



## STARTERS

### PALOMA HOT CHIPS \$10

House made tortilla chips, Cotija cheese, fresh onion and cilantro, fresh radish sprouts from Milwaukee Micro Greens, radish sticks, and Serrano Crema. **GF, V**  
Add Fresh Jalapeño \$2 Add Avocado or Seasoned Corn \$3  
Add Carnitas, Spicy Chicken, Gringo Beef, Chorizo, Soy Chorizo, or Crispy Tofu \$5  
Add Carne Asada or Cajun Shrimp \$6

### CHIPS & SALSA \$4

House-made tortilla chips, seasoned to perfection, served with fresh salsa. **GF, V, VG**  
Add Guacamole \$6

### TUNA TOSTADA \$7 \*

Seared-spiced ahi tuna, fresh cucumber and jicama, queso fresco, mexi crema, and fresh radish sprouts from Milwaukee Micro Greens. **GF**

### ELOTE CORN CUP \$6

Adobo roasted corn, Cotija cheese, Queso Fresco, cilantro, fresh lime and house-made elote Crema. **GF, V**

### BEAN & QUESO DIP \$10 (QUESO ONLY \$11.50)

Crispy tortilla chips served with house-made bean and queso dip, cilantro, Chihuahua cheese, and fresh salsa. **GF, V**

### VEGAN SNACK WRAP \$11

Crispy oyster mushrooms fried to perfection, topped with shredded lettuce, diced tomato, onion and vegan crema. **V, VG, (GF if made as a taco on corn \$6) GF**

### PALOMA MIXED GREEN SALAD \$12

Mixed Greens served with a house-made shishito pepper ranch dressing on the side, topped with radish, cucumber, roasted pumpkin seeds and queso fresco. **V** Add roasted corn or avocado \$3 Add carnitas, spicy chicken or crispy tofu \$5 Add carne asada or cajun shrimp \$6 (made vegan upon request with a roasted leek vinaigrette and a jicama pico added.)

### GAME DAY NACHOS \$12

Our house-made tortilla chips slathered with our delicious queso cheese sauce, topped with black beans diced onion, tomato, fresh jalapeño, and cilantro, finished with a drizzle of our regular crema.

Add Fresh Jalapeño \$2 Add Avocado or Seasoned Corn \$3  
Add Carnitas, Spicy Chicken, Gringo Beef, Chorizo, Soy Chorizo, or Crispy Tofu \$5  
Add Carne Asada or Cajun Shrimp \$6

### TOSTONES \$9

Fried green plantains seasoned to perfection served with our house-made guacamole. **GF, V, VG**

### PALOMA BLACK BEANS \$4

Slow cooked, seasoned black beans topped with cotija cheese and cilantro. **GF, V, VG** upon request  
(vegan upon request)

## TACOS

CHOICE OF FLOUR, CORN, OR THE CRUNCHY PINK SHELL.  
UPGRADE TO QUESO CRUNCH OR TOSTADA FOR \$1.

NAKED ON A BED OF LETTUCE \$1

CUSTOMER MAY SUBSTITUTE CHEESE  
AND CREMA FOR VEGAN OPTIONS

### PINEAPPLE CARNITAS \$5.75

Citrus and pineapple marinated pork, slowly braised in our house-made seasoning blend, topped with fresh pineapple, cilantro and onion. **GF**

### GRINGO ALL THE WAY! \$4.5

Seasoned ground beef, Chihuahua cheese, shredded lettuce, tomato, crema, and onion all stuffed in a pink seasoned, house-made crunchy taco shell. **GF**

### SPICY CHICKEN \$5.75

Slow cooked shredded chicken, Chihuahua cheese, shredded lettuce, tomato, onion, and crema. **GF**

### CHORIZO \$5

Spicy chorizo, chihuahua cheese, shredded lettuce, salsa, & serrano crema. Vegan option upon request (soy chorizo, vegan cheese, and vegan shishito pepper crema). **GF**

### CARNE ASADA \$6

Marinated, chopped ribeye, cooked in salsa, seasoned to perfection, topped with Chihuahua cheese, onions, cilantro, and house-made elote crema. **GF**

### CRISPY TOFU \$5.50

Our crispy tofu seasoned to perfection, fresh avocado salsa, house pickled red onion, crispy vegan cheese, cilantro, and micro radish sprouts. **V, VG, GF**

### TUNA POKE TACO OR TOSTADA (\$) \$6 \*

Cubed Ahi Tuna shaken in our house made leek oil & gf soy sauce on a bed of dressed lettuce and Napa cabbage topped with jalapeño, guacamole, cilantro, pineapple & sesame seeds. **GF**

### CAJUN SHRIMP TACO OR TOSTADA (\$) \$6 \*

Sautéed Cajun Shrimp served on dressed lettuce & napa cabbage topped with house pickled red onion, queso fresco, crema & cilantro. **GF**

### BRUSSEL SPROUT TACO OR TOSTADA (\$) \$5.75

Fried Brussel sprouts, Elotes corn salad, Cotija cheese, fresh cilantro. **GF, V, VG**

### SMASH PATTY \$9

A fresh quarter pound smash burger topped with melty cheese, roasted tomato, shredded lettuce, and our house-made mexi crema, served on a toasted flour shell.  
(Make it V, VG for \$2. Beyond burger patty, vegan cheese, and vegan crema)

**GF-gluten free V-vegetarian VG-vegan**

All carry out orders must be taken Togo. If you let us know, we'd happily run the order to your car parked in the carry out zone when it is ready.

\*Consuming raw or under-cooked meats, poultry and seafood may increase your risk of food-borne illness.  
Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.

**20% gratuity added to parties of 5 or more**  
\*Prices are subject to change at any time.

IF YOU HAVE AN ALLERGY TO PLEASE COMMUNICATE THAT WITH YOUR SERVER AND MANAGEMENT.

**3.5% CHARGE FOR ALL CREDIT CARD TRANSACTIONS, DEBIT TRANSACTIONS ARE FREE**  
PLEASE KEEP IN MIND THE OTHERS THAT ARE WAITING TO DINE AS WELL. WE APPRECIATE YOUR UNDERSTANDING AS WE ARE TRYING TO PLEASE ALL OUR GUESTS.



## ENTRÉE

**THE USUAL SUSPECT BURRITO** \$12  
Chihuahua cheese, fresh salsa, crunchy tortilla chips, shredded lettuce, Serrano crema, cilantro, and your choice of spicy chicken, pork carnitas, gringo beef, chorizo, soy chorizo, tuna or crispy tofu. **V, VG** Add Smothered (crispy three cheese with jalapeño smothered in queso, topped with salsa And cilantro) \$3  
Add Carne Asada \$6 Add Shrimp \$6

**THE BIG PALOMA TORTA** \$13  
A toasted Peter Sciortino's fresh Bolillo roll topped with fresh avocado, Queso Fresco, Cotija cheese, fresh tomato, shredded lettuce, a drizzle of Serrano crema, onion, and cilantro with your choice of spicy chicken, pork carnitas, gringo beef, crispy tofu, chorizo or soy Chorizo. **V**  
Add Cajun Shrimp \$6 Add Came Asada \$6 Add seared Tuna \$6

**PALOMA TACO POCKET** \$13  
A toasted burrito shell stuffed with our house made, seasoned tostada shell, Chihuahua cheese, crisp lettuce, tomato, onion, cilantro, choice of protein and our Elote Street Corn crema. Gringo Beef or upgrade to Spicy Chicken, Pork Carnitas, Crispy Brussel Sprouts, Beans and Queso, Chorizo, Soy Chorizo or Crispy Tofu for \$5  
Add Carne Asada \$6 | Add Shrimp \$6 **V, VG**

**MEXICAN STREET CORN & AVOCADO QUESADILLA** \$13  
**(VEGAN \$15)**  
Add Gringo Beef, Spicy Chicken, Pork Carnitas, Chorizo, Soy Chorizo, Crispy Sprout or Crispy Tofu \$5 Add Carne Asada or Shrimp \$6 **V**

## BRUNCH

Served from 11-2pm Friday thru Tuesday

**CHILAQUILES** \$12  
Paloma tortilla chips cooked in our house-made red sauce, topped with queso fresco cheese, onion, cilantro, a fried egg, and pinto beans. **V, GF**  
(can be made vegan upon request. Will contain soy) Add carne asada or cajun shrimp \$6, chorizo or soy chorizo \$4, Avocado or roasted corn \$3, jalapeño \$1

**\*POPPIN' YOLK TACO** \$6  
Crispy cotija and queso fresco cheese, fried egg, tomato, onion, and cilantro served on a toasted flour tortilla.  
(Can be made GF)

**CHORIZO AND EGG** \$13  
Our delicious chorizo topped with seasoned scrambled eggs, Chihuahua cheese, fresh salsa, crema, cilantro and crushed tortilla chips.  
Taco \$5.5 Burrito \$9 Taco Pocket \$11  
(Made Vegan Upon Request with vegan cheese, scrambled egg and crema, contains soy) **GF**

**BREAKFAST TACO POCKET** \$14  
Paloma scrambled eggs, breakfast sausage, melty cheese, and French toast all wrapped up and toasted to perfection.

## BRUNCH DRINKS

**SIPPIN' SANGARIA** \$9, \$33 PITCHER  
**GARDEN BLOODY MARY** \$12  
**MICHELADA** \$8  
**SUNSHINE MIMOSA** \$10

## NA BEVERAGES

**VALENTINE COFFEE** \$4  
**AQUA FRESCA** \$5  
Fresh Strawberry and Pineapple blended with water and a few cubes.  
**TWO BROTHERS SODA** \$4  
(Mexican cola, diet cola, lemon lime, squirt, cranberry, lemonade, tonic, ginger beer, root beer, orange

## DESSERTS

**THE FAT ELVIS TACO** \$5  
A fried tortilla filled with crunch peanut butter, fresh banana and a drizzle of chocolate. **V**  
**COLD SPOON GELATO** \$6  
Grapefruit or Salted Caramel. Served in a dish. **GF**  
**BROWNIE SUNDAE** \$9  
A warm triple chocolate brownie sundae topped with salted caramel gelato, drizzled with chocolate and caramel sauce.

## PUP TREATS

**THE FAT PUPPY** \$4  
Barely warm flour tortilla with fresh banana and crunchy peanut butter.  
A Pup favorite!  
**BARKARITA** \$4  
A Savory broth poured into a peanut butter rimmed cup.  
A pup favorite!

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