

CALDOS *Menudo*



POZOLE MENUDO

MAIN DISH

POLLO CON MOLE

CHICKEN IN MOLE POBLANO

HERB ROASTED CHICKEN

POLLITO EN HIERBAS FINAS AL HORNO

COCHINITA PIBIL

BRAISED PORK LEG IN ACHIOTE MARINADE

COSTILLITAS EN SALSA VERDE

PORK SHORT RIBS IN SALSA VERDE

STEAK RANCHERO

SAUTÉED BEEF STRIPS, VEGGIES IN TOMATO SAUCE

ALAMBRE DE RES

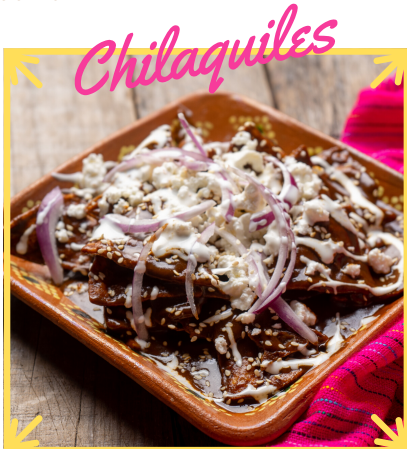
BACON AND BEEF CASSEROLE WITH PEPPERS, ONION AND TOPPED WITH MELTED CHEESE

EMPAPELADO DE PESCADO CON CAMARON

BACON AND BEEF CASSEROLE WITH PEPPERS, ONION AND TOPPED WITH MELTED CHEESE

CAMARONES CUCARACHA

WHOLE SHRIMP TOSSED IN A SPICY CHILE GARLIC SAUCE - CAJUN STYLE



CHILAQUILES

CHOICE OF RED OR GREEN CHILAQUILES, TOPPED WITH SOUR CREAM, CHEESE, AND PURPLE ONION

CHILAQUILES CON MOLE

CHILAQUILES FEATURING A HOUSE MADE MOLE, TOPPED WITH SOUR CREAM, CHEESE, AND PURPLE ONION

+ADD EGG TO YOUR ORDER OF CHILAQUILES!

OMELETTE *Station*



BUILD YOUR OWN OMELETTE!
CHOOSE FROM:

MONTERREY CHEESE

HAM

BACON

MUSHROOMS

FLOR DE CALABAZA

RAJAS POBLANAS

CHORIZO

TOMATO

ONION

MEXICANO

CEBOLLA, TOMATE,

CILANTRO Y CHILE

SERRANO

SIDES

FRIJOLES PINTOS

BEANS

ARROZ ROJO

RED RICE

ARROZ BLANCO

WHITE RICE

PAPAS CAMPESINAS

HOMEMADE POTATOES

CALABACITAS Y ELOTE CON QUESO

SAUTÉED ZUCCHINI WITH CORN AND CHEESE

CHICKEN NUGGETS

FRENCH FRIES

BEBIDAS

DON CHENTE MARGARITA

MANGO, STRAWBERRY, PASSION FRUIT, PINK GUAYABA, POMEGRANATE, TAMARINDO, PRICKLY PEAR, LIME

MIMOSA

CLASSIC, PASSION FRUIT, FRESA, TAMARINDO

BOTTOMLESS MIMOSAS - \$15

CLASSIC, PASSION FRUIT, FRESA, TAMARINDO

CAFE

CAFE DE OLLA, CAFE REGULAR

AGUA FRESCA

AGUA DE HORCHATA

AGUA DE JAMAICA

AGUA DE PEPINO CON MENTA

BREAKFAST *Americano*



AVOCADO TOAST

FRENCH TOAST

HOT CAKES

HUEVOS AL GUSTO

BARRA FRIA



ACAI BOWL

ENSALADA VERDE

CEVICHE TRADICIONAL

CEVICHE NEGRO

BOTANITA DE SCALLOPS

FRUTA DE TEMPORADA

ALMOND, NUTS, RAISINS, CRANBERRIES, HONEY AND PLAIN YOGURT.

POSTRES

FLAN DE MAZAPAN

CHURROS

PAN DE ELOTE

CHEESECAKE

FRESAS CON CREMA

SHARE YOUR PHOTOS WITH US!

@DONCHENTEPICO
#DONCHENTE



MÉXICO EN
EL CORAZÓN



PICO RIVERA

@DONCHENTEPICO

#DONCHENTE

#TASTEOFMEXICO

#MEXICOLINDO

APPETIZERS

- GUACAMOLE** \$10
FRESH AVOCADOES, CILANTRO, ONIONS, FRESH LIME JUICE, TOPPED WITH CHICHARRON & PANELA CHEESE STICKS.
- QUESO FUNDIDO** \$11
HOT MELTED CHEESE, ONIONS. CHOICE OF: CHORIZO, MUSHROOMS, RIBEYCHICHARRON, RAJAS DE CHILE POBLANO
- PORK BELLY BITES** \$13
FRIED, PORK BELLY BITES SERVED WITH TORTILLAS & DON CHENTE'S SPECIAL DIPPING SAUCES
- TIRADITO DE SANDIA** \$10
WATERMELON SASHIMI, ASIAN JALAPEÑO SAUCE, GREEN ONION, SESAME SEEDS & SESAME OILS
- TRIO DE SOPES** \$12
CHOICE OF 3 MINI SOPES; MEAT: ASADA, CHICKEN, CARNITAS, & CHORIZO OR
VEGGIE: MUSHROOM, POBLANO PEPPER, & BEANS
- QUESADILLAS MEXICANAS** \$12
5 PC OF CHEESE CORN TORTILLA QUESADILLAS WITH FILLING, CHOICE OF VEGGIE OR CHORIZO
- DON CHENTE WINGS** \$13
WINGS WITH CHOICE OF SAUCE: BUFFALO OR DON CHENTE BBQ. INCLUDES SIDE OF FRENCH FRIES
- CHIMICHANGAS** \$11
DEEP FRIED FLOUR TORTILLAS FILLED WITH CHICKEN, SOUR CREAM
- NACHOS** \$12
NACHOS TOPPED WITH BEANS, CHEESE, RANCHERA SAUCE, PICO DE GALLO, GUACAMOLE, SOUR CREAM & JALAPEÑOS. CHOICE OF DICED BEEF OR CHICKEN

CALDOS • SOUPS

• CALDO OF THE DAY •

ASK US ABOUT OUR CALDO OF THE DAY!

- SOPA DE TORTILLA** \$12
CHICKEN BROTH WITH DICED CHICKEN BREAST, FRIED TORTILLA STRIPS TOPPED WITH: AVOCADO, SOUR CREAM, AND PANELA CHEESE

SALADS & BOWLS

- CESAR SALAD** \$12
HEAD OF ROMAINE LETTUCE TOPPED WITH CESAR DRESSING AND SHREDDED PARMESAN CHEESE. ADD CHICKEN OR SHRIMP - +\$3.00
- DON CHENTE CHICKEN BOWL** \$13
VEGETABLES, WHITE RICE, AND CHICKEN. YOUR CHOICE OF SALSA TOPPING. ADD AVOCADO - +\$2.00
- DEL MAR BOWL** \$15
VEGETABLES, WHITE RICE, AND YOUR CHOICE OF SALMON, SHRIMP, OR TUNA. YOUR CHOICE OF SALSA TOPPING. ADD AVOCADO - +\$2.00

YOUR CHOICE OF SALSA TOPPING:

DIABLA, MARTAJADA, HABANERO, MACHA DE CHILE QUEBRADO, BALSAMICO, MOLE COLORADITO, MOLE OAXAQUEÑO, OR POBLANO



PORK BELLY BITES

FAMILY PACKS

(SERVES 4-6 PEOPLE)
(1) ENTREE, (2) FAMILY SIZE SIDES, AND (4) SOFT DRINKS

\$48

ENTREES

CHOOSE ONE (1) OF THE FOLLOWING:

FAJITAS

CHOICE OF RES, POLLO, OR DON CHENTE FAJITAS (POLLO, RES, CAMARÓN)

MOLCAJETE DE FAMILIA

ASADA, POLLO, CHORIZO, NOPAL, CAMARÓN

POLLO POBLANO

PECHUGA DE POLLO CON SALSA DE CREMA CON RAJAS

ENCHILADAS

CHICKEN OR CHEESE ENCHILADA, CHOICE OF RED OR GREEN SAUCE

STEAK RANCHERO

CARNE GUISADA, ONIONS, TOMATOES, PEPPERS, AND RED SALSA

CEVICHE DE PESCADO

YOUR CHOICE OF CEVICHE DE PESCADO OR CEVICHE NEGRO

SIDES

CHOOSE TWO (2) OF THE FOLLOWING:

RICE

BEANS

FRENCH FRIES

SALAD

COMBOS & SPECIALS

INCLUDES (1) SOFT DRINK

THREE TACOS COMBO - \$13

(3) TACOS COMBO. CHOOSE FROM: ASADA, PASTOR, CARNITAS, CHICKEN, OR PESCADO

CHILE RELLENO SPECIAL - \$14

SERVED WITH RICE, BEANS, AND TORTILLAS

CHICKEN FLAUTAS COMBO - \$14

SERVED WITH RICE AND BEANS

TACO & TOSTADA COMBO - \$15

• (1) TOSTADA DE CEVICHE
CHOICE OF FISH CEVICHE OR CEVICHE NEGRO

• (1) TACO DE PESCADO

DOS TOSTADAS COMBO - \$19

• (2) TOSTADAS DE CEVICHE
CHOICE OF FISH CEVICHE OR CEVICHE NEGRO

ADD 32 OZ. MICHELADA - +\$3.00

SANDIA & MARGARITAS - \$18

TIRADITO DE SANDIA (WATERMELON SASHIMI)

• (2) MARAGRITAS •

CHOOSE FROM THE FOLLOWING:
MANGO, STRAWBERRY, PASSION FRUIT, PINK GUAYABA, POMEGRANATE, TAMARINDO, PRICKLY PEAR

TACOS & BURRITOS

- TACO DE PESCADO ENSENADA** \$3.5
ENSENADA STYLE BATTERED WHITE FISH TACO
- TACO GOBERNADOR** \$3.5
CHEESE CHICHARRON TACO WITH SAUTEED VEGGIES & SHRIMP
- SURF AND TURF TACO** \$5
RIBEYE STEAK & SHRIMP TACO, WITH OUR HOUSEMADE PEANUT SPECIAL SAUCE
- TACO GRANDE TRADICIONAL** \$3
CHOICE OF ONE: CHICKEN, PASTOR, CARNITAS, ASADA
- VEGGIE TACO** \$3
MUSHROOMS SAUTEED IN OUR AJILLO SAUCE
- BURRITO** \$9
RICE, BEANS, PICO DE GALLO, AND YOUR CHOICE OF ONE: CHICKEN, PASTOR, CARNITAS, ASADA.
• MAKE IT A WET BURRITO - GREEN OR RED SAUCE: +\$1.50 •



CHILE RELLENO

- CHILE RELLENO** \$12
BATTERED POBLANO CHILE, STUFFED WITH CHEESE, SPECIAL SAUCE & SOUR CREAM, SERVED WITH RICE, BEANS, AND TORTILLAS

ENCHILADAS

TOPPED WITH LETTUCE, SOUR CREAM, CHEESE, & SERVED WITH RICE & BEANS

- ENCHILADAS** \$17
CHICKEN OR CHEESE, CHOICE OF RED OR GREEN SAUCE
- ENCHILADAS TRES MOLES** \$17
ENCHILADAS FILLED WITH SHREDDED CHICKEN; TOPPED WITH THREE OF OUR SPECIALTY MOLE SAUCES: OAXAQUEÑO, COLORADITO ROJO, AND POBLANO
- ENMOLADAS** \$17
ENCHILADA FILLED WITH SHREDDED CHICKEN TOPPED WITH MOLE POBLANO



MÉXICO EN EL CORAZÓN

SHARE YOUR PHOTOS WITH US!



@DONCHENTEPICO • #DONCHENTE



PICO RIVERA

@DONCHENTEPICO

#DONCHENTE

#TASTE OF MEXICO

#MEXICOLINDO

SEAFOOD & CEVICHE



CEVICHE DE PESCADO

CEVICHE DE PESCADO \$12
FISH MARINATED IN LIME JUICE, DICED ONION, TOMATO, & CILANTRO

CEVICHE NEGRO \$13
FRESH FISH CEVICHE MIXED WITH OUR SPECIAL BLACK CHILE ASH SAUCE

CAMARONES AGUACHILES \$16
SHRIMP AGUACHILES WITH GREEN CHILI SAUCE

CAMARONES AL MOJO DE AJILLO \$19
SHRIMP SAUTÉED IN A AJILLO GARLIC SAUCE, SERVED WITH WHITE RICE AND VEGETABLES

SALMON CON FLOR DE CALABAZA \$19
GRILLED SALMON TOPPED WITH PUMPKIN BLOSSOM SAUCE, SERVED WITH RICE AND GRILLED VEGETABLES

COCTEL DE CAMARON/CAMPECHANA \$15
SHRIMP COCKTAIL. ADD OCTOPUS UPON REQUEST

CAMARONES CUCARACHA \$15
WHOLE SHRIMP TOSSED IN A SPICY CHILE GARLIC SAUCE - CAJUN STYLE

CAMARONES A LA DIABLA \$19
SPICY SEASONED SHRIMP COVERED IN OUR RED-SPICY SAUCE, SERVED WITH RICE AND VEGGIES

SALMON AL LIMON \$19
SALMON STEAK TOPPED WITH A HOUSE MADE LEMON SAUCE, SERVED WITH WHITE RICE & VEGGIES.



CAMARONES AGUACHILES



CAMARONES CUCARACHA



SALMON AL LIMON



FAJITAS

FAJITAS ARE SERVED WITH RICE BEANS AND TORTILLAS

CHOOSE FROM:

DON CHENTE FAJITAS \$19
CHICKEN, BEEF, AND SHRIMP

SHRIMP FAJITAS \$19

BEEF FAJITAS \$19

CHICKEN FAJITAS \$18

MOLE TRADICIONAL

CHICKEN LEG QUARTER SERVED WITH RICE BEANS AND TORTILLAS.

• TASTE THE FLAVORS OF OAXACA'S UNIQUE CUISINE.

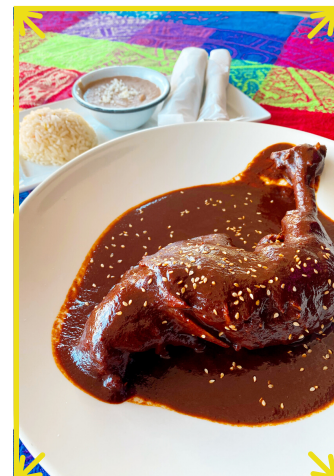
\$17

CHOOSE FROM:

• MOLE OAXAQUEÑO •

• MOLE POBLANO •

• MOLE COLORADITO •



POLLO • CHICKEN

POLLO A LA PARRILLA \$19
GRILLED CHICKEN BREAST SERVED WITH ROASTED POTATOES AND VEGGIES

POLLO RAJAS CON CREMA \$19
CHICKEN BREAST TOPPED WITH SLICED CHILE POBLANO & CORN KERNELS, SERVED WITH RICE & BEANS

CERDO • PORK

CARNITAS ESTILO MICHOACÁN \$17
TRADITIONAL PORK CARNITAS, TOPPED WITH CHICHARRON, SERVED WITH RICE, BEANS, GUACAMOLE, PICO DE GALLO, AND TORTILLAS

RES • BEEF



NEW YORK STEAK \$26

A FINE NEW YORK STEAK CUT GRILLED TO PERFECTION, SERVED WITH SAUTÉED VEGETABLES TOPPED WITH MEZCAL SAUCE. COOKING TIME - 20 MIN

RIBEYE EN SALSA DE JAMAICA \$26

RIBEYE STEAK SMOTHERED IN A HOUSEMADE HIBISCUS REDUCTION BLEND, SERVED WITH SAUTÉED VEGETABLES, AND PEPPERS.

ENFRIJOLADAS CON CARNE ASADA \$19

CORN TORTILLAS FILLED WITH MELTING CHEESE TOPPED IN AN EXQUISITE BLACK BEAN SAUCE SERVED WITH CARNE ASADA

CARNE ASADA \$19

MARINATED STEAK SERVED WITH RICE, BEANS, GUACAMOLE, GRILLED CHILE, PICO DE GALLO, AND GRILLED ONION

DESSERT

• HOUSEMADE DESSERTS •

ASK US ABOUT OUR HOUSEMADE DESSERTS!

SHARE YOUR PHOTOS WITH US!



@DONCHENTEPICO • #DONCHENTE



PICO RIVERA

Signature Cocktails

\$12

LA MULA

TITO'S VODKA, AGAVE NECTAR, FRESH LIME, MINT, ORANGE, GINGER BEER AND CHIPOTLE POWDER

MANGO JALAPEÑO CAIPIROSKA

TITO'S VODKA, LE CITRON, MANGO PURÉE, JALAPEÑO & FRESH CUT LIME.

CUCUMBER VODKA LEMONADE

VODKA, HOMEMADE LEMONADE, MUDDLED CUCUMBER, AND TAJÍN RIM.

LA SANDIA

HOUSE FAVORITE!

DON CHENTE 100% AGAVE TEQUILA, ST. GERMAIN, HOUSE MADE SWEET N' SOUR, FRESH WATERMELON AND BASIL

TAMARINDO CHIPOTLE MARGARITA

DON CHENTE 100% AGAVE TEQUILA, TAMARIND PURÉE, CHIPOTLE CHILE, AGAVE NECTAR AND FRESH LIME JUICE WITH A CHIPOTLE TAJÍN RIM.

HIBISCUS MARGARITA

DON CHENTE 100% AGAVE TEQUILA, SWEET HIBISCUS PURÉE, FRESH LIME JUICE WITH CINNAMON SUGAR RIM.

EL VALIENTE

CAZADORES REPOSADO, LATINI SYRUP, FRESH LIME JUICE, TAJÍN RIM.

EL BORRACHO

CAZADORES REPOSADO, HOUSEMADE SWEET N SOUR, TAJÍN, FRESH LIME JUICE, TOPPED WITH MEXICAN BEER.

CHARRO NEGRO

DON CHENTE'S CHOICE. DON JULIO REPOSADO, SODA, MINERAL WATER, LIME WEDGE

EL DIABLO

DON CHENTE 100% AGAVE TEQUILA, TRIPLE SEC, MANGO TAMARINDO AND CHAMOY

ESCALADE

DON CHENTE 100% AGAVE TEQUILA, HOME MADE SWEET N SOUR, COINTREAU, SALT RIM

EL TRÉBOL - CLOVER SOUR

EDWARDS, MINT, SIMPLE SYRUP, FRESH LEMON JUICE, CLUB SODA.

GUAYABA MEZCAL

MEZCAL JOVEN, GUAYABA, LIME JUICE, AGAVE NECTAR

LA MEZCALITA

CAZADORES TEQUILA, MEZCAL BLANCO, AGAVE NECTAR, FRESH LIME JUICE, RASPBERRIES AND DARK CHOCOLATE BITTERS.

RED DRAGON MEZCALITA

DON CHENTE 100% AGAVE TEQUILA, MEZCAL JOVEN, AGAVE NECTAR, FRESH LIME JUICE, DRAGON FRUIT AND BITTERS

OAXACA MULE

MEZCAL JOVEN, FRESH LIME JUICE, PASSION FRUIT PURÉE, GINGER BEER AND FRESH CUCUMBER.



PICO RIVERA

Signature Cocktails

EL CATRIN - \$16

INSOLENTE EXTRA AÑEJO TEQUILA, COINTREAU, AGAVE NECTAR, ORANGE JUICE, FRESH LIME JUICE AND SALT RIM

CAZUELA DON CHENTE \$16

CAZADORES TEQUILA, SWEET N SOUR, COINTREAU, ORANGE JUICE, AND A SPLASH OF GRAPEFRUIT SODA.

Flights

SABOR A MEXICO FLIGHT \$18

STRAWBERRY MARGARITA, PASSION FRUIT MARGARITA, NARANJA MEZCAL, GUAYABA MEZCAL

MICHELADA FLIGHT \$18

MICHELADA MIX & MODELO, MICHELADA MIX & MANGO CART, TAMARINDO MICHELADA MIX & BOHEMIA, DIABLA MICHELADA MIX & DOS XX

BANDERA SHOTS \$9

DON CHENTE 100% AGAVE TEQUILA, SANGRITA, FRESH LIME JUICE

Beers • Cerveza

DRAFT BEER

DOMESTIC - \$6

BUDLIGHT

MICHELOB ULTRA

GOLDENROAD MANGO CART

IMPORTED - \$7

STELLA ARTOIS

FIRESTONE 805

PACÍFICO

CORONA

CORONA PREMIER

MODELO ESPECIAL

MODELO NEGRA

ANGEL CITY

XX LAGER

XX ÁMBAR

BOHEMIA

HEINEKEN

BLUEMOON

IPA \$8

LAGUNITAS IPA

HAZI IPA

EL CHINGON IPA

SHARE YOUR PHOTOS WITH US!

@DONCHENTEPICO • #DONCHENTE



PICO RIVERA

Beers • Cerveza

BOTTLED BEER

DOMESTIC - \$6

- BUDLIGHT
- BUDWEISER
- COORS LIGHT
- SHOCKTOP
- ANGEL CITY MEXICAN LAGER

IMPORTED - \$7

- MODELO
- MODELO NEGRO
- CORONA EXTRA
- CORONA LIGHT
- HEINEKEN
- VICTORIA
- CORONA FAM
- PACIFICO
- TECATE
- MONTEJO
- ESTRELLA JALISCO
- DOS XX
- BLUE MOON

IPA \$7

- 805
- RREY
- URBANA
- BOCA NEGRA



MÉXICO EN
EL CORAZÓN



SHARE YOUR PHOTOS WITH US!

@DONCHENTEPICO • #DONCHENTE

SHARE YOUR PHOTOS WITH US!

@DONCHENTEPICO • #DONCHENTE