

# PICOS LUNCH MENU

Served Monday through Saturday from 11am 'til 5pm

## CEVICHE Y COCTELES

<b>CEVICHE PESCADOR</b>	10	<b>VUELVE A LA VIDA COCKTAIL*</b>	18
Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, serrano peppers, cilantro and avocado.		Gulf Shrimp, Octopus, Calamari, Fresh Oysters, Gulf Snapper in a savory tomato sauce.	
<b>CEVICHE COSTEÑO WITH PINEAPPLE AND MANGO PICO</b>	10	<b>CEVICHE CAMPECHANO</b>	10
Lime-marinated fresh snapper, Gulf shrimp or combo layered with pineapple and mango pico, tomatoes and avocado.		Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce.	
<b>SHRIMP COCKTAIL TAMPICO</b>	10		
Gulf shrimp, Mexican-style cocktail sauce and avocado.			

## ENTREMESES

<b>CHILORIO</b> <b>**NAMED TEXAS MONTHLY TOP 10 TACO IN TEXAS**</b>	10	<b>SPINACH QUESADILLAS</b>	11
Sinaloa-style slow roasted seasoned pulled pork served with avocado slices, pico de gallo and fresh tortillas.		House-made flour tortillas, filled with melted Cotija and Chihuahua cheeses, sautéed spinach and roasted almonds served with cilantro-poblano dressing.	
<b>QUESO FLAMEADO</b>	10	<b>LUMP CRAB OR SMOKED SALMON QUESADILLAS</b>	15
Melted Chihuahua cheese topped with house-made Mexican chorizo or sautéed mushrooms and poblano peppers.		House-made flour tortillas filled with sautéed lump crab meat or chipotle smoked salmon, melted Cotija and Chihuahua cheeses served with fresh guacamole and creamy chipotle sauce.	
<b>TAMALES OAXAQUEÑOS</b>	12	<b>GUACAMOLE NATURAL</b>	9
Three banana leaf-wrapped tamales - pork, chicken and portobello with cuitlacoche.		<b>CANASTA DE CHICHARRON (CRACKLINS)</b>	4
<b>NACHOS JORGE</b>	10	<b>CHILE CON QUESO</b>	LARGE 9 HALF 7
Cochinita pibil, Chihuahua cheese, marinated red onions, jalapeños, guacamole, and refried black beans.		<b>QUESO BLANCO</b>	LARGE 10 HALF 8

## LAS TORTAS

<b>CUBANA</b>	13
Ham and roasted pulled pork.	
<b>NORTEÑA</b>	13
Charbroiled beef or chicken fajita.	
<b>PIERNA DE PUERCO</b>	12
Savory roasted pulled pork.	
<b>MILANESA</b>	12
Thinly sliced beef cutlet lightly breaded and pan sautéed.	
All tortas are made with refried beans, melted Chihuahua cheese, avocado and crema, served with papas fritas	

## LOS TACOS

<b>TACOS AL CARBON</b>	14
Your choice of charbroiled beef or chicken fajita.	
<b>TACOS DE PESCADO</b>	15
Fresh catch of the day charbroiled over banana leaves basted with achiote sauce.	
<b>TACOS DE COCHINITA</b>	12
Achiote Marinated Roasted pulled pork with Xni-Pec.	
All Tacos are served with guacamole, pico, cilantro and your choice of refried or charro beans.	

## SALADS

<b>ENSALADA VERDE</b>	9	<b>SPINACH AND GOAT CHEESE SALAD</b>	10
Crisp romaine tossed with cilantro-poblano dressing and garnished with fresh Cotija cheese, chicharrón de queso and chopped cilantro.		Baby spinach dressed with caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our hibiscus-infused vinaigrette and toasted pepitas.	
<b>ENSALADA MIXTA</b>	9	<b>SALPICÓN DE RES</b>	12
Mixed greens dressed with radishes, tomatoes, red onions, corn kernels and green olives, with our house vinaigrette and garnished with flour tortilla tostadas.		Pulled stewed brisket, crisp romaine, red onions, tomatoes and cilantro, tossed with oregano vinaigrette, topped with avocado slices and queso fresco.	
ADD-ONS: GRILLED CHICKEN - 6, GRILLED BEEF FAJITAS - 7			
GRILLED SALMON - 7, GRILLED SHRIMP - 7			

## SOUPS

<b>CALDO TLALPEÑO</b>	9	<b>POZOLE RED OR GREEN</b>	10
Pulled chicken, diced vegetables, garbanzo beans and avocado in a chicken consommé served with chipotle peppers and limes.		Hominy stew with choice of traditional pork (red) or chicken (green).	
<b>TORTILLA SOUP AZTECA</b>	9	<b>SOUP OF THE DAY</b>	10
A classic Central Mexico version of tortilla soup.			

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## CARNES ASADAS

<b>FAJITAS AL CARBÓN</b>	<b>FOR ONE 16 FOR TWO 28</b>	<b>SIRLOIN STEAK A LA PARRILLA</b>	<b>20</b>
Sizzling charbroiled beef skirt, chicken breast or combo.		8 oz. Sirloin steak served sizzling with rajas, guacamole, pico de gallo, choice of rice and beans and tortillas.	
<b>BEEF TENDERLOIN FAJITAS</b>	<b>FOR ONE 22 FOR TWO 40</b>	<b>TAMPIQUEÑA</b>	<b>22</b>
Sizzling charbroiled beef tenderloin fajitas.		8 oz. Sirloin steak served topped with roasted poblano peppers, served with cactus pad salad, refried beans and cheese enchilada with mole poblano.	
<b>GULF SHRIMP EN BROCHETTE</b>	<b>18</b>	<b>PLATO HUASTECO HIDALGUENSE</b>	<b>22</b>
Four bacon wrapped jumbo Gulf shrimp stuffed with poblano peppers, charbroiled, basted with adobo sauce.		8 oz. Sirloin steak served with cheese enchiladas verdes, guacamole, frijoles refritos y nopales a la Parrilla.	
<b>QUAIL A LA PARRILLA</b>	<b>26</b>		
Two sizzling butterflied and bacon-wrapped charbroiled quail.			
All of the above served with rajas (grilled onions and poblano peppers), tortillas, guacamole, pico de gallo, Mexican rice and choice of beans			

## FAVORITE ADD-ONS

3 GRILLED SHRIMP	9 1 BACON WRAPPED GRILLED QUAIL	9 ½ RACK PORK RIBS	12
3 SHRIMP BROCHETTE	9 1 LOBSTER TAIL	MKT	

## CHEF SPECIALTIES

<b>COCHINITA PIBIL</b>	<b>12</b>
Achiote-marinated pork roasted wrapped in banana leaves served with pickled red onions, Mexican rice, refried black beans and Xni-pec.	
<b>CHILE EN NOGADA</b>	<b>14</b>
Roasted poblano pepper stuffed with pulled pork in a peanut sauce with green olives, almonds, raisins, and fruits covered with a chilled creamy walnut sauce and pomegranate seeds served with poblano cilantro rice.	
<b>FILETE DE PESCADO</b>	<b>16</b>
Today's catch of the day prepared as you choose:	
VERACRUZ - TOMATOES, GREEN OLIVES, CAPERS & CHILES GUEROS	
MOJO DE AJO - LIGHTLY BREADED & PAN-SAUTÉED IN GARLIC-INFUSED OLIVE OIL	
TIKIN-XIC - CHARBROILED OVER BANANA LEAVES & BASTED WITH ACHIOTE SAUCE	
<b>POLLO CHILPOTLE</b>	<b>14</b>
Charbroiled chicken breast topped with melted Chihuahua cheese and tomato chilpotle sauce served with Mexican rice and guacamole.	
<b>ASADO DE PUERCO</b>	<b>12</b>
Tender pork braised in a chile guajillo and orange zest sauce served with Mexican rice and refried black beans.	
<b>MOLE COLORADITO LAMB OR WILD BOAR</b>	<b>15</b>
Your choice of boneless leg of lamb or wild boar stewed in a rich red Oaxacan mole served with Mexican rice and stewed black beans.	
<b>CHILE RELLENO</b>	<b>12</b>
Roasted poblano pepper stuffed with beef picadillo or Cotija cheese covered with tomato chilpotle sauce and crema served with Mexican rice and refried pinto beans.	

## SIDES - 6 EACH

RICE, MOLE NEGRO AND FRIED EGG	MEXICAN RICE
SPINACH SAUTÉED WITH GARLIC	POBLANO-CILANTRO RICE
SAUTÉED MEXICAN SQUASH	OAXACAN BLACK RICE
PURSLANE SAUTÉED WITH GARLIC	REFRIED PINTO OR BLACK BEANS
SAUTÉED ROASTED CORN	CHARROS BEANS
CORN MAQUE CHOUX (OUR VERSION)	STEWED BLACK BEANS

## LUNCH CLASSICS

<b>CARNE ASADA PLATE</b>	<b>16</b>
Charbroiled beef skirt steak, served with a cheese enchilada served with your choice of refried black or pinto beans, Mexican Rice and pico de gallo.	
<b>MILANESA</b>	<b>12</b>
Thinly sliced beef cutlet lightly breaded and pan sautéed served with Mexican rice, shredded lettuce and tomato and avocado slices.	
<b>SEAFOOD ENCHILADAS</b>	<b>15</b>
Sautéed shrimp and lump crab meat rolled in fresh corn tortillas and topped with our signature roasted poblano cream sauce and melted Chihuahua cheese served with poblano cilantro rice and refried black beans.	
<b>CRAWFISH ENCHILADAS</b>	<b>15</b>
Sautéed crawfish rolled in fresh corn tortillas and topped with creamy chilpotle sauce and melted Chihuahua cheese served with Mexican rice and sautéed spinach.	
<b>SPINACH ENCHILADAS</b>	<b>12</b>
Sautéed spinach and roasted almonds rolled in fresh corn tortillas and topped with our signature roasted poblano cream sauce and melted Chihuahua cheese served with poblano cilantro rice and refried black beans.	
<b>ENCHILADAS DE TEJAS</b>	<b>12</b>
Fresh corn tortillas filled with your choice of shredded chicken, ground beef picadillo or Chihuahua cheese topped with Texas gravy, melted cheddar cheese and chopped onions and served with Mexican rice and refried pinto beans.	
<b>FLAUTAS</b>	<b>12</b>
Your choice of shredded beef or chicken topped with avocado/ tomatillo sauce, avocado slices and sour cream served with your choice of refried black or pinto beans, Mexican rice and shredded lettuce.	
<b>BURRITO AL CARBON (BEEF OR CHICKEN)</b>	<b>12</b>
Filled with your choice of charbroiled chicken or beef fajitas, chile con queso, lettuce, tomatoes and sour cream served with Mexican rice and refried beans.	