

# PANCHO & WILLIE'S RESTAURANT

## APPETIZERS

Housemade Guacamole & Chips \$5.95  
Fresh Avocado, Garlic, Lime, Salt and warm Corn Tortilla Chips

Coco Loco Shrimp \$7.95  
Mango, Mint and Jalapeño Dipping Sauces

Macho Nachos  
Corn Tortilla Chips, Refried Beans, Tomatoes, Green Onion, Olives, Jalapeños,  
Cheddar and Queso Fresco  
Spicy Cheese \$6.50  
Ground Beef \$7.50  
Shredded Beef or Chicken \$7.50

Taquitos (4) \$5.25  
Shredded Beef or Chicken, Guacamole, Sour Cream and Pico de Gallo

Caliente Wings \$6.95  
Dozen Wings with our special Hot Sauce and Blue Cheese Dipping Sauce

Calamari Los Arcos \$7.50  
Masa-breaded and deep fried with crispy Chiles, served with spicy Cocktail Sauce  
and fresh Lime Wedges

Quesadillas  
Served with Guacamole, Sour Cream and Pico de Gallo  
Jack Cheese \$4.50 Grilled Steak \$5.95  
Grilled Chicken \$5.50 Grilled Shrimp \$6.50

The P&W Sampler \$8.95  
Taquitos, Wings, Cheese Quesadillas, Coco Loco Shrimp, Guacamole, Sour Cream  
and Pico de Gallo

## DRINKS

Coffee \$1.75	Milk \$1.75
Hot Tea \$1.75	Soft Drinks \$1.75
Iced Tea \$1.75	Raspberry Iced Tea \$1.75

*The Washoe County District Health Department advises that eating raw, under cooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish), poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.*

*For our guests with food allergies and other related dietary restrictions,  
we are happy to discuss and attempt to accommodate your special needs.*

*A 18% gratuity will be added to parties of 8 or more.*

## SOUPS & SALADS

**Albondigas Soup** Cup \$1.50 Bowl \$2.75

Meatballs and Garden Vegetables in a spicy Chicken Broth

**Chicken Tortilla Soup** Cup \$1.50 Bowl \$2.75

Grilled Chicken, Garden Vegetables, Tortilla Strips, Avocado, Cilantro and Queso Fresco

**Pancho's Caesar Salad**

Hearts of Romaine, Housemade Caesar Dressing, Cojito Cheese and Ancho Chile Croutons

Plain \$6.00

Grilled Chicken Breast \$7.25

Grilled Steak \$7.95

Grilled Shrimp \$9.00

**Willie's Chopped Salad**

Crisp Iceberg Lettuce, Cucumber, Avocado, Cheddar Cheese, Tomatoes, Olives, Scallions and choice of Dressing

Plain \$6.00

Grilled chopped Chicken Breast \$7.25

Grilled chopped Steak \$7.95

Grilled chopped Shrimp \$9.00

**Cancun Tostada Salad**

Tossed Greens, Tomatoes, Olives, Cheddar Cheese, Avocado, Scallions and Refried Beans

Spicy Ground Beef \$8.50

Shredded Beef or Chicken \$8.50

**Mazatlan Seafood Salad \$10.50**

Pacific Shrimp, Dungeness Crabmeat, Seasonal Greens, Tomato, Cucumber, Avocado, Eggs, Olives and Pancho's famous "Louie" Dressing

**P&W Salad \$3.35**

Tossed Greens with Tomatoes, Scallions, Olives, Queso Fresco, Tortilla Strips and Avocado Vinaigrette

## COMBINATIONS

Served with Spanish Rice and Refried Beans

### CREATE YOUR OWN

#### CHOICES

TACO: Ground Beef, Shredded Beef or Chicken

ENCHILADA: Cheese, Ground Beef, Shredded Beef or Chicken

CHILE RELLENO: Monterey Jack Cheese

TAMALE: Classic Pork

TOSTADA: Shredded Beef or Chicken

Choose One Item \$5.95

Two Items \$7.95

Three Items \$9.50

**GRANDE PLATTER \$11.25**

Ground Beef Taco, Cheese Enchilada, Pork Tamale and Cheese Chile Relleno!

**GORDITO SAMPLER \$12.50**

Shredded Chicken Taco, Pork Tamale, Cheese Chile Relleno, Beef Enchilada and Chile Colorado Mini Burrito!

# PANCHO'S SPECIALTIES

Served with Spanish Rice and Refried Beans

## Carne Asada \$14.95

Marinated Steak, grilled Tomatoes, Onions, Jalapeños, Sour Cream, Guacamole and Pico de Gallo

## Chile Colorado \$9.95

Red Sauce-braised Beef, Queso Fresco, Sour Cream and warm Flour or Corn Tortillas

## Pork Chile Verde \$8.95

Pork, Peppers and Onions simmered in Tomatillo Sauce, served with warm Flour or Corn Tortillas

## Vera Cruz Chimichanga \$11.95

Pacific Shrimp, Sea Scallops, Refried Beans and Roasted Garlic Cream Sauce

## Gordo Chimichanga \$7.95

Choice of Beef, Chicken or Shredded Pork, Guacamole, Pico de Gallo and Sour Cream

## Macho Burrito

Fresh Flour Tortillas, Refried Beans, Guacamole, Pico de Gallo, Sour Cream, topped with Ranchero Sauce and Cheese

Ground Beef \$7.95

Grilled Carne Asada \$9.95

Shredded Beef or Chicken \$7.95

Shredded Pork \$7.95

## Tacos al Carbon \$9.95

Five small Tacos with grilled Steak or Chicken, Guacamole, Cilantro, Sour Cream, minced sweet Onion and fresh Lime Wedges

## Chicken Nogales Enchilada One \$7.95 Two \$9.95

Sautéed Chicken Breast, Mushrooms, Roasted Garlic Cream Sauce, Cheese, Sour Cream and Cilantro

## Rancheros Trio \$9.50

Three Enchiladas (Cheese, Chicken and Pork) topped with Ranchero, Enchilada and Roasted Garlic Cream Sauces

## Pork Carnitas \$10.95

Pork braised in Citrus Juices, chopped Onions, warm Flour or Corn Tortillas, Pico de Gallo and Guacamole

## Fish Tacos \$9.25

Deep fried Cod Soft Tacos, Napa Cabbage, Pico de Gallo and Spicy Cream

## Seafood Tropicana 13.95

Shrimp and Sea Scallops sautéed with Bacon, Mushrooms, Avocado and Tomatoes in a Garlic Wine Sauce topped with melted Cheese

## Chipotle Shrimp 12.95

Jumbo Shrimp sautéed with Garlic, Tomatoes and Chipotle Peppers served on Rice, with fresh Lime Wedges and Cilantro

## Shrimp & Crab Enchilada One \$10.50 Two \$12.50

Pacific Shrimp, Crab, Mushrooms, Roasted Garlic Cream Sauce, Cheese, Sour Cream and Cilantro

## Fajitas

Sizzling Meats, grilled Peppers, Onions, Tomatoes, fresh Lime, Pico de Gallo, Cheese, Sour Cream and Guacamole, served with warm Flour or Corn Tortillas

Grilled Chicken \$9.95

Grilled Steak and Chicken Combo \$10.95

Grilled Steak \$10.50

Grilled Shrimp \$11.95

## **WILLIE'S SPECIALTIES**

Served with choice of Mashed Potato, Baked Potato, French Fries, Steak Fries or Spanish Rice and Seasonal Vegetables

### **One Pound Ribeye Steak! \$16.95**

USDA Choice rubbed with spices and char-grilled, served with Chipotle Butter

### **Fire-grilled New York Steak Combo \$12.95**

USDA Choice New York Steak paired with your choice of Enchilada, Taco, Tamale or Chile Relleno

### **Smokehouse Baby Back Ribs**

House smoked Ribs topped with Willie's special BBQ Sauce

Half Rack \$10.95                      Full Rack \$16.95

### **El Terminatore Torta \$8.95**

One pound grilled Burger, Guacamole, Cheddar and Jack Cheeses, Onions, Tomatoes and Lettuce on Housemade Roll, served with Steak Fries

### **Grilled Halibut Steak 10.50**

Topped with Sweet Corn, Tomato and Avocado Relish

### **Blackened Pacific Salmon \$10.50**

Pico de Gallo, Sour Cream and fresh Lime Wedges

### **Grilled Shrimp Skewers \$11.95**

One-half pound Gulf Shrimp, fresh Lime Wedges, Cilantro and Garlic Butter

### **Steak & Shrimp Skewer \$14.95**

Spice-rubbed, char-grilled USDA Choice Top Sirloin Steak and Shrimp

### **Willie's Fresh Seafood of the Evening Market Price**

Ask your server for today's catch from the Grill!

### **Prime Rib of Beef, Au Jus**

Slow roasted and served with spicy Horseradish Cream

10 ounce \$14.95                      16 ounce \$16.95

### **Homestyle Pork Chops \$10.95**

Served with warm Apple-Raisin Compote

### **Fish and Chips \$7.50**

With Tartar Sauce and Citrus Wedges

### **Baked Half Chicken \$9.50**

Smothered in Herbed Pan Gravy

## **DESSERTS**

### **Sopapillas \$4.25**

Vanilla Bean Ice Cream, Cinnamon and Honey

### **Sonoran Flan \$3.95**

Whipped Cream and spiced Pumpkin Seed Brittle

### **Tres Leche Cake \$4.25**

Honey Ice Cream and Mexican Caramel Sauce

### **Mexican Chocolate Cake \$4.95**

Liquid Chocolate Chile center, Chocolate Ice Cream and Mexican Caramel Sauce

### **P&W Mango Cheesecake \$4.95**

Served with Raspberry-Tequila Sauce

# TEQUILA SHOTS

## White or Silver

Blanco or Silver Tequila spends no time in oak barrels.

**1800 Select Silver \$4.00**

100% Agave Tequila with an exceptionally clean, silky smooth taste.

**Patron Silver \$8.00**

100% Blue Agave. It has a brighter Agave taste than some others, with clear botanical Agave scent and taste that comes through.

## Gold or Reposado

Blanco Tequila that has been rested in white oak barrels for between two months and a year.

**1800 Gold (House mixing Tequila) \$3.50**

Gold with a smooth, broad feel and deep flavors ending in a rich finish.

**Corralejo Reposado Triple Distilled \$8.00**

This "Triple Distilled" Tequila is uniquely rested for six months resulting in an outstanding level of freshness and lack of heat on the nose and palate.

## Darker Gold or Añejo

After aging for at least one year, Tequila can then be classified as an "Añejo." This aging process darkens the Tequila to an amber color, and the flavor can become smoother, richer and more complex.

**Sauza Hornitos Añejo \$5.00**

A 100% de Agave Tequila exceptionally aged. It contains hints of vanilla, toasted wood and Chocolate for a soft, smooth taste.

# MARGARITAS

Traditional	Blanco	Reposado	Añejo
Frozen or "on the rocks"	1800 Silver	1800 Gold	Hornitos
99 cents	\$5.00	\$5.00	\$6.00

**Frutaritas \$1.99**

Mango, Peach, Strawberry, Raspberry, Banana, Guava or Melon

**The Liter \$3.00**

**Frutaritas Liter \$4.00**

Mango, Peach, Strawberry, Raspberry, Banana, Guava or Melon

Machete (45 oz.)	Blanco	Reposado	Añejo
\$4.00	\$12.00	\$12.00	\$13.00

**Top Shelf Suprema \$10.00**

Patron Silver Tequila, freshly squeezed Limes, Agave Nectar and a Grand Marnier float. Hand-shaken and served on the rocks.

**Suprema Reposada \$8.00**

Corralejo Triple Distilled Tequila, freshly squeezed Limes, Agave Nectar and a Grand Marnier float. Hand-shaken and served on the rocks.

**Suprema Añejo \$8.00**

Hornitos Añejo Tequila, freshly squeezed Limes, Agave Nectar and a Grand Marnier float. Hand-shaken and served on the rocks.

**Caliente \$5.00**

1800 Silver infused with Red Chili Peppers, Triple Sec, and Sweet & Sour

## **P&W SPECIALTY LATIN DRINKS**

### **Caipirinha \$6.00**

Cachaca, Simple Syrup, fresh Limes and Soda

### **Caipirinha de Piña \$6.00**

Cachaca, Simple Syrup, fresh Limes and Pineapple Juice

### **Black Sombrero \$6.00**

1800 Gold, Crème de Cocoa, Kahlua and Club Soda

### **Jarrito \$5.00**

1800 Gold, fresh Lime, Orange Juice, Club Soda, Sierra Mist, Collins and a pinch of salt

### **Tropical Infusion \$5.00**

Mix of infused Rums, Pineapple Juice and Melon Liqueur

### **Blue Lagoon Margarita \$6.00**

1800 Silver, Blue Curacao, Pineapple Juice, Lime Soda and Lime Juice

### **Traditional Mojito \$4.00**

Bacardi Limon, fresh Lime Juice, Simple Syrup, splash of Soda and, of course, fresh Mint!

### **Oranjito \$4.00**

Bacardi O, fresh Orange, Simple Syrup, splash of Soda and fresh Mint

### **Malibu Mojito (Frozen) \$5.00**

Malibu Coconut Rum infused with fresh Mint and Coconut

### **Fruta Mojito (Frozen) \$5.00**

Bacardi Rum, Simple Syrup, splash of Soda, fresh Mint and choice of fruit (Mango, Raspberry or Peach)

### **Mojito Diablo \$5.00**

1800 Silver Infused with Red Chili Peppers, Simple Syrup, fresh Lime Juice and fresh Mint

### **Mai Tai \$5.00**

Variety of Rums, Pineapple and Fruit Juices

### **Caribou Lou \$5.00**

Bacardi, Malibu Rum, Blue Curacao and Pineapple Juice

### **Chocolate Banana \$4.50**

Dark Crème de Cacao, Banana Liqueur, Half & Half and Banana Purée

## **CERVEZAS**

### **Imported \$3.50**

- Corona                      - Dos Equis                      - Pacifico  
- Tecate                      - Heineken                      - Kaliber

### **Domestic \$3.00**

- Budweiser                      - Michelob                      - Coors                      - Miller Genuine Draft  
- Bud Light                      - Michelob Ultra                      - Coors Light                      - Miller Lite  
- Sierra Nevada                      - Samuel Adams                      - O'Doul's

### **Negra Modelo Draft \$1.99**

### **Turbo \$6.00**

1800 Silver submerged in a Pint of Corona