

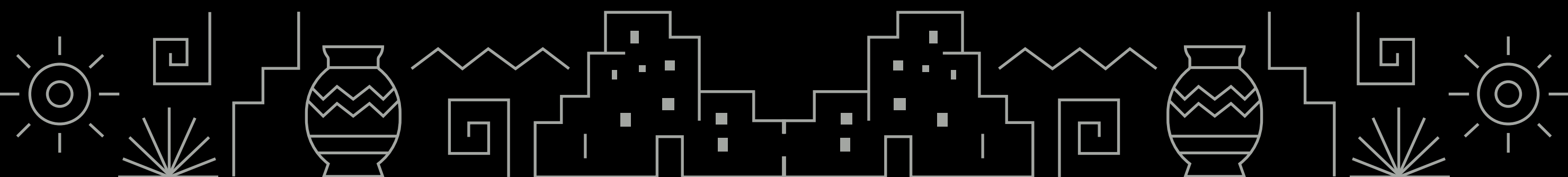
PAQUIMÉX

STREET EATS & DRINKS



SOFT OPENING MENU & PRICES

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





APPETIZERS



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

 **CEVICHE NEGRO TOSTADA**
Avocado, mayo, chilled shrimp and octopus ceviche, red onion and cilantro tossed in salsa negra

 **CEVICHE BLANCO TOSTADA**
Avocado, mayo, chilled shrimp and octopus ceviche, red onion and cilantro tossed in salsa chiltepín and lime.

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

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

 **AGUACHILE MANZANO**
Shrimp with cucumber, red onion, and avocado in manzano sauce.



TACOS & TORTAS



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

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

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

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

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

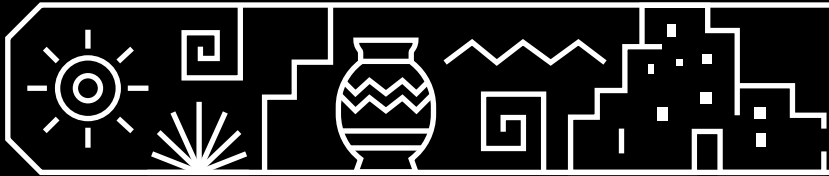
 **TACOS DE CAMARÓN**
Four crispy cheese-crust corn tacos filled with seasoned fried shrimp, served with fresh Salsa Cruda and lime.

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

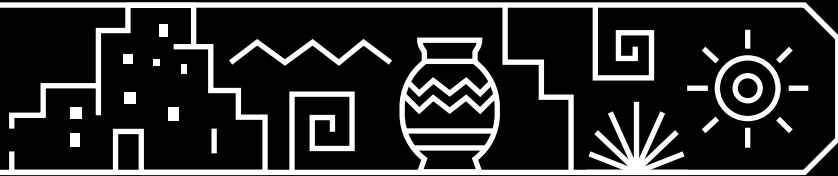
 **TORTA DE RIBEYE**
House-made bun with charbroiled ribeye, avocado, tomato, lettuce, jalapeño, and mayo.

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

 **TORTA DE MILANESA DE POLLO**
Lightly breaded chicken, avocado, lettuce, tomato and jalapeño.



LIGHT MENU



 **HOUSE 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 with grilled chicken.



KIDS MENU

KIDS PLATE

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





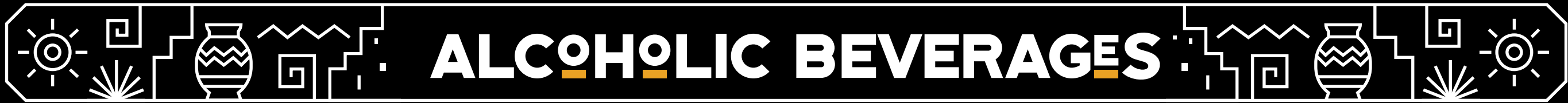
ENTREES

- PAQUIMEX STEAK PLATE**
House plate with rice, beans, salad, and your choice of beef, chicken, shrimp, or calabacitas.
- MILANESE A LA CAROLA**
Breaded chicken milanese with avocado purée and salsa verde, served with green chile rice and salad.
- FLAUTAS**
4 chicken or beef flautas with avocado, tomato, onion, queso fresco, crema, avocado sauce, and side salad. **(MAKE IT “AHOGADAS”: SMOTHERED IN YOUR CHOICE OF MILD OR HOT SAUCE)**
- 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 LIMÓN**
Homemade lime agua fresca, lightly sweetened and served over ice.
- AGUA DE JAMAICA**
Sweet-tart hibiscus agua fresca, served over ice.
- AGUA DE FRUTAS**
Creamy fruit agua fresca with strawberry, apple, melon, and banana.
- FOUNTAIN DRINKS**
Assorted fountain drinks served over ice.
- MEXICAN SODAS**
Coca-Cola, Manzanita, Sprite, and assorted Jarritos in glass bottles.
- AGUA EMBOTELLADA**
Chilled bottled still water.
- AGUA MINERAL**
Chilled sparkling mineral water.
- WATERMELON SLUSHY**
Alcohol-free frozen watermelon drink for kids.



ALCOHOLIC BEVERAGES

- MEZCAL MULE**
Mezcal, blueberry purée, fresh lime, and ginger beer.
- LAVENDER LEMONADE**
Vodka, lavender, passion fruit, and fresh lime.
- CARAJILLO**
Frangelico, agave, cocoa bitters, and fresh espresso..
- BATANGA**
Tequila, fresh lime, salt, and Coca-Cola.
- CAGUAMICHE**
Caguama with Clamato, lime, salsas negras, Tajín, and salt.
- PALOMA**
Tequila, fresh lime, agave, and grapefruit soda.
- MEZ-TEQ FASHIONED**
Tequila, mezcal, agave, and bitters.
- SPICY CUCUMBER CILANTRO MARGARITA**
Tequila, cucumber, cilantro, lime, and spicy agave.
- MEXICAN CANDY**
Tequila, watermelon, lime, Valentina, and chamoy rim.
- 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.
- PALETAS \$3.00**
Assorted Mexican fruit and cream popsicles.
- FRESAS CONGELADAS**
- FLAN NAPOLITANO**
Homemade Mexican-style caramel custard, rich and creamy.
- 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.