

Botanas y Ensaladas

Free small chips & salsa with regular entree purchase.

CHIPS Y SALSAS DE CASA

HOMEMADE corn chips served with mild salsa Fresca and spicy salsa nortena. \$1.25, refill \$.50 add Guacamole (\$seasonal price) gf

NOTCHYO REGULAR NACHOS

Crunchy chicharron pieces (fluffy pork rinds) heaped with queso sauce, crumbly chorizo, steak, cabbage, jalapeños and pico de gallo. \$9

QUESO FUNDIDO A-LA-MEXICANA

Mexican style fondue! We melt Oaxaca cheese with a tasty green salsa to make saucy and cheesy tacos, served with corn tortillas. \$10, add chorizo \$.75

GUACAMOLE ESPECIAL

Fresh Guacamole topped with steak bits & crunched chicharron! \$9 (makes about 3-4 tacos)

RAJAS DE POBLANO CON CREMA

Charred poblano slices cooked in a creamy sauce ready to make amazing saucy tacos, makes about 4-5tacos. \$8 (add chicken for \$1.50)

ALITAS DE POLLO

Enjoy our spicy dry rub wings with homemade dipping sauces. 6/\$10.99

EMPAÑADAS

Savory filled turnover pastries filled with choice of chicken or cheese. 3/\$10

QUESO DIP Our homemade queso dip with a little pico de gallo Minnesota-nice spicy kick. \$8 gf Add chorizo \$.75

QUESADILLA A quesadilla made with your filling choice of chorizo, chicken fiesta, or cheese, sliced into shareable triangle pieces. \$9 (Steak Quesadilla \$10)

FIESTA COMBO Chicken Empanada (2), Quesadilla(4pc), Dry rub wings (4), chips & queso dip. \$21.99



CEVICHE DE CAMARON Traditional lime cured and chopped shrimp, cucumber, onion, tomato, cilantro, and jalapenos. \$11 gf

ENSALADA DE ELOTE Roasted corn mixed with black beans, queso cotija, red bell pepper, garnished with avocado dressing. \$7.99 gf

TACO SALAD Served in a crunchy flour tortilla shell with choice of seasoned beef, fiesta chicken, \$11 add \$2.25 shrimp.

Burritos Especiales

TAKIS BURRITO

Our favorite creation! Pork al pastor, crushed spicy, tangy Takis, Mexican rice, cabbage and creamy jalapeño sauce. \$11

NACHO BURRITO

Our second favorite creation! Steak, pork pastor or both, queso fiesta, crunched corn chips, guacamole, pinto beans, guacamole. \$11

CREAMY POBLANO BURRITO

Smoky charred poblano strips, chicken in a creamy sauce, Mexican rice, cabbage. \$12 (shrimp \$13.99)

PUERTO VALLARTA BURRITO

Steak, shrimp, grilled onion and jalapeño slices with regular fillings. \$13

BREAKFAST BURRITO

(all day), chorizo with scrambled eggs, pinto beans, cheese, crema, avocado, and pico de gallo. \$10

TEX-MEX BURRITO

A BEST SELLER on our Food Truck! Pork Pastor or steak, black beans & corn salad, white rice, creamy chipotle sauce, & cabbage. \$12

All burritos include our Regular Fillings: Mexican Rice, Pinto Beans, Cheese, Sour Cream, Pico de Gallo (unless indicated, no sides included)

NO SUBSTITUTIONS PLEASE.

Make any of these a bowl!

BURRITO TRADICIONAL

choose filling of pork, beef, chicken or vegetarian options & includes regular fillings.
\$11

BURRITO AHOGADO

aka 'wet burrito' choose filling choice and bathed with choice of red or green salsa \$11.99

SHRIMP or FISH BURRITO

Choose grilled shrimp or battered fried fish tucked in the burrito with cabbage, creamy jalapeño, creamy chipotle sauce, white rice, black beans, pico de gallo, and cabbage. \$13

CHIMICHANGA

AKA as a deep fried burrito, filled with cheese, choice of pork al pastor, steak or chicken, garnished with cream & side of salsa ranchera \$12 (no bowl option)

FAJITAS BURRITO

Chicken & steak fajitas, guacamole, crema, pico de gallo, white rice, black beans. \$12

VEGAN BURRITO BOWL

Pinto or black beans, mushroom mix or cactus, cabbage, pico de Gallo, grilled onion & jalapenos. \$10



Tacos, Tortas, Tostadas

All tacos served with corn tortillas unless indicated or flour tortilla requested. **NO SUBSTITUTIONS PLEASE**

TACOS TRADICIONALES (3) Beef, pork, chicken or vegetarian choice, \$12 GF (includes Mexican Rice & Ranch Pinto Beans)

TACOS DE CAMARON O PESCADO FRITO (2) Grilled shrimp or breaded & fried fish tacos garnished with cabbage, drizzled with creamy jalapeño, chipotle sauce, and crumbled queso fresco. \$14.50 gf-(includes white rice & black beans)

TACOS CALLEJEROS Street size tacos comes in orders of three(one meat), choose steak or pork al pastor, garnished with cilantro, onion, lime, chile toreado, cucumbers, and side avocado salsa. \$7 or **Fiesta Tacos**, 12 for \$22

FLAUTAS (3) Rolled chicken taquitos, garnished with cabbage, creamy jalapeno salsa, pico de gallo & queso fresco. - \$11 (includes Mexican Rice & Ranch Style Pinto)

CRUNCHY TACOS (2) Choose deep fried corn or flour tortillas filled with choice of seasoned beef or chicken, lettuce, sour cream and cheese. \$11.99 (Includes Mexican Rice & Ranch Style pinto beans sides.)

TACOS GOBERNADOR (2) A homemade tortilla taco cooked on the griddle until almost toasty with melting cheese, savory shrimp, onion, and tomato saute. \$14.99 GF -(includes white rice & black beans sides)

TOSTADAS

(2) Crunchy tostadas one with seasoned beef & chicken fiesta includes side of Mexican rice. \$11

A LA AMERICANA SANDWICHES

Steak or chicken on French roll with mayo, lettuce, tomato and cheese, french fries. \$11

TORTA MEXICO tender steak, ham, beans, guacamole, chipotle mayo, lettuce, tomato, cheese, tomato, grilled onion, french fries. \$11

For your filling choice:

BEEF: Carne Asada (tender, sliced steak), Seasoned Beef, Barbacoa (shredded beef),

CHICKEN: Chicken Tinga(spicy) OR Fiesta Chicken (mild)

PORK: Chorizo OR Pork al Pastor.

VEGAN: Mushroom, onion & peppers mix OR Nopalitos (sautéed cactus),

SHRIMP GOBERNADOR add \$2.25

Especialidades Mexicanas

NO SUBSTITUTIONS NS PLEASE

NOTE: All tacos and tortillas sides are corn tortillas unless indicated, or you may request flour tortillas. NO SUBSTITUTIONS PLEASE.

MOLE CASERO CON POLLO Silva family's traditional home style mole sauce created with over 32 unique ingredients including nuts, peppers, spices, herbs, and chocolate cooked to gravy style perfection and a deep, beautiful rich deep red color, served over shredded chicken pieces. \$15.99 (includes Mexican Rice & Ranch style pinto beans)

TAMALES (2) Since the 1980s, the Silva family's tamales have been an all-time favorite of our

VIVA MEXICO ENCHILADAS

Choose chicken or seasoned beef enchiladas served with salsa verde, salsa ranchera & queso sauce, Mexico's flag colors! (3) \$16, shrimp \$17.99 gf (includes Mexican Rice & Ranch style pinto beans)

customers, pork or chicken filling choices. \$11.99 (includes Mexican Rice & Ranch style pinto beans)

ENCHILADAS VERDES (3) Chicken, seasoned beef or cheese filled enchiladas served with tasty salsa verde \$14 gf (includes Mexican Rice & Ranch style pinto beans) \$14

ENMOLADAS (3) Chicken or cheese filled enchiladas served with our popular mole sauce - \$15 (includes Mexican Rice & Ranch style pinto beans)

EL VOLCAN Layered homemade corn tortillas, layered in the center with steak, beans, salsas, and onion. \$18 gf (includes Mexican Rice & Ranch style pinto beans)

Postres

CAMARON A LA DIABLA Shrimp in a simmered spicy salsa roja, served with white rice, black beans and corn tortillas. \$14

CHORI-POLLO Grilled chicken layered with chorizo & cheese with a salsa verde garnish. \$11
(Served with white rice and black beans)

TEX-MEX FAJITAS Choose sizzling beef or chicken, or mixed \$16, shrimp fajitas \$17.25, or super combo (beef, chicken, & shrimp) \$19.99 Includes guacamole, pico de gallo, sour cream.
(Includes white rice & black beans)

CHURROS Tasty, traditional churros filled with cajeta (a caramel like filling) \$6.25

CHEESECAKE Vanilla cheesecake \$6.25

FLAN Traditional custard style dessert. \$7

CHOCO-FLAN A layer of chocolate cake under the flan, a family favorite! \$7

TRES LECHES Our homemade traditional three milks cake. \$7

Ninos Menu

\$6.25 includes a small soda drink

CHICKEN TENDERS, two pieces breaded, fried chicken tenders.

TACO One taco soft or crunchy, seasoned beef or chicken GF

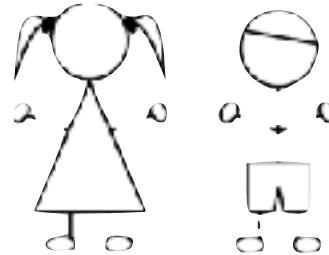
QUESADILLA Choose cheese, chicken, or carne asada.

BURRITO Choose seasoned beef, chicken, or beans and cheese, includes cheese and sour cream.

Add Takis to make it a fun spicy tangy crunchy burrito or make it a kiddie bowl!

FLAUTA PLATE Two chicken, crispy rolled taquitos includes rice. GF

FISH TENDERS Battered & fried fish with French fries. \$7



Kids Eat Free on Sunday & Tuesdays 10yr and under, one child per adult entree purchase**

Explore our Cantina Menu for excellent cocktails and specialty margaritas, we offer Coke products, Jarritos, Agua de Jamaica (hibiscus tea drink)

- NOTES: gf= gluten friendly, we don't add gluten ingredients; we are not a gluten free facility, items may come in contact with gluten ingredients.
- Our rice is not vegan.
- 18% gratuity is added to groups of six or more.

Her-story

- SPLITTING CHECKS: We do not split checks more than 3 ways during peak hours, there is an ATM on site and we recommend pay apps for paying each other when splitting bills. We greatly appreciate your understanding and cooperating with your server and management!
- Hey industry workers, show us your proof and get 10% off your bill!
- Military, Fire, & Police Discounts too, ask your server & thanks for all you do!
- Check out our CANTINA menu for cocktails and daily deals!

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In 2015, our parents made the decision to retire and entrust and pass the family business over to us, daughters Milissa, Suzanne and granddaughter Analita. We are so grateful to our family, staff, community, and friends that have encouraged, prayed and supported us in our family's journey!

Thank you for visiting us, we hope you enjoy your experience and please let us know how we can better serve you!

Milissa I oversee general operations for both locations, marketing and advertising, and I am a proud mother of two adult daughters, Alejandra & Julia (you'll often see Julia hostessing). I enjoy volunteering on local boards and community organizations, and what most inspired me to take over the former Pepito's was the opportunity to build our family legacy, to inspire the next generation in our family and to be a part of Latina entrepreneur growth in MN.

Suzanne I oversee all administrative sides of both business', I am a busy mother of five kids, my oldest daughter Analita (is also our business partner), my son Jorge-Luis (also works with us in the restaurant), Karina, and twin daughters Catalina & Cecilia. I love camping with my kids and riding, and what motivated me most about taking over Pepito's is the future opportunities for our kids plus there's sentimental value that we could expand our family's legacy into another established and respected family's Mexican restaurant.

Analita I am the oldest grand-daughter, an owner, second generation, and I focus primarily on the St. Paul location deli, restaurant, cantina, head of catering and general management support. I'm a very happy first time mother to daughter Laila, the first Silva great-grand-daughter, born February 2019. Our

venturing into a new restaurant gave me the opportunity to take on additional leadership roles in the business, a challenge I'm readily embracing and it's inspiring to be a part of our own her-story making in the family business.

GRACIAS!

