

**PICANTERESTAURANT**  
**264-498-1616**

**APPETIZERS**

Quesadilla Appetizer  
Cheese 8  
Chicken 9  
Steak 11

Guacamole & Chips  
10

Vegetable Tortilla Soup  
9  
with chicken  
12

Grilled Chili-Queso Corn on the Cob  
6  
(limited availability)

Picante Salad  
(guacamole, radishes, cucumber,  
carrots, tortilla crisps and mixed  
greens)  
12

Chipotle Riblettes & Chicken Wings  
14

Spinach & Artichoke Dip  
10

Chorizo con Queso  
10

Spicy Fried Calamari  
(limited availability)  
14

**Quesadillas**  
(choice of flour or corn tortilla)  
(corn – choice of traditional or crispy)  
(served with guacamole, sour cream  
and salsa fresca)

Cheese  
11

Veggie  
15

Chicken  
15

Steak  
18

**Tacos**  
(hard or soft shell-with soft choice of flour or  
corn tortilla – 2 per order)

Chicken or Ground Beef  
14

Steak  
18

Grilled or Fried Fish  
18

**Picante Taco**  
(House Speciality! Like the regular taco but  
hard shell inside soft shell outside in  
between tortillas guacamole, sour cream and  
refried beans – 2 per order)

**ADD 4.00**  
**CHICKEN, GROUND BEEF & STEAK**  
**HAVE LETTUCE, CHEESE AND SALSA FRESCA**

**PICANTERESTAURANT**  
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**Burrito**  
(rice, black or refried beans,  
(lettuce, salsa fresca & salsa rojo)

Veggie  
16

Chicken or Ground Beef  
16

Steak  
18

**Mini Burrito**  
(refried beans , cheese and salsa  
fresca)

9

**Super Burrito**  
(rice, black or refried beans, cheese,  
(sour cream, guacamole, lettuce,)  
( salsa fresca & salsa rojo)

Chicken or Ground Beef  
19

Veggie  
19

Steak  
22

**Grilled Chipotle Prawn Burrito**  
(black beans, mango salsa, lettuce &  
chipotle aioli. Served with rice and  
slaw)

21

\*all burritos served with Mexican slaw\*

**Something Different**

**Ground Beef or Chicken Taco Salad Wrap**  
(served with rice and slaw)  
18

**Grilled Fish Salad**  
(served with salsa verde, carrots, guacamole, cucumber, radishes, tortilla crisps and  
mixed greens)  
21

**Grilled Chipotle Prawn Tostada Salad**  
(black beans, ice burg, salsa fresca, sour cream, cheese, chipotle aioli and guacamole)  
23

**Chicken or Ground Beef Taco Salad**  
(Iceberg lettuce, cheese, black beans, guacamole, sour cream, salsa fresca, rojo and  
tortilla crisps)  
18

**Chili Crusted Tuna Tacos**  
(mixture of dried chilies made into a rub , grilled to order made with chipotle aioli,  
slaw and salsa fresca served with rice, spicy!)  
22

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**Platos Grandes**

**Tequila-Lime Brick Chicken**

(choice of breast or leg & thigh)

(served with rice, beans & Mexican slaw)

20

**Chipotle Ribs**

(served with rice, beans & Mexican slaw)

20

**Fajitas**

Veggie, Chicken, Fish, Prawn or Steak

23/27/29/30/33

**Platos de Carnitas**

(Pulled Pork Platter)

(served with rice, beans, guacamole, salsa fresca, sour cream and tortillas)

24

**Chicken Enchiladas**

(in a green sauce served with rice and beans)

22

**Steak Enchiladas**

(in a red sauce served with rice and beans)

25

**Seafood Enchiladas**

(crab, prawn and lobster in a seafood bisque sauce served  
with rice and beans)

28

**Veggie, Chicken, Pork or Steak Chimichanga**

(served with rice and beans)

17/18/19/22

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**Sides**

Mexican Cole Slaw

4

Sour Cream

1

Guacamole

3

Rice

4

Side Salad

6

Black or Refried Beans

5

Chips & Salsa

5

**Postres**

Churros

7

Mexican Chocolate Pudding

11

Banana Foster Chimichanga  
(when available)

13

Flan

10

Vanilla Ice Cream

7

(with chocolate sauce 8)

Daily Granite  
(flavored shaved ice)

7

Frozen Lemon Lime Pudding  
(served with chili lime salt on the side)

10

Coffee/Tea 3

Espresso 5

Cappuccino 6

## COCKTAILS

### **Picante Margarita**

(Gold Tequila lime juice Triple Sec)

7.00/38.00

### **Top Shelf Margarita**

(Silver Tequila lime juice Cointreau)

10.00/50.00

### **Cadillac Margarita**

(Patron Anejo Grand Mariner)

(Cointreau lime juice)

15.00/75.00

### **El Jefe**

(Silver Tequila lime juice Cointreau)  
(this is a big one 5 margaritas in one)

49.00

### **Red Sangria**

8.00/ 1/2 Carafe 19.00

Whole Carafe 33.00

### **Mojito**

(Bacardi lime juice)

(fresh mint soda)

10.00

### **Planter's Punch**

(Mt. Gay pineapple juice)

(guava orange grenadine)

(floater of Myers)

9.00

### **Tropitini**

(Vanilla Vodka pineapple juice)

(Malibu Rum)

(served straight up)

11.00

### **Strawberry or Passion Fruit**

#### **Margarita**

(Silver Tequila lime juice)

(choice of fruit)

10.00

## TEQUILAS

### **El Tesoro Platinum**

(crisp refreshing flavors)  
(with hints of citrus)

14

### **Patron Silver**

(100% Blue Agave)  
(dry crisp touch of smoke)

12

### **Patron Anejo**

(100% Blue Agave)  
(smooth smoky aged small oak barrels)

14

### **Patron Reposado**

(100% Blue Agave aged 6 months oak barrels)

14

### **Herradura Reposado**

(Estate grown aged in new charred oak)  
(barrels up to one year)

14

### **Herradura Silver**

(smoky herbaceous flavors)

12

### **Don Julio Silver**

(crisp and light)

12

### **Don Julio Anejo**

(smoky and smooth)

14

### **Don Julio Reposado**

14

### **Chinaco Anejo**

(100% Agave)  
(drinks like a smooth Cognac)

18

### **Cazadores Reposado**

(floral nose palate of citrus & minerals)

11

### **Tres Generacions Anejo**

(smoky with hints of vanilla)

19

### **Gran Patron Platinum**

25