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Palmilla Cocina Y Tequila

Menu Prices — October 23, 2026

Palmilla Cocina Y Tequila menu with prices in United States, updated May 2020: 80 items across 13 categories, prices from $5.75 to $74.25.

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Palmilla Cocina Y Tequila Menu with Prices (United States)

Palmilla Cocina Y Tequila menu with prices in United States, updated May 2020: 80 items across 13 categories, prices from $5.75 to $74.25. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/palmilla-cocina-y-tequila

Menu categories: Apertivos · Crudo Del Mar · Taqueria Tacos · Ensalads y Sopa · Selecciones de Veganos · Especiales de la Cocina · Parilla en Mesquite · Platos Del Mar · Tradiciones de Mexico · Complimentos del Plato · Dulces · Little Amigos Menu · Cocktails To Go

Apertivos

ITEM	PRICE
Guacamole Traditional with crispy tortilla chips	**$19.00**
Nachos de Mariscos wile mexican shrimp & dungeness crab, guacamole, pico de gallo, crema, frijoles negro	**$39.00**
Playa Shrimp Taquitos fresno aioli, jalapeno crema, queso fresco	**$34.75**
Queso Fundito Flameado flamed mexican cheeses, homemade flour tortillas, salsa trio	**$20.25**
Gucamole Trio Mango, Elote and Puerco Chicharron gucamoles with crispy plantain chips	**$25.25**
Nachos de Esperanza guacamole, pico de gallo, crema, frijoles negro	**$21.50**
Quesadilla de Parilla guacamole, pico de gallo, crema	**$20.25**
Braised Short Rib Taquitos tomatillo avocado salsa, crema, cotija	**$20.25**

Crudo Del Mar

ITEM	PRICE
Ceviche Pineapple Camarones white prawns, tajin mango chamoy broth, crispy plantain chips	**$32.00**
Cabo Shrimp Cocktail poached shrimp, roja chipotle broth, serrano, red onion, cilantro	**$26.50**
Ceviche de Pescado Blanco seabass, tomato, jalapeno, avocado, crispy plantain chips	**$32.00**
Ceviche los Cabos seabass, red jalapeno broth, green olive, avocado, crispy plantain chips	**$32.00**
Ceviche Tres Maneras ceviche trio - blanco, los cabos & pineapple camaron	**$32.00**

Taqueria Tacos

ITEM	PRICE
Tacos de Camarones Frito griddled queso, fresno aioli, avocado, cotija	**$24.00**
Tacos de Langosta fresno aioli, white wine, garlic, lime, red chile	**$42.75**

ITEM	PRICE
Tacos de Pollo Asado roasted salsa, avocado, pico de gallo, queso blanco	**$21.50**
Tacos de Halibut Frito chipotle aioli, garlic mojo, guacamole, queso fresco	**$27.75**
Tacos de Vegetales Frescos grilled market vegetables, fresno aioli, avocado, queso freso, fresno chile, cilantro	**$20.25**
Tacos de Filet Mignon griddled queso, roasted salsa, jalapeno crema, avocado	**$24.00**

Ensalads y Sopa

ITEM	PRICE
Ensalada de Asada chimichurri filet mignon, roasted corn, cucumber, avocado, tomato, red onion, queso blanco, red wine vinaigrette	**$32.00**
Sopa de Tortilla caldo de ancho, chicken breast, market vegetables, queso fresco, tortilla chips	**$19.00**
Ensalada Caesar shaved celery, fried capers, garlic jalapeno tomato, pepita caesar dressing, caper cheese toast	**$19.00**
El Jefe Tostada braised shredded beef or chicken machaca, refritos blanco, shredded lettuce & cabbage, red wine vinaigrette, queso blanc...	**$30.75**
Ensalada de Cuerda braised shredded short rib or shredded chicken breast, avocado, cabbage, tomato, jalapeno, red onion, cotija, white win...	**$25.25**

Selecciones de Veganos

ITEM	PRICE
Mercadas Enchiladas Veganos (vegan) grilled market vegetables, picadillo vegano, chipotle queso, toamtillo avocado salsa, arroz de tomatillo, quiona vegetab...	**$21.50**
Potato Taquitos (vegan) chipotle queso, avocado tomatillo salsa, fresno aioli. vegan.	**$19.00**
Soft Tacos Picadillos (vegan) homemade corn tortillas, picadillo vegano, roasted salsa, guacamole, cabbage jalapeno slaw, arroz de tomatillo. Vegan	**$30.75**
El Bol (vegan) picadillo vegano, quinoa vegetable salad, cantina corn, gucacamole, pico, chiptole mojo, arroz de tomatillo. vegan	**$22.75**

Especiales de la Cocina

ITEM	PRICE
Fajitas de Filet Mignon or Achiote Chicken home made flour tortillas, guacamole, crema, pico de gallo, arroz mexicana roja,	**$43.00**
Pollo Ranchero crispy onion, arroz tomatillo, choice of side	**$36.00**
Sabor de Oaxaca Carnitas guacamole, pico de gallo, pickled red onion, home-made corn tortillas, frijoles negro	**$36.00**
Pollo en Mole Blanco bone in chicken breast, chile pepitas, arroz tomatillo, choice of side	**$36.00**
Chipotle Pollo y Hongos bone in chicken breast, chipotle crema, mushrooms, caramelized onions, arroz de tomatillo, choice of side.	**$36.00**

ITEM	PRICE
Esperanza Burrito Especial crispy twice grilled flour tortilla, refritos blanco, arroz mexicana roja, queso blanco, roasted salsa, guacamole, crema...	**$30.75**

Parilla en Mesquite

ITEM	PRICE
La Asada con Salsa chimichurri filet mignon, chimichurri or ranchera sauce, arroz de tomatillo	**$46.50**
Prime Filete Mignon 8oz USDA certified prime center cut, chipotle crema, mushrooms, caramelized onion, arroz de tomatillo	**$66.25**
Bistec Nueva York 12oz aged USDA certified prime strip loin, chimichurri or ranchera sauce, crispy onion, frijoles negro	**$74.25**

Platos Del Mar

ITEM	PRICE
Tacos de Pescado seared chile halibut, jalapeno crema, pico de gallo, jalapeno cabbage slaw, arroz de tomatillo, frijoles negro	**$37.25**
Achiote Beso Salmon crispy sweet corn cake, tomatillo chipotle salsa, jalapeno cream	**$47.75**
Prawns Pacifico con Salsa garlic, tomato, red onion, crushed chile, tequila & lime, arroz mexicana roja, refritos blancos	**$58.00**
Pescado de la Dia pand seared fresh fish, choice of preparation, arroz de tomatillo, choice of side.	**$58.00**
Sabor de Tres Mariscos grilled lobster & shrimp relleno, shrimp & dungeness crab enchilada marisco suiza, seared halibut soft taco, arroz de to...	**$58.00**
Prawns Diablo diablo ranchera sauce, rajas, chile de arbol, arroz mexicana, refritos blanco	**$58.00**
Relleno de Langosta y Camaron grilled poblano with lobster, shrimp & fresh corn, roasted salsa, arroz mexicana roja, refritos blancos	**$30.75**
Chimichanga Mariscos lobster & shrimp, tequila cream sauce, queso blanco, crispy tortilla. with guacamole, crema and pico de gallo	**$44.00**

Tradiciones de Mexico

ITEM	PRICE
Crispy Taco, Enchilada y Relleno chicken machaca or short rib crispy taco & cheese, chicken machaca or short rib enchilada & relleno frito with queso fre...	**$33.50**
Two Soft Tacos al Parilla chimichurri filet mignon or achiote chicken breast, guacamole, roasted salsa, chipotle, queso fresco	**$30.75**
Chicken Suizas Enchiladas pasilla suiza, queso blanco, avocado, crema	**$30.75**
Cabo Surf and Turf Enchiladas shrimp & dungeness crab enchilada with pasilla suiza & chimichurri filet mignon enchilada with ranchera sauce, arroz de...	**$34.75**
Mole Blanco Enchiladas chicken machaca, queso, chipotle pepitas, arroz de tomatillo, frijoles negro	**$30.75**
Crispy Taco y Enchilada chicken machaca or short rib crispy taco & cheese, chicken machaca or short rib enchilada	**$30.00**

ITEM	PRICE
Chile Relleno y Crispy Taco relleno frito, queso fresco, ranchera salsa & chicken machaca or short rib crispy taco	**$25.25**
Enchilada y Chile Relleno cheese, chicken machaca or short rib enchilada & relleno frito, queso fresco, ranchera salsa	**$25.25**
Two Crispy Tacos chicken machcaca or short rib, queso blanco, pico de gallo, shredded lettuce	**$29.50**
Two Enchiladas cheese, chicken machaca or short rib, guajillo chile sauce, queso blanco, crema	**$29.50**

Complimentos del Plato

ITEM	PRICE
Arroz de Tomatillo green rice	**$5.75**
Arroz Mexicana Roja Spanish Rice	**$5.75**
Frijoles Negro Black Beans	**$5.75**
Refritos Blanco refried beans	**$5.75**
Quinoa Vegetable Salad (vegan)	**$8.25**
Cantina Corn fresh corn off the cob, fresno aioli, cotija cheese, tajin	**$8.25**
Vegan Cantina Corn fresh corn off the cob, fresno aioli (vegan)	**$8.25**
Cerdo Broccolini with pepppered bacon & garlic	**$8.25**
Wood Fired Market Vegetables	**$8.25**
Fresno Asparagus fresno aioli, crispy shallots	**$8.25**
Casita Salad arugula, red wine vinaigrette, jicama, cotija, chipotle pepitas	**$8.25**
Fresh Tortillas with Honey Butter and Salsa 3 homemade flour tortillas, honey butter, salsa roja and salsa verde	**$6.75**

Dulces

ITEM	PRICE
Flan de Azucar homemade creme caramel mexican custard, cinnamon sugar bunelos	**$15.75**
Mayan Cinnamon Churros with sauce trio of mexican chocolate, caramel dulce, sweet cream leche	**$15.75**
Oaxacan Lava Cake with horchata ice cream, cookie crumbles, chocolate caramel drizzle	**$19.00**
Helado Frito horchata ice cream hand rolled in crispy coconut honey almond crust, chocolate caramel drizzle	**$15.75**

Little Amigos Menu

ITEM	PRICE
Kids Cheese Quesadilla	**$12.00**
Kids Bean and Cheese Burrito refritos blanco and cheese with arroz mexicana roja on the side	**$10.75**
Kids Cheesy Nachos refritos blanco, melted cheese, tortilla chips	**$10.75**
Kids Crispy Taco chicken machaca or shredded short rib taco with cheese & lettuce. served with arroz mexicana roja and refritos blancos	**$12.00**
Kids Crunchy Taquitos 2 braised short rib taquitos with arroz mexicana roja and refritos blancos	**$12.00**

Cocktails To Go

ITEM	PRICE
Palmilla Margarita Cazadores Reposado, homemade organic agave sweet & sour, Grand Marnier. Makes 2 drinks! Pour over ice. (sorry, no modif...	**$25.50**
La Flaquita Our skinny margarita with Cazadores Blanco, fresh squeezed limes and a touch of organic agave nectar. Makes 2 drinks! P...	**$25.50**
Pepino Diablo Cazadores Blanco, organic agave nectar, fresh squeezed lime, muddled jalapeno and cucumber. Makes 2 drinks! Pour over i...	**$25.50**
Rico Suave Grey Goose L'poire vodka, st germain, organic sweet & sour, muddled cucumber & jalapeno. Makes 2 drinks! Pour over ice....	**$25.50**