

APPETIZERS

PEANUTS Fried peanuts with garlic, chile de arbol and salt.	\$ 3.99
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CHILE CON QUESO	\$ 7.99
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HOUSE BOTANA Pork skin rinds, guacamole, house red salsa and chips.	\$ 14.99
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PARI PLATE 2 stuffed jalapeños, 3 pieces of chicken quesadillas, 3 pieces of fried birria tacos and chicken nachos.	\$ 17.99
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CHICHARRON BOTANERO Pork chicharron with salsa molcajete and guacamole.	\$ 16.99

TACOS

PASTOR ROJO 5 mini taco order Pastor rojo meat, cilantro and onions. Served with Charro beans.	\$ 15.99
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PASTOR NEGRO 5 mini taco order Pastor negro meat, cilantro, red onion and pineapple. Served with Charro beans	\$ 15.99
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MAR Y TIERRA Flour or corn tortilla, with grilled steak, shrimp and Oaxaca cheese crust.	\$ 3.99

TORTAS

MILANESA Breaded beef cutlet.	\$ 14.99
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MELCHORI Breaded beef cutlet and chorizo.	\$ 15.99
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EL PARI Birria and chile relleno.	\$ 16.99

All served in telera bread, with avocado, tomato, onion, onion dressing, pickled jalapeño, fresh cheese and oaxaca cheese.

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Please inform your server if you have any food allergies, including allergies to peanuts, tree nuts, gluten, dairy, soy, eggs, fish, shellfish or other ingredients. Our menu contains ingredients that may cause allergies. If you have any questions, please consult your server before ordering.

BIRRIA

BIRRIA CONSOME Birria with meet with cilantro and lime.	\$ 9.99
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QUESABIRRIA 3 corn tortilla, birria, Monterrey cheese, cilantro onion and consome	\$ 16.99
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BIRRIA FRIES French fries with birria, cilantro, green onions, pickled jalapeño, melted cheese and mayo.	\$ 11.99
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BIRRIA DORADOS 3 crispy birria tacos with lettuce, cheese, sour cream, consome, cilantro and onion & rice.	\$ 14.99

WINGS

Served with celery and carrots, fries with seasoning.

LEMON PEPPER
BBQ
MANGO HABANERO
SPICY MANDARIN
PARI SAUCE

6 PC
\$ 12.99

10 PC
\$ 16.99

15 PC
\$ 21.99



FAJITAS

All fajitas are served with rice, charro beans, guacamole, pico de gallo and corn/flour tortillas. Add house sauce \$2.99

BEEF FAJITAS
CHICKEN FAJITAS
MIXED FAJITAS (BEEF & CHICKEN)

½ LB
\$ 18.99

1 LB
\$ 29.99

GÜERO FAJITAS
Beef or chicken fajita with 4 grilled shrimp

½ LB
\$ 22.99

1 LB
\$ 39.99

KIDS MENU

CHICKEN FINGERS Chicken fingers and french fries.	\$ 5.99
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BEEF TACO Flour tortilla, beef, rice and beans.	\$ 5.99
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CHICKEN QUESADILLA Flour tortilla, cheese and chicken.	\$ 5.99



SEAFOOD

- FRIED SHRIMP** \$ 13.99
7 shrimp served with fried rice, french fries & hush puppies.

- FRIED FISH** \$ 14.99
Fish fillet (3 pieces) served with fried rice or french fries & hush puppies.

- FRIED SPECIAL** \$ 16.99
3 fried shrimp and 2 fillets, served with fried rice or french fries & hush puppies.

- CEVICHE** \$ 47.99
Fish, lime juice, purple onion, cilantro, fresh jalapeño, mango, tomato, avocado.

- SHRIMP COCKTAIL** \$ 14.99
Shrimp, jalapeño, onion, tomato, cilantro, cocktail sauce, lime, avocado.

- MOJARRA ADOBADA** \$ 17.99
Fried whole tilapia with house seafood sauce, served with rice and salad

- TOSTADA DE PULPO** \$ 8.99
TRES CHILES
Octopus with 3 chiles on a tostada with avocado, cucumber, fresh and pickled purple onion, dressing and black sesame seeds.

- TOSTADA DE CAMARON Y PULPO** \$ 8.99
Shrimp, octopus, cilantro, habanero pepper, tomato, cucumber, avocado, mayonnaise, lime and black sesame seeds.

- CAMARONES AL COCO** \$ 18.99
8 coconut-breaded shrimp, served with rice or french fries, house salad, mango sauce.

- CAMARONES AL CHINGADAZO** \$ 17.99
8 shrimp sautéed in butter and house sauce, served with fried rice or french fries.

- CAMARONES TEJAS** \$ 19.99
7 shrimp stuffed with brisket, wrapped in bacon, topped with BBQ sauce, served with fried rice or french fries, and house salad.

DRINKS



BEER

BOTTLED
XX
PACIFICO
ULTRA

IMPORTED
\$ 4.99

ESTRELLA JALISCO
MODELO ESPECIAL
NEGRA MODELO
BUD LIGHT

LOCAL
\$ 3.99

DRAFT

SHINER
PACIFICO

IMPORTED
\$ 4.99

BLUE MOON
MODELO

LOCAL
\$ 3.99

COCKTAILS

- LA PATRONA** \$ 11.99
Casamigos mezcal, tamarindo, chipotle, pineapple and syrup.

- WHISKEY PINEAPPLE** \$ 12.99

- MOJITOS** \$ 11.99
 - Traditional.
 - Mexican (touch of red berries and rosé wine).
 - Diablito (mango-chili flavor, pineapple, macerated with mint).

- CORAZON AHUMADO** \$ 12.99
Mezcal, hibiscus infusion and hibiscus flower salt.

- PALOMA ROSADA** \$ 11.99
Patrón Tequila, grapefruit juice grapefruit soda, grapefruit salt rim.

- MORE'S STONE COLD** \$ 12.99
Patrón Tequila, lime, agave and orange liqueur.



MICHELADAS

- LA BASICA** \$ 7.99

- MICHELADA WITH SHRIMP** \$ 11.99

- SUPREME** \$ 14.99
Shrimp, oyster, octopus and dried meat (jerky).

- NORTEÑA** \$ 14.99
Dark beer, dried meat (jerky), lime and rimmed with chamoy.

- EL RESUCITADOR** \$ 15.99
Shrimp, oyster, octopus and vodka.

- PARI - CHELA** \$ 13.99
Snacks and flavors.



CANTARITOS

- TEQUILA CANTARITO** \$ 9.99
Casamigos mezcal, tamarindo, chipotle, pineapple, syrup.

- MEZCAL CANTARITO** \$ 9.99

- VODKA CANTARITO - SMIRNOFF TAMARIND** \$ 9.99

- PARI BEER BUCKETS** \$ 29.99

- BEER TOWERS** \$ 26.99

MARGARITAS

- CLASICA** \$ 8.50
Add flavor for \$ 1.00
MANGO / STRAWBERRY / PRICKLY PEAR

TEQUILA
AGAVES
1800
SILVER, REPOSADO
CAZADORES
PATRON
SILVER, ANEJO, REPOSADO

DON JULIO 70
SILVER, REPOSADO
ABSOLUTE VODKA
BUCHANANS
CAPTAIN MORGAN
CHIVAS REGAL
CIROC

CROWN ROYAL
HENNESSY
HYPNOTIC
JACK DANIEL'S
MALIBU RUM
TITO'S VODKA
MEZCAL

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Sale of alcohol to persons under 21 years of age is prohibited. Please drink responsibly.