

Pepe's Cantina

• mexican grill •

PEPESCANTINA.COM | ESTABLISHED 2015



CHECK OUT OUR MENU

APPETIZERS

Ceviches

FISH CEVICHE*

Mahi-mahi cooked in lime juice tossed with onions, tomatoes, cucumber, jalapeño, cilantro and topped with avocado. Served with tortilla chips. 15
+\$5 add shrimp || +\$6 add octopus.

SHRIMP CEVICHE VERDE

Classic version of green Mexican shrimp ceviche made with cucumber, lime juice, cilantro and fresh jalapeños. 14

PEPE'S SAMPLER

Shredded chicken quesadilla, jalapeño cheese poppers, shredded chicken flautas, bean nachos, queso dip, lettuce, pico de gallo and sour cream (serves 2). 17.5

PEPE'S SAMPLER VEGETARIAN 15

PEPE'S SAMPLER SEAFOOD 20.5



CHEF MINI TACOS

2 **Certified Angus Beef®** steak tacos marinated in chipotle, with refried beans, queso fresco, spring mix topped with house-made chipotle sauce. 13.5

JALAPEÑO POPPERS

Cream cheese stuffed jalapeños served with queso dip. 9.5

SHRIMP DIP

Grilled shrimp with cheese dip, topped with pickled onions and cilantro. 12.5

MEXICAN STYLE CORN

Yellow corn mixed with Mexican mayonnaise, queso fresco and tajin. Topped with pickled red onions. 9.5

LOADED FRIES

Grilled chicken 13.5 || USDA Choice Ribeye Steak 14.5 || Shrimp 15.5 || Octopus. 16.5

OCTOPUS MINI TOSTADAS

2 mini tostadas served with grilled octopus, purple cabbage, pico de gallo, avocado sauce, queso fresco and cilantro. 12

OCTOPUS CEVICHE*

Grilled octopus in lime juice tossed with onions, tomatoes, cucumber, jalapeño, cilantro and topped with avocado. Served with tortilla chips. 16

CEVICHE TRIO

A taste of our three house-made ceviches (Fish, shrimp and octopus). 18

NO MIX & MATCH

CHICKEN WINGS

6 wings deliciously tossed in your sauce of preference: traditional spicy sauce, diablo sauce, cilantro mole, mango habanero or **birria sauce**. 10.5

STUFFED AVOCADO

Pico de gallo, purple cabbage, avocado sauce and queso fresco. Vegetarian (Mushrooms). 10
+\$2 USDA Choice Ribeye Steak or chicken.

QUESO FUNDIDO

Melted cheese topped with Mexican chorizo & pico de gallo, served with tortillas. 10

BEAN DIP

A combination of melted cheese and refried beans or black beans. 8

QUESO DIP 7

PULPO TOWER

Grilled octopus tentacle on top of a baked potato with our house-made chipotle sauce. Served with chimichurri. 15

FRIED SHRIMP

Battered fried shrimp served in a purple cabbage bed with chipotle and cilantro aioli. 11

PEPE'S EMPANADAS

2 potato empanadas served with our secret smoked spicy salsa and queso fresco. Topped with sour cream, pickled red onions and cilantro. 10.5

Signature Tableside Guacamole 12



Vegan

Choose from Soy-Based Chickun or Beyond Beef.
All our vegan items are prepared on designated kitchen equipment.

XXL BURRITO

Served with grilled onions, peppers, Mexican rice, black beans, a side of guacamole and pico de gallo. 17.5

TACOS

2 tacos with purple cabbage, avocado sauce, pickled red onions and cilantro. Served with rice and black beans. 17.5

BEYOND BURGER

Plant-Based burger with vegan cheese, lettuce and tomato. Served with grilled vegetables. 17.5

FAJITAS

Beyond Beef and Chickun with grilled pineapple, onions, peppers and tomatoes. Served in a pineapple with black beans, Mexican rice and tortillas. 19.5

QUESADILLA

Made with vegan cheese. Served with rice, black beans, guacamole and pico de gallo. 17.5

ENCHILADAS

2 enchiladas served with rice, black beans, guacamole and pico de gallo. Topped with your choice of verde or roja sauce and pickled red onions. 17.5

VEGAN NACHOS

Layered with chorizo, shredded cheese, almond queso sauce and black beans. Topped with pico de gallo. 17.5

Vegan Dessert

VEGAN CHOCOLATE CHEESECAKE 8

Soups & Salads

LENTIL SOUP (VEGAN) 8.5

Add queso fresco +\$2 "Vegetarian"

TORTILLA SOUP 8.5 | CALDO DE POLLO 8.5

PEPE'S SALAD

Grilled mushrooms and onions tossed in our secret spice salt, topped with pickled red onions and cilantro aioli. 13
Grilled chicken +\$2 || **Certified Angus Beef®** Steak +\$3
|| Shrimp +\$3.5

EL PASO SALAD

Romaine lettuce, grilled chicken breast, avocado, tomato, cucumber, queso fresco, mixed with our house-made chipotle ranch and topped with pickled red onions. 14

MEXICAN WEDGE SALAD

Romaine lettuce, grilled onion and pepper, bacon, queso fresco, tortilla strips and tomato. Mixed with ranch sauce. 13
Grilled chicken +\$2 || **Certified Angus Beef®** Steak +\$3
|| Shrimp +\$3.5

MEXICAN CAESAR SALAD

Our take on the traditional Caesar Salad with a Mexican twist. 13
Grilled chicken +\$2 || **Certified Angus Beef®** Steak +\$3
|| Shrimp +\$3.5

TULUM SALAD

Romaine lettuce, purple cabbage, mixed vegetables and grilled shrimp mixed in our house-made cilantro aioli. Topped with pickled red onions. 15.5

TACO SALAD

Lettuce, pico de gallo, sour cream, guacamole, queso sauce, refried beans and shredded cheese. Choose either shredded chicken or ground beef. 13
Grilled chicken +\$2 || **Certified Angus Beef®** Steak +\$3
|| Shrimp +\$3.5

BOWLS

Rice, black beans, queso sauce, romaine lettuce, avocado sauce, queso fresco and mixed vegetables. Served with a mini cheese quesadilla and your choice of either shredded chicken or ground beef. 14.5
Grilled chicken +\$2 || **Certified Angus Beef®** Steak +\$3
|| Shrimp +\$3.5

Vegetarian

Served with Mexican rice, grilled vegetables, lettuce, guacamole, pico de gallo and sour cream.

XXL BURRITO

Served with mushrooms and black beans instead of grilled vegetables. Topped with queso dip and red sauce. 16

FAJITAS

Broccoli, zucchini, mushrooms, onions, tomatoes and peppers. Served with black beans instead of grilled vegetables and 3 tortillas. 17.5

BLACK BEAN & MUSHROOM CHIMICHANGA

Topped with queso dip. 16

BLACK BEAN & MUSHROOM QUESADILLA

16

BLACK BEAN ENCHILADA

Topped with your choice of verde, roja or mole sauce and pickled red onions. 16

VEGETARIAN TACO SALAD

Taco salad with mushrooms and black beans instead of meat and refried beans. 11.5

DINNER FAVORITES

All Pepe's Favorites served with Mexican rice, refried beans or black beans, lettuce, sour cream, guacamole and pico de gallo.

Enchiladas

Choose from verde, roja or mole sauce.


- Al Pastor 18
- Ground Beef 17
- Carnitas 18
- Shredded Chicken 17
- Colorado Pork Stew 18
- Grilled Shrimp 19

Rancheras
Carnitas with grilled peppers and onions.18

Chimichangas

- Al Pastor 18
- Carnitas 18
- Ground Beef 17
- Barbacoa 18
- Octopus 20
- Shredded Chicken 17
- Colorado Pork Stew 18
-  **Certified Angus Beef®** Steak w/Veggies 19
- Grilled Chicken w/Veggies 18
- Grilled Shrimp w/Veggies 19

Quesadillas



- Al Pastor 18
- Carnitas 18
- Barbacoa 18
- Ground Beef 17
- Shredded Chicken 17
- Colorado Pork Stew 18
-  **Certified Angus Beef®** Steak w/Veggies 19
- Grilled Shrimp w/Veggies 19
- Grilled Chicken w/Veggies 18

Fajitas

- Chicken 21
- Shrimp 23
-  **Certified Angus Beef®** Steak & Chicken 24
-  **Certified Angus Beef®** Steak 25
-  **Certified Angus Beef®** Steak, Chicken & Shrimp 26
- Fajita del Mar**
Tender and perfectly seasoned grilled octopus, shrimp and tilapia mixed with grilled onions, peppers and tomatoes. 28
-  **Fajitas for Two**
Certified Angus Beef® Steak, Chicken & Shrimp 40
-  **Hawaiian Fajita**
Certified Angus Beef® Steak, chicken and shrimp fajita with grilled pineapple. Topped with melted cheese and served in a pineapple. 28
-  **Pepe's Fajitas**
Certified Angus Beef® Steak, chicken and shrimp fajitas with melted cheese and bacon. 27
-  **Fajita Fundida NEW!!**
Certified Angus Beef® Steak or chicken fajitas with queso fundido topped with chorizo. 27

Entrees

Served with Mexican rice, your choice of refried or black beans and tortillas.
* Entrees items with the * served with rice and fresh spring mix salad.

-  **Certified Angus Beef® STEAK WITH CHIMICHURRI (CHURRASCO)**
Cooked to your liking. Served with house-made chimichurri. 25
- BAJA STEAK**
9oz USDA Choice Ribeye topped with grilled shrimp in a white wine sauce. 25
- CHICKEN AND MUSHROOMS**
Grilled chicken topped with creamy mushroom sauce. 20
- CARNITAS PLATTER**
Pork chunks slowly cooked to perfection in beer and orange juice. 20
- CARNITAS VERDE**
Carnitas topped with tomatillo and cilantro sauce. 20
- SHRIMP DIABLO**
Grilled shrimp tossed with a spicy tomato pepper sauce. 22.5
- FISH VERACRUZ**
Grilled mahi-mahi topped with a tangy sauce with flavors of peppers, capers and olives. 21.5
- *CAMARONES AL CHIPOTLE**
Grilled shrimp in a creamy chipotle sauce. Served with fresh spring mix salad and Mexican rice. 22.5
- STEAK AND MUSHROOMS**
Grilled USDA Choice Ribeye Steak topped with a creamy mushroom sauce. 23
- CHILE RELLENO**
Poblano pepper stuffed with cheese and topped with tomato sauce, sour cream, purple cabbage and cilantro. 19
- POLLO PEPE'S**
Grilled chicken, onions, peppers, tomato and bacon. Topped with red sauce and queso. 20
- COLORADO PORK STEW**
Traditional Mexican pork stew made with rich flavorful red chile sauce. 21
-  ***PEPE'S FILET**
8oz **Certified Angus Beef®** steak tenderloin served with house-made chimichurri Mexican rice and fresh spring mix salad. 42
- CARNE ASADA**
9oz USDA Choice Ribeye topped with caramelized onions. 23
- *CAMARONES AL MOJO DE AJO**
Sautéed grilled shrimp in onion and garlic. Served with fresh spring mix salad and Mexican rice. 22.5


Tacos

3 tacos served with Mexican rice, refried or black beans and your choice of corn (soft or hard) or flour tortillas.

- GRILLED CHICKEN**
Purple cabbage, cilantro aioli, pickled red onions and cilantro. 18
- USDA CHOICE RIBEYE STEAK**
Purple cabbage, guacamole sauce, pickled red onions and cilantro. 19
- GROUND BEEF**
Lettuce, cheese and sour cream. 17
- SHRIMP**
Grilled or fried shrimp topped with chipotle sauce, purple cabbage and pico de gallo. 21
- FISH**
Grilled or fried mahi-mahi topped with chipotle sauce, purple cabbage and pico de gallo. 22
- AL PASTOR**
Roasted marinated pork with pineapple, pickled onions and cilantro. 18
- OCTOPUS AL PASTOR**
Roasted marinated octopus with pineapple, pickled onions and cilantro. 23
- SHREDDED CHICKEN**
Lettuce, cheese and sour cream. 17
- CARNITAS**
Pickled onions and cilantro. 18
- BARBACOA TACOS**
Topped with pickled red onions and cilantro. 18
- CHORIZO**
Pickled onions and cilantro. 18
- COLORADO PORK STEW**
Traditional Mexican pork stew made with pickled red onions and cilantro. 18
- GET VERDE**
GET YOUR TACOS IN A LETTUCE WRAP
+\$0.50 per taco.


XXL Burritos

All burritos stuffed with Mexican rice, refried beans, lettuce, sour cream, guacamole, shredded cheese and pico de gallo. Topped with queso, roja (red) sauce and cilantro.

- AL PASTOR 18
- CARNITAS 18
- BARBACOA 18
- GRILLED CHICKEN 18
- COLORADO PORK STEW 18
- GROUND BEEF 17
- SHREDDED CHICKEN 17
- OCTOPUS AL PASTOR 20
-  **Certified Angus Beef®** Steak 19

Burgers and More

Served with beer-battered french fries.

- PEPE'S BURGER**
Choice of beef or chicken. Grilled onions and mushrooms with mozzarella cheese and chipotle sauce. 16.5
- MEXICAN BURGER**
Choice of beef or chicken with lettuce, pico de gallo, guacamole, jalapeño, sour cream and mozzarella cheese. 16.5
- BUFFALO CHICKEN BURGER**
Chicken in Buffalo sauce, purple cabbage, tomato and cheese. Served with french fries. 16.5
- FLAUTAS**
4 crunchy corn tortillas, stuffed with chicken on a bed of refried beans and topped with lettuce, pico de gallo, queso fresco, sour cream and cilantro. Does not include sides. 15.5
- BEAN NACHOS**
Layered with shredded cheese, queso sauce and refried beans. Topped with sour cream and pico de gallo. Does not include sides. (Vegetarian option available). 16.5
- Shredded chicken** +\$2
Grilled chicken w/veggies +\$3
Ground beef +\$2
 **Certified Angus Beef® Steak w/veggies** +\$3
Grilled shrimp +\$4
Octopus+\$5

18% gratuity for parties of 6 or more

*Our refried beans are not vegan nor vegetarian.



NEW MARGARITAS

ELITE SMOKED-RITA
Our **BEST** handcrafted smoked margarita made with nothing but the best ingredients and spirits choices (SERVED TABLE-SIDE) 35

STRAWBERRY JALAPEÑO MARGARITA 14/49

WATERMELON WOODINVILLE BOURBON MARGARITA 14/49

CUCUMBER MINT 14/49

KIWI 14/49

PEACH 14/49

BLOOD ORANGE 14/49

CASAMIGOS PALETA-RITA 16
One-of-a-kind fresh margarita served with a lime and mint flavored popsicle.

FROZEN GARDEN SPRITZ-RITA 17
House-made frozen margarita with an upside-down mini bottle of chandon garden spritz.

LOADED

ORIGINAL
Topo Chico loaded with tequila, lime juice, and agave nectar. Served with a spicy Tajin rim. 10/45 (Bucket 5 bottles)

SPICY JALAPEÑO LOADED TOPO CHICO
11/46 (Bucket 5 bottles)

MEZCAL LOADED TOPO CHICO
11/46 (Bucket 5 bottles)

FLAVORED LOADED TOPO CHICO
Guava / Strawberry / Mango / Watermelon / Passion Fruit. 13/55 (Bucket 5 bottles)

TOPO CHICO HARD SELTZER-RITA
Freshly squeezed lime juice margarita with agave nectar and tequila with an **Upside-Down** Topo Chico Hard Seltzer. 15

SEE BACK OF THE MENU FOR THE FULL DRINKS, COCKTAILS AN MARGARITAS MENU



Pepe's Cantina

CLASSIC MARGARITAS

VOLCÁN ROYAL MARGARITA PREMIUM 15/50

WATERMELON TAJIN
On the rocks. 14/47

FROZEN SANGRIA-RITA 12/41

MEZCAL-RITA 12/41

ALTOS SILVER SKINNY 13/45

ALTOS RASPBERRY MINT MARGARITA 13/45

FLAVORED MARGARITAS
Strawberry, Mango, Guava, Passion Fruit or Watermelon. Frozen or on the rocks. 14/47

GUAVA-RITA
A perfect combination of Altos Silver Tequila, lime juice, agave nectar, and guava. Topped with Topo Chico. 14

PARCHITA
A perfect mixture of mezcal and tequila reposado mix with passion fruit. 14

COLADA-RITA
Our own twist on the traditional piña colada. Made with Altos Reposado Tequila, lime juice, and agave nectar. Refreshing! 14

TEREMANA MARGARITA 14/47

ALTOS SAPPHIRE MARGARITA 13/45

SPICY PINEAPPLE 13/45

JALAPEÑO MEZCAL-RITA 13/45

PEPE'S HOUSE
Frozen or on the rocks. 11/39

AVOCADO
Frozen or on the rocks. 15/50

COCKTAILS

PALOMA
Mexican grapefruit soda, Altos Silver and freshly squeezed lime juice. 14

HOUSE-MADE RED SANGRIA
Served on the rocks. 11/40

VODKA-RITA
Absolut lime, fresh lime juice and agave nectar. 12

RUM PUNCH
The best rum punch you will ever come across. 13

MALIBU PIÑA COLADA 13

MEXICAN MULE 13

FROZEN DAIQUIRI
Choose from watermelon, mango, strawberry, guava or passion fruit. 13/50

PEPE'S CLASSIC MOJITO. 13
Choose from watermelon, mango, strawberry, guava, pineapple or passion fruit +\$2.50

TITO'S VODKA STRAWBERRY MOJITO 13

MELI-MALIBU
Malibu served with orange and pineapple juice with a spicy salted rim and topped with house-made margarita mix. 13

JAMESON-RITA
Jameson Irish Whiskey, fresh lime juice and agave nectar. 13

BOURBON-RITA
Woodinville Bourbon, orange juice, house margarita mix and grenadine. 13

TWISTED WATERMELON DAIQUIRI
A perfect blend of Absolut and Malibu Watermelon. 14

MICHELADA 8
Add a bottle of beer for 3



Strawberry Jalapeño Margarita

Wines

WHITE 8/26
Sauvignon Blanc • Pinot Grigio • Champagne

RED 8/26
Malbec • Pinot Noir

BEER

* Beer selection may vary per location

BOTTLED 6/22
Tecate - Miller Light
Corona - Heineken - Budlight - Michelob Ultra
Heineken Zero (Non Alcoholic)

SELTZER
Topo Chico Hard Seltzer

DRAFT 6/22
Blue Springs Brewing IPA
Pacifico - XX Amber - XX Lager
Modelo Especial - Negra Modelo

PEPE'S LAGER BEER
Our own Mexican Lager Style made by Blue Springs Brewing

STRAWBERRY TECATE



Tequila Shots

PEPE'S WELL TEQUILA 6

ALTOS SILVER 8

TEREMANA SILVER 11

PATRÓN SILVER 12

CASAMIGOS SILVER 12

ALTOS REPOSADO 13

CASAMIGOS REPOSADO 14

ALTOS AÑEJO 14

DON JULIO AÑEJO 14

CASA NOBLE AÑEJO 15

Premium

VOLCÁN CRISTALINO 15

CASA DRAGONES AÑEJO 18

CLASE AZUL REPOSADO 21

AVIÓN 44 EXTRA AÑEJO 25

VOLCÁN XA 25

DON JULIO 1942 29



Dessert Cocktail

NICO'S MILK
Rumchata, Jameson Irish Whiskey and Frangelico. Served with a caramel rim and topped with a churro. 12

Soft Drinks

5.50

HORCHATA

TOPO CHICO
(Sparkling Water)

FIJI (Still Water)

JARRITOS
(Ask for available flavors)

PEPSI PRODUCTS 3.75

Sweets

8

FLAN • CHURROS • TRES LECHES • FRIED ICE CREAM

PIÑA COLADA CHEESECAKE • GUAVA CHEESECAKE

Vegan Dessert CHOCOLATE CHEESECAKE

SUNDAY BRUNCH

11:30am-3:00pm

ALL YOU CAN DRINK MIMOSAS | SANGRIA 19.99

with food purchase from Brunch or Dinner Menu

Menu 14.50

Upgrade your protein:
GRILLED CHICKEN +\$2 |  **Certified Angus Beef® STEAK** +\$3 | **SHRIMP** +\$3.5

Chilaquiles
Tortilla chips tossed in your choice of roja (red) or verde (green) salsa served with shredded chicken or barbacoa (beef), topped with cheese, sour cream, pickled red onions and cilantro.

Breakfast Bowl
House-made roasted potatoes topped with queso sauce, your choice of shredded chicken or barbacoa (beef), shredded cheese, two fried eggs, bacon, guacamole, sour cream, pickled red onions and cilantro.

Huevos Rancheros
2 fried eggs on top of a slightly spicy tomato-pepper sauce with Mexican chorizo, cheese and cilantro. Served with tortillas and refried beans.

Chicken and Churros
Our twist on chicken and waffles.

Brunch Burrito
A perfect combination of scrambled eggs, grilled peppers and onions, your choice of shredded chicken or barbacoa (beef), roasted potatoes, shredded cheese and black beans. Topped with queso sauce, sour cream and cilantro.

Tres Leches French Toast

Mexican Crepe with Nutella
12 inch flour tortilla stuffed with Nutella, banana and raspberries. Served with caramel sauce and whipped cream with a side of an orange.

Avocado Toast
Served with your choice of protein, crushed red pepper, pickled red onion and queso fresco.

Steak and Eggs
USDA Choice Ribeye topped with 2 fried eggs, creamy corn-jalapeño sauce and cilantro over refried beans.