

PANCHO & WILLIE'S

CANTINA

**Offering authentic Mexican dishes and
traditional American favorites**

The Washoe 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) poses a potential health risk to everyone, especially the elderly, 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.

Please be advised that food prepared here may contain these ingredients:
milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shellfish.

For our guests with food allergies and other related dietary restrictions,
we are happy to discuss and attempt to accommodate your special needs.

APPETIZERS

Housemade Guacamole \$6

Fresh Avocado, Garlic, Lime, Salt and warm Corn Tortilla Chips

Queso Fundido \$5

Oaxaca Cheese, Chorizo and Jalapeños

Chorizo Bean Dip \$4

Housemade Refried Beans mixed with Chorizo and topped with Enchilada Sauce and Jack Cheese

Southwest Chicken Rolls \$8

Chicken, Black Beans, Corn, Peppers and Spinach wrapped in a Tortilla and deep fried

Deep Fried Avocado \$9

Breaded Avocado Slices deep fried and served with Chipotle Mayo

Shrimp & Corn Tamale \$10

Our Tomalito Tamale topped with sautéed Shrimp in a Honey-Chipotle Cream

Macho Nachos \$10

Corn Tortilla Chips, Refried Beans, Tomatoes, Green Onion, Olives, Jalapeños, Cheddar and Jack Cheeses served with your choice of Shredded Beef, Chicken, Ground Beef or Carne Asada

Plain Cheese \$8

Taquitos (4) \$7

Shredded Beef or Chicken

Caliente Wings \$9

Dozen Wings with our special Hot Sauce and Ranch Dressing

Willie's Deep Fried Calamari \$8

Panko crusted and served with Cocktail Sauce, Tartar Sauce and Lemon

Quesadillas \$8

Your Choice of Grilled Chicken, Steak or Shrimp

Jack Cheese \$6

The P&W Sampler \$12

Ground Beef Nachos, Caliente Wings, Beef and Chicken Taquitos, Southwest Chicken Roll and deep-fried Avocado, served with Ranch Dressing

DRINKS

Coffee	\$2.75	Milk	\$2.75
Hot Tea	\$2.75	Soft Drinks	\$2.75
Iced Tea	\$2.75	Raspberry Iced Tea	\$2.75
Hot Chocolate	\$2.75 (no refills)	Lemonade	\$2.75
Juice (Orange, Cranberry, Apple or Grape)			\$3.25 (no refills)

BOTTLED DRINKS

Jarritos (Pineapple, Strawberry, Fruit Punch, Tamarind or Grapefruit) \$2.75

SOUPS & SALADS

Soup of the Day Cup \$3 Bowl \$4

Ask your server about the Soup of the Day

Chicken Tortilla Soup Cup \$3 Bowl \$4

Grilled Chicken, Garden Vegetables, Tortilla Strips, Avocado, Cilantro and Queso Fresco

Pancho's Caesar Salad \$12

Hearts of Romaine, Housemade Caesar Dressing and Cotija Cheese served with your choice of Grilled Chicken, Steak or Shrimp

Plain \$7

Willie's Burrito Bowl \$11

Jasmine Rice and Black Beans layered with Crisp Romaine Lettuce, Jack and Cheddar Cheeses, Tomatoes, Avocado, Green Onions and Sour Cream, served with your choice of Grilled Chicken, Steak or Shrimp, and Corn or Flour Tortillas

Plain \$7

Cancun Tostada Salad \$9

Tossed Greens, Tomatoes, Olives, Cheddar Cheese, Avocado, Scallions and Refried Beans, served with your choice of Shredded Beef, Chicken or Ground Beef

Mazatlan Seafood Salad \$18

Pacific Shrimp, King Crab, Seasonal Greens, Tomato, Cucumber, Avocado, Eggs, Olives and Pancho's famous Louie Dressing

All Crab \$23

P&W Salad \$4

Tossed Greens with Tomatoes, Scallions, Olives, Queso Fresco and Tortilla Strips

COMBINATIONS

Served with Spanish Rice and choice of Refried or Black Beans

Create Your Own

CHOICES

TACO: Ground Beef, Shredded Beef or Chicken

ENCHILADA: Cheese, Ground Beef, Shredded Beef or Chicken

CHILE RELLENO: Monterey Pepper Jack Cheese

TAMALE: Classic Pork

SMALL BOWLS: Chile Colorado, Chile Verde or Pork Carnitas

TOSTADA: Ground Beef, Shredded Beef or Chicken

Choose One Item \$8.50 Two Items \$10.50 Three Items \$12.50

Grande Platter \$15

Ground Beef Taco, Cheese Enchilada, Pork Tamale and Cheese Chile Relleno!

Gordito Sampler \$16

Shredded Chicken Taco, Pork Tamale, Cheese Chile Relleno, Beef Enchilada and Pork Chile Verde Mini Burrito!

PANCHO'S SPECIALTIES

Served with Spanish Rice and choice of Refried or Black Beans

Carne Asada \$17

Marinated Ribeye Steak, grilled Tomatoes, Onions and Jalapeños

Grilled Chicken Avocado Burrito \$13

Chicken, Avocado, Sour Cream, Salsa and Jack and Cheddar Cheeses

Pork Chile Verde \$10

Pork, Peppers and Onions simmered in Tomatillo Sauce, served with warm Flour or Corn Tortillas

Vera Cruz Chimichanga \$15

Pacific Shrimp, Bay Scallops, Refried Beans and Roasted Garlic Cream Sauce

Gordo Chimichanga \$12

Fresh Flour Tortilla stuffed with Cheese, Refried Beans and your choice of Shredded Pork, Beef, Chicken, Ground Beef or Carne Asada and deep fried

Macho Burrito \$12

Fresh Flour Tortilla stuffed with your choice of Shredded Pork, Beef, Chicken, Ground Beef or Carne Asada, Cheese and Refried Beans and topped with Ranchero Sauce

Tacos al Carbon \$14

Five small Tacos served with grilled Steak, Chicken or Shrimp, Cilantro, minced sweet Onion, Cheese Crumbles and fresh Lime Wedges

Chicken Nogales Enchilada \$12

Two Enchiladas stuffed with sautéed Chicken Breast, Mushrooms, Roasted Garlic Cream Sauce, Cheese and Cilantro

Rancheros Trio \$12

Three Enchiladas (Cheese, Chicken and Pork) topped with Ranchero, Enchilada and Roasted Garlic Cream Sauces

Pork Carnitas \$13

Pork braised in Citrus Juices served with chopped Onions and warm Flour or Corn Tortillas

Fish Tacos \$12

Grilled or Battered Cod Fish Fillets topped with Chipotle Slaw and fresh Radish

Pupusas \$12

Three warm Pupusas topped with Enchilada Sauce and your choice of Shredded Beef, Shredded Chicken, Ground Beef, Chile Colorado or Chile Verde, Cotija Cheese and chopped Cilantro

Seafood Tropicana \$16

Shrimp and Bay Scallops sautéed with Bacon, Mushrooms, Avocado and Tomatoes in a Garlic Wine Sauce, topped with melted Cheese

Chipotle Shrimp \$16

Jumbo Shrimp sautéed with Garlic and Tomatoes tossed in a Chipotle Cream Sauce, served with fresh Lime Wedges and Cilantro

Shrimp & Crab Enchilada \$16

Two Enchiladas stuffed with Pacific Shrimp, King Crab, Mushrooms, Roasted Garlic Cream Sauce, Cheese and Cilantro

Fajitas \$15

Grilled Peppers, Onions, Tomatoes and Fresh Lime, served with your choice of Grilled Chicken, Steak, Shrimp, or make it a Combo! Served with warm Flour or Corn Tortillas

WILLIE'S SPECIALTIES

Served with Seasonal Vegetables and choice of Mashed Potato, French Fries, Steak Fries or Spanish Rice

One Pound Ribeye Steak! \$21

USDA Choice Ribeye Steak rubbed with spices and char-grilled,
Served with Chipotle Butter

Fire-grilled New York Steak Combo \$17

USDA Choice New York Steak paired with your choice of Enchilada, Taco, Tamale, Tostada, Chile Relleno or Small Bowls

Smokehouse Ribs \$20

House-smoked Ribs topped with Willie's special BBQ Sauce
Half Rack \$14

Parmesan Crusted Halibut \$19

Topped with a spicy Cabbage Slaw

Grilled Pacific Salmon \$14

Served Blackened and topped with Pico de Gallo

Honey-Chipotle Glazed Salmon \$14

Grilled Salmon Fillet topped with a Honey-Chipotle Glaze and served on a Salad of Black Beans, fresh grilled Corn, Red Onion and diced Avocado tossed with Italian Vinaigrette

Steak & Shrimp Skewer \$19

Spice-rubbed, char-grilled USDA Choice New York Steak and Shrimp

Prime Rib of Beef, Au Jus

Slow roasted and served with spicy Horseradish Cream

10 ounce \$17 16 ounce \$19

Tequila Pasta with Chicken or Shrimp \$14

Fettuccine tossed with Shrimp or Chicken, Tequila, Garlic, Smoked Gouda, Red and Green Peppers, finished with a Roasted Garlic Cream and served with Sourdough Garlic Bread

Breast of Chicken with Avocado Salsa and Balsamic Glaze \$14

Marinated Chicken Breast topped with Oaxaca Cheese, Black Beans, fresh grilled Corn, Tomatoes, Avocado and Garlic, finished with Balsamic Glaze

Ribeye Steak and Half Australian Lobster Tail \$40

Grilled, marinated 12-ounce Ribeye served with a grilled Half Australian Lobster Tail and finished with Cilantro Butter

QUESADILLA ENTRÉES

Served with Spanish Rice and choice of Refried or Black Beans

Crab Quesadilla \$14

Grilled Quesadilla stuffed with King Crab, Corn Relish, Avocado and Jack and Cheddar Cheeses, garnished with Tomalito

Chicken Quesadilla \$13

Grilled Quesadilla stuffed with chopped, marinated Chicken Filet, Corn Relish, Avocado, Black Beans and Jack and Cheddar Cheeses, garnished with Tomalito

Steak Quesadilla \$13

Grilled Quesadilla stuffed with chopped, marinated Fajita Steak, Onions, Peppers, Mushrooms, Avocado and Jack and Cheddar Cheeses, garnished with Tomalito



DESSERTS

Sopapillas \$6

Vanilla Bean Ice Cream, Cinnamon and Honey

Deep Fried Ice Cream \$6

Chocolate Chip Ice Cream coated in Sugared Flakes and quickly deep fried, served with Caramel Sauce and Whipped Cream

Pancho & Willie's Chocolate Cake \$6

Seven-layer Chocolate Cake served with Raspberry-Tequila Sauce and Vanilla Bean Ice Cream

Deep Fried Cheesecake \$6

New York Cheesecake rolled in a Flour Tortilla and deep fried, tossed in Cinnamon Sugar and topped with Caramel and Raspberry Sauces

Mexican Vanilla Flan \$6

Golden Caramel and Whipped Cream

Dulce de Leche Molten Lava Cake \$6

Served warm with Horchata

Tres Leches Cake \$6

Cinnamon, Cajeta and Whipped Cream

Churros with Mexican Chocolate \$6

Dulce de Leche Churros served with warm Mexican Chocolate



Savor Certified Angus Beef® steaks, seafood, chops and pasta and specialty tableside creations. An intimate atmosphere and exceptional service will make it a dining experience you'll long remember.



Offering a complete menu of breakfast, lunch and dinner favorites served 24 hours in a warm Tuscan ambiance.



Enjoy some of your favorite quick bites in a casual atmosphere at Primo Pizza. Our menu features freshly made pizzas sold by the slice or whole, as well as our housemade gelato in an assortment of flavors.

VISIT OUR RESTAURANTS AT PEPPERMILL RENO

Romanza Ristorante Italiano

Savor Italian dishes inspired by fresh flavors from the land, fields and sea.

Bimini Steakhouse

Serving hardwood-grilled steaks, chops and seafood.

CHI

Authentic Asian cuisine that everyone will enjoy.

Oceano

Sample expertly prepared seafood, all-you-can-eat sushi and more.

Island Buffet

A wide variety of culinary dishes to delight any palate.

Biscotti's

Unique flavors with universal appeal. Don't miss Sunday Brunch Toscana!

Café Milano

Our classic coffee shop serving your freshly expressed favorites 24/7.

Sports Deli

Authentic New York deli sandwiches piled high with freshly carved meats and cheeses.