

POCHO'S TEQUILA & COCINA



STARTERS

QUESO DIP \$4

+Chorizo 3 +Spinach 3 +Beans 2

GUACAMOLE \$4

Large +3

STREET CORN \$6 Cotija cheese,

chili powder, lime juice, mayo

TRES AMIGOS SAMPLER \$10

Queso dip, guacamole, salsa, chips. Chicharrón +2

SALSA FLIGHT \$5

4 mini traditional homemade salsas

CONSOME DE POLLO \$3 Small chicken broth

MOMIAS \$12

Bacon wrapped shrimp, sliced oranges, and chipotle ranch

TAQUITOS DE PAPA \$10

3 mini crunchy potato tacos, cabbage, cotija cheese, salsa de tomate

*FLAUTA FLIGHT \$10

4 deep fried rolled chicken tacos, salsa, cotija cheese

NACHOS SUPREMOS \$15

Tortilla chips, topped with steak, grilled chicken, beans, queso, lettuce, tomato, and sour cream

QUESADILLA DE POLLO \$12

Flour tortilla filled with grilled Chicken and cheese. Accompanied with lettuce, tomato, guac, and sour cream

CHICKEN-SPINACH CHIMIS \$10

4 mini chicken and spinach chimis Served with chipotle dipping sauce

*CEVICHE DE ATUN \$16

Fresh ahi tuna, cucumber, pico de gallo, diced tomato, lime.

SOPES MEXICANOS \$12

Fried masa base with savory toppings. Cabbage, cotija cheese, homemade tomato sauce, tomato, and crema. *STEAK +\$3 / TINGA +2



Ceviche de Atún

SOUPS & SALADS

TINGA TORTILLA SOUP \$10

Shredded chicken in a chipotle-tomato sauce, onion, avocado, cilantro, fried tortilla strips **CONSOME DE BIRRIA** \$15

Juicy birria served in its own steaming broth, cilantro, onion, rice, lime, and corn tortillas

CHICKEN SALAD \$12 Tender chicken, lettuce, diced tomatoes. onion, broccoli, bell peppers, croutons

and shredded cheese BAJA-SALAD \$18

Shrimp, ahi tuna, lettuce, diced tomatoes, onion, broccoli, bell peppers, croutons and shredded cheese

POZOLE VERDE \$10

Green tomatillo chicken soup with hominy. Cabbage and lime on the side

Street Corn



Jopes Mexicanos

SPECIALTIES



Served with fajita veggies, rice, beans, mexi-salad, and tortillas *STEAK +18 CHICKEN +17 POCHO'S (CHICKEN, SHRIMP, STEAK) +20 VEGGIE +14

BURRITOS

POCHO'S BURRITO \$18
*Steak, chicken, shrimp, rice, beans, sliced avocado, wrapped up and grilled and drizzled with nabanero cream sauce

BLAZING BURRITO \$15 A big burrito filled with

rice, beans and your choice of protein: Topped with cheese dip, homemade hot sauce, and jalapeno chiles toreados

BIRRIA +3

FAJITA BURRITO \$15 Filled with fajita vegetables,topped with cheese dip, served with rice and your choice of steak or chicken BIRRIA +3

POCHO QUESADILLA \$15

Flour tortilla filled with *steak or chicken, cheese and fajita vegetables. Served with rice and beans

ENCHILADAS

LOBSTER

ENCHILADAS \$17

Three lobster stuffed enchiladas, spinach cream topped with red sauce, sauce. Served with rice green sauce, and cream

POCHO'S

ENCHILADAS \$12 3 tinga enchiladas, habanero sauce. Served with rice and

avocado salad.

SEAFOOD

SEAFOOD POBLANO \$18

Poblano pepper stuffed with lobster, shrimp, sauteed onions, and peppers topped with spinach cream sauce. Served with white rice and esquite corn

CAMARONES AL AJILLO \$15
Shrimp, garlic, chiles
guajillos, chile de árbol,
cilantro slowly roasted

CAMARONES A LA DIABLA \$15
Shrimp coated in a thick
tomato spicy sauce.
Served with white rice in lime zest. Accompanied by cilantro lime rice

and black beans

HERRADURA SALMON \$18
Perfectly grilled salmon your choice of creamy mango sauce or diabla sauce, spinach, red peppers. Served with white rice

STEAKS

*CARNE EN SU JUGO \$15 Small pieces of flank steak cooked in their juices, mixed with whole beans, and crispy crumbled bacon. Served with tortillas, cilantro, onion, and lime on the side.

*CARNE ASADA \$20

Grilled carne asada rib eye, mexican rice, re-fried beans, mixed greens, pico de gallo, jalapenos. Served with tortillas.

*MAR Y TIERRA \$28 Grilled rib eye, grilled

shrimp, served with street corn and choice of rice and beans

CHICKEN

POLLO CON CALABAZA \$15 Grilled chicken breast, zucchini, squash, roasted peppers, corn, spicy cream sauce, cilantro white rice

POLLO SANTOS\$15

Grilled chicken breast topped with chorizo and papas, queso sauce served with rice and beans and tortillas

POCHO'S COMBO \$15

Your choice of grilled steak or grilled chicken served on a bed of rice, topped with queso sauce

*NOTICE: FOODS COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. TO OUR GUESTS WITH FOOD SENSITIVITY OR ALLERGIES: POCHOS TEQUILA AND COCINA CANNOT ENSURE THAT MENU ITEMS DO NOT CONTAIN INGREDIENTS THAT MIGHT CAUSE AN ALLERGIC REACTION.

BOWLS

Romaine lettuce, black beans, guacamole, cilantro-lime white rice, pico de gallo \$12

······ ADD PROTEIN ·····

*CARNE ASADA +3 GRILLED CHICKEN +3 BIRRIA +3 PORK CARNITAS +3 AL PASTOR +3

TINGA +2 FAJITA VEGGIE +2 SHRIMP +4 CALABACITAS SQUASH+2 Add queso dip +2



Grilled Chicken Bowl

CHILDREN'S MENU

ONLY CHILDREN 12 YEARS OF AGE AND UNDER

1-MINI CORN DOGS AND FRENCH FRIES \$6 2-CHEESEBURGER AND FRENCH FRIES \$6 3-MAC N CHEESE AND FRENCH FRIES \$6 4-CHEESE QUESADILLA \$6 5-CHEESE STICKS \$6 6-CHICKEN NUGGETS \$6

DESSERT MENU

FLAN \$5

Homemade sweet caramelized custard

TAMALES DULCES \$8

Cinnamon-raisin apple or sweet chocolate Tamal served with vanilla ice cream

TRES LECHES CAKE \$8

Sponge cake soaked in evaporated, condensed, and whole milk

CHURROS \$6
Deep fried pastry bites dipped in cinnamon sugar and a caramelo dip

FRIED ICE CREAM \$6



Pie de Foto



Birria Tacos

STREET TACOS

SIDES

BLACK BEANS REFRIED BEANS **MEXICAN RICE**

CILANTRO WHITE RICE SAUTEED VEGGIE MIX **ESQUITE CORN +1**



BIRRIA TACOS \$16 3 marinated beef, cheese, cilantro, onion. Lime and consome dip (no side)

*CARNE ASADA TACOS \$14

Flank steak, street tacos, cilantro, onion, tomatillo sauce, lime and 1 side

POLLO ASADO \$14

Asado grilled chicken, cilantro, onion, tomatillo sauce, lime and 1 side

TACOS AL PASTOR \$15

Marinated pork, pineapple, cilantro, onion, tomatillo sauce, lime and 1 side

TACOS DE CARNITAS \$15

Slow cooked braising pulled pork, cilantro, onion, tomatillo sauce, lime and 1 side

VEGAN TACOS \$14

Spicy veggie & quinoa mix, cilantro, onion, lime. Served in a corn tortilla and 1 side

TACOS DE ALAMBRE \$15

Ribeye steak, chorizo, bacon, chihuahua cheese, tomatillo sauce, lime and 1 side

TACOS CAMPECHANOS \$15 Flank steak, chorizo, crispy chicharrón, cilantro, onion, tomatillo sauce, lime and 1 side

TACOS CANCUN \$15

Grilled shrimp, coconut, pineapple, wrapped in jicama, with corn salsa

TACOS DE CHORIZO CON PAPA \$14

Chorizo mixed with potato, cilantro, onion, lime and 1 side

TACOS LA PAZ

Fish (grilled or fried) , red cabbage, pico de gallo, chipotle sauce \$16

BBQ CARNITAS TACOS \$15

Slow-cooked bbq pork, corn salsa, pineapple-lime onion, and 1 side

AHI TUNA TACOS \$18

Ahi tuna, cucumber, pico de gallo TACOS DE TINGA \$14

Simmered tinga chicken, avocado, queso fresco

LUNCH MENU

SERVED FROM 11AM-3PM MON-FRI ONLY

POCHOS RICE BOWLS \$12

Romaine lettuce, black beans, guacamole, cilantro-lime, white rice, pico de gallo

······ ADD PROTEIN

*CARNE ASADA +3 GRILLED CHICKEN +3 BIRRIA +3 PORK CARNITAS +3 AL PASTOR +3 TINGA +2

FAJITA VEGGIE +2 SHRIMP +4 CALABACITAS SQUASH+2 ADD QUESO DIP +2

TACOS

Two per order, served with beans and rice of your choice.

*CARNE ASADA TACOS

Flank steak, street tacos, cilantro, onion, tomatillo sauce \$12 TACOS DE TINGA \$12

Simmered tinga chicken, avocado, queso fresco **AHI TUNA TACOS** \$16 Ahi tuna, cucumber, pico de gallo



Chiloquiles

SALADS

CHICKEN SALAD \$12

Tender chicken, lettuce, diced tomatoes,onion, broccoli, bell peppers, croutons and shredded

BAJA-SALAD \$18 Shrimp, ahi tuna, lettuce, diced tomatoes, onion, broccoli, bell peppers, shredded cheese

ENTREES

CHILAQUILES \$12

Rojo or verde simmered corn chips with your Choice of *carne asada or pollo asado

MINI POCHO QUESADILLA \$11
Flour tortilla filled with steak or chicken, cheese and fajita vegetables. Served with rice

SPECIAL FAJITA BURRITO \$12

Filled with fajita vegetables, topped with cheese dip, served with rice and your choice of steak or chicken

*NOTICE: FOODS COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESSES, ESPECIÁLLY IF YOU HAVE CERTAIN MEDICAL CONDITIÓNS. TO OÚR GUESTS WITH FOOD SENSITIVITY OR ALLERGIES: POCHOS TEQUILA AND COCINA CANNOT ENSURE THAT MENU ITEMS DO NOT CONTAIN INGREDIENTS THAT MIGHT CAUSE AN ALLERGIC REACTION.