

Appetizers

Deluxe Guacamole

red onion, tomato, roasted jalapeño & queso fresco 13.95

Chile con Queso 9.95

with Ixtapa beef add 2.95
with beef fajita add 4.95

Sweet & Spicy Ribs

grilled ribs with arbol chile glaze 19.95

Pappasito's Ceviche*

shrimp, scallops & fresh fish marinated in lime & cilantro, with avocado 15.95

NACHOS & QUESADILLAS

Served with guacamole & sour cream.

Beef Fajita Nachos 15.95

Chicken Fajita Nachos 14.95

Beef Fajita Quesadillas 17.95

Chicken Fajita Quesadillas 16.95

SOUP & SALADS

Pappasito's Salad

fresh greens, tortilla chips, avocado, red onion, tomato & Monterey Jack cheese with lime vinaigrette

Ixtapa beef or

chicken fajita 22.95

grilled shrimp 24.95

beef fajita* 25.95

grilled salmon* 26.95

Sopa de Tortilla

md. 9.95 lg. 11.95

with chicken fajita

& avocado add 4.25

TACOS

Baja Fish Tacos corn tortillas filled with fresh grilled tilapia, jalapeño crema, rice & refried beans (2) 25.95

Taco Dinner choice of Ixtapa beef or chicken tinga tacos, soft or crispy, rice & frijoles a la charra (2) 18.95

Chipotle Chicken Fajita Tacos

chicken fajita soft tacos, chipotle aioli, cheese, guacamole, pico de gallo, grilled onions, rice & frijoles a la charra (2) 21.95

Chicken Fajita Flautas queso, guacamole, sour cream, rice & frijoles a la charra (2) 19.95

Tacos Al Carbon

guacamole, pico de gallo, rice, frijoles a la charra with chicken fajita (2) 25.95
with beef fajita* (2) 33.95

Slow-Smoked Ribs

Served with fresh flour tortillas, rice & frijoles a la charra.

Agujas

full-rack, slow-smoked pork ribs, guacamole & pico de gallo 31.95

Matamoros

half-rack pork ribs with chicken fajita, guacamole & pico de gallo 32.95
substitute beef fajita* add 8.25

Plato San Juan

four jumbo brochette-style shrimp & half-rack pork ribs, guacamole & pico de gallo 33.95

Beef Fajita*, Ribs & Shrimp Brochette

guacamole & pico de gallo 41.95

FAJITA FAMOSAS

Grilled over an open flame & served with fresh flour tortillas, rice, frijoles a la charra, pico de gallo & guacamole.

	Medium Serves 1-2	Large Serves 2-3
Chicken	31.95	48.95
Beef* & Chicken	40.95	62.95
Beef*	42.95	64.95
Shrimp	35.95	47.95

GRILLED Seafood

Served with fresh flour tortillas, rice & frijoles a la charra.

Plato Del Mar

brochette-style shrimp with chicken fajita, guacamole & pico de gallo 36.95
substitute beef fajita* add 8.25

Pappasito's Famous Shrimp Brochette

a skewer of mesquite-grilled bacon-wrapped shrimp stuffed with cheese & fresh jalapeño with pico de gallo 36.95

Pappasito's Grill

skewer of mesquite-grilled beef* & chicken fajita, bacon-wrapped shrimp & vegetables, pineapple pico de gallo 37.95

Grilled Tilapia grilled onions, avocado lime butter, rice & black beans 27.95

Atlantic Salmon*

avocado lime butter, grilled onions, black beans 29.95

DESSERT

Vanilla Cheesecake

with fresh strawberries 7.95

Enchiladas

Served with rice & refried beans.
Topped with chopped onions.

CHEESE

chile con carne & cheese (2) 18.95

CHICKEN TINGA

choice of salsa verde, sour cream or authentic red sauce (2) 19.95

FAJITA

beef & chicken fajita enchiladas with chile con carne & red chile sauce (2) 31.95

IXTAPA BEEF

chile con carne & cheese (2) 19.95

NUEVA ROSITA

chicken fajita soft taco, chipotle aioli, cheese, guacamole, pico de gallo, grilled onions & two cheese enchiladas 22.95

COMBINATION

choice of Ixtapa beef, chicken tinga or cheese (2) 21.95

SEAFOOD

with shrimp, scallops & avocado in a cream sauce (2) 32.95

EL SOMBRERO

beef fajita* soft taco & cheese enchilada, with guacamole & pico de gallo 24.95

CORONADO

three brochette-style shrimp, a cheese enchilada & a crispy beef taco 25.95

REYNOSA

green chile chicken enchiladas & a chicken tinga taco (2) 23.95

GLUTEN FREE MENU AVAILABLE

A suggested gratuity of 15% to 20% is customary. The amount of gratuity is always discretionary.

*Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

†Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

Handcrafted COCKTAILS

AGAVE Cocktails

Ranch Water

Tequila Ocho Plata, Cointreau, fresh lime juice, organic agave nectar & Topo Chico with a chile salt rim 14.95

Pica Rita

Tanteo Habanero & Espolòn Reposado tequilas, mango, fresh lime juice & chile spice with a chile salt rim 15.95

Paloma Blanca

Arette Blanco tequila, Rey Campero Espadín mezcal, Marfa Spirits Grapefruit liqueur, fresh lime juice & organic agave nectar topped with club soda & a salted rim 14.95



Zombie Margarita

Sauza Hornitos Blanco, Reposado & Añejo tequilas, house-made Fassionola syrup, organic agave nectar & Angostura bitters 15.95

Oaxacan Swizzle

Montelobos Espadín mezcal, Velvet Falernum, house-made pineapple syrup, fresh lime juice, Angostura & Aztec Chocolate bitters 14.95

TRADITIONAL Margaritas

The Platinum

Patrón Silver tequila, Patrón Citrónge, fresh lemon & lime juices 16.95 regular 19.95 grande

Pappasito's Reserva Margarita

Corazón Reposado tequila, hand-selected especially for Pappasito's Cantina, Grand Marnier, organic agave nectar, fresh lemon & lime juices 14.95 regular 17.95 grande

Original House Margarita

Pueblo Viejo 104 Blanco tequila, premium orange liqueur, fresh lemon & lime juices 12.95 regular 15.95 grande

Watermelon Margarita

Milagro Silver tequila, watermelon, lemon & lime juices, served frozen or on the rocks 16.95 regular 19.95 grande

Make it smoky with a Montelobos mezcal floater

Fruit Margarita

strawberry or mango, blended to perfection with Pappasito's Original Frozen Margarita 14.95 regular 17.95 grande

The Wave

frozen blend of Margarita & Pappasito's Signature Sangria 14.95 regular 17.95 grande



Tiki Timeout

Bacardi rum, Gator Bite Satsuma liqueur, pineapple, house-made Fassionola syrup, fresh lime juice & Angostura bitters 13.95

Sangria Rosa

Vinho Verde Rosé, house-made pineapple syrup, strawberry & fresh lemon juice 11.95

Bebidas & SANGRIAS

Buffalo Trace Old Fashioned

Buffalo Trace bourbon, Angostura bitters & orange 15.95

Pappasito's Signature Sangria

a fresh, fruity & delicious red wine punch infused with fresh fruit 11.95

Spicy Pineapple Mule

Tito's Handmade Vodka, Scrappy's Firewater Tincture, house-made pineapple syrup, fresh lime juice, mint leaves & ginger beer 12.95



Pro Tip: Make any margarita spicy with fresh jalapeño!

CERVEZAS

BEER | STYLE | ABV

 Local

Tap

Bud Light Light Lager 4.2%	6.95	8.95
Dos Equis Mexican Lager 4.5%	7.95	9.95
Karbach Hopadillo IPA 6.6% 	7.95	9.95
Michelob ULTRA Light Lager 4.2%	7.95	9.95

Bottle & Can

Bud Light Light Lager 4.2%	6.95
Coors Light Light Lager 4.2%	6.95
Corona Extra Mexican Lager 4.5%	7.95
Corona Light Mexican Light Lager 3.7%	7.95
Miller Lite Light Lager 4.2%	6.95
Modelo Especial Mexican Lager 4.4%	7.95
Negra Modelo Vienna Lager 5.2%	7.95
Shiner Bock American-Style Dark Lager 4.4%	6.95
Angry Orchard Crisp Apple Cider (Gluten Free) American Cider 5.0%	7.95



Wines

	Glass	Bottle
Sparkling Brut Segura Viudas Spain (187ml)	10	
Pinot Grigio Mezzacorona Italy	12	40
Chardonnay Kendall-Jackson California . . .	13	43
Cabernet Sauvignon Stemmari Sicily. . . .	12	40

Some of our wines may contain sulfites.