



WELCOME! ★ ¡BIENVENIDO!





## APPETIZERS

### QUESO

Our famous white queso served with pico de gallo garnish.  
**Cup \$7.75 Bowl \$10**  
Add picadillo or guacamole. \$2

### GUACAMOLE

Homemade guacamole made with fresh avocado, onions, cilantro, tomatoes, jalapeños and fresh squeezed lime juice.  
Served with chips.  
**Small \$8.00 Large \$10**

### APPETIZER TRIO

Homemade guacamole, Orlando's dip and white queso served with chips.  
**\$16.50**

### NACHOS

8 wedges topped off with your choice of beef or chicken fajitas, beans and melted cheese blend. Served with guacamole, pico de gallo, sour cream and jalapeños.  
Chicken **\$15** Beef **\$19**

### BEEF BROCHETTE

5 pieces of grilled beef stuffed with Monterey Jack cheese, jalapeño and wrapped in bacon. **\$16**

### ORLANDO'S DIP

Refried beans, picadillo, black bean relish, jalapeños, sour cream, queso and pico de gallo. **\$11**

### SMOKED RIBS

1/2 rack of slow smoked ribs with a chipotle ancho honey glaze. **\$15**

### QUESO FLAMEADO

Sautéed onions, poblano peppers and mushrooms covered with melted Monterey Jack cheese. **\$11**  
Add beef: **\$4** Add chicken or pork: **\$3**

### TAMALES

3 corn meal masa tamales stuffed with spicy pork or green chili chicken, served with a salsa carne. **\$9**

## SEAFOOD APPS

### DIABLO SHRIMP

Grilled shrimp sautéed in a chipotle infused butter. **\$13**

### SHRIMP CEVICHE

Shrimp ceviche in a cucumber pico de gallo served with habanero salsa. **\$10**

### LOS AMIGOS

4 of our brochette shrimp. **\$14**

### CARIBBEAN SHRIMP

Grilled shrimp in a pineapple habanero glaze. **\$13**

### CAMPECHANA

Shrimp & crab cocktail served in a traditional campechana sauce. **\$14**

### LA PLAYA CEVICHE

Shrimp, scallops and white fish with pico de gallo. **\$11**

### CEVICHE TRIO

La playa, shrimp ceviche, and campechana. **\$19**

### SHRIMP FONDUE

Grilled shrimp in a jalapeño, cilantro jack cheese with sautéed onions, mushrooms, poblano peppers and white wine cream sauce. **\$14**

## QUESADILLAS

Handmade tortillas filled with layers of cheese and grilled to golden perfection. Served with pico de gallo, guacamole and sour cream.

**CHICKEN OR PORK \$17**

**CRAWFISH OR SHRIMP \$21**

**BEEF \$21**

**CHICKEN AND SAUTÉED SPINACH OR SMOKED CORN & BLACK BEAN. \$17**

## SOUPS & SALADS

### SPRING MIX

With mango, tomatoes, apples, onion, avocado and grilled chicken in a mango vinaigrette dressing. **\$15**

### GRILLED SALMON SALAD

A bed of spring mix with a fresh mango vinaigrette, topped with grilled salmon and a honey ancho glaze. **\$20**

### TACO SALAD

Bed of mixed greens, onions, avocado, tomato, grilled chicken, tortilla strips, queso fresco and served with avocado ranch dressing. **\$15**

### TORTILLA SOUP

Our chicken and vegetable soup served with avocados, chips and Monterey Jack cheese. **Cup \$9 Bowl \$11**

### SHRIMP AND AVOCADO LIME

A bed of spring mix, grilled shrimp, roasted corn, pico de gallo, queso fresco, tortilla strips, pepitas, cilantro lime vinaigrette. **\$18**

### SOUP & SALAD

Combination of our tortilla soup and taco salad. **\$15**

## CHICKEN

### DIABLO CHICKEN

Chicken breast topped with Monterey Jack cheese, chipotle cream sauce, pico de gallo and served with rice, beans and habanero sauce. **\$22**

### CANCÚN CHICKEN

Chicken breast topped with Monterey Jack cheese, sautéed spinach and sour cream sauce, served with rice and beans. **\$22**

### CHICKEN ACAPULCO

Chicken breast topped with shrimp, scallops and sliced avocados served in a creamy white wine sauce, served with rice and beans. **\$25**

# FAJITAS

Served with guacamole, pico de gallo, rice, beans and fresh flour tortillas.

## CHICKEN FAJITAS

With the perfect touch of seasoning.

## COMBO FAJITAS

Beef and chicken fajitas.

## BEEF FAJITAS

Butchered in-house, Texas raised outside skirt steak.

## SHRIMP FAJITAS

Grilled shrimp with grilled vegetables and our signature butter.

## PABLO'S SPICY FAJITAS

Our beef and chicken fajitas served with grilled veggies, jalapeños and our outrageous habanero sauce.

**For One For Two**

**\$21 \$40**

**\$27 \$49**

**\$30 \$58**

**\$22 \$42**

**\$27 \$49**

## PLATO PARRILLADA

Mexican pork ribs, brochette style shrimp and beef and chicken fajitas. Large portion that serves 3 – 4. **\$95**

## FAJITAS JULIAN

Grilled chicken fajita topped with sautéed onions, mushrooms and poblano peppers with a jalapeño jack cheese. **\$26**  
Beef **\$35**

## SOUR CREAM FAJITAS

Chicken fajitas served with our famous sour cream sauce, grilled onions, bell peppers and Monterey Jack cheese. **\$22**

## VEGETARIAN FAJITAS BLEND

Topped off with Signature Spice and Butter. **\$18**

## TACOS AL CARBON

2 large flour tortillas filled with beef fajitas. Served with pico de gallo and guacamole. **\$26**  
Add queso for **\$1.75**

# GRILLED SPECIALTIES & SEAFOOD

Served with guacamole, pico de gallo, rice, beans and fresh flour tortillas.

## EL CAMERONES DE BROCHETTE

6 jumbo shrimp stuffed with Monterrey jack cheese, sliver of jalapeño and wrapped in bacon. Cooked over a mesquite grill and topped off with our famous Pablo butter. Served with pico de gallo. **\$32**

## PUEBLA

Grilled shrimp in a pineapple habanero glaze with pico de piña. Served with chicken fajitas. **\$31**  
Add beef for **\$4**

## LOS AMIGOS

★ ¡Favorito de la casa! ★

4 of our brochette shrimp with chicken fajitas. **\$34** Add beef for **\$4**

## MATADOR

1/2 rack of baby back ribs with chicken fajitas. **\$31** Add beef for **\$4**

## PLATO FIESTA FOR 2

Lobster tail, 4 brochette style shrimp, beef and chicken fajitas, served with guacamole, pico de gallo and rice and beans. **\$59**

## ESPECIALIDAD DE PESCADO

Served with:  
Brussels sprouts  
and cilantro rice.

**SNAPPER DIABLO** Grilled snapper with grilled shrimp, crab and avocado in chipotle infused butter. **\$28**

**SALMON CARIBBEAN** Grilled salmon served with grilled shrimp in a pineapple habanero glaze. **\$28**



# TEX-MEX FAVORITES

## BURRITO

Your choice of fajita beef or chicken with sour cream sauce, refried beans, lettuce and queso. Served with rice.

Chicken **\$14** Beef **\$17**

Add guacamole **\$2**

## TACO/ENCHILADA COMBO

Your choice of enchilada and taco served with rice and beans. **\$15**

## PLATO DE JAMIE

Your choice of one enchilada, taco and tamale – create it the way you want it.

**\$19**

## #DREWSMOKE PLATE

Single cheese enchilada with a 4oz. portion of beef fajita steak

Served with rice and beans. **\$19**

## PLATO SERGIO

A single cheese enchilada with Texas chili sauce and a single beef taco al carbon served with our white queso on top. **\$17**

## QUESADILLA/TACO COMBO

3 chicken quesadilla wedges and a beef taco served with grilled onions and bell peppers. **\$15**

## BIG JOHN PLATE

2 cheese enchiladas topped with 2 fried eggs, served with a crispy beef taco. **\$19**

## PIE SCOTTY PLATE

Seafood enchilada with a 4oz. portion of beef fajita steak. Served with rice and beans. **\$23**

# ENCHILADAS

Two enchiladas served with rice and beans. (V) vegetarian option.  
Add a 3rd enchilada for \$6.

## CHICKEN ENCHILADAS

Your choice of: sour cream sauce, avocado crema or roasted New Mexico green sauce. **\$16**

## TEXAS CHILI ENCHILADAS

Our beef enchiladas served with our Texas chili sauce. **\$16**

## CHEESE ENCHILADAS

Cheese enchiladas topped with Texas chili sauce. **\$13**

## PORK ENCHILADAS

Served with our signature sour cream sauce and roasted green chili sauce. **\$16**

## CRAWFISH ENCHILADAS

Two enchiladas filled with spicy crawfish mix with a chipotle cream sauce, garnished with avocado slices. Served with black beans. **\$21**

## SEAFOOD ENCHILADAS

Two Cheese enchiladas topped with shrimp and scallops. **\$22**

## VEGGIE ENCHILADAS (V)

Grilled mixed vegetable enchiladas topped with New Mexico green sauce. Served with cilantro rice and black beans. **\$15**

BEST  
IN TOWN!

## PICADILLO TACOS

Spicy ground beef served with lettuce, tomatoes and cheese. **\$13**

## CHICKEN TACOS

Grilled chicken with lettuce, tomatoes and cheese. **\$14**

## PORK TACOS

House specialty pork served with queso fresco, cilantro and escabeche. **\$13**

## FISH & SHRIMP TACOS

Grilled mahi, snapper or shrimp with cabbage slaw, served with remoulade sauce on corn tortillas. **\$20**

# DESSERTS

SOPAPILLA **\$6**

CHURRO **\$5**

TRES LECHES **\$8**

CAJETA **\$7**

CHEESE CAKE **\$10**

BROWNIE W/ICE CREAM **\$8**

# LUNCH

Served daily, 11am – 3pm

## LUNCH ENCHILADA

A single enchilada served with rice and beans. **\$10**

## LUNCH FAJITAS

Beef, chicken or a combination of the two. Served with rice and beans, cheese, sour cream and pico de gallo. Chicken **\$15** Shrimp **\$16** Beef **\$22** Combo **\$18** Add guacamole **\$2**

## SHRIMP TACOS

Grilled shrimp with cabbage slaw, served with remoulade sauce on corn tortillas. **\$16**

## LUNCH AMIGOS

3 of our brochette shrimp with beef and chicken fajitas. **\$23**

## EL PELUCHE

Bowl of cilantro rice, black beans, chopped beef fajita, fresh jalapeños, pico de gallo, habanero salsa, and queso fresco. **\$17**

## PICK 2

Served with rice and beans. Choose two from: taco, enchilada, tamale, cup of tortilla soup, or small salad w/chicken. **\$12**

## PICADILLO BURRITO

Served with rice. **\$12** Add guacamole **\$2**





# BEVERAGE MENU



## DAILY SPECIALS

11am – 6:30pm

**\$2 OFF Margarita Monday**

### **Taco Tuesday**

Our Street Taco. Pork or chicken.  
(Limit of 5, with purchase of alcohol)

**\$3**

### **Wine Down Wednesday**

Glass of wine, your choice.

**\$3 OFF**

### **Throwdown Thursday**

Any well drink.

**\$5**

# MARGARITAS

*All margaritas are made with fresh lemon and lime juice. Add a floater: house tequila for \$1, premium tequila for \$2 or Grand Marnier for \$2.*

## House Margarita

Made with our house-made sweet and sour and premium tequila.

Comes frozen or on the rocks.

Add Strawberry, Mango, or

Swirl it for \$1 extra.

**Reg. \$10 Grande \$12**

## Pablo's Swirl

Pablo's house-made sangria and frozen margarita swirled together.

Add Grand Marnier, Chambord, or

Midori for some extra fun.

**Regular \$10 Grande \$12**

## The Melt Down

Our famous frozen margarita topped with Gran Gala. Swap out

the Gran Gala for Grand Marnier

for only \$1.

**Regular \$9 Grande \$11**

## Classic Margarita

Simple classic margarita made with silver tequila, Patrón Citrónge and

fresh squeezed lime juice. It is what

Tio Pablo used to make.

**\$11**

## Cucumber Jalapeño

Cucumber and jalapeño infused margarita with premium silver

tequila. Spicy and refreshing.

**\$11**

## La Piña Margarita

Playa Real Pineapple tequila and 1800 Coconut tequila, fresh

pineapple, lemon, lime juices, and

agave nectar.

**\$12**

## Skinny Margarita

Blend of fresh squeezed lime juice, orange juice, agave nectar, and

Organic Dulce Vida tequila.

A deliciously smooth lower

calorie option.

**\$11**

## Watermelon Margarita

Fresh watermelon muddled with Milagro silver tequila and house-

made sweet and sour.

**\$11**

## Pineapple Jalapeño Margarita

Sweet and spicy with fresh muddled jalapeno and pineapple,

fresh juices, and Dulce Vida

Pineapple-Jalapeno tequila.

**\$11**

# BUILD-YOUR-OWN TOP SHELF MARGARITA

*Create your own Top Shelf margarita by choosing one of our premium tequila choices and triple sec, and we will mix it with fresh squeezed lime juices and agave nectar.*

**Small \$13 | Large \$15**

## BLANCOS

Silver tequila is un-aged and in its purest form, and has a distinct agave flavor that you can taste. Paired with Patrón

Citrónge Orange Liqueur.

**Hornitos Plata**

**Herradura Silver\***

**Don Julio Blanco\***

**Dulce Vida Blanco**

**Tres Generaciones Plata\***

**El Jimador Silver**

**1800 Silver**

**Patrón Silver**

## REPOSADOS

Tequilas aged two months to one year in oak casks. Perfect in margaritas with its smooth and rounded finish. Paired with

Grand Marnier.

**1800 Reposado**

**Hornitos Reposado**

**Herradura Reposado\***

**Tres Generaciones Reposado\***

## AÑEJOS

Tequilas aged for one-to-three years in oak casks. A sipping or margarita tequila with rich and indulgent flavors.

Paired with Grand Marnier.

**Hornitos Añejo**

**Herradura Añejo\***

**Tres Generaciones Añejo\***

*Tequilas marked with an asterisk (\*) are \$1 more for ultra premium quality.*

# HANDCRAFTED COCKTAILS

## Añejo Smash

Muddled lemons, agave nectar and mint with Hornitos Añejo tequila and a floater of Grand Marnier.

**\$13**

## Pablo's Tea

3 types of Hornitos Tequila, Silver, Reposado and Añejo, with house-made lemon sour, topped with a splash of cola.

**\$11**

## Mexican Martini

Austin inspired super martini with Hornitos Reposado tequila, dirtied up with olive juice, served a little spicy.

**\$11**

## Pablo's Punch

A delicious rum punch with Malibu and Bacardi gold, mixed with tropical fruit juices.

**\$11**

## Ranch Water

Topo Chico mineral water, fresh lime juice and Dulce Vida Blanco tequila.

**\$10**

## Pabloma

Dulce Vida Grapefruit tequila and fresh squeezed grapefruit juice.

Very refreshing!

**\$11**



# WINE

## RED

### Napa Valley Quilt Cabernet Sauvignon

Dark red with purple hues. Aromas are a seamless blend of crème de cassis, hazelnut, cocoa, blackberry preserves, charred meat, and blackberry pie along with hints of dark licorice, stewed rhubarb, strawberry, spice and vanillin. **\$13 / \$48**

### The Prisoner

Napa Valley red blend, featuring enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. **\$13 / \$48**

### Sangria

Pablo's house-made sangria, made with fresh squeezed juices and sangria wine.

**Regular \$8 Grande \$10**

### Twomey Pinot Noir

Harvested on the Russian River Valley, along the middle reach blanketed by ocean fog rooted in gravelly loam. **\$14 / \$52**

## WHITE

### Napa Cellars Chardonnay

Napa Valley – Baked pears, apples, cloves and coconut with lemony acidity and creamy finish. **\$10 / \$36**

### Emmolo Sauvignon Blanc

This wine is more minerality-driven than fruit-driven. Not grassy or overly ripe, it features delicate fruit flavors and steely, mineral notes that call to mind a first summer rain. **\$10 / \$36**

### Masi Masianco Pinot Grigio

A fresh white wine, aromatic and fruity in style; the result of combining Pinot Grigio delle Venezie with the Appassimento technique. **\$10 / \$36**

## PREMIUM LIQUORS

*Many additional liquors available – ask your server about other selections. Prices vary.*

### Tequila

1800 (Añejo, Reposado, Silver)  
Tres Generaciones (Añejo, Reposado, Plata)  
Don Julio (Añejo, Reposado, Silver)  
X Don Julio 1942  
Sauza Hornitos (Añejo, Reposado, Silver)  
Herradura (Añejo, Reposado, Silver)  
Patron Silver  
Dulce Vida (Blanco, Lime, Grapefruit, Pineapple Jalapeño)

### Vodka

Grey Goose • Belvedere  
Ketel One • Titos • Stolichnaya

### Bourbon/Whiskey

Bulleit (Bourbon, 10 Year, Rye Whiskey)  
Crown Royal  
Gentleman Jack • Knob Creek  
Maker's Mark • Woodford Reserve  
Yellow Rose

# HAPPY HOUR APPETIZERS

Monday – Friday, 3pm – 6:30pm

## Queso

Our famous white queso served with pico de gallo garnish. **\$5**

## Choose A Taco

**Street Taco** Grilled chicken, beef or pork with pico de gallo, cilantro and queso fresco on a homemade corn tortilla. Served with our outrageous hot sauce. **\$5**

**Chuy Taco** A corn tortilla stuffed with chicken and cheese, lightly grilled with habanero salsa. **\$5**

## Campechana

Shrimp & crab cocktail in Campechana sauce, served with avocado. **\$11**

## Pablo's Wings

6 or 12 wings (or 8 boneless wings) with your choice of sauce: honey ancho glaze or hot Buffalo. Served with avocado ranch.

**6 for \$9, 12 for \$15, or 8 boneless for \$14**

## Mini Nachos

Nachos topped with refried beans, queso and spicy ground beef. **\$7**

## Pork Carnitas Tostadas

3 crispy tortillas topped with smoked carnitas and avocado crema. **\$9**

## Brochette Of Your Choice

**Beef** 5 pieces of grilled beef stuffed with Monterey Jack cheese, jalapeño and wrapped in bacon. **Pablo's Specialty! \$13**

**Shrimp** 3 grilled brochette style jumbo shrimp stuffed with cheese and jalapeño, wrapped in bacon. **\$10**

## Queso Flameado

Sautéed onions, poblano peppers and mushrooms covered with melted Monterey Jack cheese. **\$7**

Add beef: **\$4** Add chicken or pork: **\$3**

## Tamales

Corn meal masa stuffed with spicy pork or green chile chicken. 3 tamales served with a salsa carne or green chile salsa. **\$8**

## Orlando's Dip

Refried beans, picadillo, black bean relish, jalapeños, sour cream, queso and pico de gallo. **\$8**

## Lamb Chops

3 grilled lamb chops served with homemade chimichurri. **\$15**

## Chicken Quesadillas

4 tortilla wedges stuffed with grilled chicken and cheese. Served with sour cream and pico de gallo. **\$9**

# HAPPY HOUR DRINK SPECIALS

Monday – Friday, 11am – 6:30pm

## House Margarita

Premium tequila and house-made sweet and sour – frozen or on the rocks. **Regular \$8 Grande \$10**

## Bud Light, Draft

**Regular \$3 Grande \$5**

## Dos XX, Draft

**Regular \$4 Grande \$6**

## MeltDown

Frozen margarita topped off with Grand Marnier. **Regular \$8 Grande \$10**

## Pablo's Tea

3 types of tequila: Silver, Añejo and Reposado with a house-made lemon sour, topped off with a splash of cola. **\$9**

## Classic Margarita

Simple classic margarita made with Herradura silver tequila, Patrón Citrónge and fresh squeezed lime juice. It is what Tio Pablo used to make. **\$10**

## Pablo's Swirl

Pablo's house-made sangria and frozen margarita mixed together. Add Chambord and Midori for a true adventure. **Regular \$8 Grande \$10**

## Añejo Smash

Muddled lemons, agave nectar and mint with Hornitos Añejo tequila and a floater of Grand Marnier. **\$11**

## Flavored Rita

**Regular \$8 Grande \$9**

# BEER

## Draft, domestic

Bud Light

**Regular \$5 Grande \$6**

## Draft, craft/imported

Ask about current selections

**Regular \$6 Grande \$7**

## Bottles, imported

Corona and Corona Light  
Dos XX, Lager and Amber  
Modelo, Bohemia  
Carta Blanca, Tecate  
Stella Artois  
**\$5**

## Bottles, domestic

Budweiser, Bud Light  
Coors Light, Miller Light  
Michelob Ultra  
Shiner Bock  
Karcher Crawford Bock  
**\$4**



# Breakfast

Saturday and Sunday from 9:00am – 12:00pm. Dine-in or carry-out.

## TACOS

All breakfast tacos are made with a homemade flour tortilla. Corn tortillas available on request.

### Keep It Simple Taco

Egg taco. **\$3**

### Bacon, Egg and Cheese Taco

Crispy bacon, fresh egg and cheddar cheese.  
**\$3.50**

### Florentine Taco

Sautéed spinach and egg. **\$3.50**

### Migas Taco

Egg with New Mexico Green Chile sauce, Monterrey Jack cheese and a sprinkle of chips inside this "soon to be famous" taco. Served with an extra side of Green Sauce **\$3.50**

### Chorizo Taco

Fresh egg and our spicy pork. Grab an extra napkin! **\$3.50**

### Jalapeño Sausage Taco

Jalapeño sausage and fresh eggs. **\$3.50**

### Potato, Egg and Cheese Taco

Egg taco with potato and cheese **\$3.50**

### Optional sides. 50¢ each.

- Salsa
- Pico de Gallo
- Habanero salsa
- Cheese
- New Mexico Green Chile Sauce
- Guacamole \$1.50

## TACO PLATES

### Breakfast Taco Plate

Your choice of two breakfast tacos, fried potato hash browns, and refried beans. **\$9**

Add Bacon, Sausage, Potato, Picadillo, Chorizo, Florentine, or Migas: **50¢ ea.** Add Guacamole: **\$1.50**

### Pablo's Breakfast Bowl

Eggs and your choice of bacon, sausage, chorizo, and potato. Other available ingredients: Salsa, Pico de Gallo, Habanero Salsa, Cheese, New Mexico Green Chile Sauce. **\$8**  
Add Guacamole: **\$1.50**

### Migas

Two scrambled eggs, topped with tortilla strips, Monterrey Jack cheese and New Mexico Green Chile Sauce. Served with fried potato hash browns and refried beans. **\$9**

### Huevos Rancheros

Two scrambled eggs, a 4oz portion of our Beef Fajita Outside Skirt Steak, topped with Diablo Ranchero sauce. Served with fried potato hash browns and refried beans. **\$17**

### Eggchiladas

Two cheese enchiladas with our Texas Chili Sauce, topped with two sunny side up eggs. Served with fried potato hash browns and refried beans. **\$14**

### Tres Leches French Toast

Three pieces of "Texas Sized" French Toast dipped in our homemade Tres Leches Milk, dusted with powdered sugar. Served with syrup and whipped butter, and your choice of bacon or sausage. **\$10**



# Breakfast

Saturday and Sunday from 9:00am – 12:00pm. Dine-in or carry-out.

Ask your server for details on pitchers of mimosas.

## Traditional Mimosa

Champagne, Triple sec and orange juice. **\$4.00**

## Tequila Sunrise Mimosa

Reposado tequila, Champagne, and orange juice with a splash of Grenadine. **\$5.00**

## Mermaid Mimosa

Midori, pineapple juice, Champagne, and  
Blue Curaçao. **\$5.00**

## Lemonade Mimosa

Our homemade lemonade and Champagne. **\$5.00**

## Bloody Mary

Titos vodka and our homemade Bloody Mary mix.  
We can make it spicy! **\$7.50**

## Bloody Maria

Reposado tequila and our homemade  
Bloody Mary mix. **\$7.50**

## Tequila Sunrise

Reposado tequila, orange juice, and a splash  
of Grenadine. **\$7.00**

## Beer Mimosa

Blue Moon and champagne. **\$6.50**

## Drinks

All beverages are \$3. Free refills on coffee.

\$1.00 refills for juices and milk.

- Fresh coffee
- Fresh orange juice
- Fresh grapefruit juice
- Milk





# GLUTEN FRIENDLY

## APPETIZERS

*Pablo's black beans are vegetarian. Cilantro rice is also vegetarian but is made with butter (not vegan). Corn tortillas are made with lime, corn and water.*

### QUESO

Our famous white queso served with pico de gallo garnish.  
**Cup \$7.75 Bowl \$10**  
Add picadillo or guacamole. \$1

### GUACAMOLE

Homemade guacamole made with fresh avocado, onions, cilantro, tomatoes, jalapeños and fresh squeezed lime juice.  
Served with chips.  
**Small \$8 Large \$10**

### APPETIZER TRIO

Homemade guacamole, Orlando's dip and white queso served with chips.  
**\$16.50**

### ORLANDO'S DIP

Refried beans, picadillo, black bean relish, jalapeños, sour cream, queso and pico de gallo. **\$11**

### SMOKED RIBS

1/2 rack of slow smoked ribs with a chipotle ancho honey glaze. **\$15**

### QUESO FLAMEADO

Onions, poblano peppers and mushrooms sautéed in soy sauce, covered with melted Monterey Jack cheese. **\$11** Add pork: **\$3**

### SHRIMP CEVICHE

Shrimp ceviche in a cucumber pico de gallo served with habanero salsa. **\$10**

### LOS AMIGOS

4 of our brochette shrimp. **\$14**

### CARIBBEAN SHRIMP

Grilled shrimp in a pineapple habanero glaze. **\$13**

### DIABLO SHRIMP

Grilled shrimp sautéed in a chipotle infused butter. **\$13**

### CAMPECHANA

Shrimp & crab cocktail served in a traditional campechana sauce. **\$14**

### LA PLAYA CEVICHE

Shrimp, scallops and white fish with pico de gallo. **\$11**

### CEVICHE TRIO

La playa, shrimp ceviche, and campechana. **\$19**

### SHRIMP FONDUE

Grilled shrimp in a jalapeno, cilantro jack cheese with sautéed onions, mushrooms and poblano peppers. **\$14**

### NACHOS PICADILLO

Topped off with spicy ground beef, beans and melted cheese blend. Served with guacamole, pico de gallo, sour cream and jalapeños. **\$15**

## SOUPS & SALADS

### SPRING MIX

With mango, tomatoes, apples, onion, and avocado in a mango vinaigrette dressing. **\$15**

### SOUP & SALAD

Combination of our tortilla soup and taco salad. **\$15**

### TACO SALAD

Bed of mixed greens, onions, avocado, tomato, ground beef, tortilla strips, queso fresco and served with avocado ranch dressing. **\$15**

### TORTILLA SOUP

Our chicken and vegetable soup served with avocados, chips and Monterey Jack cheese.  
**Cup \$9 Bowl \$11**

## TACOS

Two hard or soft shelled corn tortilla tacos served with rice and beans.

BEST  
IN TOWN!

### PICADILLO TACOS

Spicy ground beef served with lettuce, tomatoes and cheese. **\$13**

### FISH & SHRIMP TACOS

Grilled mahi, snapper or shrimp with cabbage slaw and served with remoulade sauce. **\$20**

### PORK TACOS

House specialty pork served with queso fresco, cilantro and escabeche. **\$13**

## ENCHILADAS

Two enchiladas served with rice and beans.  
(V) vegetarian option.

### VEGGIE ENCHILADAS (V)

Grilled mixed vegetable enchiladas topped with New Mexico green sauce.  
Served with cilantro rice and black beans. **\$15**

## WHERE ARE THE MARGARITAS?

Pablo's offers so many to choose from, they have their own menu!

## FAJITAS

*Served with guacamole, pico de gallo, rice, beans and fresh corn tortillas.*

### SHRIMP FAJITAS

Grilled shrimp with grilled vegetables and our signature butter.  
For One: **\$22** For Two: **\$42**

### VEGETARIAN FAJITAS BLEND

Topped off with Signature Spice and Butter.  
**\$18**

## GRILLED SPECIALTIES & SEAFOOD

*Served with guacamole, pico de gallo, rice, beans and fresh corn tortillas.*

### EL CAMERONES DE BROCHETTE

6 jumbo shrimp stuffed with Monterrey jack cheese, sliver of jalapeño and wrapped in bacon. Cooked over a mesquite grill and topped off with our famous Pablo butter.

Served with pico de gallo.  
**\$32**

### GRILLED SNAPPER

Grilled snapper with sautéed shrimp, scallops and avocado in a season olive oil. Served with cilantro rice and beans  
**\$28**

## ESPECIALIDAD DE PESCADO

Served with:  
Brussels sprouts  
and cilantro rice.

**SNAPPER DIABLO** Grilled snapper with grilled shrimp, crab and avocado in chipotle infused butter. **\$28**

**SALMON CARIBBEAN** Grilled salmon served with grilled shrimp in a pineapple habanero glaze. **\$28**

## LUNCH

*Served daily, 11am – 3pm*

### SHRIMP TACOS

Grilled shrimp with cabbage slaw, served with remoulade sauce on corn tortillas.  
**\$16**



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Richmond, TX 77407  
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[hola@pablosmexkitchen.com](mailto:hola@pablosmexkitchen.com)



# VEGETARIAN

## APPETIZERS

*Pablo's black beans are vegetarian. Cilantro rice is also vegetarian but is made with butter (not vegan). Tortillas are made with vegetable shortening.*

### QUESO

Our famous white queso served with pico de gallo garnish.

**Cup \$7.75 Bowl \$10**  
Add guacamole. **\$1**

### GUACAMOLE

Homemade guacamole made with fresh avocado, onions, cilantro, tomatoes, jalapeños and fresh squeezed lime juice.

Served with chips.

**Small \$8 Large \$10**

### VEGGIE NACHOS

8 wedges topped off with your choice of beef or chicken fajitas, beans and melted cheese blend. Served with guacamole, pico de gallo and sour cream. **\$13**

### QUESO FLAMEADO

Sautéed onions, poblano peppers and mushrooms covered with melted Monterey Jack cheese. **\$11**

### VEGGIE QUESADILLAS

Handmade tortillas filled with layers of cheese and grilled to golden perfection. Served with pico de gallo, guacamole, sour cream, smoked corn and black bean. **\$16.50**

## FAJITAS

*Served with guacamole, pico de gallo, rice, beans and fresh corn tortillas.*

### VEGETARIAN BLEND

Grilled mixed vegetables topped off with Signature Spice and Butter.

**\$18**

## SALADS

### SPRING MIX

With mango, tomatoes, apples, jicama, onion and avocado in a mango vinaigrette dressing.

**\$12**

### TACO SALAD

Bed of mixed greens, onions, avocado, tomato, tortilla strips, queso fresco and served with avocado ranch dressing. **\$12**

### AVOCADO LIME

Romaine, roasted corn, pico de gallo, queso fresco, tortilla strips, pepitas, cilantro lime vinaigrette.

**\$12**

## TEX-MEX FAVORITES

### VEGGIE BURRITO

Refried beans, lettuce, and queso with sour cream sauce.

Served with guacamole and rice.

**\$14**

### VEGGIE ENCHILADAS

Grilled mixed vegetable enchiladas topped with New Mexico green sauce. Served with cilantro rice & black beans. **\$15**

### VEGGIE TACOS

Two hard or soft shelled tacos served with rice and beans.

**\$13**



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