PAISANO
RESTAURANT & BAR
MEXICAN & GUATEMALAN CUISINE



Margaritas

Paisano $13.99
Corralejo Blanco Tequila, agave and lime

Skinny $14.99
Tequila Reposado, orange liqueur, lime and a splash of club soda

El Presidente $14.99
Tequila Reposado, orange liqueur, lime and our house margarita mix

Cadillac $13.99
Tequila Reposado, Grand Marnier, lime and our house margarita mix

Coronita $14.99
Tequila Reposado, orange liqueur, and a mini Corona topped with lime

Jalapeño $14.99
Ghost Tequila, jalapeño and our house margarita mix

Tamarindo $12.99
Tequila Reposado, tamarindo purée and our house margarita mix

Passionfruit $12.99
Tequila Reposado, passionfruit purée and our house margarita mix

Coconut $12.99
Tequila Reposado, coconut purée and our house margarita mix

Classic Flavored $11.99
Choice of strawberry, mango, raspberry, black raspberry, kiwi, or watermelon with lime and our house margarita mix

Blue Cielo $11.99
Tequila Reposado, orange liqueur, Blue Curaçao and our house margarita mix

Original House Margarita $9.99
Tequila Reposado and our house margarita mix



Cocktails

Cantarito $14.99
Corralejo Blanco Tequila, grapefruit soda, lime, orange juice, grapefruit juice and a pinch of salt
Make it non-alcoholic with Ritual Zero Proof Agave Spirit

Mojito $12.99
Bacardi Superior Rum, lime, muddled mint and soda water
Make it non-alcoholic with Ritual Zero Proof Rum Alternative

Paloma $13.99
Don Julio Blanco Tequila, lime, grapefruit juice, Squirt (grapefruit soda) and a pinch of salt
Make it non alcoholic with Ritual Zero Proof Agave Spirit

Mexican Mule $14.99
Casamigos Blanco, lime and ginger beer
*Sub Del Maguey Mezcal for a smoky variation
Make it non-alcoholic with Ritual Zero Proof Agave Spirit

Moscow Mule $13.99
Ketel One Vodka, lime and ginger beer

Strawberry Coco Mojito $13.99
Coconut rum, strawberry, coconut, mint and lime

Tamarind Sunset $14.99
Casamigos Blanco, tamarind, grapefruit juice, lime, agave, topped with soda water
Make it non-alcoholic with Ritual Zero Proof Agave Spirit

Jimmy Special $15.99
Corralejo Reposado, orange liqueur, muddled lime and orange topped with Grand Marnier

Mai Tai $13.99
Myers's Rum, Bacardi, orange liqueur, lime and orange juice

Piña Colada $11.99
Frozen blend of rum, coconut and pineapple juice

Michelada
Your choice of beer with clamato juice, lime, salt and our signature house mix

Chelada
Fresh squeezed lime and your choice of beer



Martinis

Mezcal Passionfruit Martini **$13.99**
Mezcal, orange liqueur, passionfruit purée, lime

La Sandia Martini **$14.99**
Ketel One Vodka, watermelon, cranberry, lime

Espresso Martini **$14.99**
Stoli Vanilla, Baileys, Kahlúa and espresso

Blossom Martini **$14.99**
Tanqueray Gin, elderflower liqueur, triple sec, lemon

Draft

Modelo Especial, Pacifico, Bud Light, Michelob Ultra, Stella, Wormtown IPA, Blue Moon, Samuel Adams
Ask about our rotating draft line

Cans

High Noon, Sun Cruiser Hard Tea, Truly, White Claw Surge

Wine

Josh Cellars, California **$9**
Cabernet Sauvignon

Decoy by Duckhorn, California **$11**
Merlot

Kendall Jackson, California **$10**
Chardonnay

St. Marina, Italy **$8**
Pinot Grigio

Kim Crawford, New Zealand **$11**
Sauvignon Blanc

Mirassou, California **$8**
Moscato

Prueben nuestra variedad de Quetzalteca y el Venado Light





Bottled Beer

Imported: Corona (Extra, Light, Premier) Modelo Especial, Negra Modelo, Pacifico, Dos Equis Lager, Dos Equis Amber, Amstel Light, Victoria, Famosa, Heineken, Heineken Light, Tecate, Stella

Domestic: Coors Light, Bud Light, Budweiser, Michelob Ultra, Miller Lite, Miller High Life

Postres Desserts

Paisano Chimi **$9.99**
Deep fried cheesecake served with vanilla ice cream, caramel, and whipped cream

Deep Fried Ice Cream **$9.99**
Fried vanilla ice cream rolled in a crispy cinnamon coating served with caramel, hot fudge and whipped cream

Churros **$8.99**
A crispy, traditional Mexican pastry coated with cinnamon sugar, served with vanilla ice cream, caramel and hot fudge

Flan **$7.99**
Oven-baked caramel custard served with whipped cream

Rellenitos **$7.99**
A traditional Guatemalan dessert made with ripe plantains and a sweet black bean filling. This unique combination of flavors creates a delicious treat served with a side of sour cream

Tres Leches **$7.99**
Ultra-light cake soaked in a sweet milk mixture