

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 *Angus Beef* Steak tacos marinated in chipotle, with refried beans, queso fresco, spring mix and 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

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

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 || *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 || *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 || *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 || *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

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

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

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

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

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

BIRRIA TACOS NEW!!

*Served with a small side of rice and beans. 20

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

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

18% gratuity for parties of 6 or more
20Z SPIRIT IN EVERY COCKTAIL

*Our refried beans are not vegan nor vegetarian.

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

Vegan Dessert

VEGAN CHOCOLATE CHEESECAKE 8

*WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of foodborne illness. Our refried beans are not vegetarian nor vegan. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS

NEW MARGARITAS

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

LALO STRAWBERRY JALAPEÑO MARGARITA 14/49

WATERMELON WOODINVILLE BOURBON MARGARITA 14/49

LALO CUCUMBER MINT 14/49

LALO KIWI 14/49

LALO PEACH 14/49

LALO BLOOD ORANGE 14/49

CASAMIGOS PALETA-RITA 16

One-of-a-kind fresh margarita served with a lime and mint flavored popsicle.

DON-COCO MARGARITA 14

Don Julio blanco with Vita Coco, freshly-squeezed lime juice and agave nectar.

LOADED TopoChico

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 AND MARGARITAS MENU



Pepe's Cantina

CLASSIC MARGARITAS

- | | |
|---|---|
| VOLCÁN ROYAL MARGARITA PREMIUM 15/50 | TEREMANA MARGARITA 14/47 |
| WATERMELON TAJIN On the rocks. 14/47 | ALTOS SAPPHIRE MARGARITA 13/45 |
| FROZEN SANGRIA-RITA 12/41 | SPICY PINEAPPLE 13/45 |
| MEZCAL-RITA 12/41 | JALAPEÑO MEZCAL-RITA 13/45 |
| ALTOS SILVER SKINNY 13/45 | PEPE'S HOUSE Frozen or on the rocks. 11/39 |
| ALTOS RASPBERRY MINT MARGARITA 13/45 | AVOCADO Frozen or on the rocks. 15/50 |

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

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. 11/40

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



LALO 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 6/22
- Topo Chico Hard Seltzer
- Vita Coco Spiked with Captain Morgan

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

ZERO PROOF

* Non-Alcoholic | Craft Cocktails

PALONO 10
Grapefruit Jarrito with lime juice and a hint of agave

PINEAPPLE MARGANOTA 10
Pineapple juice with Spice Zero Proof spirit and tajin

SMOKED NEW FASHIONED 10
(Our take on the traditional Old Fashioned)

Tequila Shots

- PEPE'S WELL TEQUILA 6
- ALTOS SILVER 8
- LALO BLANCO 10
- 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

Premium

- VOLCÁN CRISTALINO 15
- CASA DRAGONES AÑEJO 18
- CLASE AZUL REPOSADO 21
- AVIÓN 44 EXTRA AÑEJO 25
- VOLCÁN XA 25
- DON JULIO 1942 29
- DON JULIO ROSADO 20

Dessert Cocktails

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

DON JULIO REPOSADO ESPRESSO MARTINI
Our take on the famous Espresso Martini. With house infused Don Julio Reposado in espresso beans. 12

Soft Drinks 5.50

- HORCHATA
- FIJI (Still Water)
- JARRITOS (Ask for available flavors)
- PEPSI PRODUCTS 3.75
- TOPO CHICO (Sparkling Water)

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 | 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.



Pepe's Cantina

• mexican grill •

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CHECK OUT OUR MENU