



Perico's Lounge

PERICO'S LOUNGE MENU



Social Plates

Chips & Salsa \$3

Chile Con Queso \$5/\$7
Mozzarella cheese, enchilada sauce, jalapeno.

Fresh Potato Fries \$4/\$6
Topped with parsley, garlic, chipotle on the side.

Mozzarella Bites \$7/\$10
House breaded mozzarella sticks topped with parsley & marinara sauce on the side.

Fried Shrimp Bites \$18
Breaded fried shrimp with parsley garnish and cilantro lime sauce on the side.

Wings \$14/\$17

Deep fried wings, choice of sauce, served with carrots, celery, ranch on the side.
(Sweet Pineapple Habanero, Buffalo, Garlic Parmesan, Mole or Diabla)

Poutine Stk \$22/Shrp \$20/
Ckn \$18

Fries topped with cheese, chipotle drizzle, parsley, pico de gallo, guacamole, and choice of protein.

Nachos Stk \$22/Shrp \$20/
Ckn \$18

Choice of protein, House made cheese sauce, pico de gallo, pickled jalapenos, guacamole, and sour cream.

Camarongos \$16/\$18

Sauteed shrimp and mushrooms with garlic butter.

Seafood Botana \$28/\$32
Shrimp, octopus, scallops, mushrooms, sauteed in a garlic butter sauce, served with cucumbers and tomatoes.

Ceviche * \$18/\$22
Raw diced shrimp, cucumber, cilantro, onions, tomatoes, fermented in lime juice.

Aguachiles * \$18/\$22
Raw butterflied shrimp, cucumber, cilantro, onions, fermented in lime juice.

Entrees

New York Steak \$24
Cooked to temp, mashed potatoes, broccoli, with A1 sauce on the side.

La Enchilada Shrp \$18/
Ckn \$12/Chs \$10
(Original, Mole, Crema, or Verde)
Served with rice, beans, coleslaw, and sour cream.

El Burro Stk \$22/Shrp \$20/
Ckn \$18
Choice of protein, rice, and beans. Pico de gallo and guacamole on the side.
(Add Chipotle \$1)

601 Burger \$18
1/2 pound smashed pattie, brioche bun, mayo, house tarter, lettuce, tomatoes, and onions. Served with fries.

Pollo ala Sauce \$21
Sauteed chicken with mushrooms, choice of sauce, served with rice and beans.
(Diabla or Crema)

Camarones ala Sauce \$22
(Diabla, Crema, or Garlic Butter)
Sauteed shrimp with mushrooms, choice of sauce, served with rice and beans.

Grilled Salmon Chipotle \$21
Grilled salmon served with mashed potatoes and broccoli.

The Asada Plate Ckn \$20/
Stk \$24
Grilled protein served with rice, beans, guacamole, and pico de gallo.

Tampiquena \$26
Top sirloin steak cooked to temp, shrimp, scallions, mushrooms, and cheese.
Served with rice and beans.

Bacon Wrapped Shrimp \$24
Served with rice, beans, bell peppers, mushrooms, and cheese.

Fajitas Stk \$23/Shrp \$22/
Ckn \$20
Choice of protein served with bell peppers, onions, rice and beans.

Happy Hour & Ladies Night Prices.

* RAW food may increase risk of foodborne illness.

MENU



Tacos

(4 Tacos Served with Salsa Verde, Guacamole & Lime)

Add Rice & Beans \$1

Asada Tacos \$18

Choice of Chicken or Steak,
topped with pico de gallo, and
cilantro.

Pork Belly Tacos \$18

Fried pork belly, pico de gallo,
and guacamole.

Surf and Turf Tacos \$19

Diced shrimp, carne asada, pico
de gallo, and guacamole.

Fish Tacos \$17

Tilapia fish served with
coleslaw cilantro, and
guacamole.

Pulpo Tacos \$19

Octopus, topped with pico de
gallo, and cilantro.

Kids Menu

Cheese Burger \$10

Cheese, mayo, and ketchup.
Served with fries, or rice and
beans.

Enchilada Ckn \$12/Chs \$10

Served with rice and beans.

Quesadilla Ckn \$10/Chs \$8

Served with fries, or rice and
beans.

Dessert

Fruity Pebbles Deepfried Ice Cream \$8

Affogato with Kahlua 21 + \$7

Vegetarian

Veggie Fajitas \$17

Bell peppers, mushrooms,
onions, tomatoes, served with
rice and beans.

Veggie Enchilada \$12

(Original, Mole, Crema, or
Verde)

Spinach, onions, mushrooms,
cheese. Served with rice, beans,
coleslaw, and sour cream.

Veggie Burro \$16

Spinach, mushrooms, rice, and
beans. Pico de gallo and
guacamole on the side.

Veggie Nacho \$15

House made cheese sauce, pico
de gallo, bell pepper,
mushrooms, pickled jalapenos,
guacamole, and sour cream.

Sides

Tostada Ckn \$7

Enchilada Chz \$6/Ckn \$7

Rice & Beans \$5

Rice \$2

Bean Dip \$2

Guacamole \$5

Toriados \$2

Tortillas \$1

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Perico's Lounge



Monday-Thursday: 12pm-10pm

Friday-Saturday: 12pm-12am

Sunday: Closed

Happy Hour

Monday-Wednesday, Friday:

2pm-5pm

Ladies Night

Thursday: 6pm-9pm

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SPECIALTY

OG **\$10/\$12**

Tequila, Grand Marnier, Lime, Agave

Not My Tai **\$13**

Rum, Myers, Grand Gala, Pineapple
Juice, Lime, Simple Syrup

Cocolada **\$8/\$11**

Rum, Vodka, Pineapple Juice, Coconut,
Simple Syrup

Bebop **\$13**

Gin, Pineapple Juice, Lemon, Simple
Syrup

Notorious **\$13**

Whiskey, Lemon, Agave, Egg White,
Bitters

Coyote **\$12**

Vodka, Ginger Beer, Lime, Simple Syrup,
Strawberries, Basil

Hustler **\$11**

Cachaca, Demerara, Lime

Mr. Anderson **\$11/\$13**

Gin, Campari, Vermouth

Norm's **\$11**

Whiskey, Sour Apple, Cranberry, Lime,
Agave

Mojo **\$10/\$13**

Rum, Simple Syrup, Lime, Soda, Raw
Sugar, Mint

Jaliberry **\$14**

Tequila, Grand Gala, Chambord, Agave,
Lime, Blackberries, Jalapeno

Pickle Rick **\$10/\$12**

Vodka, Simple Syrup, Lime, Tamarindo,
Cucumber, Tajin

Red OG **\$10/\$13**

Tequila, Grand Gala, Lime, Agave,
Strawberries

Carried Away **\$14**

Mezcal, Cointreau, Chambord, Agave,
Lime, Strawberry, Blackberry, Raspberry

The Fruit Drop **\$10/\$13**

Vodka, Grand Gala, Simple Syrup,
Lemon, Choice of Fruit

COCKTAILS



Aston **\$12**

Vodka, Simple Syrup, Lime, Watermelon,
Basil

Downtown Funk **\$14**

Whiskey, Vermouth, Bitters, Cherries

Burrberry **\$11**

Vodka, Cachaca, Simple Syrup, Lime,
Blueberries

Purple Rain **\$13**

Rum, Vodka, Agave, Egg White, Lemon,
Blackberry, Raspberry, Mint

King Kango **\$13**

Mezcal, Cointreau, Simple Syrup,
Mango, Jalapeno

Spike **\$14**

Cognac, Green Chartreuse, Simple
Syrup, Lemon

Cosmo **\$9/\$12**

Vodka, Cointreau, Simple Syrup,
Cranberry, Lemon

A Day Early **\$13**

Mezcal, Gin, Ginger, Agave, Lime

Sours **\$11**

(Choose Your Poison) Pisco, Amaretto,
Bourbon, Gin or Tequila
Spirit, Egg White, Simple Syrup, Lemon

Ultima Palabra **\$14**

Gin, Green Chartreuse, Luxardo, Lime

Sunny D **\$10/\$12**

Tequila, OJ, Squirt, Agave, Lime,
Chamoy

Bees Knees **\$10**

Vodka, Lemon, Honey

Espresso Martini **\$12**

Vodka, Mr. Black Liqueur, Cold Brew,
Simple Syrup

Michelada **\$8/\$10**

Choice of Beer, Clamato, Worcestershire,
Lime, Tapatio, Salt, Pepper



Virgin Drinks

Soda \$3
Pepsi, Diet Pepsi, Squirt, 7 Up, Lemonade, Cranberry Juice

Hand Crafted Lemonade \$5
Strawberry, Mango, Blackberry, Kiwi, Blueberry, Watermelon

Aguas Frescas \$3
Horchata, Jamaica, Sandia, Pina

Juice \$3
Apple, Orange

Iced Tea \$3

Redbull \$5/\$6 Flavored
Pineapple, Passion Fruit, Coconut, Raspberry, Blue Raspberry

Espresso

Americano \$4
(Hot or Iced)
White Chocolate, Caramel, Vanilla, Pistachio



FLIGHT CITY

Margarita Flight

The OG Flight \$21/\$25
Strawberry, Mango, Kiwi, Blackberry

Remix Flight \$16/\$20
Passion Fruit, Prickly Pear, Blue Lagoon,
Huckleberry

Beer

Corona, Modelo Especial, Negra Modelo, \$6

Pacifico, Estrella Jalisco
Modelo De Oro \$5

Coors Light, Michelob Ultra, Bodhizafa \$5

Bucket (Choice of 6 Beer) Imported \$30/Domestic \$25

Cider

Yonder Vantage, 6 Point Cider \$6

Snowdrift \$12

Seltzer

Topo Chico \$6

Wine

Campo Viejo Rose \$10 | \$25

Erath Pinot Gris \$10 | \$25

Frida Kahlo Red Blend \$10 | \$25

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