

PELONS

(peh.lōns)

STARTERS

CHILE CON QUESO

GUACAMOLE

QUESO DELUXE

guacamole, spiced beef, pico

CHICKEN FLAUTAS

poblano crema drizzle, queso dip

QUESADILLAS

STEAK or CHICKEN

your choice of protein, pico,
and mixed cheese; served with a side of queso

CARNITAS

pulled pork with pickled jalapeño & jack cheese

RANCH HAND

grilled chicken with bacon, ranch dressing
& mixed cheese

SOUP & SALAD

ENCHILADA SOUP

served in a cup or a bowl

ORANGE JICAMA SALAD

mandarin orange, cayenne-spiced jicama,
avocado, cilantro, lemon-shallot dressing

SOUTHWEST SALAD

mixed lettuces, black bean salsa,
fresh avocado, cheese, tomato & tortilla strips

PROTEIN ADD-ONS

grilled portabello mushroom

grilled chicken

seared steak

jumbo jerk shrimp

SIDES

SPANISH RICE

BEANS

refried, charro or black

GRILLED ZUCCHINI

MEXICAN STREET KERNELS

pelóns' take on a mexican favorite

DESSERTS

TRES LECHES CAKE

triple-layered mexican cake, topped with whipped cream & cinnamon

CHURROS

deep-fried cinnamon fritters

FAJITAS

served with grilled onions & bell peppers, a side of guacamole,
pico de gallo, sour cream, mixed cheeses & lettuce.

JUMBO JERK SHRIMP*

SEARED STEAK*

GRILLED CHICKEN BREAST

VEGGIE

TACOS

served with two tacos, spanish rice & your choice of beans

CHICKEN JICAMA

grilled chicken, habañoero pickled carrots,
fresh mint, lemon sour cream

CARNITAS

pulled pork, pickled cabbage,
poblano crema & jack cheese

WHITEFISH

seared whitefish, salsa verde,
coleslaw & queso fresco

SPICY SHRIMP

grilled jumbo jerk shrimp, garlic, lime,
serrano salsa, zucchini & pico piña

VERDE

black beans, spinach, zucchini, cilantro,
pico de gallo & jack cheese

CLASSIC CRISPY

classic tacos in a crispy shell,
your choice of seasoned beef or shredded chicken

BANH MI

grilled chicken, fresh jalapeño, shredded carrots,
cilantro & a house-made aioli

CARNE GUISADA

grilled, marinated steak, cilantro & onions

ADD A TACO FOR \$3.00 EACH

ENCHILADAS

all enchilada plates served with rice & your choice of beans

CARNITAS

poblano crema smother, jack cheese

CHEESE

red chile smother, diced onions & mixed cheeses

SPINACH

filled with black beans, corn, pico de gallo, portabello mushrooms,
& spinach, tomatillo smother & jack cheese

GROUND BEEF

red chile smother, diced onions & mixed cheeses

SPICED CHICKEN

tomatillo smother & melted mixed cheeses

ADD AN ENCHILADA FOR \$3.00 EACH

18% gratuity added to parties of 8 or more

*Consuming raw or uncooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PELONS

THE 508

MI CAMPO, PAULAS TEXAS ORANGE, LIME (FROZEN OR ROCKS)

HIGHER SHELF MARG

ANGELISCO REPOSADO, PURA VIDA NARANJA, LIME

CHARANDAQUIRI

URUAPAN RUM, LIME, AGAVE SIMPLE

EL VIAJE

GRACIAS A DIOS GIN, LUXARDO MARASCHINO LIQUEUR, CREME DE VIOLETTE, LEMON

MEXICAN MARTINI

AVION BLANCO, PATRON CITRONGE, LIME, AGAVE, OLIVE JUICE

ROSA ROSADA

CODIGO ROSA, CREME DE ROSE, MAGDALA ORANGE LIQUEUR, LEMON

AMIGO AMARGO

EL SILENCIO ESPADIN, EL TESORO ANEJO, AMICO AMARO, CARPANO ANTICO

DRAFT BEER:

PACIFICO ABV 4.5%

DOS EQUIS ABV 4.2%

ROTATING CRAFT

ROTATING IPA

BOTTLE BEER:

MILLER LITE ABV 4.2%

MICHELOB ULTRA TALL BOY ABV 4.2%

LONESTAR TALL BOY ABV 4.7%

MODELO ESPECIAL ABV 4.5%

NEGRA MODELO ABV 5.4%

NATIVE TEXAN PILSNER ABV 5.2%

LIVE OAK HEFEWEIZEN ABV 5.3%

THIRSTY GOAT AMBER ABV 6.8%

ZOMBIE DRAGON EAST COAST IPA ABV 7.4%

BUCKETHEAD DOUBLE IPA ABV 8.9%

AUSTIN EASTCIDERS DRY ABV 5%

iSALUD!