cream popsicles.

 **PASTEL DE TRES LECHES**
Three-milk sponge cake topped with whipped cream.

 **PAN PERDIDO**
Warm bread pudding with brown sugar glaze, vanilla ice cream, and candied pecans.