

## FAVORITES

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

### CHIMICHANGAS

- Ground Beef 12.5
- Shredded Chicken 12.5
- Barbacoa 13.5
- Shredded Chicken 13.5
- Angus Beef Steak 14
- Octopus Al Pastor 15

### RANCHERAS

Carnitas with grilled peppers, and onions. 13.5

## SOUPS & SALADS

### EL PASO SALAD

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

### CHIMICHURRI SHRIMP BOWL

Served with cilantro white rice, black beans, shrimp, grilled pepper, and grilled onion. Topped with chimichurri sauce, queso fresco, and mini quesadillas. 16.5

### TULUM SALAD

Romaine lettuce, purple cabbage, mixed vegetables, and grilled shrimp mixed in our house-made cilantro aioli. Topped with pickled red onions. 16.5

### 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

## BURGERS, NACHOS & MORE

### PEPE'S BURGER

Choice of beef or chicken. Grilled onions and mushrooms with mozzarella cheese and chipotle mayo. Served with beer-battered french fries. 14

### MEXICAN BURGER

Choice of beef or chicken with lettuce, pico de gallo, guacamole, jalapeño, sour cream and mozzarella cheese. Served with beer-battered french fries. 14

### STEAK AND EGGS

USDA Choice Ribeye topped with 2 fried eggs, creamy corn-jalapeño sauce, and cilantro over refried beans. 15

### BREAKFAST BURRITO

The perfect combination of scrambled eggs, Mexican chorizo, rice, refried beans, and cheese. Topped with cheese dip and cilantro. 14

### BURRITO RANCHERO

Carnitas burrito with grilled onions and peppers. Topped with queso sauce. Served with Mexican rice, pico de gallo, guacamole, and sour cream. 14

### 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. 13.5

### NACHOS

Layered with shredded cheese, queso sauce and refried beans. Topped with sour cream and pico de gallo. Does not include sides. 11.5

- Shredded Chicken +\$2
- Grilled Chicken w/Veggies +\$3
- Ground Beef +\$2
- Angus Beef Steak w/Veggies +\$3
- Grilled Shrimp +\$4
- Octopus Al Pastor+\$5

Vegetarian option available

## TACOS

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

### CHICHARRON

Pico de gallo, avocado sauce, and cilantro. Served with cilantro white rice, and black beans. 13.5

### GRILLED CHICKEN

Purple cabbage, cilantro aioli, pickled red onions, and cilantro. 13.5

### SHREDDED CHICKEN

Lettuce, cheese, and sour cream. 12.5

### USDA CHOICE RIBEYE STEAK

Purple cabbage, guacamole sauce, pickled red onions, and cilantro. 14

### QUESADILLAS

- Ground Beef 12.5
- Shredded Chicken 12.5
- Carnitas 13.5
- Grilled Chicken 13.5
- Barbacoa 13.5
- Angus Beef Steak 14

### MEXICAN ENCHILADAS

Choose from verde, roja or mole sauce. Served with lettuce, and sour cream.

- Steak 14
- Grilled Chicken 13.5
- Ground Beef 12.5
- Shredded Chicken 12.5
- Shrimp 13.5

### MEXICAN WEDGE SALAD

Romaine lettuce, grilled onion and peppers, bacon, queso fresco, tortilla strips, and tomato. Mixed with ranch sauce. 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 // Shrimp +\$3.5

### CALDO DE POLLO

Mexican rice, shredded chicken, pico de gallo, fresh jalapeño, cilantro. 8.5

### TORTILLA SOUP

Shredded chicken, shredded cheese, tortillas, avocado, fresh jalapeño, cilantro. 8.5

### LENTIL SOUP (Vegan) 8.5

### ADD QUESO FRESCO +\$2 (Vegetarian)

## VEGETARIAN

All items are served with Mexican rice, grilled vegetables, lettuce, and sour cream. *Except for those with a (\*).*

### XXL BURRITO\*

Served with mushrooms and black beans instead of grilled vegetables. Topped with queso dip, and red sauce. 11.5

### FAJITAS

Broccoli, zucchini, mushrooms, onions, tomatoes, and peppers. Served with black beans instead of grilled vegetables and 3 tortillas. 14.5

### BLACK BEAN & MUSHROOM QUESADILLA 11.5

### BLACK BEAN & MUSHROOM CHIMICHANGA

Topped with queso dip. 11.5

### BLACK BEAN ENCHILADA

Topped with your choice of verde, roja, or mole sauce, and pickled red onions. 11.5

### BLACK BEAN NACHOS\*

Topped with queso dip, black beans, pico de gallo, shredded cheese, peppers, onions, and cilantro. 11.5

### VEGETARIAN TACO SALAD\*

Taco salad with mushrooms, black beans, lettuce, queso sauce, sour cream, pico de gallo, guacamole. 11.5

## XXL BURRITOS

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

- Chicharron 13.5
- Grilled Chicken 13.5
- Shredded Chicken 12.5
- Carnitas 13.5
- Barbacoa 13.5
- Ground Beef 12.5
- Octopus Al pastor 15
- Angus Beef Steak 14

### AL PASTOR

Roasted marinated pork with pineapple, pickled onions, and cilantro. 13.5

### CARNITAS

Pickled red onions, and cilantro. 13.5

### BIRRIA TACOS

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

### GROUND BEEF

Lettuce, cheese, and sour cream. 12.5

### SHRIMP

Grilled or fried shrimp topped with chipotle mayo, purple cabbage, and pico de gallo. 13.5

### BARBACOA TACOS

Topped with pickled red onions and cilantro. 13.5

### CHICKEN AND SPINACH ENCHILADAS

Served with white rice and black beans. Topped with queso dip, pickled red onions, and cilantro. 18

### ENCHILADAS SUPREMAS

Four enchiladas, one shredded chicken, one ground beef, one shredded cheese, and one refried beans. Served with roja or verde sauce, shredded cheese, and topped with lettuce, sour cream, pico de gallo, and guacamole. 13.5

### FAJITAS

Served with guacamole, pico de gallo, and 3 tortillas.

- Chicken 15
- Angus Beef Steak 16

### MEXICAN CAESAR SALAD

Our take on the traditional Caesar Salad with a Mexican twist (tortilla strips).

Romaine lettuce, pico de gallo, purple cabbage, Caesar salad dressing, queso fresco. 13

Grilled chicken +\$2 //  
Angus Beef Steak +\$3 // Shrimp +\$3.5

### SALMON SALAD

Spring mix, fresh strawberries, avocado, mixed nuts, strawberry sauce, cherry tomatoes. 16.5

### BOWL

White 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

### SALMON BOWL

Served with cilantro white rice, black beans, grilled peppers, onions, avocado, queso fresco, and cilantro. Topped with mango habanero sauce. 16.5

## VEGAN

Choose from Plant-Based Chicken or Plant-Based Beef. All our vegan items are prepared on designated kitchen equipment.

### VEGAN BIRRIA TACOS

Served with a small side of rice and beans. 19.5

### TACOS

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

### FAJITAS

Beyond Beef and chicken with grilled pineapple, 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

### VEGAN NACHOS

Shredded cheese, almond queso sauce, and black beans. Topped with pico de gallo. 17.5

### ENCHILADAS

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

### VEGAN BOWL

White rice, black beans, vegan queso, lettuce, guacamole, pico de gallo, and mini vegan quesadillas. 17.5

### SALMON TACO

Two tacos with spring mix, mixed nuts, pineapple pico de gallo, cilantro, and strawberry sauce. 16

### CHORIZO

Pickled red onions and cilantro. 13.5

### FISH

Grilled or fried mahi-mahi topped with chipotle mayo, purple cabbage, and pico de gallo. 14

### OCTOPUS AL PASTOR

Roasted marinated octopus with pineapple, pickled onions, and cilantro. 15

### GET VERDE

GET YOUR TACOS IN A LETTUCE WRAP +0.5 per taco.

## APPETIZERS

### PEPE'S CEVICHE\*

Shrimp cooked in lime juice and tossed with onions, tomatoes, cucumber, jalapeño and cilantro. Topped with avocado, and served with tortilla chips. 14.5

### CEVICHE TRIO\*

A taste of our three house-made ceviches (Fish, shrimp, and octopus). 20

### SHRIMP CEVICHE VERDE\*

Classic version of the green Mexican shrimp ceviche made with cucumber, lime juice, cilantro, and fresh jalapeños. 14.5

### OCTOPUS CEVICHE\*

Octopus in lime juice tossed with onions, tomatoes, cucumber, jalapeño, and cilantro. Topped with avocado and served with tortilla chips. 18

### FISH CEVICHE\*

Mahi-mahi cooked in lime juice and tossed with onions, tomatoes, cucumber, jalapeño and cilantro. Topped with avocado, and served with tortilla chips. 15.5  
+\$5 add shrimp // +\$6 add octopus.

### SIGNATURE TABLESIDE GUACAMOLE 13.5

#### 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

#### SPINACH QUESO DIP 8

#### QUESO DIP 7

#### SHRIMP DIP

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

#### BIRRIA QUESO DIP

Cheese dip topped with birria, pico de gallo, and cilantro. 11

#### PEPE'S TRIO DIP

Refried beans, guacamole, and spinach queso dip. 12

#### BEAN DIP

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

#### JALAPEÑO POPPERS

Cream cheese-stuffed jalapeños served with queso dip. 9.5

#### MEXICAN STYLE CORN

Yellow corn on the cob mixed with Mexican mayonnaise, sour cream, queso fresco, and tajin. Topped with pickled red onions and cilantro. 9.5

#### LOADED FRIES

Topped with sour cream, shredded cheese, chipotle mayo, guacamole, and cilantro. Grilled chicken 13.5 // USDA Choice Ribeye Steak 14.5 // Shrimp 15.5 // Octopus. 16.5

#### CHEF MINI TACOS

Two Angus Beef Steak tacos marinated in chipotle, served with refried beans, queso fresco, spring mix and topped with house-made chipotle mayo. 13.5

#### FRIED SHRIMP

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

#### 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 preferred sauce: 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 and pico de gallo. Served with tortillas. 12

#### CHILE RELLENO

(1) Chile relleno served with salsa roja, purple cabbage, queso fresco, sour cream, pickled red onions, and cilantro. 10

#### CHICHARRON

Served with avocado sauce and limes. 9.5

#### MINI NACHOS

Served with your choice of shredded chicken or ground beef, shredded cheese, queso dip, pico de gallo, sour cream, and cilantro. 10

#### BIRRIA MEXICAN PIZZA

Refried beans, shredded cheese, birria, salsa roja, topped with sour cream, scallions, oregano, fresh jalapeño, and cilantro. 15

#### PEPE'S EMPANADAS (2)

Potato 10.5 | Shredded Chicken 11.5 | Birria 12.5

#### TAMAL (1)

Your choice of: Shredded beef or shredded chicken. Topped with roja or verde sauce, sour cream, queso fresco, cilantro, red onion. 7

#### PULPO A LA PARRILLA

Octopus tentacles grilled and served with our house-made cilantro aioli and chipotle mayo. Topped with pickled red onions and queso fresco. 18

#### YUCA FRITA

Served with cilantro aioli. 7

## MARGARITAS

(Pitcher serves up to 5 glasses)

#### ROYAL PREMIUM MARGARITA 15/70

Casamigos reposado with Grand Marnier float.

#### AMOR SILVER SKINNY 14/65

#### WATERMELON TAJIN 14/65

On the rocks.

#### FROZEN SANGRIA-RITA 12/55

#### MEZCAL-RITA 14/65

#### AMOR RASPBERRY MINT MARGARITA 14/65

#### AMOR SAPPHIRE MARGARITA 14/65

#### SPICY PINEAPPLE 14/65

#### JALAPEÑO MARGARITA 14/65

#### PEPE'S HOUSE 11/50

Frozen or on the rocks.

#### AVOCADO 15/70

Frozen or on the rocks.

#### GUAVA-RITA 14

The perfect combination of Amor Tequila, lime juice, agave nectar, and guava. Topped with Topo Chico.

#### PARCHITA 14

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

#### CUCUMBER MINT 14/65

#### PEACH 14/65

#### KIWI 14/65

#### BLOOD ORANGE 14/65

#### ELITE SMOKED-RITA 35

Our BEST handcrafted smoked margarita. Made with nothing but the best ingredients and spirits choices. (SERVED TABLESIDE)

#### COLADA-RITA 14

Our own twist on the traditional piña colada. Made with Amor Tequila, lime juice, and agave nectar. Refreshing!

#### AMOR HIBISCUS INFUSED MARGARITA 14

Homemade hibiscus-infused tequila, agave nectar, and lime juice.

#### FLAVORED MARGARITAS 14/65

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

#### STRAWBERRY JALAPEÑO MARGARITA 14/65

#### WATERMELON BOURBON MARGARITA 14/65

#### FLAVORED MARGARITAS 14/65

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

#### STRAWBERRY JALAPEÑO MARGARITA 14/65

#### WATERMELON BOURBON MARGARITA 14/65

#### PALETA-RITA 16

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

#### COCONUT LOVE 14

Amor Tequila, lime juice, agave nectar, and Vita Coco.

#### STRAWBERRY BASIL 14

Fresh strawberry, muddled basil with Amor Tequila, and Bombay Sapphire gin.

## CREATE YOUR OWN MARGARITA

### STEP 1

#### CHOOSE YOUR 100% BLUE AGAVE TEQUILA

Amor Tequila. 14.5

Altos, Patron Silver, Don Julio Silver, Teremana. 16

Casamigos Silver, Don Julio Añejo, Altos Añejo, Casamigos Reposado. 18

### STEP 2

#### CHOOSE YOUR FLAVOR

Mango, strawberry, passion fruit, guava, watermelon (mix and match up to two flavors)

### STEP 3

#### CHOOSE YOUR RIM

Salt, tajin, sugar.

## BEER

\*Beer selection may vary per location

#### BOTTLED 6/28

Tecate - Miller Light - Heineken Budlight Michelob ULTRA - Corona - Corona Zero (Non-Alcoholic)

#### DRAFT 6/22

(Pitcher serves up to 4 glasses)  
Bowigens 1967 West Coast IPA - Pacifico XX Amber - XX Lager - Modelo Especial Negra Modelo

#### SOL Y AMIGOS - LIMON Y SAL MEXICAN LAGER 6

Our own Mexican Style Lager made by Bowigens Beer Company

#### SELTZER 6/28

-Topo Chico Hard Seltzer

#### STRAWBERRY TECATE 6

## WINES

#### RED 8/26

- Malbec
- Pinot Noir

#### WHITE 8/26

- Sauvignon Blanc
- Pinot Grigio
- Champagne

## 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.

#### CORONA ZERO 6 (Non-Alcoholic)

## SOFT DRINKS

#### • HORCHATA 5.5

#### • TOPO CHICO 5.5 (Sparkling Water)

#### • FIJI (Still Water) 5.5

#### • JARRITOS 5.5 (Ask for available flavors)

#### • PEPSI PRODUCTS 3.75

PLEASE ASK YOUR SERVER FOR FULL COCKTAIL & MARGARITA MENU

\*18% gratuity for parties of 6 or more\*  
20Z. SERVING SPIRIT IN EVERY COCKTAIL.

\*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 be careful. All of our plates come out hot. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS