Tequila Flights

Each flight is designed for you to experience and enjoy tequila as much as we do. That's why you will notice a healthy pour for each 100 % Agave tequila to insure you get a good taste...

Aha Toro

Silver/Reposado/Anejo

This handcrafted ultra-premium tequila comes from estate owned fields in the highlands of Jalisco. This has been one of our favorites since it hit the Seattle scene in 2005.
18.5

El Diamante Del Cielo

Silver/Reposado/Anejo

Meaning 'The Diamond in the Sky', this triple distilled, small batch tequila has been produced by the same family since 1855.
17.5

The Reposados

Cazadores/Corrido/Chamucos

Aged between 2 months and a year, Reposados are a favorite of tequila connoisseurs. A little wood and time influence, but the integrity of tequila is still there.
20

The Anejos

Gran Centenario/El Mayor/Casa Nobles

Aged at least one year and many much more, this tequila sits in small wood barrels and takes on the characteristics of many fine bourbons and cognacs.
24

The 'House' Flight

Chamucos Blanco/Amigo Reposado/
Herradura Anejo

A selection of some of our staffs favorite choices. Each tequila suggestion comes straight from the people who arguably sell the most in the state.
17.5

The Top Flight

Don Julio Real
Partida Elegante
Patron Gran Burdeos

Here is an opportunity to sample some of the best tequila selections that we have to offer.
75.00

We do not accept personal checks, however we will accept check cards

One check and 18% Gratuity will be added to parties of Six or more

Peso's

Kitchen

and

Lounge

Dinner Menu

5 pm - 1 am

est. 1998

By The Glass

NV Lunetta Prosecco, Italy	8
NV Segura Viudas Brut Reserva Cava, Spain	7.5
2009 Oak Grove Chardonnay, California	7.5
2009 Leyda Sauvignon Blanc, Leyda Valley, Chile	8
2009 Avanti Pinot Grigio, Italy	7.5
2009 "Magnificent" Riesling, Washington	7
2006 Navarro Correas Cabernet Sauvignon, Argentina	8.5
2007 Castillo De Molina Reserva Merlot, Chile	8
2008 Terrazaz Malbec, Argentina	7.5
2005 Condessa Crianza, Spain	8.5
2009 Crucillion Granacha, Spain	8.5
2009 Underwood Cellars Pinot Noir, Oregon	9.5
2007 Terrai Syrah, Spain	8.5

Great Bottles for $30 and Under

2009 Rodney Strong Sauvignon Blanc, Sonoma	25
2007 Edna Valley Chardonnay, California	29
2008 MAN Vintner Chenin Blanc, S. Africa	27
2008 Rosenblaum Viognier, California	28
2009 Bola Pinot Noir, Chile	28
2008 Terrazez Malbec Reserva, Argentina	30
2007 Kennedy Shah Merlot, Washington	28
2008 Vina Perez Cruz Cabernet Sauvignon, Chile	26
NV Townshend T3 Red Blend, Washington	30
2007 Antu 'Ninquen' Syrah, Chile	29
2007 Canoe Ridge "Cherry Street Red", Washington	29
2007 Hacienda Don Hernan Rioja, Spain	29
2006 Chateau Pesquie Terrasses Grenache-Syrah, France	27
2005 Pago Florentino Tempranillo, Spain	30
2007 Apaltagua 'Envero' Carmenere, Chile	27

Peso's Favorite Bottles

NV Veuve Clicquot Ponsardin Brut Champagne, France	70
NV Veuve Clicquot Ponsardin Brut Rosé, France	85
1999 Dom Perignon, France	160
2007 Dunham Four Legged White, Washington	36
2007 Vin De Bourgogne Aligote, France	35
2005 Caymus 'Conundrum,' California	37
2008 Yalumba Viognier, Eden Valley, Australia	32
2008 Hudson Shah Chardonnay, Washington	65
2008 Kestrel Merlot, Washington	45
2006 Waterbrook Reserve Merlot, Washington	42
2008 Dussek Cabernet Sauvignon, Washington	39
2004 Joffre Grand Cabernet Sauvignon, Argentina	60
2008 Predator Old Vine Zinfandel, California	32
2009 O'Rielly's, Pinot Noir, Oregon	35
2007 Domain Serene Pinot Noir, Oregon	42
2004 Panacea 'Vendetta' Red Blend, California	34
2006 Canoe Ridge 'Cherry Street' Red Blend, Washington	35
2006 Sparkman 'Ruby Leigh' Red Blend, Washington	65
2007 Clos de los Liete Red Blend, Argentina	50
2005 Bodegas Beronia Reserva Rioja, Spain	35
2005 Baron de Ley Gran Reserva Rioja, Spain	51
2005 Arzuaga Criaza, Spain	39
2008 Bai Gorri Crianza, Spain	45

Enchiladas

Roasted Chicken Tomatillo Enchiladas
roasted tomatillos, cilantro, lime, queso fresca 10.5

with portabello picaddilo 9.75

Red Chile Skirt Steak Enchiladas
ancho and new mexico chile sauce, corn, queso fresca 12.5

substitute chicken *OR* portabellas and roasted corn 10.5

Habanero Shrimp Enchiladas
Hot, hot!!! roasted tomatoes, oranges, queso fresca 12.5

with chicken *OR* mushrooms and roasted corn 10.5

with grilled skirt steak 12.5

Green Chile Mole Enchiladas
roasted poblano chiles, tomatillos, lime, and queso fresca

with shredded chicken or chorizo 10.5

with portabellas and roasted corn 10.5

Carnitas Enchiladas 'Divorciados'
red chile and tomatillo sauce, queso fresca 11.00

with shredded chicken *OR* mushrooms and roasted corn 10.5

Dungeness Crab and Rock Shrimp Enchiladas with Tomatillo - Mascarpone Cream
roasted corn, cilantro, queso fresca, fresh herbs 15.5

Burritos

Green Chile Burrito 'Poblanas'
pico de gallo, guacamole, black beans, crema, iceburg lettuce and green chile sauce

Grilled Skirt Steak 12.5

Ancho Chicken Breast 10.00

Spicy Halibut 13.00

Grilled Creole Shrimp 12.50

Housemade Chorizo 10.00

Ranchera Burrito
pico de gallo, guacamole, black beans, crema, iceburg lettuce and roasted tomato-jalapeno sauce

Grilled Skirt Steak 12.5

Ancho Chicken Breast 10.00

Spicy Halibut 13.00

Grilled Creole Shrimp 12.00

Housemade Chorizo 11.00

* consuming raw or undercooked foods increases one's chances of contracting a food-born illness

Tostadas

*Ahi Tuna and Cucumber Poke Tostada with Basil, Chives, and Avocado
butter lettuce leaves, ginger, cilantro, lime 11.5

Portabello 'Picadilla' Tostada
poblano chile, red bell pepper, roasted corn and fresh basil 8.5

Crispy Carnitas Tostadas 'Poblanas'
green chile sauce, lettuce, pico de gallo, crema, red onion 8.5

Taco Plates

Grilled Ancho Chicken Breast
red taco sauce, crema, pico de gallo, lettuce, avocado 10

Grilled Skirt Steak Tacos
red taco sauce, crema, pico de gallo, lettuce, avocado, caramelized onions 12.5

Seared Ahi Tuna Tacos
red taco sauce, pico de gallo, cabbage, crema, avocado 13.5

Creole Prawn Tacos
spicy green chile mole, pico de gallo, cabbage, crema, caramelized onions, avocado 12.5

'Yucatan-Style' Spicy Halibut Tacos
red taco sauce, crema, cabbage, pico de gallo, avocado 13.5

'Tradicional' Carnitas Tacos
green chile mole, pico de gallo, cabbage, lime crema, avocado 10

Grilled Portabella Tacos
red taco sauce, pico de gallo, cabbage, lime crema, avocado 10

Housemade Chorizo Tacos
spicy green chile mole, pico de gallo, lettuce, lime crema, avocado 10

'El Diablo' Fajitas

queso fresca, lettuce, red onion escabeche, ancho salsa, pico de gallo, sour cream, guacamole.

Ancho-Grilled Chicken 13.5

Grilled Skirt Steak 15.5

Grilled Steak and Chicken Combo 19.5

Creole Shrimp Skewers 16

Portabello Mushrooms 12.5

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Tonight's Sangrias

Spanish Pomegranate Sangria
Spanish red table wine, brandy, Braeburn Apples
7.50 glass / 18 carafe

Peso's Apple-Pear-Canela Sangria
white wine, brandy, sparkling apple cider, D'Anjou Pears
7.50 glass / 18 carafe

Specialty Cocktails

House Margarita
Luna Azul Reposado, triple sec, fresh squeezed lemon and lime juice 7.5

Sage and Cucumber Margarita
Luna Azul Reposado and Cointreau with fresh squeezed lemon and lime juice 8.5

Amigo Margarita
Amigo Reposado, St. Germain, fresh squeezed lemon and lime juice with pomegranate puree 10

'Bartender's Margarita
Luna Azul Reposado, Grand Marnier, cranberry, fresh lemon and lime juice. 8.5

The Cazadores Ultimate Margarita
Cazadores Reposado, Cointreau, fresh squeezed lemon and lime juice, float of Grand Marnier. 11

Peso's Mojito
Cruzan Rum, fresh squeezed lemon and lime juices muddled with mint. 8.5

Cucumber Kamakazi
Pearl Cucumber vodka, triple sec, muddled lime, served up with a sugared rim. 8.5

Pomegranate Cosmopolitan
Ketel One Citroen , pomegranate juice, lime 9

Whipped Lemondrop
Pinnacle Whipped Cream vodka, triple sec, fresh lemon muddled and served up 8.5

We take great pride in offering a menu that is 100% Trans Fat Free.

Salads

D'Anjou Pear and Arugula Salad
with Pine Nuts and Rogue River Bleu Cheese
smoky bacon, fennel, sherry-honey vinaigrette 8.5

Peso's Chop Chop Salad
romaine chiffonade, grilled chicken, smoky bacon, basil, avocado, campari tomatoes, cucumber, cotija cheese 9

Grilled Prawn and Avocado Salad
with Cucumber and Campari Tomatoes
campari tomatoes, cilantro, sherry vinaigrette 9.75

Grilled Skirt Steak and Arugula Salad
with Rogue River Bleu Cheese
arugula, butter lettuce, tomato, red onion, cucumber, creamy basil-chive dressing 16

Soups

Chicken, Avocado and Lime Soup
fresh avocado, cilantro, fried tortilla strips 6.5

'Tradicional' Red Chile Tortilla Soup
red chile chicken stock, avocado, lime, cilantro 7

Black Bean and Fire Roasted Corn Soup
lime crema, red peppers, cumin 6.5

Shrimp, Poblano, and Corn Chowder
red potatoes, roasted poblano chiles, cilantro 7.5

Flautas, Spring Rolls, and Wraps

Empanadas
with chorizo-sofrito, goat cheese, picante 9

Crispy Dungeness Crab, Avocado,
and Roasted Corn Spring Rolls
jalapeno-plum-rice vinegar dipping sauce 11

Spicy Lamb Taquitos
with a Jalapeno-Mint Coulis
salsa picante, lime crema 9.5

Chorizo Flautas
chevre, scallions, green chile coulis, crema 8.5

From the Sea

* Ahi Tuna Blackened 'Oaxaca-Style'
over creamed jalapeno spring corn 16.5

Veracruzana 'Seafood Stew'
halibut, prawns, and calamari simmering with shallots, thyme, garlic, cayenne, tomato and chardonnay 16

Fresh Dungeness Crab
over Fried Green Tomatoes
chilled dungeness crab with parlsley, lemon, and with a drizzle of honey-chipotle aioli 13.5

Creole Blackened Halibut
shallots, garlic, white wine,
smoked paprika, fresh herbs 16

* Spicy Fried *Fresh* Calamari
with a Jalapeno - Spanish Aioli
our Calamari is flown in fresh from the East Coast! 10

Sides

Spicy Green Beans with Bacon Vinaigrette 6.5

Chipotle Mushrooms with Thyme 7

Garlicky Creamed Corn 7

Cojita-Garlic Mashed Potatoes 3.5

Pommes Frites 3

Portabello Mushroom 'Picadillo' 5

Black Beans and Chipotle Rice 3

Black Beans with Cumin 2.5

Roasted Tomato - Chipotle Rice 2.5

Corn or Flour Tortillas 2

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Neighborhood 'Shrimp Shack'

We do these ubiquitous crustacean critters better and in more ways that anyone else . . . and for a fraction of what our city's self appointed seafood restaurants will charge you for the same thing.

Five Chile Seared Prawns
w/ Mango-Habenero Marmalade
ancho, guajillo, New Mexico, de Arbol chiles 14

Grilled White Gulf Prawns with a
Toasted Garlic-Habanero Vinaigrette 14

Bacon Wrapped Gulf Prawns
blistered tomatillo cocktail sauce 14

Habanero Prawn Skewers a la Diabla
Hot, hot! roasted tomatoes, habanero and serranno chiles
red bell pepper, orange, garlic, white wine 14

Salt and Black Pepper
Pan-Fried Prawns 13

Gulf-Style Creole 'Barbecued' Shrimp
with a Spicy Smoked Paprika and Parsley Sauce
garlic, white wine, fines herbs 14

'Firecracker' Prawns de Arbol
with Fresh Herbs and Vinaigre de Jerez
de arbol salsa, thyme, basil, parsley, green onion 14

Classic Garlic Prawns a la Mojo de Ajo
cilantro, lime, chipotle, shallots, black pepper 14

Fried Honey Prawns
with a Poblano Chile-Chimichurri
white pepper, chives, parsley 14

Chile Rellenos and Poppers

Ancho Chicken and Corn Chile Rellenos
tomatillo-mascarpone sauce, jack cheese, crema
7.5 for one / 14 for two

Chevre-Stuffed Jalapenos
wrapped with Hempler's smoky bacon 9.5

Portabello 'Picadillo' Chile Rellenos
three cheeses, roasted corn, fresh herbs, salsa pimenton
7.50 for one / 14 for two

Quesadillas

Chorizo and Avocado Quesadilla
asadaro, monterey jack, scallions, lime crema 10

Ancho Chicken Quesadilla
pico de gallo, monterey jack, asadaro, crema 10

White Gulf Prawn Quesadilla
pico de gallo, monterey jack, asadaro, crema 11

Pepper Cheese Steak Quesadilla
with Pasilla Chile Au Jus
queso fresco, carmelized onions, pasilla jus 12

Nachos and Fundidos

Red Chile Skirt Steak Nachos
ancho chile sauce, crema, monterey jack, pico de gallo,
black beans, sour cream, guacamole 12.5

Green Chile Mole Nachos
green chile sauce, crema, black beans, pico do
gallo, sour cream, guacamole 10
add shredded chicken or chorizo 11.5

Queso Fundido with Poblano Chiles
asadero cheese, green chile mole, with poblano peppers 8
add chorizo 10

Dungeness Crab Fundido
asadero cheese, roasted garlic, red and poblano peppers 12.5

Peso's Steaks

All Peso's steaks are USDA Prime Beef

Every steak features our secret marinade.

Served with choice of starch options listed below

Peso's Classic Carne Asada
the now famous and original Peso's classic 17.5

PRIME 'Vaqueros' Rib Eye
the owner's favorite steak is a USDA Prime Rib-Eye 22

PRIME 'New York' Strip Loin
our traditional favorite of steak lovers everywhere
is now USDA Prime 22

Filet Mignon 'Tournedos'
cuts with a butter knife and melts in your mouth 23

Starch Options

Pommes Frites with 'Valenciana' Aioli

Cotija-Garlic Mashed Potatoes and Green Beans

'Tradicional' with Black Beans, Rice,
Pico de Gallo, and Tortillas

or

Red Chile - Cheese 'Entomatadas' add 3.00

Steak Sauces and Add Ons

Peso's Ancho Chile Pan Sauce 3

Chipotle - Shallot Mushrooms 5

Sherry-Worcestershire Caramelized Onions 3

Horseradish Pan Jus 3.5

Rogue River Bleu Cheese 3

Seafood Add Ons

Salt and Pepper Fried Prawns 7

Garlic Prawns a la Mojo de Ajo 7

Spicy HabaneroPrawns a la Diabla 7

White Prawns Wrapped in Bacon 7

Gulf-Style Creole Prawns 7

Prawns with Garlic-Habanero Vinaigrette 7

Meat and Poultry

Carnitas 'Tradicional'
pork shoulder simmered with ancho chiles, cinnamon,
and oranges until tender, then crisply fried 12

Guajillo Chile Lamb 'Birria'
ancho and guajillo chiles, oregano, fresh herbs. 13

Seared Chipotle - Sesame Beef Bites
wilted bean sprouts, red onion, and scallions 11

Grilled Lemongrass-Chipotle Chicken with Tender Butter Lettuce Wraps
rice vinegar-red chile-lime dipping sauce 9.5

Buttermilk-Thyme Fried Chicken with a Spicy Jalapeno - Corn Gravy
paprika, black pepper, garlic, mashed potatoes 14.5

The Toulouse Burger
prime rib eye, skirt steak, and short ribs are ground
in house to make our exceptional burger patty.

Served with caramelized sweet onions and fresh herb mayo
on a house made bun
choice of gruyere or rogue river bleu cheese 12

Sides

Spicy Green Beans with Bacon Vinaigrette 6.5

Chipotle Mushrooms with Thyme 7

Garlicky Creamed Corn 7

Cojita-Garlic Mashed Potatoes 3.5

Pommes Frites 3

Portabello Mushroom 'Picadillo' 5

Black Beans and Chipotle Rice 3

Black Beans with Cumin 2.5

Roasted Tomato - Chipotle Rice 2.5

Corn or Flour Tortillas 2