



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, serrano 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 (QUESO ONLY \$11.50)	\$10
Crispy tortilla chips served with house-made bean and queso dip, cilantro, chihuahua cheese, and topped with fresh salsa. GF, V	
PALOMA MIXED GREEN SALAD	\$12
Mixed greens topped with radish, cucumber, roasted pumpkin seeds and queso fresco, served with a side of house-made shishito pepper ranch. 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	\$13
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 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 and elote crema dipping sauce. GF, V (Can be made vegan upon request). Add a side of crema, serrano crema or shishitto ranch for +\$1.	
PALOMA BEANS	\$5
Your choice of slow cooked black beans or pinto, topped with queso fresco, fresh salsa, and cilantro. GF, V (Can be made vegan without queso fresco).	

TACOS

Choice of flour, corn, or the crunchy pink shell.
Upgrade to queso crunch or tostada for +\$1
Gluten free double corn queso crunch 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!	\$4.50
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, and serrano crema. GF (Vegan option available upon request (soy chorizo, vegan cheese, and vegan shishito pepper crema)).	
CARNE ASADA	\$6
Marinated, chopped ribeye, cooked with a bit of salsa, all seasoned with our house-made adobo, topped with chihuahua cheese, onions, cilantro, and house-made elote cream. 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. GF, V, VG	
TUNA POKE TACO OR TOSTADA (\$1) *	\$6
Cubed ahi tuna shaken in our house-made leek oil and GF soy sauce served on a bed of dressed lettuce and Napa cabbage topped with jalapeno, guacamole, cilantro, pineapple and sesame seeds. GF	
CAJUN SHRIMP TACO OR TOSTADA (\$1)*	\$6
Sautéed Cajun shrimp served on dressed lettuce and Napa cabbage topped with house pickled red onion, queso fresco, crema and cilantro. GF	
BRUSSELS SPROUT TACO OR TOSTADA (\$1)	\$5.75
Fried brussels sprouts, elotes corn salad, Cotija cheese, fresh cilantro. GF, V, VG	
SMASH PATTY QUESADILLA *	\$10
A fresh, never frozen, smashed burger patty, melty cheese, oven roasted tomatoes, and crushed tortilla chips all served between two toasted flour shells. V, VG (Can be made vegetarian at no charge or vegan +\$2 upon request).	

PUP TREATS

THE FAT PUPPY	\$4
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.	
CBD PUP CUP	\$4
Whipped cream in a small cup, topped with a Kelly's Greens dog CBD treat.	
CBD Dog Treats available for purchase.	

GF-Gluten Free, V-Vegetarian, VG-Vegan

*Consuming raw or under-cooked meats, poultry and seafood may increase your risk of food-borne illness.

If you have any dietary restrictions or allergies, please communicate that to your server and management before ordering to ensure your safety. We can not guarantee and accept no responsibility for any allergy related cross contamination.

Parties of 5 or more are subject to 20% gratuity.

*Prices are subject to change at any time.

ENTRÉES

THE USUAL SUSPECT BURRITO	\$13
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, or crispy tofu. V, VG Add smothered (crispy three cheese with jalapeño smothered in queso, topped with salsa and cilantro) + \$4. Add carne asada + \$6. Add shrimp + \$6.	
CHEESY BEAN BURRITO	\$9
A toasted burrito packed with our pinto beans, chihuahua cheese, onion, and cilantro, served with a side of our regular crema. Add jalapeño for + \$1.	
THE BIG PALOMA TORTA	\$14
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 carne asada + \$6.	
PALOMA TACO POCKET	\$14
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 cream. Gringo Beef. V Upgrade to spicy chicken, pork carnitas, crispy brussels sprouts, beans and queso, chorizo, soy chorizo or crispy tofu for + \$5. Add carne asada + \$6. Add Shrimp + \$6.	
MEXICAN STREET CORN & AVOCADO QUESADILLA	\$14 // \$15 VEGAN
A large toasted flour tortilla stuffed with generous amounts of cheese, fresh avocado, seasoned corn, cilantro, a sprinkle of Tajin, served with a side of lettuce, salsa and elote crema. V Add gringo beef, spicy chicken, pork carnitas, chorizo, soy chorizo, crispy sprout or crispy tofu + \$5. Add carne asada or shrimp + \$6.	
BIRRIA	\$15 // ONE FOR \$7.5
Slow cooked beef, seasoned to perfection, loaded with melty chihuahua cheese, all stuffed into two dipped and toasted corn shells, topped with onion and cilantro. Served with a side of rich broth for dipping.. GF	

BRUNCH

Served from 11am-2pm Friday thru Tuesday

*CHILAQUILES	\$12
Paloma tortilla chips cooked in our house-made red sauce, topped with queso fresco cheese, onion, cilantro, crema, a fried egg, and pinto beans. V, GF (Can be made vegan with vegan cheese (served without egg, sub soy chorizo)). 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, chihuahua and queso fresco cheeses, fried egg, tomato, onion, and cilantro served on a tasted flour tortilla. (Can be made gluten free upon request).	
CHORIZO AND EGG	TACO \$5.50 / BURRITO \$9
Our delicious chorizo topped with seasoned scrambled eggs, chihuahua cheese, fresh salsa, crema, cilantro and crushed tortilla chips. GF (By request make it vegetarian with soy chorizo, + \$2 for vegan with vegan cheese/crema).	
BREAKFAST TACO POCKET	\$14
Paloma scrambled eggs, breakfast sausage, melty cheese, and French toast all wrapped up and toasted to perfection. Add agave syrup + \$1.50.	
BREAKFAST QUESADILLA	\$10
Two toasted flour shells stuffed with melty cheese, breakfast sausage, and two fried eggs. Served with a side of salsa.	

DESSERTS

THE FAT ELVIS TACO	\$5
A fried tortilla filled with crunchy peanut butter, fresh banana and a drizzle of chocolate. V	
COLD SPOON GELATO	\$6
Grapefruit, vanilla or salted caramel. Served in a dish. GF	
BROWNIE SUNDAE	\$10
A warm triple chocolate brownie sundae topped with salted caramel gelato, drizzled with chocolate and caramel sauce, sprinkled with black lava salt.	
PALOMA FLOAT	\$8
Cold Spoon Vanilla, topped with your choice of Two Brother's Root Beer or orange soda, served in a tall mug. GF, V	

N/A BEVERAGES

JARRITOS MEXICAN SODAS	\$4
Ask for flavors!	
TOPO CHICO MINERAL WATER	\$4
TWO BROTHER'S SODA	\$4
Ask for flavors!	
JAMAICA (Hibiscus tea slightly sweetened)	\$4
ORANGE JUICE	\$4
RUBY RED GRAPEFRUIT JUICE	\$4
PINEAPPLE JUICE	\$4
LEMONADE	\$4
ROOT BEER	\$4