

— WELCOME TO —
PANCHO'S
— ISLAND PARK —



Private Party
Room Available

WITH YOUR CHIPS:

Sign On To Our
Free Wi-Fi To
Receive Valuable Coupons

Spicy Queso Dip \$3.99

Our mild queso mixed with spicy green chili sauce

Mild Queso Dip \$3.99

Melted cheese blended with roasted peppers

(Add diced chorizo to either) add \$1.00

Pancho's Classic Guacamole \$9.99

Made daily with fresh avocados

Spicy Southwest Guacamole \$9.99

With corn, black beans and a touch of jalapeño

Tropical Guacamole \$10.99

Blended with fresh mango salsa



4245 Austin Blvd. Island Park, NY 11558 516-897-8300

Order Take-Out On Our Website: panchoscantina.com

DRINK  MARGARITAS...
NEW MEXICO

LIVE  HAPPIER...
NEW MEXICO

[The St. Germain](#) *A 'skinny' margarita of fresh squeezed lime juice, Herradura Silver tequila and St. Germain Elderberry liqueur* 11

[The Milagro](#) *Triple distilled Milagro Silver tequila with peach schnapps and blue curacao* 11



[The Tropical Margarita](#)

A super refreshing blend of 1800 Coconut tequila, pineapple juice and our homemade margarita mix 8.5



[The Tutti-Frutti Margarita](#)

Chambord, Margaritaville Mango tequila & cranberry 8.5

[Skinny Margarita](#) *La Puerta Negra Silver Tequila on the rocks with only fresh lime juice, a splash of Cointreau and agave nectar* 11

[The Pomegranate](#) *1800 Reposado & pomegranate liqueur* 10

[Tres Gen Frozen Especial](#) *Tres Generaciones Anejo and Gran Marnier atop our famous frozen* 12.5

[No Pits About It](#) *La Puerta Negra Silver and watermelon liqueur* 9

[Super Raspberry](#) *Frozen or on the rocks, made with Chambord Raspberry* 9/9.5

[X-Rated Margarita](#)

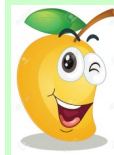
Blood orange, grapefruit, & passion flavors of X-Rated Fusion liqueur with Margaritaville Mango tequila 9

[Herradura Dew](#) *Midori Melon and Herradura Reposado* 10

[Horni Margarita](#) *Sauza Hornitos, triple sec & cranberry* 9

[The Cabo Wabo](#) *Cabo Anejo, fresh lime juice straight up with a touch of Gran Marnier* 12

[Mango' Rita](#) *Margaritaville Mango tequila and mango puree* 9



[Mango-Habanero Margarita](#)

A sweet & spicy libation with fruity mango and chile habanero sauce 9



[Sangarita](#) *Margaritaville Mango tequila combines with our homemade Red Sangria ...A Pancho's classic* 10

[Fuzzy Margarita](#) *Avion Reposado, Absolute Peach and peach syrup* 10

[Gran Matador](#) *1800 Reposado, Licor 43 & Gran Marnier* 10

[Cabo Cantina](#) *Straight from Cabo San Lucas. Cabo Wabo Silver, amaretto and cranberry* 9.5

[Avion Anejo Cadillac Margarita](#)

Super smooth & delicious. Avion Anejo served straight up with fresh lime juice and Cointreau 12.5



[Caliente Margarita](#)

Tanteo Jalapeño tequila, margarita mix and agave nectar. A spicy sweet creation served on the rocks 10





Mexican Mamacita Punch *A refreshing libation of dark rum, Malibu Coconut, mango rum, a splash of Herradura Silver tequila & fruit juices* 9

Chocolate Martini *Godiva Chocolate liqueur makes ours great* 9

Mexicali Blue *Absolute Raspberri, blue curacao & lemonade* 8

Pancho's "Sinkers" 10

Homemade Frozen Margaritas floating in flavor!

Pineapple: *Frozen lime margarita atop pineapple vodka*

Strawberry & Cream: *Strawberry frozen & whipped cream vodka*

Teagarita: *Sweet tea vodka & frozen margarita. A Santa Fe favorite*

Rocky Mountain Mudslide *A smooth creamy blend of Kahlua, Baileys and fresh milk (we swirl the glass with chocolate)* 9

The Pain Killer *Dark rum, cream of coconut, pineapple & OJ* 9

Bloody Caliente

Our homemade Bloody Mary with Stoli Jalapeño vodka 8.5



Mango Lemonade

mango rum, lemonade, and a splash of cranberry 8

Mango Colada

Creamy coconut and real mango frozen smooth with mango rum 8.5

Mango' Rita

Margaritaville Mango tequila and mango purée, shaken and served on the rocks 9



Monkey Fist IPA, Pacifico, Blue Moon, Amstel, Budweiser, XX Amber or Lager, Sol,

Modelo Especial, Blue Point Toasted Lager, Heineken, Coors Light, O'Douls (non alcoholic) Michelob Ultra (low carb), Negra Modelo, Corona, Corona Light

Loaded Cabo Corona

A California Favorite!

We 'load' the neck of your Corona with Cabo Silver Tequila 9



Red, White, or Peach

Made from scratch using only fresh juices, choice wines & brandy

Glass	1/2 Pitcher	Full Pitcher
9	17	28

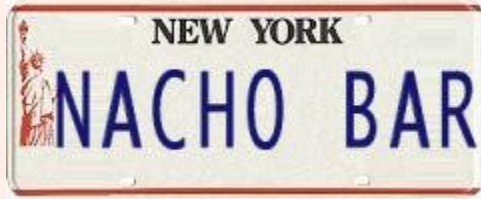


Cabernet, Merlot, Sauvignon Blanc Pinot Grigio, White Zinfandel, Chardonnay

Glass 7.5 Bottle 24



Ask about our Tequila selection and Flights Menu



Perfect To Share
\$8.99

Fresh corn tortilla chips topped with queso sauce and your choice of mild ranchera sauce or spicy green chile sauce...with melted cheese on top

Add Any Of Your Favorite Toppings:

- Sour Cream N/C
- Olives N/C
- Onions N/C
- Cilantro N/C
- Jalapeños N/C
- Fresh Tomatoes N/C
- Colorado Chili + \$1.50
- Veggie Chili + \$1.50
- Grilled Chicken + \$2.00
- Spinach & Veggies + \$1.50
- Guacamole + \$1.50
- Refried Beans + \$.75
- Corn & Bean Relish + \$.75
- Black Beans + \$.75
- Portabella Mushrooms + \$1.50
- Avocado Slices + \$1.50
- Roasted Shrimp + \$3.00
- Grilled Hanger Steak + \$2.50



Mini soft tacos made in the traditional food truck style
\$3.99

- Carne Asada *Sriracha slaw*
- Pork Carnitas *pineapple chipotle salsa (spicy)*
- Crispy Catfish *cabbage & salsa fresca*
- Mexi Shrimp *salsa fresca*
- Chorizo Potato *creamy yogurt sauce*
- Chipotle Chicken *chipotle BBQ*
- Roasted Portabella**
red peppers & pepper jack cheese



Your old favorite full sized "classic tacos" are still available...just ask
\$4.99-7.99

Buffalo Chicken \$13.99

Your choice of grilled or breaded chicken



The Cuban \$13.99

With pulled pork, ham, pickles and yellow mustard in a habanero tortilla

Melted cheese inside your choice of toasted flour, corn, habanero or whole wheat tortillas, served with guacamole & sour cream

- Just Cheese \$7.99
- Chorizo Potato \$10.99
- BBQ Skirt Steak \$13.99
- Cheddar & Mashed \$8.99
- Pork Carnitas \$11.99
- Avocado & Tomato \$10.99
- Spinach & Veggie \$9.99
- Grilled Chicken \$12.99
- Cheese Burger Quesadilla \$10.99
Ground beef, tomatoes, cheese, ketchup and pickles
- Roasted Shrimp \$13.99
- Shredded Chicken \$11.99
- Portabella Mushroom \$10.99
- BBQ Beef \$12.99

Mild Queso Dip \$3.99 w/ chorizo \$4.99
Melted cheese blended with roasted peppers

Spicy Queso Dip \$3.99 w/ chorizo \$4.99
Our mild queso with spicy green chile sauce

Chicken Wings (9) \$12.99
*Spicy Buffalo, Mild Grilled BBQ,
Sweet Honey BBQ or Crispy Jorge's*

Grilled Mini Burritos (2) \$7.99
*-BBQ Beef & Mozzarella
-Grilled Portabella, Roasted Red & Poblano Peppers
-Spicy Chicken & Roasted Corn*

Crispy Calamari \$12.99
Classic, Honey BBQ or Spicy Buffalo

Avocado Toast \$7.99
*Fresh avocado, diced tomatoes, pumpkin seeds,
black bean & corn relish, cilantro and avocado oil*



Guacamole \$9.99

Wing Ding Sampler \$17.99
*All 4 styles of wings
3 different dipping sauces*

Buffalo Sampler \$17.99
*Chicken Quesadillas, Wings,
Calamari and Fingers.
All Buffalo Style*

Tidbit Sampler \$17.99
*Grilled BBQ Wings, BBQ Rib Bits,
Pork Carnitas Quesadilla, and
BBQ Beef & Mozzarella Mini Burritos*

BBQ Baby Back Rib Bits \$13.99

Chorizo Empanadas \$10.99
*Homemade with house ground chorizo,
beef, sautéed onions, peppers and potatoes*

Cornbreaded Popcorn Shrimp \$13.99
With our creamy garlic dipping sauce

Jalapeño Poppers (6) \$9.99
Crispy chile peppers stuffed with cheddar cheese

Chicken Fingers (5) \$9.99
Classic, Honey BBQ or Spicy Buffalo

Buffalo Chicken Mini Wrap \$8.99
*Breaded or Grilled buffalo chicken rolled with
blue cheese, celery, carrots and
romaine lettuce in flour tortillas*



Small \$4.99
~
Large \$7.99

Pancho's Salad
*Shredded lettuce, cheese, carrots, tomatoes & onions
with our own Mexican vinaigrette*

Baby Greens
*With diced tomatoes, cheese and
low fat chile ranch or thyme vinaigrette*

Caesar Salad
Our slightly spicy version of the classic



Chihuahua Chicken Soup \$4.99
*Homemade chicken broth with avocado, tomato,
onions and fresh cilantro*

Colorado Chili \$7.99
cheese & sour cream

Black Bean Soup \$5.99
onions & sour cream

Veggie Chili \$7.99
with cheese

Tortilla Soup \$5.99
Our Version of the Mexican Staple



All served with two of your favorite Side Dishes

Bandito Burrito \$18.99

Grilled chicken breast, black beans, cheese and spicy green chile sauce inside a large flour tortilla, sour cream & guacamole substitute with Pulled Pork Carnitas + \$2.99 or BBQ Skirt Steak + \$3.99

Grilled Vegetable Burrito \$17.99

Fresh spinach, mushrooms and veggies with refried beans, salsa and cheese inside a spinach tortilla, sour cream & guacamole

Pancho's Classic Super Burrito \$17.99

Shredded chicken or ground beef, refried or black beans, onions and cheese rolled in a flour tortilla topped with mild ranchera sauce or spicy green chile sauce, with sour cream and guacamole

Or... we'll leave out the beans, fry yours golden and crispy and call it a "Chimichanga"!

TRY EITHER: with Grilled Chicken + \$1.99 with Pulled Pork Carnitas + \$2.99 with BBQ Beef + \$2.99 with BBQ Skirt Steak + \$3.99

Colorado Enchiladas \$19.99

Grilled chicken and fresh avocado inside soft flour tortillas topped with melted cheese and mild ranchera sauce, sprinkled with fresh cilantro

Enchiladas Primo \$23.99

BBQ skirt steak in soft flour tortillas smothered with mild ranchera & spicy green chile sauces and monterey jack cheese

Enchiladas Garcia \$19.99

Grilled chicken & portabella mushrooms inside soft corn tortillas, topped with monterey jack and spicy green chile sauce

Spinach and Veggie Enchiladas \$17.99

Corn tortillas filled with fresh spinach, mushrooms and assorted veggies, topped with mild ranchera sauce or classic ancho gravy, and melted cheese

Tacos Al Carbon

Grilled flour tortillas stuffed with either:

Sliced BBQ chicken and caramelized onions \$19.99

BBQ skirt steak and fresh avocados \$24.99

Try Yours In Lettuce Wraps

Enchiladas en Mole \$18.99

Your choice of filling:

Roasted Corn & Chicken...or Pork Carnitas (or one of each)

with a traditionally spicy sauce of chilies and chocolate, in soft corn tortillas topped with melted monterey jack cheese

Chicken & Shrimp Jambalaya

Red rice cooked with fresh ground chorizo sausage, diced chorizo links, poblano chilies, boneless chicken, and tender shrimp

served with two side dishes \$23.99

Green Text Denotes Veggie Items



All Served with two
of your favorite Side Dishes

Desperado's Chicken \$19.99
BBQ boneless breast topped with three melted cheeses

Margarita Chicken \$18.99
Strips of grilled chicken sautéed with garlic, sweet lime juice, triple sec & a hint of gold tequila

Cheyenne Chicken Lettuce Wraps \$19.99
Garlic & cilantro marinated breast slices with fresh avocado and sweet red pepper purée, drizzled with spicy chipotle bbq sauce

Cowboy Combo \$27.99
*Half rack of baby back ribs paired with your choice of:
Six Santa Fe Grilled or Cornbreaded Shrimp*



Cattleman's BBQ Skirt Steak \$27.99
*A house specialty
grilled and served sliced in our homemade garlic barbecue sauce*

Make It Surf & Turf
We'll add Four Cornbreaded or Santa Fe Grilled Shrimp + \$5.00

Half Chicken \$18.99 (all white meat \$19.99)
*Grilled in your choice of sauce:
Homemade BBQ or Spicy Chipotle*

BBQ Chicken & Ribs Combo \$23.99
*Half rack of baby back ribs with your choice of
white or dark meat chicken*

Spicy Poblano Chicken \$21.99
*Grilled boneless breast topped with fire-roasted poblanos, red peppers and portabellas
finished with green chile sauce and melted cheese*

Baby Back Ribs \$27.99
A full rack of the best ribs around

Love Shrimp?
*Add Four Cornbreaded, Santa Fe Grilled,
or BBQ Shrimp to Any Entrée
\$5.00*



20% Gratuity May Be Added To Parties Of 8 Or More

Santa Fe Grilled Shrimp \$24.99
Succulent shrimp seasoned in our New Mexico style shallot & herb butter

Cornbreaded Shrimp \$24.99
With creamy garlic & spicy BBQ dipping sauces



Shrimp Margarita \$24.99
Sautéed with garlic, sweet lime juice, and a hint of gold tequila

Mexicali Shrimp \$24.99
Our version of a "mildly-spicy" classic Mexican dish. Shrimp sautéed in a garlic vegetable purée

Shrimp Acapulco

Fried shrimp smothered in mild ranchera and spicy green chili sauces topped with melted monterey jack cheese

\$25.99

add sliced avocado + \$1.99

Fresh Salmon Fillet \$25.99

Barbecued with Pancho's homemade BBQ sauce

Yucatan Baked with a lime-cilantro corn crumb topping

Roasted with fresh spinach and veggies

Fish Fillet \$19.99

Broiled Spicy Tortilla Crusted Tilapia with mango salsa

Cajun-Spiced Catfish broiled and topped with fresh tomato salsa

Yucatan Baked Catfish with a lime-cilantro corn crumb topping

Southern Fried Catfish crispy with fresh mango salsa

California Fish Tacos \$19.99

Tender strips prepared to your liking in soft corn tortillas or lettuce wraps

Your Choice:

Tortilla Crusted Tilapia broiled with mango salsa

Baja Style Catfish cornbreaded with fresh tomato salsa



CREATE YOUR OWN COMBINATIONS

From \$17.99

Step One:

Choose Two Items

Enchilada

Soft corn tortilla smothered with classic ancho gravy and melted cheese

Burrito

Flour tortilla, onions, salsa and cheese with or without refried or black beans inside. No sauce or cheese covers these burritos

Quesadilla

Toasted flour, whole wheat or corn tortilla stuffed with melted three cheese blend

Classic Hard Taco

Crisp corn tortilla shell, salsa, lettuce, tomato and cheese

Classic Soft Taco

Corn, flour or whole wheat tortilla with salsa, lettuce, tomato and cheese

Taco Grande

Any hard taco wrapped in any type of soft tortilla spread with refried beans

Step Two:

Choose A Filling For Each

Classic Fillings

Seasoned Ground Beef
Grilled Chicken
Shredded Chicken
Chipotle Chicken
Three Cheese Blend
Chorizo & Potato
Fresh Spinach & Veggies

Premium Fillings

+ \$1.00 per item

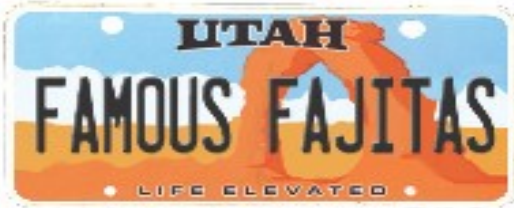
Portabella Mushroom
Roasted Chicken & Corn
Carne Asada (*seasoned hanger steak*)
Pork Carnitas
BBQ Beef
Fresh Avocado
Guacamole

+ \$3.00 per item
BBQ Skirt Steak
Chile Rubbed Shrimp

Step Three:

Choose Two Side Dishes

Refried Beans
BBQ Beans
Black Beans
BBQ Bean Salad
Black Bean & Corn Relish
Guacamole or Avocado + 1.99
Spanish Rice (*tomato based*)
Western Rice (*cilantro based*)
Seasoned Waffle Fries
Shoestring French Fries
Sweet Potato Fries + .99
Mashed Potatoes
Green Chile Mashed
Sweet Plantains + .99
Classic Pancho Salad
Baby Greens Salad
Caesar Salad
Fresh Spinach & Veggies
Grilled Vegetables
Mac & Cheese
Veggie Chili
Colorado Chili



Served with refried beans, cheese, lettuce, tomato, pico de gallo and warm flour tortillas (whole wheat or lettuce wraps available on request)

Grilled Chicken Fajita \$19.99

Mixed Vegetable Fajita \$18.99

Portabella Mushroom Fajita \$18.99

Grilled Hanger Steak Fajita \$22.99

Pork Carnitas Fajita \$19.99

Combo Fajita (any two above) \$20.99

Skirt Steak Combo (w/any one above) \$22.99

Roasted Shrimp Fajita \$23.99

BBQ Skirt Steak Fajita \$25.99

Grilled Salmon Fajita \$25.99

Add Shrimp To Any Fajita \$5.99

Make It "Primo"

Spice Up Your Fajita with poblano peppers, red onions and red peppers + \$1.99

Eat Fajitas...

Live Longer!

Green Text...

Denotes Veggie Item

Food Allergy?

Speak... We'll Help



Pancho's "Rice Bowl"

Western rice, black beans, sautéed bell peppers, onions, fresh tomato salsa, romaine lettuce and avocado topped with sour cream

Tortilla Basket Salad

Lettuce, tomato, onions, carrots, cheese, and BBQ bean salad in a crisp spinach tortilla basket, with our Mexican vinaigrette

Pancho's Mesclun Salad

Baby salad greens, diced tomatoes, corn & black bean relish and spiced croutons. Served with low fat chipotle ranch dressing

Seasonal Salad

Romaine hearts and baby greens, mango salsa, diced avocado, chopped grilled veggies and raisins tossed with our thyme-lime vinaigrette, topped with blue corn tortilla strips

All Salads Include Your Choice Of Topping:

Grilled Chicken \$18.99

Roasted Shrimp \$21.99

BBQ Skirt Steak \$22.99

Grilled Portabella \$18.99

Grilled Salmon \$25.99

Grilled Vegetables \$17.99

"Salad Supreme" \$23.99

Pancho's Mesclun Salad with Chicken, Steak & Shrimp



AGES 10 AND UNDER PLEASE
Served with One of Pancho's Favorite Sides

CHOICE OF:

- Hamburger
- Cheeseburger
- Chicken Fingers
- Beef Hot Dog
- Hard or Soft Tacos
- Chicken Quesadilla
- Beef or Bean Burrito
- Mac and Cheese
- Cheese Quesadilla
- Chicken or Cheese Enchilada

\$8.99



AGES 14 AND UNDER PLEASE
Served with One of Pancho's Favorite Sides

CHOICE OF:

- Desperado's Chicken
- Sliced Grilled Chicken Breast
- Steak Quesadilla
- Colorado Enchilada
- 1/4 Barbecue Chicken (white or dark meat)
- *1/2 Rack Baby Back Ribs*
- *Popcorn Shrimp*
- *Sliced Skirt Steak*

\$11.99

*add \$3.99

Both Menus Include A
Soft Drink, Juice,
Iced Tea or Pink Lemonade



We take your allergy and
nutrition concerns very seriously,
please bring your questions
to your server or manager



All Burgers served with your choice of Two Side Dishes and up to Three Toppings:

8 oz. of freshly ground beef served wrapped in a flour or whole wheat tortilla or on a soft roll
\$15.99

- BBQ Onions BBQ Sauce Chipotle Sauce Green Chile Sauce Queso Sauce
- Blue Cheese Dressing Roasted Red Peppers Fire-Roasted Poblanos Jalapeño Slices
- Colorado Chili Veggie Chili
- Mozzarella Cheese Monterey Jack Cheese Cheddar Cheese
- Pepper Jack Three Cheese Blend
- Portabella Slices, Bacon or Ham + \$.99
- Guacamole, Avocado Slices + \$1.99



Refried Beans Barbeque Beans Black Beans Black Bean & Corn Relish BBQ Bean Salad

 Seasoned Waffle Fries Shoestring French Fries Sweet Potato Fries + \$.99

 Mashed Potatoes Green Chili Mashed Sweet Plantains + \$.99

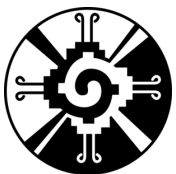
Mac & Cheese Spanish Rice (*tomato based*) Western Rice (*cilantro based*) Colorado Chili Veggie Chili

 Pancho Salad Baby Greens Salad Caesar Salad

Guacamole or Fresh Avocado + \$1.99 Fresh Spinach & Veggies Grilled Vegetables

\$2.99

The FDA advises consuming raw or undercooked meats, poultry, seafood increases your risk of food borne illness.



Green Text Denotes Veggie Items



Private Party Room Available

