HOUSE SPECIALTIES

CHIMICHURRI SALMON
north atlantic salmon filet | classic chimichurri sauce
yukon gold mashed potatoes | sauteed broccolini 21

CHICKEN Y SHRIMP
seared chicken breast | big grilled shrimp | guajillo sauce
tomato | cilantro | red peppers | onions | melted mozzarella
house-made corn cake | red rice | charred lime-cilantro butter 19

SHORT RIB CHIMICHANGA
slow cooked beef short rib | pickled red cabbage
coca-cola reduction | crispy fried flour tortilla | aji amarillo
beer cheese sauce | crema | red rice 19

CHIPOTLE CHICKEN PASTA
farfalle pasta | asparagus | poblano peppers
spanish onion | parmesan cheese | chipotle glaze 17
add shrimp +3

OFF THE CHAR-GRILL

NO MAMES BURGER
10oz. black angus beef | pork belly | cheddar | fried egg
avocado | lettuce | tomato | onion | pickles | spiced butter 14.5

PUB BURGER
10oz. black angus beef | double burger stack | cheddar cheese
lettuce | robust tomato chutney 13

HELL'S BURGER
10oz. black angus beef | chorizo | beer cheese | chipotle mayo
fried habaneros | pickled cabbage 14

BLACKENED CHICKEN SANDWICH
ancho seasoning | cheddar | romaine | onion | tomato
pickle chips | avocado | chipotle mayo 11

IMPOSSIBLE BURGER V
caramelized onion | alfalfa sprouts | tomato | avocado sauce 15

PORTOBELLO SANDWICH V
cheddar | lettuce | plantains | aji amarillo sauce
balsamic glaze | pico de gallo 13

PLATOS NINOS

all meals served with fries, fresh fruit and small beverage 8

CHEESE QUESADILLA
CHICKEN FINGERS
MACARONI & CHEESE

DESSERT

WARM MEXICAN CHOCOLATE CAKE 7
CHURROS 7

V = VEGETARIAN

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

DEL PEZ BAR

MARGARITAS

EL CHAVO
lime, gold tequila, triple sec, house mix
on the rocks or frozen 7.5

EL CHAPULIN
gold tequila, orange liqueur, lemon and cranberry. 8.5

PUT THE LIME IN THE COCONUT
hornitos reposado, malibu, cream of coconut, pineapple juice 10

PERFECT ORO
herradura reposado, fresh lime, grand marnier, sugar 13

SKINNY
tres agave blanco, cointreau, fresh lime juice, agave 11

PINA MATADOR
pineapple-chile infused tequila, agavero orange,
fresh lime juice 12

MEZARITA
los vecinos mezcal, cointreau, strawberry,
fresh lime juice, agave 12

CRAFT COCKTAILS

HAKUNA BEACH
captain morgan spiced rum, coconut cream,
mango puree and pineapple blended 9

MOJITOS
bacardi rum, guarapo, fresh lime, mint leaves. 8
parrot bay rum: mango, pineapple, blueberry, passion fruit 9

BLUE ROCKS LIMONADA
stoli blueberry, blue curacao, fresh lemon, soda, sugar rim 8

PALOMA
el jimador silver, fresh lime juice, topped with toronja 8

MEZCAL MULE
los vecinos mezcal, berry, fresh lime juice, ginger beer 9

SANGRIA
house made with fresh fruit and seasonal wine
red or white 8

CRAFT BEER
Cans, Bottles and Draft Available
ask your server for details

FAMILY MEALS

SERVES 4 PPL
come with red rice and beans

TACOS — $35
(8 tacos)
Choose a meal of: shrimp, steak, chicken, pork, or mushroom

ADD TACOS $2 EACH

FAJITAS — $60
(12 flour tortillas)
*Choose a meal of: chicken, steak or portobello**

**AVAILABLE TO GO ONLY*
**served with white rice*

DEL PEZ MEXICAN GASTROPUB

DEL PEZ
MEXICAN GASTROPUB

GUACS

Our guacs are made to order and accompanied by warm tortilla chips and salsa

DIABLO
lump crab | serrano | arbol sauce | lime | fried habaneros 14

DEL PEZ (V)
diced tomato | red onion | cilantro | jalapeno 13

GRANADA
mango | jicama | bell pepper | pomegranate
red oniion | red onion | poemegranate vinaigrette 14

STARTERS

CHICKEN QUESADILLA
hand pulled seasoned chicken | cheddar cheese mix
shaved lettuce | tomato | crema fresca 12 add guac +2

CARNITAS FRIES
fry pile | pulled pork | pickled red onion | cilantro
mojo verde | beer cheese 12

CRAB QUESADILLA
lump crab | oaxaca-cheddar cheese mix | guac | chipotle aioli 16

GUAJILLO WINGS
char-grilled | dipping vegetables | chipotle-blue cheese
13 (10 wings) / 24 (20 wings)

GRANDE NACHOS (V)
black beans | shaved lettuce | pickled red onion | jalapenos
cheddar cheese mix | tomato | cilantro | tomatilla-cilantro espuma
aji amarillo 14 add shredded chicken +4

BEER CHEESE DIP (V)
warm corn tortilla chips 8
add chorizo +3 add mushrooms +2 add crab +6

BIG SALADS

CHOPPED
grilled shrimp | crisp romaine | roasted corn | plum tomato
roasted pepitas | pickled red onion | cucumber
queso fresco | ancho ranch dressing 16

CAESAR
grilled chicken breast | crisp romaine | corn tortillas strips
cojita cheese | caesar dressing (from Tijuana!) 14

FAJITAS

flour tortillas | red peppers | poblano chilis | onions
pico de gallo | crema | queso mixto | red rice | black beans

ADOBO CHICKEN *17*

CLASSIC HANGAR STEAK *18*

PORTOBELLO MUSHROOM (V) *16*
served with vegetarian white rice

(V) = VEGETARIAN

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TACOS & ENCHILADAS

tortillas or lettuce wraps, side of black beans

YUCATAN DUCK
shredded duck | sweet mango | pickled red onion | cilantro
shaved iceberg | purple cabbage | aji amarillo sauce 14/16

JALISCO CHICKEN
marinated chicken breast | lettuce | red onion | cilantro
radish | salsa taquera | crema 13/15

CANCUN SHRIMP
grilled cheese flour tortillas | sauteed shrimp | bacon
purple cabbage | black bean-corn salsa | pickled red onion
tomato | chipotle ranch 13/15

PUB TACO SAMPLER
yukatan duck | texas steak
cancun shrimp| carnitas 21

BAJA MAHI
beer-battered mahi | romaine | pickled purple cabbage
lemon | aji amarillo 14/16

CARNITAS
shredded pork | red onion | cilantro | radish | verde crudo 13/15

TEXAS STEAK
marinated grilled steak | serrano peppers | queso fresco
shaved iceberg | radish | salsa roja 13/15

CHICKEN ENCHILADAS
pulled chicken tinga | cheddar cheese mix | salsa verde | crema 14

SPINACH ENCHILADAS (V)
sauteed spinach | mozzarella | poblano peppers | onions
tomato | beer cheese | pickled cabbage | mojo verde
white rice | black beans 14 add shrimp +5

SIDE PLATES

PERSONAL DP GUAC *6*

HOUSE MADE CORN CAKE *4*

MEXICAN STREET CORN *5*
chipotle aioli | queso blanco
chili piquin 5

SIDE CAESAR
crisp romaine | cotija cheese
house caesar dressing
tortilla strips 5

SIDE CHOPPED
crisp romaine | red onion
roasted pepitas | plum
tomato | cucumber
corn | queso fresco 6

Dressings:
balsamic vinaigrette
chipotle-blue cheese
ancho ranch
tomato-cumin

BLACK BEANS Y RICE *3*

CHIPS & COLD SALSA *3*

SWEET PLANTAIN SKILLET
fried plantains
queso fresco 5

TORTILLA SOUP
shredded chicken
fresh avocado 6

DEL PEZ
MEXICAN GASTROPUB