



Palmilla Cocina Y Tequila

Menu Prices — August 6, 2026

Restaurant & Food Industry Reports



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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
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 fresco, 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
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

ITEM	PRICE
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
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

Compliments 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

ITEM	PRICE
Kids Crunchy Taquitos 2 braised short rib taquitos with arroz mexicana roja and refritos blancos	\$12.00
Cocktails To Go	
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