



BRUNCH SPECIALS

SERVED SATURDAY AND SUNDAY 10AM - 2PM

PULLED PORK BENEDICT 16
 Two poached eggs stacked over savory pulled pork over an English muffin, topped with classic Hollandaise, and served with a side of hashbrowns

CHIPOTLE FLORENTINE BENEDICT 16
 Two poached eggs stacked with chipotle creamed spinach over an English muffin and topped with classic Hollandaise, and served with a side of hashbrowns

SMOKED SALMON CHIPOTLE BENEDICT 18
 Two poached eggs stacked with chipotle smoked salmon over an English muffin and topped with Chipotle Hollandaise, and served with a side of hashbrowns

AVOCADO TOAST 12
 Toasted open faced bolillo topped with sliced avocado, garnished with pepitas and cotija cheese, served with pico de gallo
 ADD-ONS \$2 EACH: FRIED EGG, POACHED EGG, CHOPPED BACON, CHORIZO, BREAKFAST SAUSAGE, CHISTORRA

PAELLA VALENCIANA FOR 2 58
 A blend of seasonal vegetables, shrimp, calamari, chicken, bacon, pork, Spanish chorizo, mussels, clams and saffron rice - *each additional person add \$28*

PLEASE ALLOW 45 MINUTES TO PREPARE OR CALL AHEAD TO PRE-ORDER (FOR RESERVATION TIME)

FUN FACT: WE CAN DO A SINGLE PAELLA OR LIVE PAELLA DEMO FOR UP TO 100 PEOPLE. ASK OUR MANAGERS!

CHILAQUILES

CHILAQUILES TRADICIONALES 14
 Crispy homemade totopo chips layered with pulled chicken and topped with your choice of tomatillo or ranchero sauce topped with chihuahua cheese or rojo guajillo sauce with cotija cheese and crema Mexicana.

CHILAQUILES ENMOLADOS 14
 Crispy homemade totopo chips layered with pulled chicken and topped with your choice of mole poblano, or mole negro Oaxaqueno, topped with cotija cheese, crema Mexicana, and white onions
 ADD TWO FRIED EGGS 4

RED POZOLE

TRADITIONAL PORK BOWL 10 CUP 7

HUEVOS EN RABO DE MESTIZA (DROWNED EGGS) 13
 Eggs poached in a tomato, roasted poblano pepper and onion sauce, covered with melted Chihuahua cheese

BREAKFAST BURRITO 12
 Large handmade flour tortilla rolled with Refried beans, scrambled eggs, hash browns, chihuahua cheese, cheddar cheese, and your choice of bacon, ham, chorizo, or breakfast sausage. Served with shredded lettuce, and pico on side.

ALL EGG DISHES BELOW SERVED WITH HOUSE MADE TORTILLAS, SALSA RANCHERA AND CHOICE OF ROASTED POTATOES OR REFRIED BEANS

HUEVOS A LA ALBAÑIL (BRICKLAYER EGGS) 12
 Eggs any style served over slightly crisp corn tortillas topped with a tomatillo cilantro sauce, Cotija cheese and sliced avocados

HUEVOS REVUELTOS CON NOPALES AL GUAJILLO 12
 Eggs scrambled with sautéed diced cactus pad in a chile guajillo sauce

HUEVOS RANCHEROS 12
 Fried eggs over slightly crisp corn tortillas topped with ranchero sauce and Cotija cheese

HUEVOS A LA MEXICANA 12
 Eggs scrambled with onions, tomatoes and serrano peppers

FRUITS AND PARFAITS

MIXED BERRIES 9
 Seasonal blend of mixed berries lightly drizzled with agave nectar or honey

SEASONAL MIXED FRUIT 8
 A blend of seasonal tropical fruits lightly drizzled with agave nectar or honey

MIXED BERRY PARFAIT 9
 Seasonal Blend of mixed berries, granola, and Greek yogurt lightly drizzled with agave nectar or honey

BREAKFAST OF CHAMPIONS

MENUDO BOWL 10 CUP 7

HUEVOS

HUEVOS MOTULEÑOS 13
 Fried eggs served over slightly crisp corn tortillas topped with black beans and sliced ham, covered with fresh tomato chipotle salsa, Cotija cheese and green peas

MACHACADO CON HUEVO A LA MEXICANA 14
 Eggs scrambled with Mexican style shredded dried beef, onions, tomatoes and serrano peppers

HUEVOS CON CHORIZO, JAMON O TOCINO 12
 Eggs scrambled with your choice of house made chorizo, diced ham or crispy bacon

PAPAS CON HUEVOS Y CHORIZO 12
 Eggs scrambled with diced fried potatoes and our house-made chorizo

MIGAS CON HUEVO Y CHORIZO OR A LA MEXICANA 12
 Eggs scrambled with crispy tortilla strips and your choice of house-made chorizo or sautéed onions, tomatoes & serrano peppers

BEBIDAS

CAZADORES LUNCH SHAKER RITA 8
 A blend of Cazadores Silver, Patron Citronge, Fresh lime and agave nectar

THE PERFECT 12
 Herradura Silver, Cointreau and fresh lime juice.

100% MARGARITA 13
 Cuervo Tradicional Reposado, Cointreau, fresh lime juice

PALOMA 11
 Cuervo Tradicional Reposado, lime, grapefruit, & squirt

CARAJILLO 9.5
 A chilled blend of Katz Coffee Picos Blend espresso, and licor 43

CHAMPAGNE MIMOSA 8
POINSETTA 8
BACARDI TROPICAL MIMOSA 10
BAR PICOS MIMOSA 15

CAZADORES LUNCH PICORITA 8
 Cazadores Silver Picorita served rocks or frozen

TOP SHELF (AVAILABLE FROZEN) 11
 El Jimador Reposado, Cointreau and fresh lime juice.

THE CLASSIC 13
 Don Julio Silver, Cointreau, Fresh Lime juice

PICOLADA 12
 Cruzan Coconut, pineapple, Bacardi 4yr, coconut cream, Bacardi Ocho

ABSOLUT SCREWDRIVER OR GREYHOUND 8
 Blend of Absolut Vodka, and your choice of fresh squeezed OJ or grapefruit

FRENCH MARTINI 12
 Grey Goose, Absolut Vanilla, pineapple juice, and Chambord

GREY GOOSE VODKA MARY 9
CAZADORES BLOODY MARIA 9
ABSOLUT PEACH BELLINI 9

MARGARITA MELTDOWNS 5
 TOP YOUR MARGARITA WITH YOUR FAV LIQUEUR!

CHOICE OF COINTREAU, COINTREAU NOIR, CHAMBORD, GRAND MARNIER, LOS VECINOS MEZCAL, MIDORI, PATRON CITRONGE ORANGE, PATRON CITRONGE MANGO, PATRON CITRONGE LIME, PAMA POMEGRANATE, MATHILDE FRAMBOIS, LICOR 43, OLMECA ALTOS PICOS BARREL REPOSADO, HERRADURA DOUBLE BARREL PICOS REPOSADO, PATRON SILVER, DON JULIO SILVER, CAZADORES PICOS BARREL REPOSADO, CANTON GINGER LIQUEUR, OR ST. GERMAIN ELDERFLOWER

BUILD YOUR OWN OMELET

CHOOSE FOUR INGREDIENTS 15
 Served with house made tortillas and choice of roasted potatoes or refried beans

| | | | | |
|-----------|-------------|-------------------|--------------|--------|
| VEGGIES | | | MEATS | CHEESE |
| MUSHROOMS | BELL PEPPER | CHORIZO | CHIHUAHUA | |
| ONIONS | SERRANO | HAM | GOAT CHEESE | |
| SPINACH | POBLANO | BACON | COTIJA | |
| TOMATOES | JALAPENO | BREAKFAST SAUSAGE | CHEDDAR | |
| POTATO | HUILTACOCHÉ | | QUESO FRESCO | |

ADDITIONAL INGREDIENTS \$1 EACH EGG WHITES ADD \$2

GREEN POZOLE

TRADITIONAL CHICKEN BOWL 10 CUP 7

HOT CAKES

GRANNY J'S HOTCAKES 9
 Traditional vanilla pancakes topped with pats of butter and served with warm maple syrup

BLUEBERRY 11
 Traditional vanilla pancakes loaded with fresh blue berries, topped with pats of butter and served with warm maple syrup

CHOCOLATE CHIP 11
 Traditional vanilla pancakes loaded with semi-sweet chocolate chips, topped with pats of butter and served with warm maple syrup

SIDES

CHILAQUILES 7
MOLE WITH FRIED EGG 7
BREAKFAST SAUSAGE CHORIZO (MEXICAN SAUSAGE) 5
CHORIZO (MEXICAN SAUSAGE) 4
TOCINO (BACON) 5
JAMON (HAM) 4
ROASTED POTATOES 5
REFRIED BEANS BLACK OR PINTO 5

SMOOTHIES AND JUICES

TRADITIONAL JUICES 6
 Fresh Squeezed chilled OJ, Grapefruit, or Pineapple

CARROT JUICE 6
 Fresh Squeezed medley of carrot juice

GREEN JUICE 6.5
 A blend of leafy greens, celery, cucumber, lemon, green apple, ginger, and agave

LICUADOS 6
 Traditional Mexican smoothie made with milk or water
 STRAWBERRY, CHOCOLATE, VANILLA, MANGO, OR COCONUT

BEVERAGES

AGUAS FRESCAS 6
 Choice of Tamarindo (tamarind), Jamaica (hibiscus), Limonada (lime), Horchata (almond and rice)

MEXICAN SODAS (16.9OZ) 5
 Mexican Cane Sugar Coke, Sprite, Orange Fanta

AGUA DE PIEDRA (22 OZ) 5.5
 Bottled still or sparkling natural spring water filtered through the geological formations of the Huasteca Basin from Nuevo Leon, Mexico

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



ESTD Arnaldo Richards' 1984

PICOS
SEVEN REGIONS OF MEXICAN CUISINE**7**
REGIONS
OF MEXICAN CUISINE**LUNCH MENU**MONDAY-SATURDAY
11AM-3PM**APPETIZERS**

| | |
|--|-----------------|
| CHILORIO **NAMED TEXAS MONTHLY TOP TACO IN TEXAS** | 12 |
| Sinaloa-style slow roasted seasoned pulled pork served with avocado slices, pico de gallo and fresh tortillas. | |
| QUESO FLAMEADO | 12 |
| Melted Chihuahua cheese topped with house-made Mexican chorizo or sautéed mushrooms and poblano peppers. | |
| TAMALES OAXAQUEÑOS | 15 |
| Three banana leaf-wrapped tamales - pork, chicken and portobello with cuitlacoche. | |
| NACHOS JORGE | 14 |
| Cochinita pibil, Chihuahua cheese, marinated red onions, jalapeños, guacamole, and refried black beans. | |
| SPINACH QUESADILLAS | 14 |
| House-made flour tortillas, filled with melted Cotija and Chihuahua cheeses, sautéed spinach and roasted almonds served with cilantro-poblano dressing. | |
| CRAB OR SALMON QUESADILLAS | 16 |
| House-made flour tortillas filled with your choice of sautéed lump crab meat or chipotle smoked salmon, melted Cotija and Chihuahua cheeses served with fresh guacamole and creamy chipotle sauce. | |
| GUACAMOLE NATURAL | 10 |
| CANASTA DE CHICHARRON (CRACKLINS) | 5 |
| CHILE CON QUESO | LARGE 9 HALF 7 |
| QUESO BLANCO | LARGE 10 HALF 8 |

SALADS

| | |
|--|----|
| ENSALADA VERDE | 11 |
| Crisp romaine tossed with cilantro-poblano dressing and garnished with fresh Cotija cheese, chicharrón de queso and chopped cilantro. | |
| ENSALADA MIXTA | 11 |
| Mixed greens dressed with radishes, tomatoes, red onions, corn kernels and green olives, with our house vinaigrette and garnished with flour tortilla tostadas. | |
| SPINACH AND GOAT CHEESE SALAD | 12 |
| Baby spinach dressed with caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our hibiscus-infused vinaigrette and toasted pepitas. | |
| SALPICÓN DE RES | 14 |
| Pulled brisket, crisp romaine, red onions, tomatoes and cilantro, tossed with oregano vinaigrette, topped with avocado slices and queso fresco. | |
| CHOPPED CESAR SALAD | 12 |
| Original Cesar Cardini salad from Tijuana, Mexico | |

SALAD ADD-ONS:GRILLED SHRIMP (3) \$9 · GRILLED SHRIMP BROCHETTE (3) \$9 · BEEF FAJITA \$7
CHICKEN FAJITA \$6 · MIXED FAJITA \$6 · SMOKED SALMON \$9
GRILLED SALMON \$7 · SIRLOIN \$10 · BRISKET \$5 · GROUND BEEF \$5

| | |
|--|----|
| CEVICHE PESCADOR | 14 |
| Onions, tomatoes, serrano peppers, cilantro and avocado. | |
| CEVICHE COSTEÑO | 14 |
| Pineapple and mango pico, tomatoes and avocado. | |
| CEVICHE CAMPECHANO | 14 |
| Onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce. | |
| CHOICE OF LIME-MARINATED FRESH SNAPPER, GULF SHRIMP OR COMBO | |

LAS TORTAS

| | |
|---|----|
| CUBANA | 13 |
| Ham and roasted pulled pork. | |
| NORTEÑA | 13 |
| Charbroiled beef or chicken fajita. | |
| PIERNA DE PUERCO | 12 |
| Savory roasted pulled pork. | |
| MILANESA | 12 |
| Thinly sliced beef or chicken cutlet lightly breaded and pan sautéed. | |
| ALL TORTAS ARE MADE WITH REFRIED BEANS, MELTED CHIHUAHUA CHEESE, AVOCADO AND CREMA, SERVED WITH PAPAS FRITAS | |

| | |
|--|----|
| SHRIMP COCKTAIL TAMPICO | 14 |
| Gulf shrimp, Mexican-style cocktail sauce and avocado. | |
| VUELVE A LA VIDA COCKTAIL* | 19 |
| Gulf shrimp, octopus, calamari, fresh oysters, clams, Gulf snapper in a savory tomato sauce. | |
| AGUA CHILE DE CAMARON | 15 |
| Vibrant, and spicy Sinaloa style marinated shrimp in fresh squeezed lime juice, seasoned with garlic and a proprietary blend of chiles | |

LOS TACOS

| | |
|--|----|
| TACOS DE CHICHARRON EN SALSA VERDE | 15 |
| Slow roasted pork belly chicharron en salsa verde | |
| TACOS DE PESCADO | 16 |
| Fresh catch of the day charbroiled over banana leaves basted with achiote sauce. | |
| TACOS DE COCHINITA | 15 |
| Achiote Marinated Roasted pulled pork with Xni-Pec. | |
| TACOS AL CARBON | 16 |
| Your choice of charbroiled beef or chicken fajita. | |
| ALL TACOS ARE SERVED WITH GUACAMOLE, PICO, CILANTRO AND YOUR CHOICE OF REFRIED OR CHARRO BEANS. | |

SOUPS

| | | | |
|--|---|--|----|
| CALDO TLALPEÑO | 9 | POZOLE | 10 |
| Pulled chicken, diced vegetables, garbanzo beans and avocado in a chicken consommé served with chipotle peppers and limes. | | Traditional savory hominy stew. Your choice of pork (rojo) or chicken (verde) | |
| TORTILLA SOUP AZTECA | 9 | BLACK BEAN SOUP | 10 |
| A classic central Mexican tortilla soup with a savory tomato, guajillo and pasilla pepper broth | | Savory Black Bean & Chistorra Soup topped with crostini, queso fresco and crema. | |

CARNES ASADAS

| | | | |
|---|-----------------------|--|-----------------------|
| FAJITAS AL CARBÓN* | FOR ONE 18 FOR TWO 30 | ALAMBRES* | FOR ONE 16 FOR TWO 28 |
| Sizzling charbroiled beef, chicken breast or combo. | | Filet Mignon Brochette, served sizzling with your choice of beans, Mexican rice and pico de gallo | |
| TENDERLOIN FAJITAS* | FOR ONE 24 FOR TWO 42 | CHAMORRO DE PUERCO CARNITAS STYLE | 24 |
| Sizzling charbroiled beef tenderloin fajitas. | | Carnitas style roasted pork shank served sizzling with your choice of beans, Mexican rice and pico de gallo | |
| GULF SHRIMP EN BROCHETTE* | 20 | CARNE ASADA PLATE | 18 |
| Four bacon wrapped jumbo Gulf shrimp stuffed with poblano peppers, charbroiled, basted with adobo sauce. | | Charbroiled beef skirt steak, a tex-mex cheese enchilada served with your choice of beans, Mexican Rice and pico de gallo. | |
| SIRLOIN STEAK A LA PARRILLA* | 20 | CARNE ASADAS ADD-ONS: | |
| 8 oz. Sirloin steak served sizzling | | GRILLED SHRIMP (3) \$9 · GRILLED SHRIMP BROCHETTE (3) \$9 · BACON WRAPPED GRILLED QUAIL (1) \$9 · LOBSTER TAIL - MKT · ½ RACK PORK RIBS - 12 | |
| *SERVED WITH GRILLED ONIONS AND POBLANO PEPPERS, TORTILLAS, GUACAMOLE, PICO DE GALLO, MEXICAN RICE AND CHOICE OF BEANS | | | |

LUNCH CLASSICS

| | | | |
|---|----|---|----|
| MILANESA | 14 | BURRITO AL CARBON (BEEF OR CHICKEN) | 15 |
| Thinly sliced beef cutlet or chicken breast lightly breaded and pan sautéed served with Mexican rice, shredded lettuce and tomato and avocado slices. | | 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. | |
| FLAUTAS | 14 | NACHOS GABACHOS | 14 |
| Your choice of beef or chicken topped with tomatillo sauce, avocado slices and sour cream served with your choice of beans, and Mexican rice. | | Crispy homemade totopo chips piled high and topped with cheddar cheese, chihuahua cheese, pico, and lettuce, garnished with sour cream and guacamole and pickled jalapenos. | |
| ADD-ONS \$3 EACH: BEEF FAJITA · CHICKEN FAJITA · PICADILLO BEEF | | | |

ENCHILADAS

| | | | |
|---|----|---|----|
| SEAFOOD ENCHILADAS | 19 | CRAWFISH ENCHILADAS | 19 |
| 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. | | Sautéed crawfish rolled in fresh corn tortillas and topped with creamy chipotle sauce and melted Chihuahua cheese served with Mexican rice and sautéed spinach. | |
| SPINACH ENCHILADAS | 16 | ENCHILADAS DE TEJAS | 16 |
| 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. | | 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. | |

SIDES - 7 EACH

| | | | |
|--------------------------------|-----------------------------|-----------------------|------------------------------|
| RICE, MOLE NEGRO AND FRIED EGG | PURLANE SAUTEED WITH GARLIC | MEXICAN RICE | REFRIED PINTO OR BLACK BEANS |
| SPINACH SAUTEED WITH GARLIC | SAUTEED ROASTED CORN | POBLANO-CILANTRO RICE | CHARROS BEANS |
| SAUTEED MEXICAN SQUASH | CORN MAQUE CHOUX | OAXACAN BLACK RICE | STEWED BLACK BEANS |

SEVEN REGION SPECIALTIES

VISIT PICOS.NET TO LEARN ABOUT THE SEVEN REGIONS!

| | |
|--|----|
| COCHINITA PIBIL SOUTH | 16 |
| Achiote-marinated pork roasted wrapped in banana leaves served with pickled red onions, Mexican rice, refried black beans and Xni-pec. | |
| CHILE EN NOGADA CENTRAL | 16 |
| 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. | |
| FILETE DE PESCADO GULF | 18 |
| Today's catch of the day prepared as you choose: VERACRUZ - TOMATOES, GREEN OLIVES, CAPERS & CHILES GUEROS MOJO DE AJO - LIGHTLY BREADED & PAN-SAUTEED IN GARLIC-INFUSED OLIVE OIL TIKIN-XIC - CHARBROILED OVER BANANA LEAVES & BASTED WITH ACHIOTE SAUCE | |
| POLLO CHIPOTLE NORTH | 16 |
| Charbroiled chicken breast topped with melted Chihuahua cheese and tomato chipotle sauce served with Mexican rice and guacamole. | |
| ASADO DE PUERCO NORTH PACIFIC COAST | 15 |
| Tender pork braised in a chile guajillo and orange zest sauce served with Mexican rice and refried black beans. | |
| MOLE COLORADITO SOUTH PACIFIC COAST LAMB OR WILD BOAR | 18 |
| 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. | |
| CHILE RELLENO EL BAJIO | 16 |
| Roasted poblano pepper stuffed with beef picadillo or Cotija cheese covered with tomato chipotle sauce and crema served with Mexican rice and refried pinto beans. | |