



CRAFTED TACOS & DRINKS

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

101 S. PALM CANYON DR. | PALM SPRINGS, CA | 888.340.8226 (TACo)

[www.elPatronPalmSprings.com](http://www.elPatronPalmSprings.com)

# ANTOJITOS



## CHIPS & SALSA

Boat Of Homeade Chips, Salsa Roja & Spicy Arbol Salsa.

8.95

## CHIPS & GUACAMOLE

Boat Of Homemade Chips, Guac & Sala Roja.

14.95

## EL PATRON QUESADILLA (4 slices)

Mexican Classic, Chihuahua Cheese, Pico De Gallo, Guac & Sour Cream [Feed's 2]  
+ 3.95 Add Meat | + 4.95 Add Shrimp

13.95

## EL PATRON WINGS (10 pieces)

Bone-In Wings Seasoned W/ Our House Adobo Buffalo, Mixed Spices & Fried. Served W/ranch, Celery & Carrots.

18.95

## EL PATRON NACHOS

Melted Chihuahua Cheese, Beans, Guac, Pico De Gallo & Sour Cream. [Feed's 2-3]  
+ 3.95 Add Meat | + 4.95 Add Shrimp

17.95

## EL PATRON NACHO "FRIES"

Melted Chihuahua Cheese, Beans, Guac, Pico De Gallo & Sour Cream. Amigo Size [Feed's 2-3]  
+ 3.95 Add Meat | +4.95 Add Shrimp

18.95

## PACIFICO BEER BATTERED CAULIFLOWER

Pacifico Beer Battered Cauliflower Bites Served W/ Del Mar Dip

12.95

## SHISHITO'S

Classic Japanese Peppers With A Twist! Pacifico Battered And Fried, Served With Del Mar Dip [These Can Be Spicy]

11.95

## PACIFICO BEER BATTERED SHRIMP (15 pieces)

Pacifico Beer Battered Shrimp Served W/ Del Mar Dip

17.95

## FRIED MINI TACOS (4)

Mini Fried Tacos Stuffed With Our Homemade Ground Beef And Cheese, topped W/ Lettuce, Pico De Gallo, Sour Cream & Queso Fresco

10.95

## FAMILIA NACHOS

Melted Chihuahua Cheese, Beans, Guac, Pico De Gallo & Sour Cream. [Feed's 4-5]

22.95

+7.95 Add Meat | +8.95 Add Shrimp | +3.00 Sub Fries

\*CONSUMING RAW OR UNDERCOOKED MEATS, POUL, SEAFOOD, SHELLFISH, EGGS OR ANY PRODUCT CONTAINING THESE RAW OR UNDERCOOKED FOOD ITEMS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

# CRAFTED TACOS



## TWO TACOS 18.95

Handmade Corn Tortillas Or Flour Tortillas Or Lettuce-wrap. Includes Homemade Rice, Beans & Chips & Salsa

### Al Pastor

Pork Marinated & Grilled, Cilantro, Onion, Salsa Roja, Fresh Diced Pineapple

### Carnitas

Pork Slow Cooked, Cilantro, Onion, Salsa Verde

### Pollito

Chicken [Organic] Grilled, Cilantro, Onion, Guac Salsa

### Carne Asada

Steak Grilled, Cilantro, Onion, Salsa Verde

### Barbacoa

Beef Slow Roasted, Cilantro, Onion, Salsa Roja

## MAHI or SHRIMP TACOS

20.95

Pacifico Beer Battered Or Grilled, Slaw, Pico De Gallo & Del Mar Sauce, Includes Homemade Rice & Beans

## FAJITA TACOS

20.95

Baked Chicken or Shrimp with Cheese, Mixed Bell Pepper & Onions, Guac and Homemade Rice & Beans.

## HARDSHELL TACOS (3)

16.95

Sour Cream, Lettuce, Green Salsa, Pico De Gallo & Queso Fresco, 4oz Side Of Rice And Beans[Ground Beef Only]

## TAQUITO PLATE (deep fried)

18.95

3 Homemade Chicken Taquitos, Topped With Salsa verde, Sour Cream, Lettuce, Pico, Guac and Queso, Includes Rice & Beans.

# CLASSICS



## FAJITA PLATE

Choose between- Steak, Chicken Or Shrimp with Onions And Fresh Bell Pepper. Served With Rice, Beans And 3 Corn Or Flour Tortillas.

23.95

## EL PATRON BURRITO

Cabbage, Rice & Beans, Pico De Gallo, Guac, Cheese, Sour Cream, Salsa & Homemade Chips & Salsa.  
+ 2.00 Make It Wet | +3.95 Add Meat | +4.95 Add Shrimp

16.95

## CLASSIC BEAN & CHISME BURRITO

Flour Tortilla, Refried Beans & Chihuahua Cheese With Homemade Chips & Salsa.

12.95

## SHRIMP/CEVICHE

Mexican Classic, Fanned Avocado & Homemade Chips

17.95

## EL PATRON TORTA

19.95

Fresh Toasted Bolillo, Your Choice Of Meat. Beans, Guac, Cheese, Lettuce, Pico De Gallo, Sour Cream & Pickled Jalepenos

## TIJUANA STREET DOG

17.95

1/4 Lb. Kosher Dog Wrapped In Bacon, Mustard, Avocado, Mayo, Ketchup, Pico De Gallo And Jalapeno On A Fresh Toasted Sesame Bun.

## AGUA CHILES (Seasonal May-October)

17.95

Authentic Green Agua Chiles, Fresh Shrimp, Lime Juice, Cucuber, Red Onion, Avocado, Tajin & House Spices

## POZOLE ROJO (Seasonal November-April)

15.95

Pork, Cabbage, Onion, Cilantro, Homony, Radish & Lime

## CALIFAS BREAKFAST BURRITO

16.95

12" Tortilla Loaded With Your Choice Of Meat, Egg, Onions, Bell Peppers, Classic Fries, Refried Beans & Cheese \*SERVED UNTIL 3PM

\*Protien Options [ Asada / Chicken / Pastor / Barbacoa / Carnitas /+4.95 Shrimp]



# SIDES

## SWEET POTATO FRIES

Lightly salted classic cut

8.95

## ABUELITA'S ARROZ

Traditional Mexican Rice In A 8oz Cup [Non-Vegan]

7.95

## CLASSIC FRIES

Seasoned Steak Cut Fries

8.95

## EL PATRON REFRIED BEANS

Homemade Mexican refried beans topped with Queso Fresco in a 8oz cup [Non-Vegan]

8.95

## TIJUANA ELOTE

Grilled Corn, Mayo, Tajin & Cotija Cheese Served In A 8oz Cup

7.95

## FRIJOLES NEGROS

Whole Black Beans Slow Cooked In A 8oz Cup [Vegan]

8.95

# VEGAN



## VEGAN AMIGO NACHOS

Your Choice Of Cauliflower, Tofu Or Sweet Potato, Grilled Bell Pepper, & Onion, Black Beans, Pico Del Gallo, Guac & Vegan Cheese  
+7.95 Familia Nachos (Feeds 4-5)

19.95

## VEGAN QUESADILLA

Your Choice Of Cauliflower, Tofu Or Sweet Potato, Onion, Pepper Mix & Vegan Cheese, Served With Black Beans & Guac

17.95

## VEGAN BURRITO “Or make it a bowl”

Your Choice Of Cauliflower, Tofu Or Sweet Potato, Whole Black Beans, Pico De Gallo, Guac, Corn Salsa. In A 12” Tortilla, Includes Homemade Chips & Salsa

19.95

## EL VEGANO TACOS VEGETARIAN TACOS - GF

Two Handmade Corn Tortillas, Corn Salsa

18.95

### CAULIFLOWER

Seasoned & Grilled, Guac Salsa, Corn Salsa

### TOFU

Marinated & Grilled, Corn Salsa, Guac Salsa

### SWEET POTATO

Seasoned And Grilled Sweet Potato, Mango Sauce, Black Beans And Cilantro

# ENSALADS



## TJ CAESAR

A Bowl With A Bed Of Romaine, Queso Fresco, Pico De Gallo, Fried Corn Tortilla Strips & Caesar Dressing.  
+ 3.95 Add Meat  
+ 4.95 Add Shrimp

13.00

## EL PATRON SALAD

A Bowl With A Bed Of Romaine, Corn Salsa, Black Beans, Pico De Gallo, Sliced Avocado & Balsamic Vinaigrette  
+ 3.95 Add Meat  
+ 4.95 Add Shrimp

13.00

## EL PATRON BURRITO “BOWL”

A Bed Of Romaine, Rice, Beans, Pico De Gallo, Guacamole, Cheese & Sour Cream. Includes Homemade Chips & Salsa  
+ 4.95 Shrimp Or Mahi | +3.95 Add Meat

19.95

# DESSERT

## CHURROS

Fried & Dusted W/ cinnamon And Sugar On A Scoop Of Vanilla Ice Cream, Raspberries & Chocolate Drizzle

10.95

## XAN & XAV’S NIEVE

Vanilla Ice Cream

5.95

## HOMEMADE FLAN “BEST IN TOWN”

Authentic Flan Made In House, Topped With Strawberries, Chocolate Drizzle & Whipped Cream

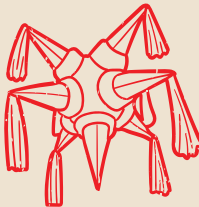
11.95

## CHURRO CHEESECAKE

Home Made Creamy Cheesecake Between Soft Flaky Crust Coated W/ Cinnamon Sugar Mix & Topped With Strawberries, Chocolate Drizzle & Whipped Cream

12.95

# BEVERAGES



## FOUNTAIN (x1 Refill)

Mr. Pibb 4  
Diet Coke 4  
Sprite 4  
Root Beer 4  
Coke Zero 4  
Coke 4

Arnold Palmer 4  
Lemonade 4  
Iced Tea Unsweetened 4  
Raspberry Iced tea 4

## AGUA FRESCAS

Jamaica 5  
Horchata 5

## BOTTLED

Mexican Bottled Coke 6  
Jarritos (Various Flavors) 5  
Topo Chico 5  
Fiji Bottled Water 5

\* Refill \$2.00 on Jamaica or Horchata

\*PRICES SUBJECT TO CHANGE / PARTIES OF 6 OR MORE WILL INCUR A 15% GRATUITY FEE

Revised 10/31/2025

# KIDS MENU

Kids 7 & under, Includes fountain drink

## ANA’S BURRITO

Flour Tortilla, Re-fried Beans And Chihuahua Cheese, Comes With Homemade Chips

8.95

## KIDS HOT DOG

All Beef Kosher Dog On A Toasted Bun, Served With A Side Of Classic French Fries

9.95

## MINI QUESADILLA

Chihuahua Cheese, Flour Tortilla And Comes W/ Rice & Beans  
+ 3.95 Add Meat  
+ 4.95 Add Shrimp

7.95

## KIDS TACO PLATE

1 Plain Taco, Your Choice of Meat  
Comes With Rice & Beans. Corn Or Flour Tortillas

8.95

~TO GO ONLY~

# FAMILIA PACK

y MÁS

110.00

2 Lbs Of Protein:  
Your Choice Of Any Meat

## COMES WITH:

32 oz Of Rice & Beans

16 oz Of Salsa Roja & Salsa Verde, House Salsa

20 Corn or Flour Tortillas

Chips, 16oz Guac, House Salad, Onion,  
Cilantro, Limes, Queso Fresco & Dressing

Feeds A Familia Of 5-6

Served Hot And Ready To Eat!

Add a Bag of Homemade Chips +\$10

## PROTEIN BY THE POUND (TO GO ONLY)

Carnitas \$20  
Chicken \$20  
Pastor \$20  
Barbacoa \$20  
Asada \$25  
Shrimp (Grilled) \$30

## EXTRAS

32 oz’s Of Rice or 32 oz’s Of Beans 12  
1 Dozen Homemade Corn or Flour Tortillas 12

SPIRITS

CRAFTED COCKTAILS

- 

**AY FAUSTINA - A tribute to our late grandmother** **22**

Double Shot Of PATRON Repo, Orange Liquor, Fresh Lime Juice, House-made Sweet And Sour, A Splash Of Something Special & Topped With Grand Marnier.
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**EL FUEGO- A tribute to our Coachella Valley Firebirds** **15**

Frozen or Rocks margarita, mango purée, house tequila Muddled jalepenos layered with Chamoy & Tajín rim.
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**ROASTED PINEAPPLE SERRANO MARGARITA** **15**

House Tequila, Fresh Roasted Pineapple, Muddled Serrano & House-made Sweet & Sour Mix, Tajín Rim.
- CADILLAC MARGARITA** **19**

Patron Reposado, Cointreau, Orange Liquor Float, Lime Juice, House-made Sweet & Sour.
- PINEAPPLE TAMARINDO MARGARITA** **14**

Home-made Pineapple Tamarindo Mix, House Tequila, Fresh Pineapple & Tajín Rim.
- 

**LiL' MAMACITA/ SKINNY** **14**

Patron Silver, Fresh Lime Juice, Agave & Fresh Serrano With Tajín Rim.  
\*Opt. No Spice
- PRICKLY PEAR CACTUS MARGARITA** **14**

House Tequila, Prickly Pear Nectar, House-made Sweet & Sour Mix.
- EL CORAZON** **14**

House Tequila, Blood Orange, Passion Fruit, Pomegranate, Fresh Lime, House-made Sweet & Sour Mix.
- MIXED BERRY MARGARITA** **14**

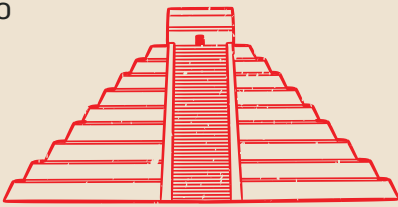
House Tequila, Fresh Lime Juice And Berry Puree.
- HOUSE FROZEN or ROCKS MARGARITA** **9**

House Tequila, House Mix, Fresh Lime Juice & Triple Sec.



WINES

| GLASS | BOTTLE |                  |
|-------|--------|------------------|
| 13    | -      | Sparkling/ Split |
| 13    | 35     | Cabernet/ Merlot |
| 13    | 35     | Chardonnay       |
| 13    | 35     | Pinot Grigio     |



BEER

\*Rotating Tap\*

- ICE COLD DRAFT**

7 Dos Equis

7 Pacifico

7 Mango Cart

7 IPA (rotating)

7 805

7 Modelo Negro

7 Modelo Especial
- BOTTLES**

7.5 White Claw

7.5 Corona Extra

7.5 Modelo Negro

7.5 Model Especial

7.5 Corona Lite

7.5 Corona Zero

ICED COLD PITCHER OF DRAFT BEER 24

- MICHELADA** **14**

House Clamato mix, Your Choice Of Beer, Lemon, Lime & Tajín Rim.  
+5 Add House Shot +0.75 Chamoy Rim

MARGARITAS

FLIGHTS



- FLAVORS:

Mixed Berry, Prickly Pear, Roasted Pineapple Serrano, Pineapple Tamarindo, House Lime
- 3 DRINKS**

Frozen Or

On The Rocks **29**
- 4 DRINKS**

Frozen Or

On The Rocks **36**

SHOTS! SHOTS! SHOTS!

- 4 SHOTS PER FLIGHT (SAME KIND)** **30**

**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/ Tajín Rim.

**CINNAMON TOAST CRUNCH SHOT:** Rumchata, Firebail, Splash Of House Made Horchata W/cinnamon Sugar Rim & Whipped Cream.

**SCOOPY SNACK SHOT:** Malibu Rum, Midori, Pineapple Juice, Whip Cream.

**LEMON DROP SHOT:** Vodka, Fresh Lemon Juice, Simple Syrup, Lemon Candy.

**MANGONIADA SHOT:** Tequila, Mango Puree, Splash Of Agave, Mango Gummy, Chamoy W/Tajín Rim.

- TAQKILLYA FLIGHT 35**

4 Shots Of "Patron Silver" Tequila Served With Salted Rim And A Side Of Lime.

