

- WELCOME TO -  
**PANCHO'S**  
- ISLAND PARK -

**PANCHOS FAVORITES**  
NEW YORK



**Caramel Apple On The Rocks**  
*Apple and Vanilla vodkas with real caramel and apple juice ...our new Fall favorite*

**Corona'rita**  
*Cabo Blanco margarita on the rocks with an upside down mini Corona*

**Wine By The Bottle or Glass:**  
*Cabernet, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, and Rosé*

**Griffa Prosecco**  
*Enjoy an individual bottle of bubbly*



**FROM THE  
BAR**

**Tequila!**  
Ask to see our  
Tequila List and  
Flights Menu



**APPETIZERS**

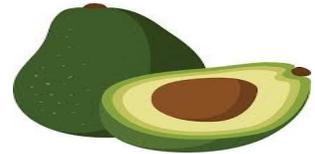
**Guacamole**  
*Made daily with fresh avocados  
market price (\$9.99 - 13.99)*

**Pancho's Classic**

**Tropical**  
*With fresh mango salsa*

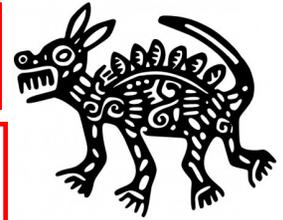
**Spicy Southwest**  
*With corn, black beans and a touch of fresh jalapeno*

**Avocado Toast**  
*market price (\$9.99 - 11.99)  
Multi-grain toast with fresh avocado  
and diced tomatoes topped with pumpkin seeds,  
black bean & corn relish, chopped cilantro  
and a drizzle of avocado oil*



**Chorizo Empanadas** *House ground chorizo sausage and seasoned beef combined  
with sautéed onions, peppers and potatoes inside a classic pastry \$10.99*

**California Quesadilla** *Grilled portabella mushrooms, fresh avocado, sundried tomatoes  
with melted monterey jack cheese inside a spinach tortilla \$12.99*





## ENTREES

All served with two  
of your favorite Side Dishes

**Pancho's Meatloaf** *A delicious combination of homemade chorizo, ground beef, and Pancho's seasonings, baked w/ just a touch of bacon and served with ancho gravy \$21.99*

**Spicy Chicken Diablo** *Strips of grilled chicken breast, sautéed with smoked jalapeno salsa and fresh cilantro. A new Pancho's favorite \$21.99*

**"Enchilada" Pie** *Pancho's version of a traditional hearty dish with layers of corn tortillas, ancho enchilada gravy, pulled chicken, corn, black beans and pepper jack cheese baked to perfection \$19.99*

**Mexico City Roasted Chile Relleno** *Fire roasted fresh poblano chile peppers stuffed with seasoned ground beef and homemade chorizo sausage, smothered in a cooling yogurt chipotle honey sauce \$19.99*

**Honey BBQ Glazed Pork Chops** *Three sweet and juicy grilled pork chops glazed with honey BBQ sauce \$22.99*

## DESSERTS

### **Fried Ice Cream**

*Vanilla or Chocolate  
with whipped cream and  
honey or chocolate syrup*

### **Churros**

*The classic Spanish pastry.  
With dulce de leche dipping sauce*

## **Pancho's Cantina's Private Party Room**

*Birthdays, Graduations, Christenings, Baptisms, Sweet 16's, Sports Teams/Clubs  
Reunions, Family Gatherings, School/Teacher Functions, and More*

- Mexican Bar Options
- Menus For All Tastes & Budgets
- Customizable Music/LED Screen
- Super Service
- Sombreros/Mustaches
- Private Space/Staff

## **...Or Bring The Party Home**

*Ask for our Take Out Catering Menu  
Make your next even hot, fresh, & delicious  
with all the equipment you need to heat & serve provided at no charge*