



Mexican kitchen & watering hole

WHY PATRON'S ?

In Spanish, patron's (patronze) simply means "boss". Who better than to name the restaurant after than you, our boss. (We are not referring to the tequila company).

If you love us tell others, if you don't, tell us, so we can keep our job and you, the boss happy, Cheers !

MEXICAN INSPIRED CUISINE - We have taken some authentic and not so authentic ingredients and people and mixed them with some local influences, cerveza and tequila to create our brand of offerings that we hope will keep you coming back.

CERVEZA BAR- 80 TAPS. We love "craft draft" beer in a "BIG" way and do it right! Every 14 days we clean our lines & faucets and have a coding / dating system to ensure freshness with our rotating selection. Frequent testing of our glass washing system ensures a beer clean glass. Be adventurous & help support your local brewer.

MEZCALERIA / TEQUILERIA MENU - Mezcal is the mother of all agave spirits. Mezcal - cooked agave, the purist most traditional spirit on earth. The worm is agave vermin, not found in quality mezcal & doesn't make you hallucinate. Both have blancos (clear unaged) reposados (aged 2 months, slight caramel color) and anejos (aged 1 year amber color). Some have infused flavors, but look for 100% blue agave. Margaritas, Sangrias & Bloodys too.

PARTIES, CATERING, SOIREES, BASHES, - You name it we do it. Have a taco & fajita bar at our place, or call for delivery and have it at your place. Call the "Party Specialists" to hook you up. Don't forget to be here for Mardi Gras, Cinco De Mayo and other holidays.

WATERING HOLE FUN- Pool tables, HD Flatscreens, Foosball, fireplaces & cool tunes. "BIG" drink menu and fun food. Try our Mexican tapas during happy hours, wing deals during home games, and look out for an occasional Mariachi band, we'll show you a good time !

OUR ATTITUDE - "Ale not attitude" is our training credo. We support local brewers, merchants and farmers wherever possible and are environmentally responsible. We are respectful of our neighbors and support the community and hope you do too. Pesos not currently accepted, American dollars preferred, most cards accepted.

138 BRIGHTON AVE. ALLSTON VILLAGE
617-782-2020
patronsmexicankitchen.com

MEXICAN INSPIRED APPETIZERS

AZTEC EMPANADAS.....\$ 3.5 EA.

Flaky pastry dough stuffed and authentically seasoned. Served with a jicama salad with chipotle aioli and avocado lime dipping sauce. Check today's selections.

Chicken & Corn



Beef & Potato



Shrimp, Cilantro & Queso Fresco



Black Bean, Cheese & Jalapeno



TIJUANA TAQUITOS.....\$ 3.5 EA.

Your choice of beer-b-q pulled pork and pepper jack or Cholula shrimp, black bean, corn and pepperjack in flour tortillas rolled cigar-style. Served with honey ale cilantro aioli and avocado lime dipping sauce. (Flautas, Taquitos or mini Chimichangas, call'em what you want.)

QUESO FUNDIDO CHORIZO\$ 9

A mini iron skillet baked with gooey Mexican cheeses, roasted poblano, pico de gallo, tender chorizo with Modelo Especial served golden brown with 4-colored chips for dipping.

MEXICALLI POPCORN SHRIMP.....\$ 10

Red chili fried popcorn sized shrimp tossed in a buttery hot sauce with green onions, served with honey ale cilantro aioli and pale ale chipotle aioli.

GRINGO BABY BACK RIBS.....\$ 5 / \$ 10

"Beer Brined Fall off the Bone" baby back ribs slathered with smoked ale chipotle beer-b-q sauce. 3 bones for \$5, 6 bones for \$10.

✓ FRESH MASHED DRUNKEN GUACAMOLE.....\$ 7

Tossed with fresh lime, tequila, pico de gallo and cilantro. Served with nacho chips.

QUESADILLAS

Jalapeno Maitre D' butter griddled tortillas stuffed with jack cheese and chopped jalapenos. Served with salsa, pickled lime onions & pale ale chipotle aioli drizzle.

Chicken Tinga or Beer-B-Q Chicken,

\$8

Steak Tinga

\$9

PBR Pulled Pork Carnitas

\$9

Chorizo Sausage and Roasted Poblano

\$8

Cholula Shrimp and Grilled Corn

\$ 10

✓ Roasted Veggie Quesadilla

\$8

Tacos

Nachos

Quesadillas

Wings

Sides

MEXICAN SOUP LINE

Bowl...\$6

CHECK WHAT'S HOT TODAY!

☐ Pork Pozole Veg

☐ Frijoles Charros & Chorizo

☐ Chicken or Shrimp Gumbo

☐ Meatball Albondigas Veg

☐ Mexican Manhattan Clam Chowder

☐ Chicken Tortilla Veg

☐ Corn Maize & Rib Stew

☐ Soupa de Seafood

☐ Gazpacho ✓

Tex-Mex Beef & Ale Chili

Tequila & Lime Turkey Chili

✓ White Bean Veggie Chili

Pork or Chicken Chile Verde

✓ Tomato Vegetable Cilantro



Allergy Alert - Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

✓ = vegetarian

8.13.12

TACOS AMERICANO

Choice of toasted flour or soft corn (gluten free) tortillas open faced with melted cheese.

Served with shredded lettuce, pico de gallo & lime with choice of one side.

CHICKEN TINGA

Flavorful roasted chicken mix with pale ale chipotle aioli and jack cheese
.....\$10

CUBANO

Pulled pork, chorizo sausage, pickled lime onions and jack cheese with pale ale chipotle aioli
.....\$11

SLOPPY JOSE TACOS

Sweet and tangy taco meat with pico de gallo, sour cream and jack cheese
.....\$9

BLACKENED FISH

Today's catch with jack cheese, Napa cabbage, pico de gallo, grilled corn and honey ale cilantro aioli sauce
.....\$11

CANCUN FISH TACO

Skillet bronzed fish with Napa cabbage, jack cheese, mango salsa with honey ale cilantro aioli drizzle
.....\$12

RODEO COWBOY

Choice of chipotle BBQ'd steak, pulled pork or chicken on griddled tortillas with pepperjack cheese, sauteed onions & side of ranch
.....\$12

STEAK TINGA

Shredded steak, jack cheese, roasted poblano peppers and pale ale chipotle aioli
.....\$12

SHRIMP PO BOY

Red chili battered shrimp stuffed with pico de gallo, lettuce, jack cheese and pale ale chipotle aioli
.....\$13

❶ ROASTED VEGGIE

Pinto bean ranchero, pico de gallo & our roasted vegetable mix.....\$9

BURRITOS

Rice, black beans, pepperjack cheese and pico.

Served with salsa, pickled lime onions packed in a tomato tortilla, choice of one side....\$11

CHICKEN TINGA

OR

CHIPOTLE BEER-B-Q CHICKEN

SHREDDED STEAK TINGA

PBR BEER-B-Q PORK CARNITAS

❶ ROASTED VEGGIES

QUESADILLAS

Jalapeno Maitre D' butter griddled 12-inch tomato tortilla stuffed with pepperjack cheese and jalapenos. Served with salsa, pickled lime onions & pale ale chipotle aioli. Choice of one side.

CHICKEN TINGA OR CHIPOTLE BEER-B-Q CHICKEN

\$12

GRILLED FAJITA STEAK WITH POBLANO PEPPERS & CARAMELIZED ONIONS

\$14

ROAST PORK CARNITAS OR PBR BEER-B-Q

\$12

CHORIZO SAUSAGE & ROASTED POBLANO PEPPERS

\$12

CHOLULA SHRIMP & GRILLED CORN

\$14

❶ ROASTED VEGGIES

\$12

ENCHILADAS

Two rolled flour tortillas stuffed with peppers, onions and pepper jack cheese topped with green & red ale enchilada sauces, baked with queso fresco. Your choice of one side..\$12

CHICKEN TINGA

OR

STEAK TINGA

ROAST PORK CARNITAS

CHOLULA SHRIMP

❶ ROASTED VEGGIES & BEAN

FAJITAS

Served with shredded cheese, sour cream, pico de gallo and guacamole with choice of tortillas served over sizzlin' 3-color peppers and sweet onions with our kicked up cerveza fajita sauce. Choice of one side.

FAJITA SPICED GRILLED CHICKEN

\$16

TODAY'S CATCH PAN SEARED

\$18

PATRON'S CADILLAC COMBO CHICKEN, STEAK & TODAY'S CATCH

\$19

FAJITA CARNE

ASADA STEAK

\$19

❶ GRILLED VEGGIES

\$14

Combo of any two. Higher price prevails.

GLUTEN FREE

Ask for corn tortillas

HELLFIRE WINGS

Served with celery sticks, jalapeno carrots & pickled lime onions, bleu cheese dressing, and name your poison.....\$10

- ☐ Habanero Hellfire
- ☐ Buffalo Border
- ☐ Agave Honey Mild
- ☐ Chipotle Beer-B-Q
- ☐ Apricot Tequila BBQ
- ☐ Teriyaki Habanero

BONELESS WINGS

Crispy coated, moist, and tender-
choice of Hellfire Sauces
.....\$10

NACHO MAMAS

FIESTA GRANDE DELUXE

Choice of Beef Chili, Pulled Pork,
Taco Meat, Chicken or Steak Tinga,
Black Beans or Chorizo over hot nachos
layered with jalapeno peppers, scallions,
tomatoes, cheddar & pepper-jack cheese,
black bean corn salsa topped with lettuce,
sour cream and guacamole with
house red salsa on side.
.....\$12

CHEESY RIDER

Hot nachos piled high and baked with
cheddar & pepper-jack cheese,
jalapeno peppers & sour cream with red
and green salsa on side.....\$8

❶ EAT THE BOWL OF CHIPS

Edible tortilla bowl filled with four colored nachos,
red and green salsa with your
choice of any three salsa side toppings.
\$7

MEXICAN FLATBREAD PIZZA

Grilled and baked flatbread slathered with red ale enchilada sauce topped with
cheddar & pepper-jack, queso fresco and Mexican oregano sprinkled with
roasted poblano pepper and chopped pico de gallo.

\$7

chicken, steak, pork, chorizo, shrimp or roasted vegetables

\$2

SALSA SIDES

4 oz.

- | | | |
|--|---|---|
| <input type="checkbox"/> Pico de Gallo \$1.5 | <input type="checkbox"/> Guacamole \$3 | <input type="checkbox"/> Salsa Verde \$1 |
| <input type="checkbox"/> Black Bean & Corn Salsa \$1.5 | <input type="checkbox"/> Mango Salsa. \$3 | <input type="checkbox"/> Sour Cream \$1 |
| <input type="checkbox"/> Dos Equis Bean Ranchero Dip \$1.5 | | <input type="checkbox"/> House Salsa. \$1 |

SALADS

CHOICE OF DRESSINGS:

Agave Lime Vinaigrette
Buttermilk Ranch
Bleu Cheese
Cilantro & Sun-dried Tomato Vinaigrette

SALAD TOPPINGS:

Taco Meat, Fajita Steak or Chicken, add \$4
Fresh Catch or Shrimp add \$6
Available Blackened, Bronzed, Teriyaki Habanero,
Apricot Tequila or Smoked Ale Chipotle BBQ

❶ AVOCADO MEXICAN CHOPPED SALAD.....\$ 10

Chopped mixed greens, avocado, red onion, roasted poblano pepper, cucumbers, grilled
corn and tomatoes served with your choice of dressing on the side.

❶ TACO GRANDE TORTILLA.....\$ 9.5

Lettuce mix, tomatoes, scallions, jalapenos, black bean corn salsa and cheddar &
pepper-jack cheese served in a tortilla shell topped with sour cream and guacamole.
Choice of dressing.

❶ ENSALADA DE CASA.....\$ 5.5

Smaller sized with mixed greens, Napa and red cabbage with carrot matchsticks, grape tomatoes,
red onion, roasted poblano peppers and crispy tortilla strands.

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unpasteurized milk may increase your risk of foodborne illness.

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HALF-POUND BURGERS & TORTAS

Top it any way you like. Served on a jalapeno tequila Maitre d' butter toasted torta roll with our secret beer baste. Served with our seasoned papa fritas (fries, ask for pale ale chipotle aioli or habanero ketchup) Boston lettuce and pickled red onions (bbq's or aiolis free upon request).

CERVEZA STEAMED GRINGO BURGER.....\$ 8

Our house burger- simple, juicy and delicious with our secret beer baste.

BLACKENED OR BRONZED BURGER.....\$ 8

Cajun spiced and char-grilled. This burger packs a wallop. Ask for ranch dressing and toppings.

GRILLED FAJITA CHICKEN FILET.....\$ 8

Kick it up if you like. Ask for blackened or bronzed, or try our apricot tequila bbq or smoked ale chipotle bbq.

SKILLET SEARED FISH FILLET.....\$ 9

Blackened, bronzed, habanero teriyaki or bbq'd. Drizzled with pale ale chipotle aioli, ask for today's selections

PBR PULLED PORK CARNITAS.....\$ 9

Tender roasted pulled pork cooked in a flavorful sauce and topped with smoked ale chipotle beer-b-q sauce.

SLOPPY JOSE MELT.....\$ 8

Open-faced ground taco beef pico dillo with habanero ketchup piled high and topped with jack cheese.

FAJITA STEAK MELT.....\$ 11

Thin sliced fajita marinated steak sauteed with roasted poblano peppers and caramelized onions. Served open faced with pepper-jack cheese and pale ale chipotle aioli.

TOPPING COMBINATIONS

PATRON'S BREAKFAST OF CHAMPIONS \$3.

Topped with an over easy fried egg, jalapeno bacon and pepperjack cheese drizzled with honey ale cilantro aioli.

SONORAN \$3.

Smothered with grilled peppers, jalapenos, onions, tomatoes and jalapeno bacon topped with jack cheese.

BUFFALO \$2.

Doused with wing sauce, topped with bleu cheese jack, sauteed jalapenos & onions. Served with bleu cheese dressing.

AVOCADO MELT \$3.

Topped with pepper jack cheese, sliced avocado and apricot tequila bbq.

TEXACANO \$2.5

Jalapeno bacon, pinto bean ranchero, chipotle beer-b-q sauce and pepperjack cheese.

TOPPINGS : SIDES

CHEESES.....\$ 1.

queso fresco, pepperjack, Monterey jack, bleu cheese jack

TOPPINGS.....\$ 1.

sliced avocado, fried egg, tomatoes, guacamole, jalapeno bacon

TOPPINGS.....50 ¢

pinto ranchero, black bean corn salsa, mango salsa, pico de gallo, caramelized onions, roasted poblano peppers, pickled jalapenos

DESSERT OFFERING

DESSERT GELATO.....1-scoop \$ 2.99, 2-scoop \$ 4.99

Home made Sombrero Gelato (Kahlua, Brandy, cream flavor you must try) drizzled with chocolate sauce.

MEXICAN CHURROS.....\$ 6

Crispy fried dough sprinkled with cinnamon sugar and coated with milk stout dulce de leche caramel sauce with a scoop of Sombrero Gelato

.Add caramel alcohol infused whipped cream (15% abv) \$2

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