



El Patron Restaurante Mexicano

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Artisan Tacos	
ITEM	PRICE
3 Tacos - Mix and Match Any combination of three Artisan Tacos. Add Mexican rice and refried beans +4.	\$19.00
Quesabirria Taco Each. Birria-style brisket folded into a house-made corn tortilla, with melted Chihuahua cheese & caramelized onions. Se...	\$7.50
2 Tacos - Mix and Match Any combination of two Artisan Tacos. Add Mexican rice and refried beans +4.	\$14.00
Asada Taco Each. Grilled marinated USDA choice skirt steak, white onions, cilantro and molcajete salsa	\$7.50
Carnitas Taco Each. Negra Modelo slow braised pork, blend of herbs, citrus and Mexican spices, cilantro, white onions, cotija cheese a...	\$6.50
Al Pastor Taco Each. Grilled pork marinated in guajillo chile glaze, white onions, cilantro, pineapple salsa and salsa verde.	\$7.50
Pollo Taco Each. Chicken tinga confit, queso fresco, watercress and avocado sauce.	\$7.50
Chicharron Taco Each. 36-Hour braised house-cured pork belly, cilantro, white onions, pickled vegetables and salsa verde.	\$7.50
Alambre Asada Taco Each. Grilled USDA choice skirt steak, bacon, onion, jalapeño and Chihuahua cheese.	\$7.50
Rebozado Fish Taco Each. White fish in a Dos Equis XX beer batter, cabbage-jicama slaw, pineapple salsa and poblano-lime ranch.	\$7.50
Vegetariano Taco Each. Cauliflower chorizo, guacamole, watercress, and salsa verde.	\$6.50
Camaron Taco Each. Adobo shrimp a la plancha, melted, Chihuahua cheese, cabbage-jicama slaw and poblano lime ranch.	\$7.50
Rebozado Shrimp Taco Each. Shrimp in a Dos Equis XX beer batter, cabbage-jicama slaw, pineapple salsa and poblano-lime ranch.	\$7.50
3 Quesabirria Dinner	\$20.00

Starters	
ITEM	PRICE
Guacamole Fresh hass avocados, red onions, cilantro and tomatoes with a dash of lime.	\$14.00
Botana Sampler Two chicken flautas, two beef mini chimichangas, one cheese and one chicken empanada, one rajas and one chicken tamal.	\$22.00
Tamales Two fresh house-made corn masa tamales. Choose shredded chicken with tomatillo sauce (as shown in the photo), or Rajas a...	\$13.00
Chips and Roasted Salsa Tortilla chips, homemade roasted salsa. Additional salsa +2.	\$4.00
Empanadas Two corn turnovers with green cabbage, queso fresco, Mexican cream and a side of molcajete sauce, stuffed with your choi...	\$10.00
Flautas De Pollo Crispy corn tortillas filled with chicken tinga confit, Chihuahua cheese, topped with lettuce, queso fresco, tomatoes, a...	\$14.00
Nachos Tortilla chips, refried black beans, queso blanco, lettuce, pico de gallo, Mexican cream, and pickled jalapeños. Your ch...	\$16.00

ITEM	PRICE
Queso Blanco Dip White cheese dip with a hint of jalapeños. Add house-made chorizo +4.	\$14.00
Queso Fundido Melted Chihuahua and Oaxaca Cheese, fire-roasted poblano rajas, and your choice of warm flour or corn tortillas. House...	\$14.00
Fajitas	
ITEM	PRICE
Camarón Fajita Grilled Shrimp. Served with peppers and onions, tortillas, Mexican rice, black beans, lettuce, pico de gallo, guacamole...	\$28.00
Vegetariana Fajita Sautéed zucchini, yellow squash, and mushroom. Served with peppers and onions, tortillas, Mexican rice, black beans, let...	\$24.00
El Patron Fajita Grilled chicken, USDA choice skirt steak, shrimp and bacon, topped with Chihuahua cheese. Served with peppers and onions...	\$32.00
Pollo y Asada Fajita Chicken and USDA choice skirt steak. Served with peppers and onions, tortillas, Mexican rice, black beans, lettuce, pico...	\$26.00
Pollo Fajita Grilled chicken. Served with peppers and onions, tortillas, Mexican rice, black beans, lettuce, pico de gallo, guacamol...	\$24.00
Asada Fajita USDA choice Skirt Steak. Served with peppers and onions, tortillas, Mexican rice, black beans, lettuce, pico de gallo, g...	\$28.00
Enchiladas	
ITEM	PRICE
Three Enmoladas Enchiladas Your choice of sautéed vegetables or chicken tinga, house-made soft corn tortillas, topped with a traditional mole sauce...	\$21.00
Three Rancheras Enchiladas 24-Hour braised shredded beef, house-made soft corn tortillas, topped with guajillo chile sauce, queso fresco, lettuce,...	\$21.00
Three Suizas Enchiladas Your choice of sautéed vegetables or chicken tinga confit, house-made soft corn tortillas, topped with a creamy salsa Ve...	\$21.00
Two Rancheras Enchiladas 24-Hour braised shredded beef, house-made soft corn tortillas, topped with guajillo chile sauce, queso fresco, lettuce,...	\$17.00
Two Suizas Enchiladas Your choice of sautéed vegetables or chicken tinga confit, house-made soft corn tortillas, topped with a creamy salsa Ve...	\$17.00
Two Enmoladas Enchiladas Your choice of sautéed vegetables or chicken tinga, house-made soft corn tortillas, topped with a traditional mole sauce...	\$17.00
Sides	
ITEM	PRICE
Side Street Style Corn Side Corn on the Cob (Elote). Butter, cotija cheese, tajin.	\$6.00
Side Mexican Rice Made with chicken broth.	\$5.00
Side Refried Beans Made with pork.	\$5.00
Side Black Beans Vegetarian.	\$5.00

ITEM	PRICE
Side White Rice Vegan.	\$5.00
Side French Fries Side French Fries.	\$5.00
Side Sautéed Vegetables Zucchini, yellow squash, bell peppers, onion, mushrooms.	\$6.00
Side Chiles Toreados Two (2) fried jalapeños, chile de arbol, onion.	\$5.00
Side House Salad	\$6.00
Mexican Sodas (Bottle)	

ITEM	PRICE
Jarrito Pineapple	\$5.00
Jarrito Mandarin	\$5.00
Jarrito Tamarindo	\$5.00
Mexican Coke	\$5.00
Mexican Sprite	\$5.00
Jarrito Lime	\$5.00
Jarrito Grapefruit	\$5.00

Other Beverages	
ITEM	PRICE
Saratoga Spark 12 oz	\$4.00
Saratoga Still 12oz	\$4.00
Saratoga Still 28oz	\$8.00

Soups & Salads	
ITEM	PRICE
Caldo de Res Traditional Mexican soup made with short ribs and vegetables and served with white rice.	\$18.00
Pozole Verde	\$16.00
Cactus Salad	\$12.00
Wedge Salad	\$12.00

Chef's Favorites	
ITEM	PRICE
Burrito Flour tortilla, Mexican rice, black beans, topped with ranchero salsa or queso blanco and your choice of chicken, shredd...	\$13.00
Burrito Grande Grande Flour tortilla, Mexican rice, black beans, topped with ranchero salsa or queso blanco and your choice of chicken,...	\$18.00

ITEM	PRICE
Carne Asada USDA Choice grilled skirt steak, served with Mexican rice, refried beans, jalapeño and pico de gallo. Add house-made C...	\$31.00
Chile Relleno Fire-roasted poblano pepper, battered and fried, stuffed with Chihuahua cheese, topped with ranchera sauce and queso fre...	\$19.00
Chimichanga Nortena Deep fried flour tortilla, topped with queso blanco. Your choice of chicken, shredded beef or vegetables. Served with wh...	\$18.00
Pollo Loco Grilled chicken breast, Mexican rice, topped with cheese dip, pico de gallo and pickled red onion.	\$19.00
Quesadilla Your choice of House-made corn or flour tortilla, Oaxaca cheese and your choice of chicken or vegetables. Substitute Ste...	\$19.00
Salmon Zarandeado Pan seared salmon adobado, sautéed esquites, sweet plantains, spinach, red mole.	\$24.00
Huarache Corn masa patty, topped with refried beans, garnished with lettuce, tomato, avocado, Mexican cream, queso fresco and sal...	\$25.00
Parrilla De Mariscos	\$39.00

Mexican Bowl

ITEM	PRICE
Pollo Bowl Grilled chicken, white rice, black beans, lettuce, pico de gallo, guacamole, topped with Cotija cheese, cilantro-lime ra...	\$18.00
Carnitas Bowl Carnitas style pork, white rice, black beans, lettuce, pico de gallo, guacamole, topped with Cotija cheese, cilantro-lim...	\$18.00
Steak Bowl Steak, white rice, black beans, lettuce, pico de gallo, guacamole, topped with Cotija cheese, cilantro-lime ranch and ho...	\$20.00
Vegetarian Bowl Sautéed vegetables, white rice, black beans, lettuce, pico de gallo, guacamole, topped with Cotija cheese, cilantro-lime...	\$18.00
Ground Beef Bowl Ground beef, white rice, black beans, lettuce, pico de gallo, guacamole, topped with Cotija cheese, cilantro-lime ranch...	\$18.00
Camarón Bowl Adobo shrimp, white rice, black beans, lettuce, pico de gallo, guacamole, topped with Cotija cheese, cilantro-lime ranch...	\$20.00

Kids Meals

ITEM	PRICE
Kids Quesadilla Served with your choice of two sides.	\$11.00
Kids Chicken Fingers Served with a side of fries.	\$11.00
Kids Cheeseburger Served with a side of fries.	\$11.00
Kids Steak Served with your choice of two sides.	\$17.00
Kids Mac and Cheese Made with Mexican cheese.	\$11.00