




*Gorditas
Artesanales*

Cooking for you since 2001



APPETIZERS

COMPLIMENTARY CHIPS & SALSA

CHEESE DIP

Our signature creamy white queso with or without jalapeños Small 5.95 • Large 8.95

SPINACH CHEESE DIP 7.25

Made fresh with ripe avocados, tomatoes, jalapeños, cilantro, onion, and fresh lime juice Small 6.25 • Large 8.95

BEAN DIP

Our home cooked mashed pinto beans topped with cheese dip 6.45

PULLED PORK EMPANADAS

2 corn masa turnovers stuffed with slow cooked and marinated pulled pork 9.25

* CEVICHE

Tilapia, jicama, pico de gallo, avocado. Served with tortilla chips or saltines 9.95

OPEN FACE QUESADILLAS 11.95

Frida - Mexican chorizo, ground beef, bell peppers, jalapeño, and avocado.

Tejana - Chicken or steak fajita, sour cream, guacamole.

La Vegi - Corn, black beans, bell pepper, Jalapeño, red onion, and avocado.

CORDITAS ARTESANALES

Made to Order. Corn masa stuffed pockets. Chicken or Beef 4.45 ea

STREET TACOS 3.50 EA

All topped with fresh cilantro and chopped onions. Served with lime wedge and salsa.

Al Pastor - Pork shoulder in flavorful marinade that's earthy, citrusy and slightly spicy topped with pineapple.

Lengua - A Mexican classic! Braised beef tongue.

Chicharron - Pork cracklings.



SOUP

SOPA DE POLLO

Made fresh every day. Served with lime, pico de gallo, fresh avocado, and crispy tortilla strips.

Cup 5.95 • Small 6.95 • Large 8.95

POZOLE ROJO

Chicken or pork stew, chile de arbol, and Guajillo pepper broth, hominy, shredded cabbage, chopped onions, topped with tortilla strips.

Cup 7.25 • Small 8.25 • Large 9.25



NACHOS

EXTRA TOPPINGS

Tomatoes, Jalapeños, Sour Cream, Lettuce, Beans 1.25 Guacamole 1.95

	Half	Full
Cheese	6.95	8.95
Beef or Shredded Chicken	7.45	9.45
Steak or Grilled Chicken	8.45	10.45
Nachos Supremos Beef or chicken	9.75	11.75
<i>Served with all toppings.</i>		
Shrimp Nachos	9.95	12.75
Fajita Nachos	10.45	13.25
<i>Tender Strips of marinated steak or grilled chicken, topped with sautéed onions, peppers, lettuce, tomatoes, and sour cream.</i>		
3 Way Fajita Nachos	11.95	14.25
<i>Tender strips of our marinated grilled chicken, steak, and shrimp with sautéed onions, bell peppers, lettuce, tomatoes, and sour cream.</i>		



QUESADILLAS

Served with lettuce, tomatoes, sour cream, guacamole

Cheese 7.95	Mushroom or Spinach 8.75
Ground Beef 8.95	Grilled Chicken or Steak 10.95
Shredded Chicken 9.25	Shrimp 11.95

FAJITA
Chicken or Steak 13.45
Sautéed onions and bell peppers

FAJITA Shrimp 13.45
Sautéed onions and bell peppers



SALADS

PMC HOUSE SALAD

Romaine lettuce, tomatoes, red onion, queso fresco, jicama strips 6.25

GRILLED CHICKEN CESAR

Southwest seasoned chicken, Parmesan cheese, roma tomatoes, topped with crispy corn tortilla strips 10.25

FAJITA SALAD

Lettuce, tomato, pico, mushrooms, queso fresco Chicken or Steak 11.25 / Grilled Shrimp 12.95

JICAMA MIX GREEN SALAD

Fresh jicama, tomatoes, red onion, avocado, queso fresco, pepitas (roasted Pumpkin seeds) 7.95

Grilled Chicken or Steak add 7.00

Salmon or Shrimp add 8.00

TACO SALADS

Crispy flour tortilla Bowl filled with cheese dip & refried beans, lettuce, tomatoes, and sour cream 7.95

Ground Beef or Shredded Chicken 9.35
Grilled Chicken or Steak add 7.00

CAUTION
SOME PLATE'S
SERVED HOT

Pueblos

MEXICAN CUISINE

ESPECIALIDADES

All food is made to order please allow time to prepare.

ASADO DE PUERCO

Braised Pork simmered in our sun-dried Guajillo pepper curry, fresh oregano, cumin, and garlic. Served with Mexican rice and Charro beans. 13.75

CARNITAS

Slow cooked braised pork served with a side of Tomatillo salsa. Mexican rice, refried beans, and tortillas 13.75

BOCADILLO LATINO

Roast pork, ham, Swiss cheese, mustard, mayo, and pickles on grilled Cuban bread. Served with traditional yellow saffron rice and black beans 12.75

TACOS A LAS BRASAS

Marinated grilled steak or chicken, served with lettuce, sour cream, pico de gallo, and a side of tomatillo salsa, Mexican rice, refried beans, and tortillas 13.95

SONORA CHICKEN PASTA

Seasoned Grilled Chicken served over bowtie pasta that's been tossed in our roasted red pepper and white queso sauce topped with Cotija cheese. (Slightly spicy) 13.75

CHICKEN CHIMAYO

Chicken breast stuffed with shrimp, pico de gallo, and Chihuahua cheese grilled and glazed with Chimayo pepper and honey sauce. Served on a bed of Oaxacan rice and charro beans 14.75

ALBONDIGAS EN ADOBO CON ARROZ

Our handmade beef meatballs prepared with fresh spices and cooked in a light chipotle base sauce. Served over Oaxaca rice and Topped with queso fresco 13.75

CHEESE CHILES POBLANOS

Two roasted Poblano peppers stuffed with Chihuahua cheese, lightly battered and flash fried. Topped with Ranchera sauce. Served with rice and beans 12.95
Chicken or Beef 13.95

MOLCAJETE PUEBLOS

A hot lava rock heaped with sizzling chicken or steak. Topped with Chihuahua cheese, grilled cactus, tomatoes, Serrano peppers, and tomatillo salsa, charro beans, rice, flour or corn tortillas 15.95

FIRE ROASTED POBLANO

Stuffed with grilled Seafood or Steak and Chihuahua Cheese topped with queso blanco and Veracruz salsa. Served with Oaxacan rice and Pozole 13.95

* MARGARITA SALMON

Marinated in Pueblos own Margarita concoction and grilled to perfection. Mexican rice, grilled zucchini, and squash, pico 15.45

PAELLA

Yellow rice, calamari, shrimp, chicken, chorizo (Spanish sausage), green peppers, onions, tomatoes served in an iron skillet 15.45

CHIPOTLE FISH TACOS

Two soft tacos with grilled Tilapia, lettuce, red cabbage, tomatoes, and sour cream chipotle sauce. Served with Yellow Saffron rice and black beans 13.95

TILAPIA VERACRUZ Y CALABAZITAS

Seasoned grilled fillet, topped with Pueblo's own Veracruz salsa. Served with yellow Saffron rice, grilled zucchini, and squash 13.95

* CARNE ASADA

Thin cut steak served on a bed of sautéed onions, bell peppers, and tomatoes on a sizzling griddle. Side of pico de gallo, guacamole, sour cream. Served with Mexican rice, refried beans, and tortillas 15.95

NEW MEXICO CHILE STEW

Beef and potatoes slow cooked in our roasted Anaheim pepper salsa. Topped with shredded cheese. Served with rice, beans, corn or flour tortillas 13.95

ESPECIALIDADES - TACO DINNER

TACO DINNER

Choose any 2 tacos and 2 sides 13.25

PULLED BRISKET

Topped with red onions, fresh cilantro.

PORK CARNITAS

Topped with pineapple pico de gallo.

BAJA FISH

Beer Battered and flash fried. Topped with jicama slaw, avocado slice.

- Rice (Mexican, Yellow or Oaxacan)
- Beans (Black, Refried or Charro)
- Camote (Sweet Potato)
- Grilled Zucchini
- Sweet Corn
- Grilled Squash

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BURRITOS

Grilled Steak or Grilled Chicken add 2.00

BURRITO MEXICANO

(Chicken/Ground Beef). Topped with cheese dip, salsa roja, and salsa verde. Served with rice or beans 9.45

SUPER BURRITO

(Chicken/Ground Beef) Covered in red sauce and topped with lettuce, cheese, sour cream, guacamole, and tomatoes 10.45

BURRITO DE CERDO

Slow cooked seasoned pork, sautéed onions, bell peppers, and topped with cheese dip 10.45

BURRITO CARNE ASADA

Grilled chicken or steak stuffed with refried beans, onions, bell peppers topped with salsa verde. Served with rice, lettuce, and pico de gallo 13.75

CHIMICHANCA

(Chicken/Ground Beef) Deep-fried burrito topped with cheese dip. Served with lettuce, sour cream, guacamole. Mexican rice and beans 12.95

TAQUITOS DE POLLO

Three crispy corn taquitos filled with shredded chicken. Served with lettuce, tomatoes, sour cream, guacamole, rice, and beans 11.95

ENCHILADAS

Grilled Steak or Grilled Chicken add 2.00

VEGGIE ENCHILADAS

One cheese, one bean and one spinach enchilada covered in red sauce. Topped with lettuce, cheese, sour cream, guacamole, and tomatoes 10.95

ENCHILADAS TRADICIONALES

Three beef enchiladas covered with ranchera sauce, topped with shredded cheese, sour cream, and tomatoes. Served with Mexican rice and beans 11.95

ENCHILADAS SUPREMAS

(Chicken/Ground Beef) Three enchiladas, topped with our homemade red sauce with a side of guacamole, sour cream, lettuce, and tomatoes. Served with Mexican rice and beans 11.95

ENCHILADAS VERDES

Three chicken enchiladas covered in green tomatillo salsa. Topped with guacamole and sour cream. Served with sweet corn and refried beans 12.25

CHICKEN MOLE ENCHILADAS

Three chicken enchiladas smothered in our homemade Mole, sprinkled with Cotija cheese. Served with rice and charro beans 11.95

FAJITAS FAMOSAS

All fajitas served with guacamole, sour cream, pico de gallo, rice, beans and your choice of flour or corn tortillas.

	For One	For Two
Chicken or Steak	15.45	Add 13.00
Chicken and Steak Mix	15.45	Add 13.00
Shrimp	17.25	Add 14.00
Shrimp add Steak or Chicken	17.25	Add 14.00
3-Way Deluxe	17.25	Add 15.00

FAVORITE COMBOS

All made with Ground Beef or Shredded Chicken with Mexican Rice and Refried Beans, Grilled Chicken or Steak add 2.00

COMBO 1

Taco, Enchilada, Burrito 11.95

COMBO 2

Three Beef or Chicken Tacos 11.95

COMBO 3

Enchilada, Burrito, Anaheim Chile Relleno 11.95

COMBO 4

Chalupa, Anaheim Chile Relleno and Burrito 11.95

COMBO 5

Enchilada, Anaheim Chile Relleno 11.25

COMBO 6

Chalupa, Taco, Tostada 11.95

COMBO 7

Burrito, Enchilada, Tamale 11.95

COMBO 8

One Burrito, One Taco 10.95

COMBO 12 SPECIAL DINNER

One Taco, One Tamale, One Enchilada, One Chalupa, One Anaheim Chile Relleno 14.25

Not all ingredients are listed on the menu. Before placing your order, please consult your server if a person in your party has a food allergy or other food sensitivities. Please be aware that Pueblos Mexican Cuisine is not a gluten free environment. Our menu items are handcrafted in our kitchen, oftentimes using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur.



VEGETARIAN 11.25

(These dishes are not 100% VEGAN. Please ask your server for details.)

- B. Spinach quesadilla with sautéed mushrooms and Mexican rice
- C. Bean burrito, bean taco. Served with Mexican rice and black beans
- D. Anaheim chile relleno, chalupa, and guacamole salad
- E. Cheese enchilada, bean burrito, Mexican rice.



A LA CARTA

Taco (Beef or Chicken)	3.95	Chile Relleno	4.25
Soft Taco (Beef or Chicken)	3.95	Grilled Zucchini and Squash	3.75
Burritos (Bean or Cheese)	4.95	Rice	2.95
Burritos (Beef or Chicken)	5.95	<i>Mexican, Yellow or Oaxacan</i>	
Enchiladas (Bean or Cheese)	4.25	Beans (Black, Refried or Charro)	2.95
Enchiladas (Beef or Chicken)	4.25	Sour Cream	2.65
Tamale	3.95	Jalapeños	2.25
Chalupa	4.95	Pico de Gallo	2.65
<i>Refried beans, guacamole, lettuce.</i>		Shredded Cheese	2.35
Tostada	5.25	Sweet Plantain	6.75
<i>Ground beef, lettuce, tomato, shredded cheese.</i>		Guacamole	2.95
Tostaguac	6.25		
<i>Ground beef, beans, lettuce, cheese, tomatoes, and guacamole.</i>			
		Small	Large
		Guacamole Dip (To Go)	6.25 8.95
		Salsa with Chips	4.75 6.75

BEVERAGES - VEGETARIAN
 DESSERTS - A LA CARTA



DESSERTS

CINNAMON CRISPY SOPAIPILLAS

Served hot with cinnamon, butter and honey 3.95

TRADITIONAL FLAN

Made on premises. Caramel flavored, Mexican style custard. Topped with whipped cream and a cherry 5.25

FRIED ICE CREAM

Vanilla ice cream, covered in a crisp cereal coating topped with chocolate syrup, whipped cream, and a cherry. Served in a edible bowl 6.25

CHURROS

Sugar & Cinnamon Dusted with chocolate sauce for dipping 6.25



BEVERAGES

(FREE REFILLS)

SOFT DRINK 3.35

Coca-Cola, Diet Coke, Mr. Pibb, Sprite, Root Beer, Lemonade, Tea

JARRITOS (MEXICAN BOTTLED SODAS) 4.00

Lime, fruit punch, grapefruit, mandarin

VIRGIN DAIQUIRIS 4.35

Strawberry, Piña Colada, Mango, Banana, Raspberry

COFFEE 3.00

FULL BAR AVAILABLE



MARGARITAS

HOUSE LIQUOR	TEXAS GOLD	TOP SHELF
6.25	8.75	9.45
Grande	Grande	Grande
8.25	10.75	16.45
Pitcher	Pitcher	Pitcher
23	31	34

HOUSE MARGARITA 6.25

The perfect Mexican Toast!

TOP SHELF 9.50

Milagro Reposado or 1800 Reposado & Gran Gala

SKINNY MARGARITA 9.25

Silver Tequila, Agave Nectar & fresh lime juice

TEXAS-GOLD MARGARITA 8.25

Jose Cuervo or Sauza Gold & Orange Liqueur

FLAVORED MARGARITAS

Jose Cuervo or Sauza Gold & Orange Liqueur
Reg. 8.95 | Grande 11.95 | Pitcher 29.95

Chose Your Flavor

Strawberry Raspberry, Mango Banana, Peach



MAR - GA - RONA!

CANT MAKE UP YOUR MIND?
HAVE BOTH!

LA MARGARONA 11.25



SPECIALTY COCKTAIL

Mojito	8.75
Pomegranate Margarita	8.75
Michelada (Mexican Bloody Mary)	8.75

REGULAR GRANDE

Texas Tornado	8.95	12.95
Moonshine Margarita	8.25	10.25

WINES 5.25

Chardonnay	Cabernet Sauvignon
Merlot	White Zinfandel
Pinot Grigio	



SANGRIA - PUEBLOS HOUSE RECIPE

Regular	Grande	Pitcher
7.25	8.95	26

DAIQUIRIS

(All Daiquiris contain rum)

Strawberry Peach	Piña Colada Raspberry	Banana Mango
REGULAR 8.25	GRANDE 10.95	PITCHER 28

Non-alcoholic available by request.

BEER

IMPORTED 5.25

Bohemia	Heineken 0 (Nob Alc.)
Carta Blanca	Modeloo Especial
Corona	Negra Modelo
Corona Light	Pacifico
Corona Premier	Stella
Dos XX Amber	Tecate
Dos XX Especial	Victoria
Heineken	

DOMESTIC 4.75

Budweiser	Michelob Ultra
Bud Ligth	Miller Lite
Bud Ligth Lime	O'Doul's
Michelob Light	

SELTZERS 4.95

High Noon Vodka & soda
Jose Cuervo Playa Mar
White Claw

ON DRAFT

BUDWEISER	Regular	3.95
	20oz Mug	5.45
	32oz Mug	6.95
BUD LIGHT	Pitcher	11.25
	Regular	4.45
	20oz Mug	6.45
XX AMBER	32oz Mug	8.45
	Pitcher	13.25

SELECTIONS MAY VARY BY LOCATION

Ask Server for Options



TEQUILA

BLANCOS

Fresh from the still

1800 Reserve	8.00
Patron Silver	10.00
Milagro	8.00
Don Julio Blanco	10.00

REPOSADOS

Aged up to one year

Jose Cuervo Especial	8.00
Jose Cuervo 1800	8.00
Milagro Reposado	9.00
Patrón Reposado	10.00

AÑEJOS

Aged over one year or more

3 Generaciones	9.00
Milagro Añejo	10.00
Patrón Añejo	11.00



TEQUILA - BEERS

WE ID EVERYONE

CAUTION: We advise you to be prudent with your alcohol consumption.

We reserve the right to restrict the sale of alcohol to anyone who, in our opinion, may present a danger to themselves or others.

According to the surgeon general warning: women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems.

www.PueblosMexicanCuisine.com

Pueblos

MEXICAN CUISINE



SAVE TIME ORDER ONLINE

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or
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