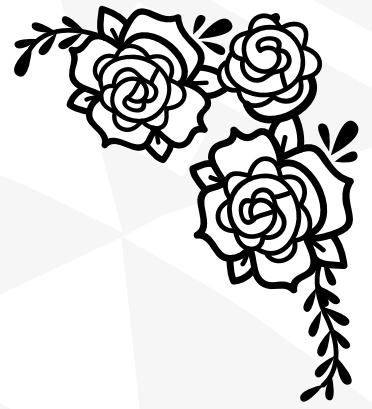





# DEL PEZ

## MEXICAN GASTROPUB



## SOUP

### TORTILLA

roasted tomato-chicken broth • shredded chicken  
fresh avocado • carrots • celery • potatoes • zucchini  
corn • cilantro • handcut tortilla strips 5.99

### CHILI SOUP

made from scratch • tomato-onion sofrito  
cheddar cheese • scallions 4.99

## Salad

### WEDGE

pan seared atlantic salmon • crispy pork belly  
danish bleu cheese crumbles • locally sourced  
iceberg lettuce • pickled red onion • grape tomato  
housemade chipotle bleu cheese dressing 15.99

### CAESAR

grilled chicken breast • crisp romaine • seasoned  
corn tortilla strips • grated cotija cheese  
housemade caesar dressing 13.99

### CHOP

grilled gulf shrimp • crisp romaine • roasted  
corn • roasted pepitas • plum tomato • pickled  
red onion • cucumbers • queso fresco • roasted  
corn • ancho ranch dressing 14.99

## GUACS

our guac's are made to order  
and accompanied with warm  
tortillas and salsa

### DEL PEZ

tomato • red onion • cilantro • jalapeño • lime  
10.99

### DIABLO

serrano • arbol sauce • lump crab • parsley  
lime • fried habanero 12.99

### CABRA


huitlacoche • fresh goat cheese • roasted garlic  
chives 11.99

### GRANADA

mango • handcut jicama • bell pepper  
pomegranate • red onion • cilantro  
pomegranate-vinaigrette 11.99

### SOL

sun dried tomato • pine nuts • cotija  
fried basil • cracked black pepper  
extra virgin olive oil 11.99

 If you have a food allergy please inform a member of the hospitality team. Some of our dishes may contain tracing of food allergens like tree nuts.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## STARTERS

### SHRIMP & SCALLOP CEVICHE

roasted-orange & morita chile dressing • jicama • mango • red bell pepper  
arugula • avocado • plantain chips 12.99

### CRAB QUESADILLA

lump crab meat • oaxaca • cheddar mix • pez guacamole • chipotle aioli 13.99

### TRES SALSA SAMPLER

salsa roja • chayote-corn salsa • tomatillo verde 6.99

### FIRE BEAN DIP

blended pinto beans • cheese • garlic • onion • jalapeños • cebollines • roasted peppers  
flour tortillas • plantain chips 7.99

### BEER QUESO DIP

warm corn tortilla chips 7.99 ADD: CHORIZO 2.99 MUSHROOMS 1.99

### GUAJILLO GLAZED WINGS

chargrilled • fresh jumbo wings • crisp dipping veggies • housemade chipotle-blue cheese  
11.99 (10pcs) 19.99 (20pcs)

### GRANDE NACHOS

black beans • shaved lettuce • pickled red onion • jalapeños • cheddar cheese mix  
tomato • cilantro • tomatillo-cilantro espuma • aji amarillo 12.99  
ADD: SHREDDED CHICKEN OR SHREDDED BEEF 3.99

### CHICKEN QUESADILLA

Hand pulled seasoned chicken • mix cheese • shaved lettuce • tomato • crema fresca 10.99  
ADD: GUAC 1.99

### BRUSSELS SPROUTS

applewood smoked bacon • mexican coca-cola raisin reduction 8.99

### TRUFFLE FRIES

chile arbol infused truffle oil • cotija cheese • chipotle aioli • crema fresca • scallions 7.99

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## PUB TACOS

tortillas or bibb lettuce wrap • side of black beans  
choice of 2/3 tacos (no pick & choose)

### CANCUN SHRIMP

grilled cheese flour tortillas • sautéed shrimp • bacon bites • pickled cabbage  
black bean corn salsa • chipotle ranch • pickled onion • tomato 12.99/13.99

### ATLANTIC SALMON

pan seared • cabbage vigoron • cilantro • tartar aioli 12.99/14.99

### JALISCO CHICKEN

marinated chicken breast • lettuce • salsa taquera • red onion • cilantro  
crema • radish 12.99/13.99

### TEXAS STEAK

marinated grilled steak • serrano pepper • queso fresco • shaved iceberg • salsa roja  
radish 12.99/13.99

### CARNITAS

shredded pork • verde crudo • red onion • cilantro • radish 12.99/14.99

### BAJA FISH

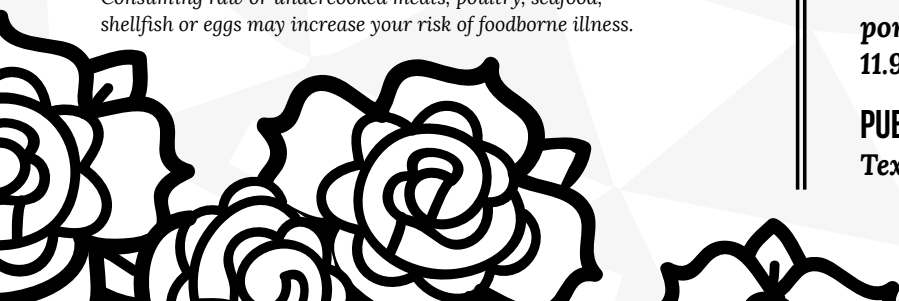
beer battered mahi • romaine • purple cabbage • aji amarillo • lemon 12.99/14.99

### HAVANA PORK

pork belly • pickled purple cabbage • cabbage vigoron • orange-chile morita sauce • lime  
11.99/13.99

### PUB TACO SAMPLER

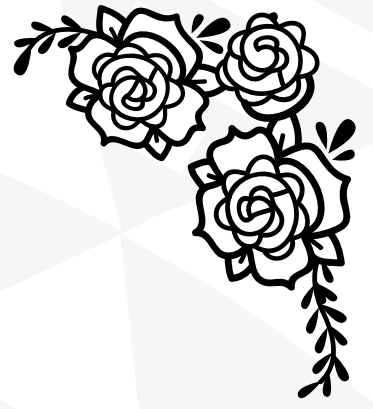
Texas Steak • Atlantic Salmon • Cancun Shrimp • Carnitas 19.99






# DEL PEZ

MEXICAN GASTROPUB



## Off the CHAR-GRILL

All of our burgers are made with certified angus beef. Served with fries or side salad.

### “NO MAMES” BURGER

CAB® • pork belly • cheddar • fried egg avocado • lettuce • tomato • onion • pickles spiced butter 13.99

### HELL'S BEER BURGER

CAB® • chorizo • beer cheese • chipotle mayo fried habaneros • pickled cabbage 12.99

### DANISH BLEU BURGER

CAB® • bacon • bleu cheese crumbles romaine • agave morita 11.99

### BLACKENED CHICKEN

ancho seasoning • cheddar • romaine • onion tomato • pickles • avocado • chipotle mayo 10.99

## Vegetarian

### PORTOBELLO FAJITAS

grilled portobello • red bell pepper poblano pepper • onion • aji amarillo pico de gallo • salsa roja • queso mixto crema • white rice & black beans flour tortillas 15.99

### FARMER TACOS

corn tortilla • roasted portobello • huitlacoche (mexican truffle) • grilled corn chayote salsa aji amarillo • truffle oil • black beans 2 for 10.99 • 3 for 12.99

### NEW DEHLI TACOS

two flour tortillas • spiced greek yogurt masala marinated paneer cheese • tomatillo en escabeche • cilantro • lemon • black beans 10.99

### SPINACH ENCHILADAS

sautéed spinach • mozzarella • poblano pepper onion • tomato • beer cheese • pickled cabbage mojo verde • white rice • black beans 13.99

### PORTOBELLO SANDWICH

breaded portobello • cheddar • lettuce aji amarillo salsa • balsamic reduction pico de gallo • plantains 11.99

## ENTREES

### DP SHORT RIBS

braised boneless ribs • coca-cola-chile arbol glaze • crispy goliath brussels sprouts golden yukon potato mash 19.99

### CHIPOTLE CHICKEN PASTA

sauteed chicken breast • farfalle pasta • green peas • asparagus • poblano pepper spanish onions • parmesan • chipotle glaze 16.99

### BEEF ENCHILADAS

shredded beef • cheddar cheese mix • guajillo sauce • sour crema • aji amarillo pickled onion • cilantro • white rice & black beans 13.99

### FAJITAS

red pepper • poblano pepper • onion • pico de gallo • crema • queso mixto red rice & black beans • flour tortillas CHICKEN 16.99 STEAK 17.99

TO ENSURE THE INTEGRITY OF THE FLAVOR, ALL FAJITA STEAK WILL BE COOKED MEDIUM UNLESS REQUESTED OTHERWISE.

### DEL PEZ CHICKEN & SHRIMP

seared chicken breast • sauteed shrimp • guajillo sauce • tomatoes • fresh chopped cilantro red pepper • onions • melted mozzarella • house made corn cake • red rice • charred lime-cilantro butter 17.99

## Sides

HOUSEMADE SWEET CORN CAKE 3.99

PERSONAL GUAC 5.99

GRILLED CORN chipotle aioli queso blanco • chili piquin 4.99

BLACK BEANS/ RICE (white or red) 2.99

BEER BATTERED ONION RINGS chipotle ranch 4.99

WARM CHIPS & COLD SALSA 2.99

SWEET PLANTAINS SKILLET

fried plantains • queso fresco 4.99

SIDE CAESAR

romaine • cotija cheese • house caesar dressing tortilla strips 4.99

SIDE CHOP SALAD

romaine • arugula • roasted pepitas • plum tomato red onion • cucumber • corn • queso fresco 5.99

Choice of ancho ranch, tomato cumin balsamic vinaigrette, chipotle bleu cheese

## FLIGHTS ask your server for details!

DRAFT BEER

4 BREWS 11.99

TEQUILA

1 Blanco • 1 Reposado • 1 Anejo

## SOFT DRINKS non-alcoholic

BLUEBERRY AGUA FRESCA

mint & blueberries 4.99

MANDARINE JARRITO 3.99

BOING MANGO JUICE 3.99

BLUEBERRY MAINE ROOT SODA 3.99

MEXICAN COCA-COLA 3.99

COKE PRODUCTS 2.99

