

# CAMARILLO MENU

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## APPETIZERS

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**Queso Fundido (Chef's Special) 15**

Melted Monterey Jack cheese with your choice of either sliced chilies, onions, mushrooms, or chorizo. Served hot with tortillas.

**Shrimp Cocktail**

Tender shrimp served in a homemade cocktail sauce, tomato, onion, cilantro, and avocado.

Size

*Small 16 Large 19*

**Homemade Guacamole 12**

Fresh local avocados chopped with onions, tomato, cilantro, our special seasoning. Served with fresh tortilla chips.

**Street Corn 5.50**

**Roasted Corn on the cob, smothered in a creamy aioli sauce, cotija cheese and sprinkled with powdered chile.**

**Chorizo Bean Dip (Chef's Special) 15**

Homemade refried beans blended with chorizo and topped with queso cotija.

**Shrimp or Fish Ceviche 17**

Shrimp served in our sauce of tomato, cilantro, onion, lemon juice, avocado and a bit of hot sauce to give it that great bite!

**Nachos Lopez 16**

Our fresh tortilla chips are made in our kitchen! Served with your choice of chicken or beef, Monterey Jack, beans and tomatoes topped with sour cream, guacamole and a dash of Ranchera sauce.

**M.P. Poppers 13**

Jalapeno pepper filled with cheddar cheese and covered in a light breading. Served with Chipotle Ranch.

**Fiesta Platter 25**

Our small favorites - chimichangas, taquitos, quesadillas Poblano bites and tacos. Served 'Bandera' style with sour cream, guacamole, and tomatoes.

**Roasted Corn Guacamole 13**

**delicious guacamole made with onions, cilantro, creamy aioli sauce, roasted corn, cotija cheese, and powdered chile.**

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## ENSALADAS Y SOPAS

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**Taco Salad Don Jorge (Chef's Special) 18**

Lightly toasted flour tortilla shell filled with homemade rice, refried beans, topped with mixed salad and your choice of meat: Chicken, Shredded beef, Ground beef, Carnitas, or Grilled fillet of sole. Topped with sour cream, guacamole and tomatoes and queso cotija. Mild tomato salsa Ranchera is served on the side.

**Chicken Caesar Salad 18**

Fresh Romaine lettuce, topped with grilled chicken breast, seasoned with garlic, lemon pepper and butter. Topped with fresh avocado, tomatoes and Cotija cheese. Served with Caesar Cilantro dressing on the side.

**Fiesta Salad Money Pancho** 18

Your choice of roasted pork, fillet of sole, chicken breast, or chopped beef prepared in a savory garlic and lemon pepper sauce, layered over crisp salad mix, then topped with queso cotija, tomato and avocado.

**Dinner Salad** 6

Crisp lettuce, carrots, tomatoes, topped with your choice of dressing. House - Caesar Cilantro - Chipotle Ranch (spicy).

**Albondigas Soup Guadalajara Style (Chef's Special)**

Homemade beef & pork meatballs grace this classic Mexican soup. The beef stock is accompanied with rice, tomatoes, onion, garlic, and celery, served with fresh cut vegetables.

Size  
Cup 6 Bowl 10

**Sopa de Tortilla (spicy)**

We grill three fresh chilies and other vegetables then blend them and serve with onions, chopped Pasilla chilies, cheese, sour cream, avocado and top with tortilla strips.

Size  
Cup 6 Bowl 10

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ESPECIALES JALISCO

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*All dishes served with Mexican style rice, beans, and your choice of corn or flour tortillas.*

**Chile Verde or Colorado** 19

A Money Pancho favorite that starts with succulent roasted pork bathed in traditional homemade green or red sauce.

**Carnitas Pancho (Chef's Special)** 18

A Money Pancho specialty. A generous portion of roasted pulled pork cooked here in our kitchen.

Extra  
*Served in our family Chipotle sauce, add \$1*

**Fajitas Probensal**

Fajitas delicately sauteed with tomatoes, mushrooms, bell peppers and onion in seasoned garlic butter. **Chicken 22 Beef or shrimp 26**

**Pollito Azteca (Chef's Special)** 25

Tender chicken breast stuffed with avocado, bell pepper, and cheese. Lightly fried then baked and topped with mild, medium or hot Chipotle salsa.

**Steak and Shrimp Madrazo** 30

Seasoned steak grilled and served with shrimp that are bathed in homemade mild, medium, or 'spicy' Chipotle salsa and topped with a sprinkle of Monterey Jack cheese.

**Carne Asada Steak Jalisco** 23

Steak Jalisco style, grilled over an open flame and served with your choice of a beef or chicken enchilada.

**Plato Mexicano** 25

Are you ready for a feast? Flat Iron steak seared on the grill, served with Mexican sausage, cheese relleno and a beef or chicken enchilada.

**Money Pancho Combo - Your Way  
(Chef's Special)**

Mix and Match your favorites from all our best menu items served with beans and rice: Taco Burrito, Tamal, Tostada, Chile Relleno, Enchilada, Sope, Quesadilla, Taquitos, Chimichanga. **Served with rice & beans.**

*One item 12 Two items 14 Three items 17*

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ESPECIALES PUEBLA

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*All dishes served with Mexican style rice & beans and your choice of corn or flour tortillas.*

**Money Pancho Adobada** 22  
Choice of pork loin or chicken, marinated for two days in homemade salsa Adobo then sliced and slow-grilled and served with a cheese enchilada.

**Pollo Con Mole (Chef's Special)** 22  
Sliced chicken breast, simmered in homemade mole sauce.

**Fajitas Pollo Rey** 22  
Chicken marinated in tequila, garlic, and mushrooms.

**Lola's Enchiladas** 18  
Two enchiladas filled with chicken breast and cheese, covered with mango chipotle sauce and melted cheese.

**Pork Shank Money Pancho (Chef's Special)** 27  
This Money Pancho specialty starts with a large pork shank, slow roasted and smothered in Adobo Pibil, (Mole from Yucatan. Treat yourself to the most tender, flavorful pork you have ever had!

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ESPECIALES GUADALAJARA

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*All dishes are served with Mexican style rice, beans, and your choice of corn or flour tortillas.*

**Al Chipotle (spicy)**  
**Chicken 22 Beef 25**  
Money Pancho family recipe with your choice of steak or chicken prepared in a sauce of Roma tomatoes, onions, garlic, and Chipotle peppers.16

**Enchiladas Probensal** 17  
Enchiladas stuffed with carnitas, sauteed bell pepper and onion, covered with your choice of red or green sauce and topped with sour cream.

**Enchiladas Poblanas (Chef's Special)** 18  
Two chicken enchiladas covered with homemade mole sauce.

**Torta Guadalajara** 15  
Fresh Bolillo bun, lightly toasted and swathed with our torta sauce and layered with beans, carnitas, lettuce, tomato, onion, and avocado. Served with fries.

**Mar y Tierra (spicy) 30**

Seasoned steak topped with sauteed shrimp with red potatoes, green onion and red chilies.

**Mexico City (Chef's Special) 20**

Chile relleno filled with cheese and chorizo and a soft corn tortilla taco, topped with carnitas, cilantro and onion.

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**MARISCOS MAZATLAN**


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*All dishes are served with Mexican style rice, beans, and your choice of corn or flour tortillas.*

**Camaron Bilbaina 27**

Black Tiger shrimp, delicately sauteed with dry red chilies, garlic, butter, and mushroom sauce and then flambe in white wine before serving.

**Marina Rey 28**

Fillet of sole and shrimp marinated in seasoned garlic butter, dry red chilies, mushrooms and tequila.

**Scallops y Shrimp 28**

A generous plate, sauteed in a savory seasoned butter and garlic sauce.

**Camaron Al Ajo 27**

Shrimp sauteed in a savory seasoned garlic butter and topped with parsley

**Camaron A La Diabla (spicy) 27**

Shrimp sauteed with seasoned butter and our homemade chipotle sauce.

**Tacos Mr. Pancho (Chef's Special) 16**

Two soft shell tacos filled with fillet of Sole, either Grilled with onion, tomato and cilantro, or Battered and lightly fried, served with Chipotle Ranch sauce and topped with shredded cabbage.

**Camaron Tequila 25**

Shrimp marinated with tequila, garlic, bell peppers, onions and tomato Ranchera sauce.

**Camaron Patron (Chef's Special) 28**

7 large shrimp filled with Monterey Jack cheese, wrapped with bacon, served with chipotle sauce.

**Filet of Sole Veracruzana 22**

Beautiful fillet of Sole cooked in Salsa Veracruz made with garlic, peppers, onions, olives, tomato Ranchera sauce and white wine.

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**A LA CARTE**


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*Add fish or shrimp - asada - pork adobada or pollo adobada for \$1 more!*

<b>Burrito Grande</b>	13	<b>Chile Relleno (Chef's Special)</b>	7
A large flour tortilla filled with your choice of shredded or ground beef, chicken or carnitas, with rice, refried beans, diced tomatoes, lettuce, onions, cilantro, cheese, guacamole and sour cream.		Lightly toasted Pasila pepper peeled and filled with Monterey Jack cheese dipped in egg and seasoned flour and lightly fried. Topped with our mild Ranchera sauce.	
• <i>Try it Mojado style, with red or green sauce and melted cheese for \$1 more!</i>			
<b>Chiles Toreadors</b>	3	<b>Enchilada</b>	6
Three roasted jalapenos topped with lemon & salt.		A corn or flour tortilla filled your choice of meat, rolled and smothered in our special enchilada sauce then topped with Monterey Jack cheese and baked to perfection.	
<b>Taco</b>	7	<b>Tostada</b>	8
Your choice of flour or corn tortilla, soft or crispy, filled with your choice shredded or ground beef, chicken, or pork.		Specially prepared corn tortilla smothered with refried beans, shredded or ground beef, pork or chicken, then topped with queso cotija, lettuce, tomatoes, Ranchera sauce, sour cream and guacamole.	
<b>Tamal</b>	6	<b>EXTRAS</b>	
Our homemade corn masa tamale, filled with your choice of Chicken - Beef - Pork - Sweet Corn - Peppers & Cheese and served with our special mild sauce on the side.		<b>Guacamole</b>	3
<i>One dozen (12) tamales with red or green sauce served on the side.</i>		<b>Rice &amp; Beans</b>	5
36		<b>Cheese</b>	1.25
<b>Taquitos</b>	13	<b>Sour Cream</b>	1.25
Three taquitos, with your choice of corn or flour tortilla stuffed with beef, pork, or chicken, deep fried to a light golden brown, then topped with shredded lettuce, queso cotija, guacamole and sour cream.			
<b>Chimichanga (Chef's Special)</b>	14		
Fried Burrito stuffed with beans, rice and cheese, with your choice of meat: Chicken, shredded beef, ground beef or pork. Served with sour cream, tomatoes and guacamole.			
• <i>Try it Mojado style, with red or green sauce and melted cheese for \$1 more!</i>			

# LUNCH MENU

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## LUNCH

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*Served Monday - Friday from 11:00 AM to 2:00 PM*

### **Make Your Own Combo**

Choose from the following: Taco, Enchilada, Chile Relleno, Burrito, Chimichanga, Quesadilla, Taquitos, Tostada, Sope, and Tamale. Served with rice and beans.

*One Pick 10 Two Pick 12*

*Add Soup or Salad for \$2*

### **Enchiladas Probensal**

12

Two enchiladas filled with cheese, shredded pork sautéed with onion, bell pepper and cilantro.

Covered with red or green sauce and sour cream.

### **Taco Salad**

12

Choose from Pork Carnitas, Chicken or Ground Beef.

*Add Shrimp or Asada for \$2*

### **Baja Cesar**

12

Fresh romaine lettuce, topped with grilled chicken breast, seasoned with garlic and lemon peppers, topped with roasted corn, avocado and cotija cheese.

*Add Shrimp or Fish for \$2*

### **Tacos Don Julio**

12

Two tacos filled with fish or shrimp, green cabbage garnish and special Pico de Gallo.

*Choose between Grilled and Battered*

### **Taquiza Jalisco**

13

Five mini street tacos filled with your choice of meat: asada / pork adobada / carnitas or chicken - Topped with onion and cilantro.

# ALL DAY BREAKFAST

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## DESAYUNO

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*Served with rice and beans.*

<b>Huevos Rancheros</b>	13	<b>Menudo</b>	14
		<i>Served Saturday and Sunday only.</i>	
<b>Chorizo con Huevo</b>	13		
<b>Huevos a la Mexicana</b>	13	<b>Pork Posole</b>	14
		<i>Served Saturday and Sunday only.</i>	
<b>Chilaques con Huevo</b>	13		
<i>Add your choice of meat. 2</i>			
<b>Mexican Omelet</b>	14		

# HOMEMADE TAMALES

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TAMALES BY THE DOZEN

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## **Homemade Tamales (12)**

32

Choose from chicken, beef, pork, chilies and cheese, sweet corn, and pineapple raisins.



# CATERING

CATERING AVAILABLE FOR GROUPS OF 20 OR MORE.

*Prices are Per Person*

## **Appetizer Selection**

A selection of our best "mini finger food" including tacos, quesadillas, chimichangas, and taquitos all served with sour cream, lettuce, tomato, and our homemade, local avocado guacamole. Add rice and beans for 10.

8

## **Combo Entrees**

Our combos include rice, beans, salad with your choice of two dressings, chips and salsa. Item choices include chili relleno, enchilada, taco burrito, chimichanga, tamal, tostada, quesadilla or sope.

*One Item 8 Two Items 10 Three Items 12*

## **SPECIALTY ENTREES**

*Specialty entrees include chips and salsa, green salad, corn or flour tortillas, rice and beans. choice of enchilada (beef, chicken, pork, or cheese).*

## **Money Pancho Meats**

Chile Verde, Chile Colorado, Carnitas, or Chipotle Carnitas.

15

## **Fish and Shrimp Del Rey or Madrazo**

19

## **Entree Additions**

*Porta Vallarta Fish Ceviche 3*

*Homemade, local avocado guacamole 2*

*Green Salad 1*

## **Filet Pescado Veracruz or Madrazo**

15

## **Money Pancho Fajitas**

Four different styles: Probensal, Arierro, Bilbaina, Al Chipotle,

15

*Beef or Chicken 15 Shrimp 18*

## **DESSERTS**

**donut holes, Churros, tres leche cake, Cheesecake, Flan Napolitano or chocolate cake.**

3

# BANQUET MENU

*20 people minimum*

*Buffet*

**Banquet \$ 20.00 per person**

**Prices included: rice & beans, salad, ceviche, guacamole**

*Meat options are served with a*

**enchilada of your choice.**

## **Carnitas**

Tender roasted pork served with your choice of chipotle sauce & tortillas.

## **Fajitas Probensal**

Your choice of chicken or beef sautéed with bell peppers, onions, tomatoes, mushrooms. Served with tortillas. (Vegetarian style available)

**Meat**

*Chicken Beef*

**Tax will be added to final bill, and services charge.**

## **Chile Verde or Chile Colorado**

Diced pork simmered in your choice of mild green tomatillo sauce or mild red colorado sauce.

Served with tortillas.

**Sauce**

*Mild green tomatillo sauce*

*Mild red colorado sauce*

## **Combination**

Your choice of two: taco-relleno-enchilada-burrito-tamal-chimichanga-taquitos-quesadilla-tostada-sope.

# SOFT DRINKS & NON-ALCOHOLIC

<b>Soft Drinks</b>	3.5	<b>Virgin Piña Colada</b>	7
Sprite / Coke / Diet Coke / lemonade / ice tea / root beer		<b>Mexican Hot Chocolate</b>	5
<b>Horchata or Jamaica</b>	4	<b>Cafè or Hot Tea</b>	3
<b>Cherry Coke or Shirley Temple</b>	4	<b>Mangoniado</b>	7
<b>Fresh Lemonade</b>	4	Mango, Peach, Strawberry, Watermelon.	
Strawberry, Peach, Mango, Raspberry, Cherry, Lemon, Watermelon.			
<b>Virgin Margarita</b>	7		
Strawberry, Peach, Mango, Lemon.			

# BAR MENU

\* CANTINA TO GO \* LITER = FOUR REGULAR MARGARITAS NO ICE. ICE UPON REQUEST.

<b>HOUSE MARGARITA</b>	25	<b>PREMIUM FRUIT MARGARITA</b>	35
		STRAWBERRY/ PEACH/ MANGO/ RASPBERRY/ WATERMELON/ COCONUT/MIDORI=MELON LIQUOR/ BLUE CURACAO	
<b>HOUSE CADILLAC MARGARITA</b>	30		
<b>HOUSE FRUIT MARGARITA</b>	30		
STRAWBERRY/ PEACH/ MANGO/ RASPBERRY/ WATERMELON/ COCONUT/MIDORI=MELON LIQUOR/ BLUE CURACAO		<b>PREMIUM CADILLAC MARGARITA</b>	35

**PREMIUM MARGARITA** 30

## MARGARITAS

### HOUSE

10.25 / 35 Pitcher

### FRUIT

Strawberry, raspberry, mango, peach, blue  
raspberry, blue curacao 11.25 / 40 Pitcher

### PREMIUM

Ask your server for today's tequila selection.  
12.25 / 44 Pitcher

### HOUSE CADILLAC

12.25 / 40 Pitcher

### PREMIUM CADILLAC

13.25 / 48 Pitcher

### MARGARITA LOCA

Try your favorite fruit "Loca" style with Chamoy  
and Tajin. Mango, peach, strawberry,  
watermelon or raspberry. Server on the rocks or  
blended. 13.25 / 48 Pitcher

### MR. PEPINO MARGARITA

Our world famous premium margarita, made with  
fresh cucumber, tajin and chamoy. 13.25 / 48  
Pitcher

### MR. JALAPEÑO

Our world famous margarita, made with  
jalapeños. 13.25 / 48 Pitcher

### SEÑOR AZUL PREMIUM MARGARITA

Made with Blue Curacao. 13.25 / 48 Pitcher

### MIDORI MARGARITA

Our margarita made with melon liquor. 13.25 / 48  
Pitcher

### CHAMBORD MARGARITA

Made with black raspberry liquor. 13.25 / 48  
Pitcher

### COCO LOCO MARGARITA

Premium margarita with our homemade coconut  
puree. 13.25 / 48 Pitcher

### JAMAICA MARGARITA

Made with Hibiscus.

## COCKTAILS

### JUAN COLORADO

Tequila, mixed with orange and pineapple juice, topped with grenadine. 10.25 / 35 Pitcher

### PANAMA COOLER

Vodka mixed with orange juice and crème de menthe. 10.25 / 35 Pitcher

### MATADOR

Tequila, melon liquor, mixed with orange and pineapple juice. 10.25 / 35 Pitcher

### SANGRIA

Money Pancho's special house blend. 10.25 / 35 Pitcher

### PIÑA COLADA

Rum and Piña Colada mix. Sweet treat! 10.25 / 35 Pitcher

### TEQUILA SUNRISE

Tequila mixed with orange juice and topped with grenadine. 10.25 / 35 Pitcher

### CAFÈ MEXICANO

12.25

Fresh coffee, café liquor and tequila, topped with whipped cream.

### BLOODY MARY

12.25

Money Pancho's special blend.

### PALOMA

12.25

Tequila, Squirt, topped with fresh lemon and salted rim.

## MARTINI

**Apple, Strawberry, Peach, Mango, Raspberry, Cherry.** 12.25

## CERVEZA

**IMPORTED** 4.75  
Corona, Pacifico, Corona Light, XX Lager, XX Amber, Bohemia, Negra Modelo, Modelo Especial, Estrella Jalisco.

**DOMESTIC** 4.5  
Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra.

**MICHELADA** 10  
Money Pancho's Special Blend - Pick your beer!

**DRAFT**  
Modelo Especial, Negra Modelo, XX Amber, Corona Extra, 805 4.50 / Pitcher 17

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## WINE LIST

### CHARDONNAY

**Fess Parker Winery**  
Santa Barbara County 9 / 35 Bottle

**Estancia Estate**  
California 9 / 35 Bottle

**Hess Select**  
Monterey 9 / 35 Bottle

**Markham**  
Monterey 9 / 35 Bottle

**Gainey**

10 / 38 Bottle

**CABERNET SAUVIGNON**

**Estancia Estate**

California 9 / 36 Bottle

**Hess Select**

Monterey 9 / 36 Bottle

**Wild Horse**

Central Coast 9 / 36 Bottle

**Markham**

Napa Valley 9 / 36 Bottle

**MERLOT**

**Estancia Estate**

California 9 / 36 Bottle

**Markham**

Napa Valley 9 / 36 Bottle

**Wild Horse**

Central Coast 9 / 36 Bottle

**WHITES**

**Stella Moscato**

Italy 8 / 25 Bottle

**Gainey Sauvignon Blanc**

11 / 40 Bottle

**Pinot Grigiot**

Il Donato, Italy 8 / 25 Bottle

**SPARKLING**

**Tanglewood**

Brut (split)

7

**Mimosa**

8

**Wycliff**

Brut 20 Bottle

**HOUSE WINE BY THE GLASS**

**Money Pancho House Wine**

Chardonnay, Cabernet and Merlot 8 / 24 Bottle

**Woodbridge**

White Zinfandel 8 / 24 Bottle