

BURRITOS

Served with New Mexican rice & *black beans* or *pinto bean mash*

Pasqual's Burrito	12.95	Pueblo Anasazi Burrito	13.25
Pinto bean mash, lettuce, tomatoes, cilantro & cheddar-jack cheese. Your choice of: <i>shredded beef, slow-cooked chicken, pork carnitas, chorizo, black beans or pinto bean mash</i>		A spicy combination of onions, chipotle peppers, black beans, pinto beans, rice & cheddar-jack cheese. Your choice of: <i>shredded beef, slow-cooked chicken, pork carnitas or chorizo</i>	
Chicken Fajita Burrito	13.50	Garden Anasazi Burrito	13.25
Grilled marinated chicken, sautéed poblano peppers, red peppers & onions, black beans, cheddar-jack cheese & sour cream		A spicy combination of onions, chipotle peppers, black beans, pinto beans, rice & cheddar-jack cheese with sautéed red & green peppers, pepperoncinis & black olives	
Steak Fajita Burrito*	14.50	Burrito Bowl	12.95
Grilled marinated steak, sautéed poblano peppers, red peppers & onions, pinto bean mash, cheddar-jack cheese & sour cream		A tortilla-less combination of <i>pork carnitas</i> or <i>shredded chicken</i> , black beans, rice, cheddar-jack cheese, lettuce, green onion, pico de gallo, guacamole, salsa picante & smoked ranch	
Jerk Chicken Burrito	12.95		
Roasted jerk chicken, black beans, lettuce, tomatoes & cilantro. Served with a side of cucumber yogurt			

SOUP & SALAD

Black Bean Soup
cup **4.50** bowl **8.50**
A hearty vegetarian soup with subtle spice garnished with pico de gallo
Bowl served with blue corn bread

Chile Verde
cup **4.50** bowl **8.50**
Traditional southwestern roasted chile stew with chicken & pinto beans, garnished with cheddar-jack cheese & green onions
Bowl served with blue corn bread

Fajita Taco Salad **11.95**
Mixed greens, sautéed poblano peppers, red peppers & onions topped with cheddar-jack cheese & pico de gallo
Served with a side of smoked ranch & Pasqual's tortilla chips **add**
grilled marinated chicken +3.50
Oaxacan shrimp +4.50
grilled marinated steak*+5.50

Taco Salad **13.50**
Mixed greens, tomatoes, green onions, cilantro, green chiles, black olives, cheddar-jack cheese, sour cream & salsa. **Your choice of:** *shredded beef, slow-cooked chicken, pork carnitas, chorizo or black beans*
Served with Pasqual's tortilla chips

Oaxacan Shrimp Salad **14.95**
Warm black beans & basmati rice topped with grilled Oaxacan shrimp, arugula, lettuce, cotija cheese, fresh mango salsa & serrano aioli

HUEVOS

Huevos Rancheros
single order **9.95** full order **11.95**
Eggs cooked over easy on blue corn tortillas topped with cheese, green onions & "Breakfast Red" salsa or green chile. Served with crispy potatoes & black beans. Kick it up a notch with our house-made chorizo, free of charge!

Breakfast Burrito **12.00**
A flour tortilla with scrambled eggs, green chiles, tomatoes, cilantro, green onions, cheddar-jack cheese. **Your choice of:** *bacon, chorizo or black beans*
Topped with "Breakfast Red" salsa, cheese & green onions. Served with crispy potatoes & black beans

Cakes n' Carnitas **13.95**
2 blue corn pancakes topped with pork carnitas, over easy egg, red chile, cotija cheese & scallions

Chorizo & Eggs **12.00**
3 eggs scrambled with our house-made chorizo, green onions, green chiles, tomatoes, cotija cheese & cilantro. Served with flour tortillas, crispy potatoes & black beans

Breakfast Tacos **11.50**
3 warm flour tortillas filled with scrambled eggs, bacon, green onions & crispy potatoes. Two are topped with pico de gallo & avocado, one with salsa picante & cotija cheese

Blue Corn Cakes **10.50**
3 blue corn pancakes served with butter & maple syrup

TACOS

Pasqual's Taco Dinner	12.50	Garden Taco	4.75	Fish Taco	4.75
2 tacos topped with lettuce, sour cream, cheddar-jack cheese, tomatoes, green onions, black olives & cilantro. Served with New Mexican rice & <i>black beans</i> or <i>pinto bean mash</i> Tortilla - flour, yellow corn, blue corn or crispy corn Filling - <i>shredded beef, slow-cooked chicken, pork carnitas, chorizo, black beans or pinto bean mash</i>		Griddled flour tortilla, cheddar-jack cheese, sautéed red & green peppers, green chiles, tomatoes, cilantro, pepperoncinis & black olives. Topped with lettuce, sour cream & green onions		Grilled ancho-rubbed cod, serrano slaw & salsa picante in a corn tortilla	
Taco Irie	4.75	Steak Taco*	5.95	Baja Fish Taco	4.75
Slow-cooked jerk chicken, mango salsa, roasted jalapeño & crema in a blue corn tortilla		Grilled marinated steak, sautéed poblano peppers, red peppers & onions, topped with pico de gallo & cotija cheese in a corn tortilla		Beer battered cod fried crisp, topped with chipotle aioli & mango salsa served in a corn tortilla	
Double Taco	6.75	Chicken Fajita Taco	4.75		
A Pasqual's crispy taco wrapped in a soft flour tortilla surrounded with your choice of: <i>guacamole, black beans or pinto bean mash</i>		Grilled marinated chicken, sautéed poblano peppers, red peppers & onions, lettuce, cheddar-jack cheese & sour cream in a flour tortilla			

FAVORITES

Pasqual's Quesadilla	12.50	Pasqual Burger	14.95	Chimichanga	13.95
Cheddar-jack cheese, tomatoes, cilantro & green chiles griddled in a flour tortilla. Filled with your choice of: <i>shredded beef, slow-cooked chicken, pork carnitas, chorizo, black beans or pinto bean mash</i> . Served with New Mexican rice & <i>black beans</i> or <i>pinto bean mash</i>		1/3 lb. burger "char-grilled". Topped with cheddar-jack cheese, mild green chiles, green onions and spiced mayo. Served with spicy fries		Sautéed red bell peppers, poblano peppers & onions, New Mexican rice & cheddar-jack cheese rolled up in a flour tortilla, fried to a golden crisp. Topped with "Breakfast Red" salsa, served with black beans, lettuce, pico de gallo & sour cream. Your choice of <i>grilled fajita chicken or slow roasted beef or upgrade to Oaxacan shrimp for \$1!</i> *no substitutions*	
Garden Quesadilla	12.50	Fajita Chicken Wrap	11.50	Tamales	single order 10.95 full order 13.95
Sautéed red & green peppers, pepperoncinis, black olives, tomatoes, cilantro, green chiles & cheddar-jack cheese griddled in a whole wheat tortilla. Served with New Mexican rice & <i>black beans</i> or <i>pinto bean mash</i>		Grilled marinated chicken, spiced mayo, lettuce, green onions, green chiles, cilantro, tomatoes, lettuce and cheddar-jack cheese. All wrapped in a flour tortilla, served with Pasqual's tortilla chips & pico de gallo		Traditional masa harina steamed in corn husks, topped with cheddar-jack cheese & green onions. Chicken & green chile or red chile pork. Served with New Mexican rice & <i>black beans</i> or <i>pinto bean mash</i>	
B.L.T.A. Quesadilla	13.95	Enchiladas	single order 9.95 full order 12.95	Tostada	11.75
Jones Cherrywood smoked bacon, avocado & cheddar-jack cheese griddled in a whole wheat tortilla & filled with mixed greens, fresh tomatoes & serrano aioli. v with sweet potato fries		A southwestern favorite custom created by you! Topped with cheese & green onions. Served with New Mexican rice & <i>black beans</i> or <i>pinto bean mash</i> Tortilla - flour, yellow corn or blue corn Filling - <i>shredded beef, slow-cooked chicken, pork carnitas, chorizo, garden veggies, black beans, pinto bean mash or cheese</i> Sauce - <i>red chile, green chile or mole</i>		Crispy corn tortilla topped with pinto bean mash, lettuce, cheddar-jack cheese, green onions, tomatoes, black olives, cilantro, sour cream & salsa. Your choice of: <i>shredded beef, slow-cooked chicken, pork carnitas, chorizo, black beans or pinto bean mash</i> . Served with New Mexican rice & <i>black beans</i> or <i>pinto bean mash</i>	

Ask about our Fajita Platters! Market\$



*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**There may be additional charges for substitutions.

MARGARITAS

Pasqual's Traditional Margarita 100% Blue Weber agave el Jimador tequila fresh lime juice triple sec <i>lime, strawberry, raspberry or mango</i>	11.00
Pasqual's Original Margarita 100% Blue Weber agave el Jimador tequila fresh orange & lime juices triple sec	11.00
El Milagro "The Miracle" Margarita Milagro silver tequila fresh lime juice house-made grapefruit cordial orange liqueur	9.00
Cucumber Chile Margarita Refreshing cucumber bright citrus & chile-infused el Jimador tequila	9.25
The "Skinny" Margarita Citrus-infused Mijenta blanco tequila fresh lime juice a spritz	10.00
Limoncello Margarita Herradura silver tequila Caravella limoncello fresh lime juice agave	10.50
Sangamarita Pasqual's Traditional Margarita served with a house-made red sangria float	8.50
Make it Your Way Margarita Choose your favorite tequila from our curated list, then choose your orange liqueur & we will do the rest!	varies
Grand Marnier +3.50	
Cointreau +2.50	
Solerno blood orange +2.50	
Good Land spiced +2.00	
Gran Gala +1.75	
Bol's +1.25	

**Ask about our selection of
To-Go Margaritas!**

COCKTAILS

La Paloma el Mayor blanco tequila Cointreau grapefruit lime grapefruit soda	8.00	Tangerine Gin Fizz The Botanist gin Aperol dry curaçao tangerine tonic	9.00
Jalisco Bonfire Rayu Espadin mezcal Nosotros blanco tequila apricot liqueur fresh lime Shaken, then topped with a XX Ambar float and a bitters dash	10.50	Sangria Our house-made <i>red or white</i> sangria	8.00
"My Way" Old Fashioned <i>Korbel brandy or Jack Daniel's whiskey</i> dry curaçao Angostura bitters Luxardo cherries	9.00	Wisco Bloody Mary Tito's vodka bloody mix the fixins	9.50
Carly's Coupe el Mayor extra anejo tequila Aperol dry curaçao fresh lime <i>Served up or on the rocks</i>	10.00	Guadalajara Bloody Maria Chile-infused el Jimador blanco tequila bloody mix the fixins	9.50
Dos Equis Ambar Vienna lager 4.7% ABV Mexico	6.00	Jack & Coke No explanation necessary!	5.00
Modelo Especial Mexican lager 4.4% ABV Mexico	6.00		
Michelada Our house-made Michelada mix made with tomato, fresh lime, worcestershire & spices, topped with Modelo Especial	7.00		

TAP BEER

New Glarus Spotted Cow Farmhouse ale 4.8% ABV Wisconsin	6.00	Sierra Nevada Hazy Little Thing New England/Hazy IPA 6.7% ABV California	6.50
Lake Louie Warped Speed Scotch ale 6.9% ABV Wisconsin	6.50	Rotating Seasonal Beer Ask your server for current offerings!	varies

BOTTLES & CANS

Pacifico Clara Mexican lager 4.5% ABV Mexico	12 oz. can 5.00	Corona Extra Mexican lager 4.6% ABV Mexico	5.00
Tecate Original Mexican lager 4.5% ABV Mexico	12 oz. can 5.00	Corona Light Mexican light lager 4.1% ABV Mexico	5.00
Coors Light American lager 4.2% ABV Golden Colorado	16 oz. can 5.00	Dos Equis Special Lager Mexican lager 4.2% ABV Mexico	5.00
Modelo Negra Munich dunkel lager 5.4% ABV Mexico	5.00	Miller Lite American light lager 4.2% ABV Wisconsin	12 oz. can 4.00
High Noon Seltzers	6.00		

WINES

Block Nine Pinot Noir California	9.00	7 Terraces Sauvignon Blanc New Zealand	9.00
Broadside Cabernet Sauvignon California	9.50	Foris Pinot Gris Oregon	9.00
Los Monteros Cava Brut Spain	7.50	Matchbook Chardonnay "Dunnigan Hills" California	9.00



CHIPS & MORE

Chips & Salsa <i>Mild, hot or roasted tomatillo</i>	4.50
Chips & Guacamole House-made guacamole & choice of salsa	8.50
Chips & Chile Cheese A creamy New Mexican red chile cheese dip. Served cool	6.95
Chips & Fiesta Dip A cool dip made with sour cream, fresh lime & fajita seasoning	6.95
Nachos Deluxe half order 8.95 full order 13.95 Tortilla chips layered with tomatoes, black olives, green onions, cilantro, green chiles, jalapeños, cheddar-jack cheese, sour cream & salsa Your choice of: <i>shredded beef,</i> <i>slow-cooked chicken, pork carnitas,</i> <i>chorizo, garden veggies, black beans</i> <i>or pinto bean mash</i>	
Arizona Ranch Pizzadilla A flour tortilla griddled with cheddar- jack cheese, topped with grilled fajita chicken, Jones Cherrywood bacon, smoked ranch, BBQ sauce & scallions	10.00
Spicy Fries French fries, Pasqual's salt & spiced mayo	6.75
Street Corn Roasted corn, jalapeño, guajillo, aioli, basil & tortilla chips	5.00

DESSERTS

Churros Traditional crisp fried churros sprinkled with magic. Served with dark chocolate sauce	7.50
Scotcheroo! A Pasqual's classic ~ Krispies coated in butterscotch and peanut butter with a rich chocolate center	5.00

NON ALCOHOLIC DRINKS

Fountain Drinks Coca-Cola Diet Coke Cherry Coke Sprite Sprite Zero Mello Yello Iced Tea Lemonade Cranberry Juice	3.50
Mexican Coca-Cola	4.50
Sprecher Root Beer	4.50
Hot Tea	3.00
Coffee	3.50
Virgin Margarita	6.00
Virgin Bloody Mary	6.00
Heineken 0.0 N/A Lager	12 oz. can 5.00