STARTERS

6.50 CHIPS & SALSA
Boat of chips, salsa roja and salsa verde

13.95 CHIPS & GUACAMOLE
Boat of chips, guac & red salsa

7.00 CHICHARRONES (MEATLESS)
Fried fresh and served with red and green salsa

10.00 QUESO FUNDIDO
Melted mexican oxaca cheese blend, comes with chips
+ 3.95 add Pork Chorizo

13.95 EL PATRON NACHOS
Melted chihuahua cheese, beans, guacamole, pico del gallo, sour cream & jalapeño. Amigo size (feed's 2-3)
19.95 Familia size (feed's 4-6)
+ 5.95 add meat
+ 7.95 add shrimp

13.95 NACHOS FRIES
Melted chihuahua cheese, beans, guacamole, pico del gallo, sour cream & jalapeño. Amigo size (feed's 2-3)
19.95 Familia size (feed's 4-6)
+ 5.95 add meat

13.95 FRIED MINI TACOS (6)
Mini fried tacos stuffed with ground beef and cheese, topped w/ lettuce, pico de gallo, sour cream & queso fresco

15.95 FAMILIA QUESADILLA (8 slices)
Melted Chihuahua cheese, guac, pico del gallo & sour cream served on the side. (feed's 4-6)
+ 5.95 add meat
+ 7.95 add shrimp

12.95 AMIGO QUESADILLA (4 slices)
Mexican classic, chihuahua cheese, pico del gallo, guac & sour cream (feed's 2)
+ 5.95 add meat
+ 7.95 add shrimp
+ 3.95 add tofu
+ 3.95 add sweet potato
+ 3.95 add cauliflower

15.95 EL PATRON WINGS (8 pieces)
Seasoned w/ our house adobo buffalo, mix spices & fried
Served w/ranch, celery & carrots

10.95 SHISHITO'S
Classic Japanese peppers with a twist, mild kick, beer battered and fried, served with del mar sauce

14.95 FRIED SHRIMP 10 pieces
Beer battered shrimp served with del mar sauce

8.95 MINI NACHO's
Melted chihuahua cheese, guac, pico de gallo & sour cream (feeds 1)
+ 3.95 add meat
+ 5.95 add shrimp

10.95 FRIED CAULIFLOWER
Fried cauliflower bites served w/ del mar sauce

CRAFTEDTACOS

13.95 TWO TACOS
Handmade corn or flour tortillas or lettuce-wrap includes chips garnished with queso fresco

13.95 Al Pastor/Pork marinated & grilled, cilantro, onion, salsa roja, fresh chopped pineapple
13.95 Carnitas/Pork Slow cooked, cilantro, onion, salsa verde
13.95 Carne Asada/Steak Grilled, cilantro, onion, salsa verde
13.95 Barbacoa/Beef Slow roasted, cilantro, onion, salsa roja
13.95 Pollito/Chicken (organic) grilled, cilantro, onion, guac salsa
15.95 Pescado/Fish Mahi Mahi) beer battered or grilled, slaw, pico del gallo & del mar sauce
15.95 Camaron/Shrimp (mexican white) beer battered or sautéed, slaw, pico del gallo & del mar sauce

14.95 FAJITA TACOS
YOUR CHOICE: Steak or Chicken, Chihuahua cheese, onions, mixed bell pepper & guac
+7.95 add Mahi Mahi/Shrimp

15.95 HARDSHELL TACOS
3 tacos with in house ground beef only, sour cream, lettuce, green salsa, pico de gallo & queso fresco, 4oz side of rice and beans

14.95 TAQUITO PLATE (deep fried)
3 beef or chicken, lettuce, beans, rice, guac, pico del gallo, salsa verde, sour cream & queso fresco

CLASSICS

18.95 FAJITA PLATE
Marinated steak, onions and fresh bell pepper. served with rice, beans and 3 corn or flour tortillas

14.95 BREAKFAST BURRITO SERVED TILL 3PM
12" tortilla loaded with traditional pork chorizo, egg, onions, bell peppers, potatoes, refried beans & cheese

15.95 BURRITO/BOWL your choice of meat.
Cabbage, rice & beans, pico de gallo, guacamole, cheese & sour cream in a 12" tortilla includes chips & salsa
+ 7.95 add Mahi Mahi/shrimp
+ 2.00 Make it wet (green or red)

11.95 BEAN & CHEESE BURRITO
Flour tortilla, refried beans & Chihuahua cheese comes with chips & salsa

16.95 TORTA
Fresh toasted bolillo with your choice of meat. Beans, guac, cheese, cabbage, pico de gallo, sour cream. Served with chips & pickled jalapenos

13.95 TIJUANA HOT DOG
1/4 lb. kosher dog wrapped in bacon, mustard, avocado, mayo, ketchup, pico de gallo and jalapeno on a fresh toasted sesame bun

15.95 CEVICHE/ SHRIMP
Mexican classic, fanned avocado & chips

15.95 AGUA CHILIES
Authentic green agua chiles, fresh shrimp, lime juice, cucumber, yellow onion, avocado, tajin & house spices

14.95 POZOLE ROJO SEASONAL / NOV-APRIL
Pork, cabbage, onion cilantro, homony radish & lime

VEGAN

FOLLOW YOUR HEART

14.95 VEGAN NACHOS
Your choice of cauliflower, tofu or sweet potato, grilled bell pepper, & onion, black beans, pico del gallo, guac & vegan cheese
Amigo size (feed's 2-3)
19.95 Familia size (feed's 4-6)

14.95 VEGAN QUESADILLA
Cauliflower, tofu or sweet potato, vegan cheese, black beans, grilled bell pepper, onions & guac

14.95 VEGAN BURRITO/BOWL
Your choice of cauliflower, tofu or sweet potato.
Whole black beans, pico de gallo, guac, corn salsa.
In a 12" tortilla, includes chips & salsa

14.95 EL VIGANO - VEGETARIAN TACOS - GF
Two handmade corn tortillas, corn salsa includes chips and salsa.

CAULIFLOWER	seasoned & grilled, salsa verde, corn salsa
TOFU	marinated & grilled, corn salsa, salsa verde
SWEET POTATO	two handmade corn tortillas, mango sauce, black beans and cilantro

+ 3.00 cauliflower tortillas

SALADS

13.00 TJ CAESAR
Craft a bowl with a bed of romaine, queso fresco & pico de gallo
+ 5.95 add Meat
+ 7.95 add Mahi Mahi/Shrimp

13.00 EL PATRON SALAD
Craft a bowl with a bed of romaine, corn salsa, black beans, pico de gallo, sliced avocado & balsamic vinaigrette
+ 5.95 add Meat
+ 7.95 add Mahi Mahi/Shrimp

DESSERT

9.95 CHURROS
Fried & dusted w/cinnamon and sugar on a scoop of vanilla ice cream, raspberry & chocolate drizzle

5.95 XAN & XAV'S NIEVE
2 Scoops of vanilla ice cream

11.95 HOMEMADE FLAN ~ BEST IN TOWN
Authentic flan made in house, topped with fresh raspberries and drizzle

13.95 CHURRO CHEESE CAKE
Home made creamy cheesecake between soft flaky crust coated w/ cinnamon sugar mix & topped with fresh fruit and whipped cream

KIDS MENU

5 & under, includes chips & fountain drink

8.95 ANA'S BURRITO
Flour tortilla, re-fried beans and Chihuahua cheese, comes with chips and salsa

9.95 KIDS HOT DOG
All beef kosher dog on a toasted sesame seed bun, served with a side of classic french fries

7.95 2 ROLLED TAQUITOS
Chicken or Beef rice & beans beans

7.95 MINI QUESADILLA
Chihuahua cheese, flour tortilla and comes w/ rice & beans
+ 3.95 add meat
+ 4.95 add shrimp

8.95 KIDS TACO PLATE
1 Plain taco, chicken or beef
Rice & beans. Corn or Flour tortillas

~TO GO ONLY~

FAMILIA PACK

y MAS

95 2 lbs your choice of meat :
asada / carnitas / chicken
+5 al pastor / barbacoa
+10 seafood

32 oz of rice and beans

1- 6 oz of salsa rojo and salsa verde

15 corn tortillas, Fresh chips onion and cilantro
Feeds a familia of 5-6
Served hot and ready to eat!

y MAS

15 1 lb your choice of meat :
asada / carnitas / chicken
+5 al pastor/barbacoa

8.5 8oz's of rice & 8oz's of beans
7.5 1 dozen homemade corn tortillas
8 chips and salsa 2 go

SIDES

6.95 CLASSIC FRIES
Seasoned steak cut fries

7.95 SWEET POTATO FRIES
Lightly salted classic cut

6.5 ABUELITA'S ARROZ
Traditional Mexican rice in a 8oz cup

7.95 TIJUANA ELOTE
Grilled corn, mayo, tajin & cotija cheese served in a 8oz cup

6.95 EL PATRON REFRIED BEANS
Refried beans traditional mexican style beans in a 8oz cup

6.95 FRIJOLES NEGROS
Whole black beans slow cooked in a 8oz cup

BEVERAGES

FOUNTAIN

4 Coke
4 Diet Coke
4 Sprite
4 Root Beer
4 Arnold Palmer
4 Dr. Pepper
4 Lemonade
4 Ice Tea Unsweetened
5 Cranberry Juice
5 Agua Fresca (hibiscus)
5 Grapefruit Juice
5 Pineapple Juice
5 Horchata

BOTTLED

5 Fiji Bottled Water
5 Jarritos (variety)
5 Mexican bottled coke
5 Topo Chico

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

*PRICES SUBJECT TO CHANGE

SPIRITS

CRAFTED COCKTAILS

22 AY FAUSTINA- A TRIBUTE TO OUR LATE GRANDMOTHER
Double shot of 1800 tequila quantro, fresh lime Juice, house made sweet and sour, a splash of something special & topped with grand marnier.

15 THE FUEGO- A TRIBUTE TO OUR COACHELLA VALLEY FIREBIRDS
Frozen mango purée, house tequila, one shot of ghost spicy tequila layered with Chamoy & Tamarindo rim with tajin. *request it FUEGO

15 ROASTED PINEAPPLE SERRANO MARGARITA
100% blue agave habanero Tequila, fresh pineapple and roasted serrano, lime juice & house mix.

15 CADILLAC MARGARITA
Patron reposado, cointreau grand marnier float & house mix.

15 PINEAPPLE TAMARINDO MARGARITA
Homemade pineapple tamarindo mix house tequila, tajin rim, fresh pineapple.

14 LIL MAMACITA
Tajin rim, patron anejo, fresh lime juice, agave & fresh jalapeno.

12.5 PRICKLY PEAR CACTUS MARGARITA
100% blue agave Tequila, prickly pear nectar & house mix.

12.5 EL CORAZON
100% blue agave Tequila, blood orange, passion fruit, pomegranate, fresh lime & house mix.

12.5 MIXED BERRY MARGARITA
100% blue agave Tequila, fresh lime & juice berry puree.

7 HOUSE FROZEN MARGARITA
Blue agave silver tequila, fresh lime juice & triple sec.

WINE

GLASS	BOTTLE	
12	-	Sparkling/ Split
12	30	Pinot Noir/Red
12	30	Cabernet/Red
12	30	Chardonnay/White
12	30	Pinot Grigio
12	-	Vegan Rose

BEER

Rotating tap

COLD DRAFT, BOTTLES & CAN BEERS

7.5	Corona Btl Lite	7	Mango Cart
7.5	Corona Extra	7	Modelo Negro
7.5	White Claw Variety	7	Modelo Especial
7.5	Michelob Ultra	7	Dos XX
7.5	805	7	Pacifico
7.5	Heineken 0.0	7	Michelob Ultra
		7	IPA (Rotating)

24 ICED COLD PITCHER OF DRAFT BEER

25 TAQKILLYA FLIGHT
3 shots of "Patron" Tequila served with salted rim and a side of lime.

11 MICHELADA
House seasoned clamato, Worcestershire, your choice of beer, lemon, lime & tajin rim.
+5 add shot

MARGARITA FLIGHTS

FLAVORS:
Mixed Berry, Prickly Pear, Pineapple Tamarindo
Roasted Pineapple Serrano

3 DRINKS	4 DRINKS
28 Frozen	**32** Frozen
32 On the rocks	**38** On the rocks

SHOT FLIGHTS

33 3 SHOTS PER FLIGHT (SAME KIND)

PATON SHOTS: patron, anejo & reposado silver

GUMMY BEAR SHOT: raspberry vodka, peach snaps, splash of sweet n sour w/ sugar rim

MEXICAN CANDY SHOT: tequila, watermelon pucker, pineapple juice, splash of Tapatio and chimoy w/ tajin rim

CINNAMON TOAST CRUNCH SHOT: rumchata, fireball, splash of house made horchata w/cinnamon sugar rim

SCOOBY SNACK SHOT: malibu rum, midori, pineapple juice, whip cream

LEMON DROP SHOT: vodka, triple sec, lemon juice, splash of agave, w/sugar rim

MAGONAIDA SHOT: tequila, mango puree, splash of agave, mango gummy, chamoy w/tajin rim

Revised 10/09/23

el PATRÓN

CRAFTED TACOS & DRINKS

PALM SPRINGS

THE BOSS OF FRESH

EL PATRON is a boutique Baja inspired eatery committed to serving the freshest natural local ingredients and produce wild caught seafood & all natural hormone free meats prepared daily with authentic Mexican spices and flavor homemade tortillas chips salsa & cold crafted drinks and cocktails.

@elPatronPalmSprings

TAG US IN YOUR PHOTOS!

101 S. PALM CANYON DR. | PALM SPRINGS, CA | 888.340.8226 (TACO)
HOURS: MON- WED 11AM-9PM THURS - SAT 11AM-11PM SUNDAY 11AM-8PM
SUBJECT TO CHANGE
elPatronPalmSprings.com