



# PACO'S

BAR & GRILL

SAHARA HOTEL AND CASINO

## MARGARITAS

SERVED FROZEN OR POURED OVER ROCKS

### PACO'S HOUSE MARGARITA \$8.75

Sauza Gold, sweet n' sour, fresh lime juice. Served on the rocks, garnished with a lime wheel.

### AMBASSADOR \$9.25

Patron Silver, Raspberry Liquor, sweet n' sour, lime juice, served on the rocks, garnished with a lime wheel.

### CABLITO \$9.25

Herradura, Orange Curacao, sweet n' sour. Served straight up in a cinnamon-sugar rimmed martini glass.

### SOUTH OF THE BORDER \$9.25

Sauza Hornitos, Cherry Brandy, sweet n' sour, lemon-lime soda. Served on the rocks. Garnished with a cherry.

### BLUE HEAVEN \$9.25

Corazon Reposado, Cointreau, Hypnotiq, lime & pineapple juice, splash of Blue Curacao served on the rocks. Garnished with a cherry.

### AMARILLO \$9.25

Tesoro Platinum, sweet n' sour, pineapple juice, fresh lime juice. Served straight-up. Garnished with a lime wheel.

### FLAVORED FROZEN MARGARITA \$8.75

Sauza Gold Tequila blended with Triple Sec, lime juice and your choice of any of the following flavors: LIME, STRAWBERRY, MANGO, PEACH, PIÑA COLADA

## TEQUILA PYRAMID

ALL OF THE TEQUILAS ARE MADE FROM 100% AGAVE

Chinaco Blanco \$8.00

Chinaco Reposado \$9.50

Corazon De Agave Blanco \$9.50

Corazon De Agave Reposado \$9.50

Corazon De Agave Anejo \$11.00

Don Julio Silver \$8.00

Don Julio Reposado \$9.50

Don Julio Anejo \$9.50

El Tesoro Platinum \$8.00

El Tesoro Reposado \$8.00

Herradura Silver \$8.00

Herradura Reposado \$9.50

Herradura Anejo \$11.00

Patron Reposado \$9.50

Espolon Silver \$8.00

Espolon Reposado \$9.50

Espolon Anejo \$11.00

Tres Generacions Plata \$8.00

Tres Generacions Reposado \$8.00

Tres Generacions Anejos \$9.50

Patron Gran Platinum \$25.00

Herradura Seleccion Suprema \$35.00

Ask your server for details

## CERVEZAS

PACO'S HANDCRAFTED ALE \$4.25

ALL MEXICAN CERVEZAS \$4.25

Corona, Pacifico, Tecate

BUCKET OF CORONITAS \$11.95

## BEBIDAS

Freshly Brewed Coffee or Decaf \$2.25

Hot or Iced Tea \$2.25

Milk or Soft Drink \$2.25

## POSTRES

(Desserts)

End your fiesta on a sweet note and enjoy one of our specialty Mexican desserts.

SOPAPILLAS \$4.95

A light deep fried puff pastry rolled in cinnamon and sugar, served with honey.

KAHLÚA FLAN \$6.95

Traditional Mexican Custard topped with Kahlúa and whipped cream.

FRIED ICE CREAM \$4.25

## ANTOJITOS

(Appetizers)

### SHRIMP COCKTAIL \$9.95

Shrimp prepared in our own special sauce served with avocado, tomatoes and cilantro.

### TAQUITOS \$6.75

A corn tortilla filled with chicken, then rolled and deep fried. Served with guacamole, pico de gallo and sour cream on a bed of shredded lettuce.

### QUESADILLA \$6.95

A large flour tortilla stuffed with mild green chilies, onions, jack and cheddar cheeses, folded and lightly brushed with butter, grilled and served with sour cream and fresh salsa. *Add Chicken or Beef \$8.50*

### NACHOS \$7.95

Fresh hot chips with melted jack and cheddar cheeses, refried beans, jalapenos, diced tomatoes, green onions and black olives. *With Shredded Beef or Chicken \$8.50*

### FRESH GUACAMOLE \$5.95

With tortilla chips.

## SOPAS Y ENSALADAS

(Soups & Salads)

### GREEN CHILE TORTILLA SOUP \$4.95

Homemade hatch green chile simmered in homemade chicken broth with fresh vegetable and corn tortilla strips.

### TOSTADA SALAD \$ 7.95

A crisp flour tortilla shell with refried beans and melted cheese, topped with lettuce, tomatoes, guacamole, sour cream and salsa. *With Shredded Beef or Chicken \$8.50*

### AVOCADO SALAD \$5.95

Sliced avocado on tossed greens, garnished with wedges of fresh tomato and lime slice.

### ALBONDIGAS (BOWL) \$4.95

A traditional soup made with meatballs, carrots, potatoes, celery, onions, tomatoes and spices, simmered in a hearty beef broth.

## SMOKING FAJITAS

Presented sizzling to your table

Our fajitas are marinated with a special blend of spices, broiled and served on a sizzling cornal and served with flour tortillas, guacamole, sour cream, pico de gallo, refried beans and Mexican style rice.

### BEEF FAJITAS \$14.95

### CHICKEN FAJITAS \$14.95

### SHRIMP FAJITAS \$15.95

### COMBINATION OF ANY TWO FAJITAS \$16.95

## COMBINACIONES DE PACO'S

### TACO-TAMALE-TOSTADA-CHILE RELLENO ENCHILADA (Beef, Chicken, or Cheese)

Create your favorite dish from the above entrees. Our combination plates are served with refried beans and Mexican Style Rice.

### TWO ITEMS \$12.95

### THREE ITEMS \$14.95

## PLATOS DE CARNE

(Mexican Beef & Pork Dinners)

### CARNE ASADA \$16.95

A marinated N.Y. steak broiled and served with a cheese enchilada.  
Served with rice and beans, guacamole, pico de gallo and tortillas.

### CARNE ASADA CON CAMARONES \$18.95

A Broiled N.Y. steak topped with garlic shrimp.  
Served with rice and beans, guacamole, and pico de gallo.

### STEAK PICADO \$16.95

Chunks of N.Y. steak cooked with green and red bell peppers, onions, tomatoes and cilantro with a touch of ranchero sauce. Served with rice and beans, guacamole, and pico de gallo.

### CARNITAS RANCHERAS \$15.25

A Tender piece of pork cooked with onions, tomatoes, and cilantro.  
Served with rice and beans, guacamole, and pico de gallo.

### CHILE COLORADO DINNER \$15.75

Tender pieces of beef sirloin cooked in Chili Colorado with onions.  
Served with rice and beans and a side of tortillas.

### CHILI VERDE \$14.50

Tender chunks of marinated pork cooked with onions, cilantro, and green sauce.  
Served with rice and beans and a side of tortillas.

## DE POLLO

(Chicken Dinners)

### TEQUILA POLLO \$13.95

Grilled chicken breast marinated in tequila, lime, parsley, and garlic. Served with sliced bell peppers, onions, and rice.

### POLLO ASADO \$15.50

Grilled chicken breast along with a cheese enchilada. Served with rice and beans, and garnished with pico de gallo and guacamole.

### ARROZ CON POLLO \$14.95

A sliced breast of chicken with tomatoes, onions and cilantro simmered in Ranchero Sauce.  
Served with rice and beans and flour tortillas.

## CAMARONES

(Shrimp)

### CAMARONES AL MOJO \$19.95

A plump Mexican shrimp sautéed with garlic, lemon juice, butter and a touch of white wine.  
Served with rice guacamole and pico de gallo.

### CAMARONES RANCHEROS \$19.95

Sautéed Mexican shrimp cooked with tomatoes, onion, bell peppers, cilantro, simmered in Ranchero Sauce.  
Served with refried beans and Mexican style rice.

### CAMARONES TEQUILA \$19.95

Sautéed Mexican shrimp marinated in tequila sauce, cooked with onions, bell peppers, and parsley.  
Served with rice, guacamole, and pico de gallo.

## PESCADOS

(Fish)

### PESCADO VERACRUZ \$17.95

Sautéed and baked to perfection with garlic, lemon juice and white wine, then topped with a Veracruz sauce.  
Served with beans and rice.

### PESCADO AL MOJO \$16.95

A fillet of fish sautéed and baked with garlic, lemon, butter and a touch of white wine.  
Served with rice and beans, guacamole, and pico de gallo.

## PACO'S TRADITIONAL SELECTIONS

### PACO'S TACOS \$10.95

Two crisp tortillas stuffed with choice of shredded or ground seasoned beef, lettuce, tomatoes, and topped with shredded cheese, garnished with pico de gallo and sour cream.  
Served with refried beans and Mexican style rice.

### ENCHILADAS \$11.95

Two cheese, chicken or beef enchiladas covered with our special enchilada sauce, topped with melted cheese and garnished with guacamole and sour cream. Served with refried beans and Mexican style rice.

### TAMALE DINNER \$11.95

Two chicken or pork tamales topped with Ranchero Sauce and cheese. Served with refried beans and Mexican style rice.

### CHILE RELLENOS \$11.95

Hatch Green Chilies stuffed with cheese, battered, deep fried and topped with Ranchero Sauce.  
Served with refried beans and Mexican style rice.

## PACO'S BURRITOS GRANDES

*SERVED WITH REFRIED BEANS AND MEXICAN STYLE RICE.*

### BURRITO MEXICANO \$11.95

Chicken or Beef burrito with melted cheese, guacamole, salsa and lettuce.

### BEEF & BEAN OR CHICKEN & BEAN \$12.95

Plain or covered with Red Chile Sauce and melted cheese.

### BURRITO VERDE \$13.50

Chunks of tender pork simmered in green chilis and spices, with beans, wrapped in a flour tortilla and covered with melted cheese.

### CHIMICHANGA MILAGRO

A deep fried burrito stuffed with tender chicken, beef or pork, Garnished with guacamole and sour cream.

Chicken \$11.50

Shredded Beef \$12.50

Pork \$12.95

## A LA CARTE

TACO(Beef or Chicken) \$5.75

BURRITO \$7.50

ENCHILADA (Beef, Cheese or Chicken) \$6.75

TAMALE RANCHERA \$5.75

TOSTADA \$4.50

CHILE RELLENO \$5.75

FRIJOLES (REFRIED BEANS) \$3.50

MEXICAN STYLE RICE \$3.50

CORN TORTILLAS \$2.50

3 FLOUR TORTILLAS \$3.50

GUACAMOLE \$5.95

