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El Patron Restaurante Mexicano

Menu Prices — October 25, 2026

El Patron Restaurante Mexicano menu with prices in United States, updated March 2022: 79 items across 11 categories, prices from $4.00 to $39.00.

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El Patron Restaurante Mexicano Menu with Prices (United States)

El Patron Restaurante Mexicano menu with prices in United States, updated March 2022: 79 items across 11 categories, prices from $4.00 to $39.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/el-patron-restaurante-mexicano

Menu categories: Artisan Tacos · Starters · Fajitas · Enchiladas · Sides · Mexican Sodas (Bottle) · Other Beverages · Soups & Salads · Chef's Favorites · Mexican Bowl · Kids Meals

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**

ITEM	PRICE
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**
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 — $6.00
Side Corn on the Cob (Elote). Butter, cotija cheese, tajin.

Side Mexican Rice — $5.00
Made with chicken broth.

Side Refried Beans — $5.00
Made with pork.

Side Black Beans — $5.00
Vegetarian.

Side White Rice — $5.00
Vegan.

Side French Fries — $5.00
Side French Fries.

Side Sautéed Vegetables — $6.00
Zucchini, yellow squash, bell peppers, onion, mushrooms.

Side Chiles Toreados — $5.00
Two (2) fried jalapeños, chile de arbol, onion.

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**
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**

ITEM	PRICE
Kids Steak Served with your choice of two sides.	**$17.00**
Kids Mac and Cheese Made with Mexican cheese.	**$11.00**