

CAMARILLO MENU

APPETIZERS

Queso Fundido (Chef's Special) 16
Melted Monterey Jack cheese with your choice of either sliced chilies, onions, mushrooms, or chorizo. Served hot with tortillas.

Shrimp Cocktail
Tender shrimp served in a homemade cocktail sauce, tomato, onion, cilantro, and avocado.
Size
Small 17 Large 20

Homemade Guacamole 13
Fresh local avocados chopped with onions, tomato, cilantro, our special seasoning. Served with fresh tortilla chips.

Street Corn 6
Roasted Corn on the cob, smothered in a creamy aioli sauce, cotija cheese and sprinkled with powdered chile.

Chorizo Bean Dip (Chef's Special) 16
Homemade refried beans blended with chorizo and topped with queso cotija.

Shrimp or Fish Ceviche 18
Shrimp served in our sauce of tomato, cilantro, onion, lemon juice, avocado, and a bit of hot sauce to give it that great bite!

Nachos Lopez 17
Our fresh tortilla chips are made in our kitchen! Served with your choice of chicken or beef, Monterey Jack, beans, and tomatoes topped with sour cream, guacamole and a dash of Ranchera sauce.

M.P. Poppers 13
Jalapeno pepper filled with cheddar cheese and covered in a light breading. Served with Chipotle Ranch.

Fiesta Platter 25
Our small favorites - chimichangas, taquitos, quesadillas Poblano bites and tacos. Served 'Bandera' style with sour cream, guacamole, and tomatoes.

Roasted Corn Guacamole 14
Delicious guacamole made with onions, cilantro, creamy aioli sauce, roasted corn, cotija cheese, and powdered chile.

ENSALADAS Y SOPAS

Taco Salad Don Jorge (Chef's Special) 19
Lightly toasted flour tortilla shell filled with homemade rice, refried beans, topped with mixed salad and your choice of meat: Chicken, Shredded beef, Ground beef, Carnitas, or Grilled fillet of sole. Topped with sour cream, guacamole, and tomatoes and queso cotija. Mild tomato salsa Ranchera is served on the side.

Chicken Caesar Salad 19
Fresh Romaine lettuce, topped with grilled chicken breast, seasoned with garlic, lemon pepper and butter. Topped with fresh avocado, tomatoes and Cotija cheese. Served with Caesar Cilantro dressing on the side.

Fiesta Salad Money Pancho 19
Your choice of roasted pork, fillet of sole, chicken breast, or chopped beef prepared in a savory garlic and lemon pepper sauce, layered over crisp salad mix, then topped with queso cotija, tomato and avocado.

Dinner Salad 7
Crisp lettuce, carrots, tomatoes, topped with your choice of dressing. House - Caesar Cilantro - Chipotle Ranch (spicy).

Albondigas Soup Guadalajara Style (Chef's Special)
Homemade beef & pork meatballs grace this classic Mexican soup. The beef stock is accompanied with rice, tomatoes, onion, garlic, and celery, served with fresh cut vegetables.

Size
Cup 7 Bowl 12

Sopa de Tortilla (spicy)
We grill three fresh chilies and other vegetables then blend them and serve with onions, chopped Pasilla chilies, cheese, sour cream, avocado and top with tortilla strips.

Size
Cup 7 Bowl 12

ESPECIALES JALISCO

All dishes served with Mexican style rice, beans, and your choice of corn or flour tortillas.

Chile Verde or Colorado 20
A Money Pancho favorite that starts with succulent roasted pork bathed in traditional homemade green or red sauce.

Carnitas Pancho (Chef's Special) 20
A Money Pancho specialty. A generous portion of roasted pulled pork cooked here in our kitchen.
Extra
Served in our family Chipotle sauce, add \$1

Fajitas Probensal
Fajitas delicately sauteed with tomatoes, mushrooms, bell peppers and onion in seasoned garlic butter. Chicken 23 Beef or shrimp 27

Pollito Azteca (Chef's Special) 26
Tender chicken breast stuffed with avocado, bell pepper, and cheese. Lightly fried then baked and topped with mild, medium or hot Chipotle salsa.

Steak and Shrimp Madrazo 32
Seasoned steak grilled and served with shrimp that are bathed in homemade mild, medium, or 'spicy' Chipotle salsa and topped with a sprinkle of Monterey Jack cheese.

Carne Asada Steak Jalisco 24
Steak Jalisco style, grilled over an open flame and served with your choice of a beef or chicken enchilada.

Plato Mexicano 26
Are you ready for a feast? Flat Iron steak seared on the grill, served with Mexican sausage, cheese relleno and a beef or chicken enchilada.

**Money Pancho Combo - Your Way
(Chef's Special)**

Mix and Match your favorites from all our best menu items served with beans and rice: Taco Burrito, Tamal, Tostada, Chile Relleno, Enchilada, Sope, Quesadilla, Taquitos, Chimichanga. Served with rice & beans.

One item 14 Two items 16 Three items 18

ESPECIALES PUEBLA

All dishes served with Mexican style rice & beans and your choice of corn or flour tortillas.

Money Pancho Adobada 23
Choice of pork loin or chicken, marinated for two days in homemade salsa Adobo then sliced and slow-grilled and served with a cheese enchilada.

Pollo Con Mole (Chef's Special) 23
Sliced chicken breast, simmered in homemade mole sauce.

Fajitas Pollo Rey 23
Chicken marinated in tequila, garlic, and mushrooms.

Lola's Enchiladas 19
Two enchiladas filled with chicken breast and cheese, covered with mango chipotle sauce and melted cheese.

Pork Shank Money Pancho (Chef's Special) 28
This Money Pancho specialty starts with a large pork shank, slow roasted and smothered in Adobo Pibil, (Mole from Yucatan). Treat yourself to the most tender, flavorful pork you have ever had!

ESPECIALES GUADALAJARA

All dishes are served with Mexican style rice, beans, and your choice of corn or flour tortillas.

Al Chipotle (spicy)

Chicken 23 Beef 26
Money Pancho family recipe with your choice of steak or chicken prepared in a sauce of Roma tomatoes, onions, garlic, and Chipotle peppers.16

Enchiladas Probensal 18
Enchiladas stuffed with carnitas, sauteed bell pepper and onion, covered with your choice of red or green sauce and topped with sour cream.

Enchiladas Poblanas (Chef's Special) 19
Two chicken enchiladas covered with homemade mole sauce.

Torta Guadalajara 17
Fresh Bolillo bun, lightly toasted and swathed with our torta sauce and layered with beans, carnitas, lettuce, tomato, onion, and avocado. Served with fries.

Mar y Tierra (spicy) 32
Seasoned steak topped with sauteed shrimp with red potatoes, green onion and red chilies.

Mexico City (Chef's Special) 21
Chile relleno filled with cheese and chorizo and a soft corn tortilla taco, topped with carnitas, cilantro and onion.

MARISCOS MAZATLAN

All dishes are served with Mexican style rice, beans, and your choice of corn or flour tortillas.

Camaron Bilbaina 28
Black Tiger shrimp, delicately sauteed with dry red chilies, garlic, butter, and mushroom sauce and then flambe in white wine before serving.

Marina Rey 29
Fillet of sole and shrimp marinated in seasoned garlic butter, dry red chilies, mushrooms and tequila.

Scallops y Shrimp 29
A generous plate, sauteed in a savory seasoned butter and garlic sauce.

Camaron Al Ajo 28
Shrimp sauteed in a savory seasoned garlic butter and topped with parsley

Camaron A La Diabla (spicy) 28
Shrimp sauteed with seasoned butter and our homemade chipotle sauce.

Tacos Mr. Pancho (Chef's Special) 19
Two soft shell tacos filled with fillet of Sole, either Grilled with onion, tomato and cilantro, or Battered and lightly fried, served with Chipotle Ranch sauce and topped with shredded cabbage.

Camaron Tequila 28
Shrimp marinated with tequila, garlic, bell peppers, onions and tomato Ranchera sauce.

Camaron Patron (Chef's Special) 29
7 large shrimp filled with Monterey Jack cheese, wrapped with bacon, served with chipotle sauce.

Filet of Sole Veracruzana 23
Beautiful fillet of Sole cooked in Salsa Veracruz made with garlic, peppers, onions, olives, tomato Ranchera sauce and white wine.

A LA CARTE

Add fish or shrimp – asada or pollo adobada for \$1 more!

<p>Burrito Grande 14 A large flour tortilla filled with your choice of shredded or ground beef, chicken or carnitas, with rice, refried beans, diced tomatoes, lettuce, onions, cilantro, cheese, guacamole and sour cream. <i>*Try it Mojado style, with red or green sauce and melted cheese for \$1 more!</i></p>	<p>Chile Relleno (Chef's Special) 8 Lightly toasted Pasila pepper peeled and filled with Monterey Jack cheese dipped in egg and seasoned flour and lightly fried. Topped with our mild Ranchera sauce.</p>
<p>Chiles Toreadors 3 Three roasted jalapenos topped with lemon & salt.</p>	<p>Enchilada 6 A corn or flour tortilla filled your choice of meat, rolled and smothered in our special enchilada sauce then topped with Monterey Jack cheese and baked to perfection.</p>
<p>Taco 7 Your choice of flour or corn tortilla, soft or crispy, filled with your choice shredded or ground beef, chicken, or pork.</p>	<p>Tostada 9 Specially prepared corn tortilla smothered with refried beans, shredded or ground beef, pork or chicken, then topped with queso cotija, lettuce, tomatoes, Ranchera sauce, sour cream and guacamole.</p>
<p>Tamal 6 Our homemade corn masa tamale, filled with your choice of Chicken - Beef - Pork - Sweet Corn - Peppers & Cheese and served with our special mild sauce on the side. <i>One dozen (12) tamales with red or green sauce served on the side. 38</i></p>	<p>EXTRAS</p> <p>Guacamole 3</p> <p>Rice & Beans 5</p> <p>Cheese 1.25</p> <p>Sour Cream 1.25</p>
<p>Taquitos 14 Three taquitos, with your choice of corn or flour tortilla stuffed with beef, pork, or chicken, deep fried to a light golden brown, then topped with shredded lettuce, queso cotija, guacamole and sour cream.</p>	
<p>Chimichanga (Chef's Special) 15 Fried Burrito stuffed with beans, rice and cheese, with your choice of meat: Chicken, shredded beef, ground beef or pork. Served with sour cream, tomatoes and guacamole. <i>*Try it Mojado style, with red or green sauce and melted cheese for \$1 more!</i></p>	

LUNCH MENU

LUNCH

Served Monday - Friday from 11:00 AM to 2:00 PM

Make Your Own Combo

Choose from the following: Taco, Enchilada, Chile Relleno, Burrito, Chimichanga, Quesadilla, Taquitos, Tostada, Sope, and Tamale. Served with rice and beans.

One Pick 12 Two Pick 14

Enchiladas Probensal

14

Two enchiladas filled with cheese, shredded pork sautéed with onion, bell pepper and cilantro. Covered with red or green sauce and sour cream.

Taco Salad

14

Choose from Pork Carnitas, Chicken or Ground Beef.

Add Shrimp or Asada for \$3

Baja Cesar

15

Fresh romaine lettuce, topped with grilled chicken breast, seasoned with garlic and lemon peppers, topped with roasted corn, avocado and cotija cheese.

Add Shrimp or Fish for \$3

Tacos Don Julio

15

Two tacos filled with fish or shrimp, green cabbage garnish and special Pico de Gallo.
Add Shrimp for \$3

Choose between Grilled and Battered

Taquiza Jalisco

15

Five mini street tacos filled with your choice of meat: asada / pork adobada / carnitas or chicken
Add Fish or Shrimp \$3

- Topped with onion and cilantro.

ALL DAY BREAKFAST

DESAYUNO

Served with rice and beans.

Huevos Rancheros	16	Menudo	17
		<i>Served Saturday and Sunday only.</i>	
Chorizo con Huevo	16		
Huevos a la Mexicana	16	Pork Posole	17
		<i>Served Saturday and Sunday only.</i>	
Chilaques con Huevo	16		
<i>Add your choice of meat. 2</i>			
Mexican Omelet	18		

HOMEMADE TAMALES

TAMALES BY THE DOZEN

Homemade Tamales (12) **38**

Choose from chicken, beef, pork, chilies and cheese, sweet corn, and pineapple raisins.

CATERING

CATERING AVAILABLE FOR GROUPS OF 20 OR MORE.

Prices are Per Person

Appetizer Selection

A selection of our best "mini finger food" including tacos, quesadillas, chimichangas, and taquitos all served with sour cream, lettuce, tomato, and our homemade, local avocado guacamole. *Add rice and beans for \$2.more*

20

Combo Entrees

Our combos include rice, beans, salad with your choice of two dressings, chips and salsa. Item choices include chili relleno, enchilada, taco burrito, chimichanga, tamal, tostada, quesadilla or sope.

One Item 11 Two Items 12 Three Items 15

SPECIALTY ENTREES

Specialty entrees include chips and salsa, green salad, corn or flour tortillas, rice and beans. choice of enchilada (beef, chicken, pork, or cheese).

Money Pancho Meats

20

Chile Verde, Chile Colorado, Carnitas, or Chipotle Carnitas.

Filet Pescado Veracruz or Madrazo

20

Money Pancho Fajitas

20

Four different styles: Probensal, Arierro, Bilbaina, Al Chipotle,

Beef or Chicken Shrimp 25

Fish and Shrimp Del Rey or Madrazo

19

Entree Additions

Porta Vallarta Fish Ceviche 15

Homemade, local avocado guacamole 12

Green Salad 2.50

DESSERTS

Churros, Cheesecake, Flan

6

Napolitano or Chocolate Cake.

BANQUET MENU

20 people minimum Buffet

Banquet \$ 25.00 per person

Prices included: rice & beans, salad, ceviche, guacamole

Meat options are served with a enchilada of your choice.

Carnitas

Tender roasted pork served with your choice of chipotle sauce & tortillas.

Fajitas Probensal

Your choice of chicken or beef sautéed with bell peppers, onions, tomatoes, mushrooms. Served with tortillas. (Vegetarian style available)

Meat

Chicken Beef

Tax will be added to final bill, and services charge.

Chile Verde or Chile Colorado

Diced pork simmered in your choice of mild green tomatillo sauce or mild red colorado sauce. Served with tortillas.

Sauce

Mild green tomatillo sauce

Mild red colorado sauce

Combination

Your choice of two: taco-relleno-enchilada-burrito-tamal-chimichanga-taquitos-quesadilla-tostada-sope.

SOFT DRINKS & NON-ALCOHOLIC

Soft Drinks Sprite / Coke / Diet Coke / lemonade / ice tea /root beer	3.75	Virgin Piña Colada	7
		Mexican Hot Chocolate	5
Horchata or Jamaica	4	Cafè or Hot Tea	3
Cherry Coke or Shirley Temple	4	Mangoniado Mango, Peach, Strawberry, Watermelon.	7
Fresh Lemonade Strawberry, Peach, Mango, Raspberry, Cherry, Lemon, Watermelon.	4		
Virgin Margarita Strawberry, Peach, Mango, Lemon.	7		

BAR MENU

* CANTINA TO GO * LITER = FOUR REGULAR MARGARITAS NO ICE. ICE UPON REQUEST.

HOUSE MARGARITA	25	PREMIUM FRUIT MARGARITA	35
		STRAWBERRY/ PEACH/ MANGO/ RASPBERRY/ WATERMELON/ COCONUT/MIDORI=MELON LIQUOR/ BLUE CURACAO	
HOUSE CADILLAC MARGARITA	30		
HOUSE FRUIT MARGARITA	30	PREMIUM CADILLAC MARGARITA	35
STRAWBERRY/ PEACH/ MANGO/ RASPBERRY/ WATERMELON/ COCONUT/MIDORI=MELON LIQUOR/ BLUE CURACAO			

PREMIUM MARGARITA **30**

MARGARITAS

HOUSE

11 / 36 Pitcher

FRUIT

Strawberry, raspberry, mango, peach, blue
raspberry, blue curacao 12 / 41 Pitcher

PREMIUM

Ask your server for today's tequila selection.
13 / 45 Pitcher

HOUSE CADILLAC

13 / 41 Pitcher

PREMIUM CADILLAC

14 / 49 Pitcher

MARGARITA LOCA

Try your favorite fruit "Loca" style with Chamoy
and Tajin. Mango, peach, strawberry,
watermelon or raspberry. Server on the rocks or
blended. 14 / 49 Pitcher

MR. PEPINO MARGARITA

Our world-famous premium margarita, made with
fresh cucumber, tajin and chamoy. 14 / 49
Pitcher

MR. JALAPEÑO

Our world-famous margarita, made with
jalapeños. 14 / 49 Pitcher

SEÑOR AZUL PREMIUM MARGARITA

Made with Blue Curacao. 14 / 49 Pitcher

MIDORI MARGARITA

Our margarita made with melon liquor. 14 / 49
Pitcher

CHAMBORD MARGARITA

Made with black raspberry liquor. 14 / 49 Pitcher

COCO LOCO MARGARITA

Premium margarita with our homemade coconut
puree. 14 / 49 Pitcher

JAMAICA MARGARITA

Made with Hibiscus. 14 / 49 Pitcher

COCKTAILS

JUAN COLORADO

Tequila, mixed with orange and pineapple juice, topped with grenadine. 11 / 36 Pitcher

PANAMA COOLER

Vodka mixed with orange juice and crème de menthe. 11 / 36 Pitcher

MATADOR

Tequila, melon liquor, mixed with orange and pineapple juice. 11 / 36 Pitcher

SANGRIA

Money Pancho's special house blend. 11 / 36 Pitcher

PIÑA COLADA

Rum and Piña Colada mix. Sweet treat! 11 / 36 Pitcher

TEQUILA SUNRISE

Tequila mixed with orange juice and topped with grenadine. 10.25 / 35 Pitcher

CAFÈ MEXICANO

12.25

Fresh coffee, café liquor and tequila, topped with whipped cream.

BLOODY MARY

12.25

Money Pancho's special blend.

PALOMA

12.25

Tequila, Squirt, topped with fresh lemon and salted rim.

MARTINI

Apple, Strawberry, Peach, Mango, Raspberry, Cherry. 13

CERVEZA

IMPORTED 6
Corona, Pacifico, Corona Light, XX Lager, XX Amber, Bohemia, Negra Modelo, Modelo Especial, Estrella Jalisco.

MICHELADA 12
Money Pancho's Special Blend - Pick your beer!

DOMESTIC 5
Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra.

DRAFT
Modelo Especial, Negra Modelo, XX Amber, Corona Extra, 805. 5 / Pitcher 20

WINE LIST

CHARDONNAY

Fess Parker Winery
Santa Barbara County 9 / 35 Bottle

Hess Select
Monterey 9 / 35 Bottle

Estancia Estate
California 9 / 35 Bottle

Markham
Monterey 9 / 35 Bottle

Gainey
10/38 Bottle

CABERNET SAUVIGNON

Estancia Estate
California 9 / 36 Bottle

Hess Select
Monterey 9 / 36 Bottle

Wild Horse
Central Coast 9 / 36 Bottle

Markham
Napa Valley 9 / 36 Bottle

MERLOT

Estancia Estate
California 9 / 36 Bottle

Markham
Napa Valley 9 / 36 Bottle

Wild Horse
Central Coast 9 / 36 Bottle

WHITES

Stella Moscato
Italy 8 / 25 Bottle

Gainey Sauvignon Blanc
11 / 40 Bottle

Pinot Grigiot
Il Donato, Italy 8 / 25 Bottle

SPARKLING

Tanglewood
Brut (split)

7 **Mimosa**

8

Wycliff
Brut 20 Bottle

HOUSE WINE BY THE GLASS

Money Pancho House Wine
Chardonnay, Cabernet and Merlot 8 / 24 Bottle

Woodbridge
White Zinfandel 8 / 24 Bottle