

PAQUIMEX

STREET EATS & DRINKS

SOFT OPENING MENU & PRICES

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

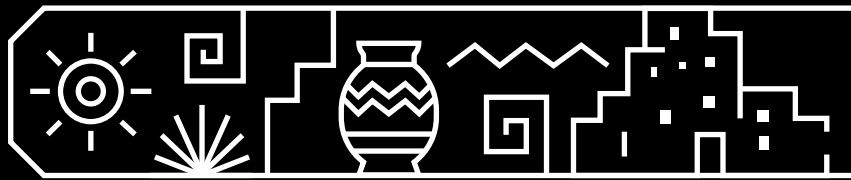


BREAKFAST (8-11 AM)

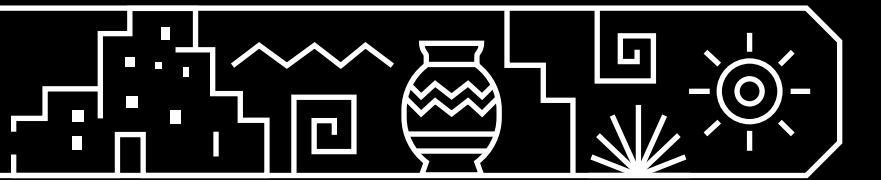


- **FRENCH BOLILLO**
Golden griddled bolillo with caramelized banana, whipped cream, toasted coconut, and coconut syrup.
- **CHILAQUILES**
3 crispy tortillas with beans, guac, barbacoa, fried eggs, pico, queso fresco, and mild or hot salsa ahogada.

- **STRAWBERRIES & CREAM PANCAKES**
5 fluffy mini pancakes with strawberry cream, powdered sugar, whipped cream, and fresh strawberries.
- **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.
- **CEVICHE NEGRO**
Tostada with avocado, mayo, chilled shrimp and octopus ceviche, onion, cilantro, and chiltepín.
- **QUESO FUNDIDO**
Melted house cheese blend with pork chorizo, served with warm corn tortillas.

- **CEVICHE DE PESCADO**
Fresh halibut cheek with onion, peppers, cilantro, and ginger-cilantro oil dressing.
- **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.
- **TOSTADA DE CAMARÓN**

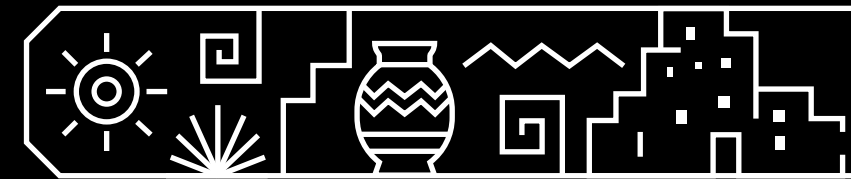


TACOS & TORTAS

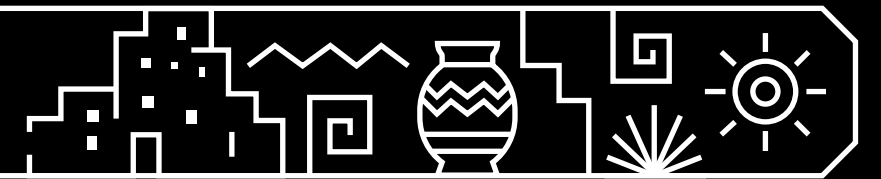


- **TACOS DORADOS**
4 crispy potato and chorizo tacos topped with lettuce, tomato, queso fresco, and crema.
- **QUEZA-BIRRIA**
4 grilled corn tortillas with beef birria and melted Menonita and Oaxaca cheese, served with consommé, onion, and cilantro.
- **TACOS DE PESCADO**
4 breaded fish tacos on corn 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.
- **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

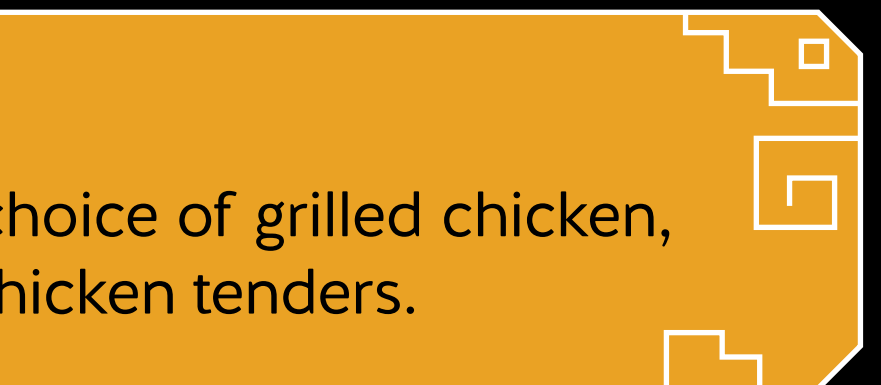


- **HOUSE SALAD \$5.00**
Crisp romaine lettuce lightly tossed with our homemade garlic vinaigrette.

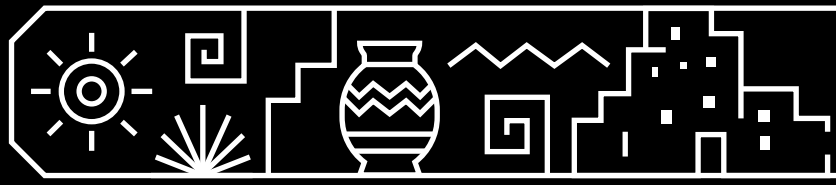
- **JALAPEÑO CÉSAR-SALAD**
Crisp romaine lettuce tossed in our house jalapeño Caesar dressing, topped with Cotija cheese with grilled chicken.



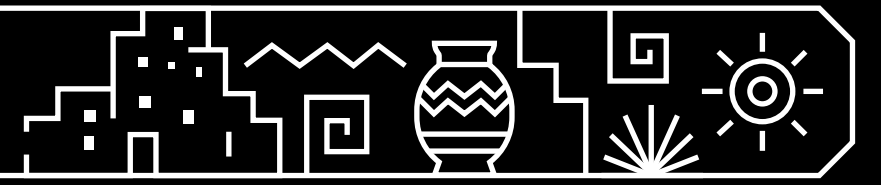
KIDS MENU



- 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.

 **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)**

 **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.

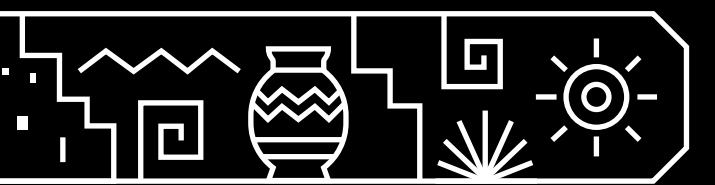
 **MEXICAN SODAS**
Coca-Cola, Manzanita, Sprite, and assorted Jarritos in glass bottles.

 **AGUA MINERAL**
Chilled sparkling mineral water.

 **WATERMELON SLUSHY**
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.

 **MEZ-TEQ 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.

 **FRESAS CONGELADAS**

 **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.