

Señor Pancho Times

Vol. 1 No. 02
Tuesday
March 21, 1989

Southbury
Union Square
203.262.6988

Monroe
262 Main Street (Rt. 25)
203.261.1399

Prospect
280 Cheshire Road
203.758.7788

Price
dos pesos
www.senorpanchos.com

APPETIZERS

South of the Border Cheese Dip

Bowl 5.50
Cup 3.50

WINGS

Cooked in our special sauce
to your liking 5.99

CAMARONES COCO

(5) Large shrimp battered in
coconut, served with mango
salsa 9.75

SLOPPY NACHOS

Mounds of chips smothered with
guacamole, beans, cheese,
olives, jalapeños, sour cream
& Ranchera sauce 8.99
with chicken or beef 10.99

FINGER TACOS

Crispy finger sized tortilla stuffed
with chicken, beef and chorizo
served with mild sour
cream sauce 7.99

Fiesta Sampler

All in one! Nachos, wings, finger
tacos, quesadillas with sour
cream & guacamole 10.99

STUFFED JALAPEÑOS

Stuffed with cheese and lightly
breaded, served with sour cream
- spicy and delicious and the
best you'll ever have 7.95

GUACAMOLE

Avocados mashed with onions,
tomatoes and fresh cilantro.
Made fresh daily 5.50

QUESO FUNDIDO

A casserole of baked cheese and
chorizo sausage, served with
tortillas 8.50

SUPER QUESADILLA

All come topped with sour
cream, jalapeños, guacamole and
ranchera sauce
Cheese and bean 7.75
Chicken or Beef or Smoked
Brisket 9.50
Shrimp and spinach 10.95

MINI CHANGAS

Finger size chicken and beef
chimichangas with sour cream
and Ranchera Sauce 8.25

SHRIMP VERACRUZ

Shrimp sauteed with peppers,
onions, and tomatoes in
a flour tortilla basket 10.50



Margaritas & Daiquiris

Razzle Dazzle - Lime - Strawberry
Raspberry - Coconut - Melon
Peach - Banana - Mango - Blue - Passion



Pomegranate

Cervezas (Beers)

Amstel Light	Heineken
Bohemia	Michelob Ultra
Bud Light	Miller Lite
Budweiser	Negra Modelo
Coors Light	O'Douls (Non Alcoholic)
Corona	Tecate
Corona Light	

Beers on Tap

Bud Light
Dos Equis XX
Sam Adams Seasonal

Try our seasonal drafts!

Designated Drivers

Slushies

Lime - Strawberry
Peach - Raspberry
Banana - Coconut
Mango - Passion

Soda

Cola- Diet Cola
Ginger Ale - Orange
Sprite - Root Beer

Lemonade
Pink Lemonade

Pellegrino
Iced Tea

Free Refills On Iced Tea ONLY

Vinos

White Zinfandel - Pinot Grigio - Chardonnay
Cabernet Sauvignon - Merlot
Homemade Sangria half or full pitcher or by glass

Don't drink
the water,
drink the
margaritas!

HOUSE SPECIALTY DRINKS

Raspberry Colada

Gold Rum, Piña Juice and
Coconut. Berry Good! 6.50

Frozen Sombrero

Special House Drink - Kahlua,
milk and frozen ice cream 6.50

1800 SUNRISE

Cuervo 1800, O.J., splash
of Creme de Casis and
Grenadine 7.00

Passion Daiquiri

Blend of Light Rum, Coconut
Rum and Raspberry to bring
out the lover in you 6.50

Mexican Mudslide

Throw vanilla ice cream, vodka,
Kahlua and Baileys in a blender -
you'll think it's a landslide 7.00

Pancho's Revenge Margarita

Dust off the top shelf -
Cuervo 1800, Triple Sec,
Gran Marnier, Lime Juice
and some rocks 7.95

COCO LOCO

Blend Light Rum, Coco Rum,
Orange, Berry Juice and
Pineapple Juice. The only thing
missing is the beach! 6.50

CANCUN COLADA

Jose Cuervo coconut and pineapple
juice - put it all in a blender and
get out the sunscreen! 6.50



Thoroughly cooking Meat, Poultry, Seafood, Shellfish or Egg reduces the risk of foodborne illness.

SOUPS + CHILE

- Black Bean Soup** 4.25
- Sopa de Pollo**
Chicken Soup 4.50
- Tortilla Soup**
Our famous chicken soup topped with crispy tortilla strips 4.75
- Chunky Chile**
Award winning recipe 5.25
- Beef and Black Bean Chile** 4.99

SALADS TAKE OVER MEXICO

- Mexican Chicken Caesar Salad**
Grilled chicken, avocados, roasted peppers and seasoned croutons over fresh Romaine lettuce 10.95
Shrimp 13.95
- Taco Salad**
Filled with lettuce, tomatoes, beans, cheese topped with sour cream, guacamole and Ranchera Sauce. Beef, chicken or bean & guacamole 10.95
With grilled chicken or steak 11.95
- Garden Salad**
Fresh greens, cucumbers, tomatoes and fresh veggies 5.95

SIDE ORDERS

- Pico de gallo** 1.50
- Jalapeños** 1.50
- Sour Cream** 1.50
- Rice or Beans** 2.00
- Tortillas (3)**75
- Chipotle** 1.50
- Guacamole** 2.00





SIZZLING FAJITAS

Served with sour cream, guacamole, pico de gallo, rice, beans and warm tortillas.

- Chicken or Beef or Mix** 14.50
- Mesquite Smoked Brisket** 14.25
- Shrimp** 15.95
- Supreme: Beef, Chicken, Shrimp** 17.95

NEW!

Fajitas taste better with a margarita!

HOUSE SPECIALTIES

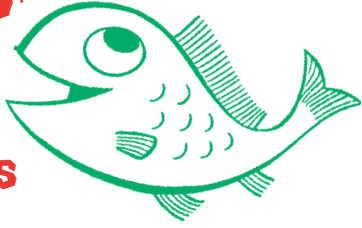
- Served with rice and beans.
- Pescado Santa Fe**
Cod fillets, sautéed with garlic and mild spices, served over vegetables with rice, black beans and avocado slices 14.95
 - Burritos Johnny**
Chicken breast sauteed with peppers and onions, stuffed in flour tortillas and topped with our pipian sauce 13.99
 - Pollo Mexicana**
Breast of chicken cooked in a blend of wine, onions, peppers and our great Ranchera Sauce 13.75
 - Tootsie Roll**
A 12-inch spinach tortilla filled with sliced (beef) steak, romaine lettuce, sweet pimientos, sliced avocado and melted cheese, rolled and grilled 13.25
 - Steak Ranchero**
Sliced sirloin steak sauteed with onions, peppers and tomatoes. Served on a sizzling platter. Great way to enjoy steak! 15.50
 - Taquitos Al Carbon**
Cubed sirloin steak, sauteed with a variety of spices, stuffed in our flour tortillas. Different and delicious 13.25
 - Carne Asada**
Marinated flat iron steak cooked to your liking, topped with a juicy chimichirri sauce 14.75
 - Pollo Ajillo**
Tender pieces of chicken, sauteed in a blend of fresh garlic and tomatoes 13.25
 - Pollo En Salsa Verde**
Chicken cooked in our spicy green TomatilloChile Sauce. A little spicy but very delicious. 13.25
 - Mole Poblano**
Traditional dish from Puebla. Breast of chicken cooked in our great spicy Mole Sauce 13.75
 - Sirloin Steak**
Classic sirloin steak. Tender, juicy steak prepared to your liking 14.95

Poco Picante to Más Picante

Any of our dishes can be made to your liking!



FROM THE SEA!



Camarones al Ajillo

Fresh gulf shrimp sauteed in a garlic, tomato and white wine sauce **15.25**

Camarones al Queso

Once you try this dish you will probably never order anything else! Fresh gulf shrimp, smothered in our delicious, creamy, cheese sauce **15.25**

Camarones Mexicana

Fresh gulf shrimp sauteed with peppers, onions and white wine with Ranchera sauce **15.25**

Camarones Picante

Fresh gulf shrimp sauteed with vegetable and your choice of our red or green spicy chile sauce **15.25**

Shrimp Chimichangas

Crispy on the outside, bursting with our creamy cheese sauce and shrimp on the inside –Unbelievable! **13.99**

Baja Fish Tacos

Seasonal beer battered fish in soft flour tortilla, with cabbage and a tasty chipotle ranch & fresh lime **13.95**

ENCHILADA COUNTRY

Three (3) enchiladas stuffed with your choice of chicken, beef, cheese or a mix, and topped with one of our homemade sauces, listed below.

Ranchera

A mild red sauce made from fresh tomatoes, and cooked with light spices.

Mole

A spicy brown sauce made with cocoa, tomatoes, peanuts, chipotle peppers, chile guajillo and chile arbol.

Suiza

A mild green tomatillo sauce, made with fresh green tomatillos, green peppers and scallions.

Pipian

Mouth-watering semi-spicy pumpkin seed sauce made with peanuts, ground tomatoes, chile guajillo and chile arbol.

Adobo

Spicy! Fresh ground tomatoes, sauteed onions, chile guajillo and chile arbol with cinnamon.

Enchiladas Bandera

Three (3) enchiladas, one beef, one chicken, one cheese, each topped with a



COMBINATION PLATTERS

All combinations are served with rice, beans and sour cream.

1. El Grande

For the big appetite! Beef taco, Cheese enchilada, beef burrito, chicken chimchanga **13.99**

2. Durango

Beef taco, cheese enchilada and chicken tostada **12.95**

3. Merida

Chicken soft taco, cheese enchilada and chicken tostada **12.95**

4. Acapulco

Chicken chimichanga, beef taco and cheese enchilada **12.95**

5. Veracruz

Beef taco, cheese enchilada and beef burrito **12.95**

6. Chihuahua

Cheese chili relleno, beef burrito and cheese enchilada **13.99**



This sign indicates that the product could contain peanuts or peanut products.

CHIMICHANGAS, BURRITOS, TACOS

Chimichangas

Crisp and golden outside and bursting with stuffing inside, topped with sour cream – chicken or beef **11.99**

Burritos

Flour tortillas stuffed with beans, chicken or beef topped with cheese and mild Ranchera sauce **11.79**

Santa Fe Burrito

Our tomato tortilla filled with chicken, black beans, rice, lettuce, cheese, topped with mole & adobo **12.25**



Tex Mex Burrito

This baby is huge! Filled with peppers, onions, tomato, juicy sirloin, topped with our famous queso sauce **14.25**

Tacos

Crispy shells filled with chicken or beef, cheese, lettuce, and tomato, topped with sour cream **11.75**

Soft Tacos

“Just like tacos only soft!” **11.75**

Vegetarian Menu



NEWS FLASH

All vegetarian entrees are served with rice and beans.

Appetizers

- Super quesadilla: beans & cheese 7.75
- Grilled vegetable quesadilla 8.95
- Spinach & mushroom quesadilla 8.95

8. Jalisco

Vegetable burrito, cheese enchilada and bean chimichanga 12.95

9. Chiapas

Vegetable chimichanga, guacamole tostada and cheese enchilada 12.99

10. Baja

Chile relleno, vegetable burrito and cheese enchilada 13.25

11. Make Your Own Combination

Select any three (3) items above 12.95

Vegetarian Fajitas

Mixed vegetable medley, sauteed and served on a sizzle platter, topped with shredded cheese, served with pico de gallo, sour cream, guacamole, rice and beans 13.95

California Burrito

Spinach tortilla stuffed with rice, black beans and sauteed vegetables, rolled and topped with cheese, suiza sauce and sour cream 12.99

Chimichangas

Crispy flour tortillas rolled and stuffed with vegetables and cheese 11.95

Soft Tacos

Flour tortillas filled with sauteed vegetables, lettuce, tomato, cheese and topped with ranchera sauce and sour cream 11.99

Vegetarian Burritos

Soft flour tortillas filled with beans and vegetables, topped with Ranchera sauce and melted cheese 12.25

Chili Rellenos

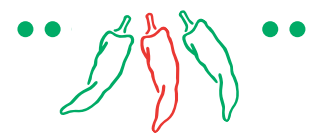
Roasted poblano peppers filled with melted cheese in a light batter, topped with ranchera and salsa verde 13.99

Taco Salad

Tostada shell filled with beans, vegetables, cheese, lettuce, tomato, guacamole and sour cream 10.95

Enchiladas

Stuffed with your choice of vegetable or cheese, topped with your favorite sauce: mole, pipian, adobo, suiza or Ranchera (mole & pipian contain nuts) 12.25



The Rules and Regulations

1. Hours: If the door is unlocked, we're open, but generally it's at 11:30 a.m., 12:00 on Sunday, (if we weren't out too late Saturday night).



2. Kitchen:

We'll always serve food until:

- 9:00PM Sunday–Wednesday
- 10:00PM Thursday
- 11:00PM Friday and Saturday

And, for a really big tip, we can probably work something out for those late night munchers.

3. Bar:

Always open late!

4. Reservations:

We accept reservations for parties of 5 or more. Computer automatically adds gratuity to parties 6 or more.

5. Catering:

We love to cater private parties! Please give us enough advance notice so we can line up our dates. (Our Chef needs a little extra time for this one.)

6. Alcohol policy:

(this is no joke): If we have the slightest doubt about your age or condition, we won't serve you. Nothing personal, Amigos, we take our responsibility seriously.

7. Credit policy:

We give you credit for coming. We love cash, tolerate MasterCard, VISA and American Express, but can't handle personal checks or I.O.U.'s. Please No Separate Checks.

If you like our service tell someone, if not, tell us!

Adios!

Burgers & Sandwiches

Our juicy sandwiches & burgers are made to your liking, served on a fresh roll with lettuce, tomato, and french fries.

1/2 Pound Hamburger 8.95

1/2 Pound Cheeseburger 9.95

Chicken Sandwiches

Grilled chicken 9.95

Barbecue chicken 9.95

Steak Sandwich

Thin sirloin served with onions and tomatoes 10.95

The Texas Outlaw

Barbecue beef brisket rubbed with our own blend of seasonings, slowly smoked for 12 hours with mesquite wood, thinly sliced and piled high on a hard roll Served with salad, fries, onion rings and raw onions. 11.95

Add Onion Rings 1.25

TELL US how you like it:
Lettuce?
Tomato?
Mayo?
Mustard?
Spicy?



SEÑOR PANCHO'S

A little Tex... a lot of Mex!