

Pepe's Cantina  
• mexican grill •

# CINCO DE MAYO

Party

\$6.99 LALO  
Tequila Shot

\$5.99  
House Margarita  
on the Rocks

\$4.99  
Corona Bottle

**Friday, May 5**  
**11:30 am - 10:00 pm**

**WINTER PARK**  
**CLERMONT**  
**DEBARY**

\*This menu will only be available on 05/05/23 for Cinco de Mayo.  
No other deals such as daily specials or Happy Hour will apply.

# DINNER

NO MIX  
AND MATCH

## 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.

**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

**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

**CARNITAS VERDE**  
Carnitas topped with tomatillo and cilantro sauce. 20

**SHRIMP DIABLO**  
Grilled shrimp tossed with a spicy tomato pepper sauce. 22.5

**POLLO PEPE'S**  
Grilled chicken, onions, peppers, tomato and bacon. Topped with red sauce and queso. 20

**CARNE ASADA**  
9oz USDA Choice Ribeye topped with caramelized onions. 23

**FISH VERACRUZ**  
Grilled mahi-mahi topped with a tangy sauce with flavors of peppers, capers and olives. 21.5

## 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

**SHREDDED CHICKEN**  
Lettuce, cheese and sour cream. 17

**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

**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.

## 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

**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

**BUFFALO CHICKEN BURGER**  
Chicken in Buffalo sauce, purple cabbage, tomato and cheese. Served with french fries. 16.5

**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  
Angus Beef Steak w/Veggies +\$3  
Grilled shrimp +\$4  
Octopus+\$5

## 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

GRILLED CHICKEN 18

SHREDDED CHICKEN 17

CARNITAS 18

COLORADO PORK STEW 18

OCTOPUS AL PASTOR 20

BARBACOA 18

GROUND BEEF 17

Angus Beef Steak 19

## Sweets

FLAN • CHURROS • TRES LECHEs • FRIED ICE CREAM PIÑA  
COLADA CHEESECAKE • GUAVA CHEESECAKE

Vegan Dessert CHOCOLATE CHEESECAKE

\*WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of foodborne illness. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES!

# DINNER FAVORITES

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

## Fajitas

Chicken 21

Shrimp 23

Angus Beef Steak & Chicken 24

Angus Beef Steak 25

Angus Beef Steak, Chicken & Shrimp 26

Fajita del Mar

Tender and perfectly seasoned grilled octopus, shrimp and mahi-mahi mixed with grilled onions, peppers and tomatoes. 28

Fajitas for Two

Angus Beef Steak, Chicken & Shrimp 40

Hawaiian Fajita

Angus Beef Steak, chicken and shrimp fajita with grilled pineapple. Topped with melted cheese and served in a pineapple. 28

Pepe's Fajitas

Angus Beef Steak, chicken and shrimp fajitas with melted cheese and bacon. 27

Fajita Fundida

Angus Beef Steak or chicken fajitas with queso fundido topped with chorizo. 27

## Chimichangas

Al Pastor 18

Carnitas 18

Ground Beef 17

Barbacoa 18

Octopus 20

Shredded Chicken 17

Colorado Pork Stew 18

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

Angus Beef Steak w/Veggies 19

Grilled Shrimp w/Veggies 19

Grilled Chicken w/Veggies 18

## 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

# 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

# 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

# APPETIZERS

## Ceviches

### OCTOPUS CEVICHE\*

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

### 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

### 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

### BEAN DIP

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

### LOADED FRIES

Grilled chicken 12.5 || USDA choice Ribeye steak or 13.5  
|| Shrimp 14.5 || Octopus. 15.5

### OCTOPUS MINI TOSTADAS

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

### 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.

### 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

### QUESO DIP 7

Signature Guacamole 12 

# 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  
Angus Beef Steak +\$3

Shrimp +\$3.5

### 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  
Angus Beef Steak +\$3

### VEGETARIAN TACO SALAD

Taco salad with mushrooms and black beans instead of meat and refried beans. 10.5

\*Our refried beans are not vegan nor vegetarian

# CLASSIC MARGARITAS

VOLCÁN ROYAL  
MARGARITA PREMIUM 15

WATERMELON TAJIN  
On the rocks. 14

FROZEN SANGRIA-RITA 12

MEZCAL-RITA 12

ALTOS SILVER SKINNY 13

TEREMANA MARGARITA 14

### FLAVORED MARGARITAS

Strawberry, Mango, Guava, Passion Fruit or Watermelon. Frozen or on the rocks. 14

### GUAVA-RITA

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

ALTOS SAPPHIRE  
MARGARITA 13

SPICY PINEAPPLE 13

JALAPEÑO MEZCAL-RITA 13

### PEPE'S HOUSE

On the rocks. 5.99

ALTOS RASPBERRY MINT  
MARGARITA 13

### 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

# Upside-down Margaritas

### JARRITAS

Freshly squeezed lime juice, agave nectar and tequila with an upside-down Jarrito of your choice. 16 (Ask for weekly flavors)

### HANGOVER CURE

Freshly squeezed lime juice margarita with agave nectar and tequila with an upside-down Topo Chico. 16

# COCKTAILS

### PALOMA

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

### HOUSE-MADE RED SANGRIA

Served on the rocks. 11

### 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

### 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

### MICHELADA 8

Add a bottle of beer for 3

# TEQUILA SHOTS

PEPE'S WELL TEQUILA 6

ALTOS SILVER 8

LALO BLANCO 6.99

DON JULIO BLANCO 12

TEREMANA SILVER 11

PATRÓN SILVER 12

CASAMIGOS SILVER 12

ALTOS REPOSADO 13

DON JULIO REPOSADO 13

CASAMIGOS REPOSADO 14

ALTOS AÑEJO 14

DON JULIO AÑEJO 14

CASA NOBLE AÑEJO 15

# BEER

\* Beer selection may vary per location

BOTTLED 4.99

Corona

SELTZER 12

Topo Chico Hard Seltzer

DRAFT 6

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

VOLCÁN XA 25

DON JULIO 1942 29

DON JULIO ROSADO 20

VOLCÁN CRISTALINO 15

# PREMIUM

CASA DRAGONES AÑEJO 18

CLASE AZUL REPOSADO 21

AVIÓN 44 EXTRA AÑEJO 25

\*18% gratuity for parties of 6 or more\*

2OZ SPIRIT IN EVERY COCKTAIL