

APPETIZERS*

TABLESIDE GUACAMOLE & CHIPS

Hand crafted to your taste and freshly prepared table side with avocado, tomato, red onion, serrano chiles or mild jalapenos, cilantro, lime, garlic, salt and pepper. Garnished with sliced radish and queso fresco and served with house made warm tortilla chips \$19.

HOUSEMADE GUACAMOLE & CHIPS

Fresh avocado, garlic, lime, salt, cilantro, onion, pickle jalapeños and warm corn tortilla chips \$15.

MEXICAN STREET TACOS

Three taqueria style tacos double wrapped with soft corn tortillas. With carne asada served with sliced avocado, pico de gallo, grilled caramelized onions, cilantro, and fresh lime \$21.

FRIED CALAMARI AND ROCK SHRIMP

Corn meal crusted, spicy tomatillo sauce, cilantro lemon aoli sauce, fried jalapenos and fried white onions \$27.

BORDER SHRIMP COCKTAIL

Gulf shrimp with avocado, onions, cilantro, cucumber, serrano chile and spices in our own Mexican cocktail sauce \$26.

MACHO NACHOS

Corn tortilla chips, refried beans, tomatoes, olives, jalapeños, jack and queso fresco cheeses, green onions, sour cream and spicy ground beef \$26.

QUESADILLAS

Served with guacamole, sour cream and pico de gallo
Jack Cheese \$17 Grilled Chicken \$22 Grilled Steak \$24.

CHURRASCO SKEWERS

Brazilian spiced marinated skewers of steak, chicken breast and shrimp charbroiled and brushed with chile butter. Served with tomatillo salsa and small white corn tortillas \$25.

COCO LOCO PRAWNS

Large Coconut-dipped and fried shrimp served with orange-jalapeño and Captain Morgan rum sauces \$27.

MAZATLAN STUFFED SHRIMP

Bacon wrapped jumbo shrimp stuffed with jack cheese. Served with honey mustard vinaigrette sauce \$32.

SCALLOPS

Pan fried scallops, white wine, lemon butter creamy sauce \$36.

SOUPS & SALADS*

CHICKEN TORTILLA SOUP

Savory chicken breast meat simmered in a rich chili-tomato broth topped with crispy tortilla strips, avocado and sour cream \$12.

WILLIE'S SALAD DE CASA

Garden fresh lettuce with tomatoes, smoky bacon, red onion, queso fresco, crispy tortilla strips and your choice of dressing \$14.

BAJA CHICKEN SALAD

Marinated spiced chicken breast chargrilled and set atop fresh mixed greens, with avocado, Jack Cheese, olives, tomatoes and crispy tortilla strips. Served with salsa, your choice of dressing and small cheese quesadilla \$27.

MAZATLAN SEAFOOD SALAD

Bacon wrapped jumbo shrimp stuff with Jack Cheese, crab, seasonal greens, tomatoes, cucumbers, avocados, eggs and our house made Louie dressing \$34.

COMBINATION PLATTERS

Served with our special rice and your choice of refried beans or black beans

Choose One Item Below: \$23 Choose Two Items Below: \$28

Choose Three Items Below: \$32.

TACOS

Ground Beef, Shredded Beef or Chicken.

CHILE RELLENOS

Monterey Jack Cheese.

ENCHILADAS

Cheese, Ground Beef, Shredded Beef or Chicken.

SOPES

Pork or Chicken.

GRANDE PLATTER

Ground beef taco, cheese enchilada and chile relleno \$33.

GORDO PLATTER

Chile verde burrito, cheese enchilada and your choice of taco \$34.

SEAFOOD SPECIALTIES*

PANCHO'S FISH TACOS

Grilled halibut in soft flour tortillas with cilantro, cabbage, avocado, cucumber and chipotle cream. Served with rice and beans \$34.

POLLO ACAPULCO

Marinated charbroiled chicken breast topped with sautéed shrimp, cream cheese sauce, melted Jack Cheese and Ranchero Sauce. Served with rice and beans \$34.

CAMARON AL MOJO DE AJO (SHRIMP SAUTÉED IN GARLIC)

Pan fried jumbo shrimp, garlic, lemon, served with white rice and Chef's Veggies \$42.

ENCHILADAS VERACRUZ

Two flour tortillas filled with shrimp, crab meat, onions, green chilies and cheese sauce. Topped with tomatillo sauce, sour cream and melted Jack Cheese.

Served with rice and beans \$50.

CHIMICHANGA DEL MAR

Large flour tortilla stuffed with shrimp, crab meat, green chilies, onions and cheese sauce then deep fried and topped with tomatillo sauce, sour cream and Jack Cheese.

Served with rice and beans \$47.

CRABMEAT & SPICY CHEESE SHRIMP

Bacon-wrapped jumbo shrimp stuffed with Jalapeño Jack Cheese and crabmeat, with ancho chile cream sauce.

Served with chef vegetables and choice of potato \$52.

SHRIMP CEVICHE

Marinated shrimp with avocado, onion, tomato, cilantro, serrano chile and cucumbers.

Served with tortilla chips \$33.

AGUA CHILES (GREEN CEVICHE)

Citrus marinated shrimp, cilantro, serrano chiles, shaved red onions, cucumbers, garlic, special seafood sauce and avocado. Served with local corn tostadas

smothered with mayonnaise \$32.

FIESTA DEL MAR (FESTIVAL OF THE SEA)

Jumbo shrimp, lobster, scallops, linguine pasta, white wine, spicy tomato rich creamy sauce. Served with garlic butter toast sourdough bread \$73.

PANCHO'S MEXICAN SPECIALTIES*

Served with our special rice and your choice of refried beans or black beans and sweet corn tamal.

STREET TACOS AL PASTOR (MARINATED PORK)

Chile and citrus marinated pork served on corn tortillas with sliced red pickled onions, pineapple, cilantro, salsa roja, rice and choice of beans. Served with lime wedges \$30.

MACHO BURRITOS

Giant flour tortilla stuffed with choice of meat, refried beans, Mexican cheeses, guacamole, sour cream and pico de gallo.

Spicy Ground Beef \$27 Chile Verde \$28 Shredded Beef or Chicken \$32
Wet Burritos (Ranchero Sauce, Cheese) +\$3.

CARNE ASADA BURRITO

Giant flour tortilla stuffed with seasoned diced skirt steak, roasted tomatoes, chiles and onions then topped with melted cheese and red sauce. Served with guacamole and sour cream \$36.

GORDO CHIMICHANGA

Choice of shredded beef or chicken wrapped in flour tortilla, fried and topped with Ranchero Sauce, sour cream and guacamole \$33.

TACOS AL CARBON

Three corn tortillas topped with grilled steak, guacamole, cilantro, caramelized onions and lime wedges. Served with salsa roja \$32.

PORK CARNITAS

Pork braised in citrus juices with chopped onions, guacamole, sour cream, pico de gallo, lime wedges and warm flour or corn tortillas \$34.

PORK CHILE VERDE

Cubed pork, onions and green chiles simmered in tomatillo sauce, green onions, and sour cream. Served with flour or corn tortillas \$34.

PANCHO'S AMAZING FLAMING FAJITAS

Sizzling meat, grilled peppers, onions, and tomatoes served on fire tableside. Served with limes, pico de gallo, guacamole, cheeses, sour cream and choice of tortillas

Grilled Chicken \$32 Grilled Steak \$34 Grilled Shrimp \$40.

CARNE ASADA AND CHEESE ENCHILADAS

Marinated top sirloin charbroiled and served with two cheese enchiladas with sour cream, guacamole and pico de gallo \$40.

MOLCAJETE

A display of 4 ounce servings of beef, chicken and pork simmering in a roasted sauce, Mexican onions, jalapeño peppers and sliced Mexican cheese. Served with tomatillo sauce, red chile sauce, rice and beans \$39.

Add shrimp \$45.

GRANDE MOLCAJETE

A display of 8 ounce servings of beef, chicken and pork simmering in a roasted sauce, Mexican onions, jalapeño peppers and sliced Mexican cheese. Served with tomatillo sauce, red chile sauce, rice and beans \$45.

Add shrimp \$50.

BAJA CHICKEN AND ENCHILADAS

A marinated chicken breast with choice of 2 green or red sauced cheese enchiladas.

Served with rice and beans \$34.

WILLIE'S GRILLE*

All steaks are USDA choice or higher, wet aged at least 28 days and seasoned with our special Pancho & Willies spice blend then Charbroiled to your desired temperature and topped with our own seasoned steak butter. Served with Chefs vegetables and your choice of soup or house salad and rice, baked potato or steak fries.

8 OZ. FILET MIGNON \$58.

16 OZ. RIBEYE STEAK (CERTIFIED ANGUS BEEF) \$60.

12 OZ. NEW YORK STEAK (CERTIFIED ANGUS BEEF) \$57.

22 OZ. BONE -IN - RIBEYE STEAK (CERTIFIED ANGUS BEEF) \$70.

WILLIE'S SPECIALTIES*

AMERICAN KOBE BEEF BURGER

Kobe beef patty highly praised for its richness topped with Wisconsin Cheddar and served with lettuce, tomato, red onion and steak fries \$24.

BLACKENED CAJUN RIBEYE STEAK

16oz Certified Angus Beef Ribeye steak seasoned with Cajun spices and blackened in our own cast iron skillet \$61.

BARBECUED BABY BACK RIBS

Tender smoked ribs slathered in our own sweet barbeque sauce \$35.

10 OZ. TERIYAKI SALMON FILET

Grilled pineapple slice, saute red and green bell peppers, green onions, white onions and rich teriyaki sauce \$43.

BLACKENED CAJUN RIBEYE STEAK AND NEW ORLEANS SHRIMP

16oz Certified Angus Beef Ribeye steak seasoned with Cajun spices and blackened in our own cast iron skillets served with sautéed New Orleans Cajun spiced shrimp \$69.

8 OZ. FILET MIGNON AND DEEP FRIED BUTTERFLIED PRAWNS

Tender filet cooked to your desired temperature and 3 premium deep fried prawns \$72.

8 OZ. FILET AND LOBSTER

Tender filet cooked to your desired temperature and a cold water rock lobster tail served with drawn butter \$110.

10 OZ. ALASKAN HALIBUT FILET

Your choice seasoned Cajun style and blackened or charbroiled and topped with Lemon butter \$45.

DEEP FRIED PREMIUM JUMBO PRAWNS

Premium breaded shrimp deep fried to a golden brown. Served with lemon wedges and tangy cocktail sauce \$41.

DESSERTS

CHEESECAKE CHIMICHANGA

Succulent cheesecake and caramel in a cinnamon sugar wrap, deep fried and served with Vanilla Bean ice cream \$13.

DEEP FRIED ICE CREAM

Corn Flake Coated Vanilla Bean ice cream deep fried and topped with Caramel sauce and whipped cream. Served with a churro \$13.

FLAN

Custard with caramelized sugar, whipped cream, and sliced strawberries \$13.

TRES LECHES CAKE

Featuring three types of milk: whole milk, condensed milk, and evaporated milk, topped with custard, sweet whipped cream, and sliced strawberries \$13.

*** The Elko County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish), pose a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.**