Sucre

Brownie Sundae
a warm & gooey brownie topped with a Kahlua & chocolate ganache, vanilla ice cream, chocolate sauce & powdered sugar
5.00

Peso's Classic Crème Caramel Flan
silky vanilla custard crème caramel 5.00

Fried Banana Chimichangas
served with vanilla ice cream, chocolate sauce, & whipped cream 5.00

Fresh Apple and Pear Crisp
served with cinnamon ice cream & caramel sauce 5.00

Fresh Strawberry Sopapilla
served with cinnamon ice cream, fresh strawberries, & strawberry sauce 5.00

Ice Cream Sundae
*Shokina*g chocolate sauce, caramel sauce, danish vanilla ice cream from Snoqualmie Gourmet Ice Cream, candied pecans $4

Margarita Sorbet $3
Snoqualmie Gourmet Ice Cream

El Diablo Coffee
Tia Maria, Grand Marnier, Bailey's, and Frangelico with Fonte coffee and whipped cream. 7.50

$3 Beverage Minimum / Chips and Salsa $2

No Substitutions

Not Available for Take Out

Happy Hour until 5 pm on Event Nights

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

Peso's

Kitchen

and

Lounge

Happy Hour Menu

4 pm - 6pm

and

10 pm - 1 am

est. 1998

Tapas from the Earth

Queso Fundido with Poblano Chiles
asadero cheese, green chile mole, with poblano peppers $4
with chorizo $5

Ancho Chicken and Corn Chile Relleno
tomatillo-mascarpone sauce, jack cheese, salsa fresca $5

Chorizo Flautas
simmered ancho and new mexico chiles, pico de gallo $4

Carnitas Tostadas Poblanas
black beans, crema, lettuce, ancho chile mole $4

Empanadas
with chorizo-sofrito, goat cheese, picante $5

Chevre-Stuffed Jalapenos
wrapped with Hempler's smoky bacon $4

Lamb Taquitos with Jalapeno-Mint Coulis
pico de gallo, lime crema $4

Seared Chipotle-Sesame Beef Bites
wilted bean sprouts, spicy red chile dipping sauce. $5

Grilled Lemongrass-Chipotle Chicken
with Tender Butter Lettuce Wraps
rice vinegar-red chile-lime dipping sauce. $4

Peso's Serves
Seattle's *Only*
Breakfast
Happy Hour

Most Breakfast Entrees are just $6

Monday through Friday, 9 am - 11 am

Even on Holidays!

Not Available for Take Out

No Substitutions

Tonight's Sangrias

Spanish Pomegranate Sangria
Spanish red table wine, brandy, pomegranate,
orange and lime juices, 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
Lunazul Reposado, triple sec, fresh squeezed
lemon and lime juice. 7.5

Sage and Cucumber Margarita
Lunazul 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 a float of pomegranite juice. 10.00

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

The Cazadores Ultimate Margarita
Cazadores Reposado, Cointreau, fresh
squeezed lemon and lime juice. 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 Citreon, pomegranate juice, lime 9

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

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 Hudson Shah Chardonnay, Washington	65
2008 Kestrel Merlot, Washington	45
2006 Waterbrook Reserve Merlot, Washington	42
2008 Dussek Cabernet Sauvignon, Washington	39
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
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

Neighborhood 'Shrimp Shack'

Salt and Black Pepper
Pan-Fried Prawns $6

Grilled White Prawns with
Toasted Garlic-Habanero Vinaigrette $5

Classic Garlic Prawns a la Mojo de Ajo
cilantro, lime, chipotle, shallots, black pepper $5

Gulf-Style Creole 'Barbecued' Shrimp
with a Spicy Smoked Paprika and Parsley Sauce $5

5 Chile Seared Prawns
w/ Mango-Habenero Marmalade
ancho, guajillo, New Mexico, de Arbol chiles $5

Fiery Habanero Prawns
Hot, hot!!! roasted tomatoes, orange, white wine $6

'Firecracker' Prawns de Arbol
with Fresh Herbs and Vinaigre de Jerez $5

Fried Honey Prawns
with a Poblano Chile-Chimichurri $6

Tapas from the Sea

* Ahi Tuna and Cucumber Poke Tostada
with Red Basil and Avocado $5

Dungeness Crab Fundido
asadero cheese, roasted garlic, red and poblano peppers $6

* Ahi Tuna Seared Rare 'Oaxaca-Style'
over Creamed Fennel Corn $5

* Spicy Fried *Fresh* Calamari
smoked paprika, jalapeno aioli, cilantro oil $4

Crispy Dungeness Crab, Avocado,
and Roasted Corn Spring Rolls $5

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

Salads

The Peso's Chop Chop Salad
romaine, grilled chicken, Hempler's bacon, red basil $4

Asian Pear, and Arugula Salad
with Pine Nuts and Rogue River Bleu Cheese
smoky bacon, fennel, sherry-honey vinaigrette $4

Seared Gulf Prawn Salad
petite roma tomatoes, fresh herbs, red onion $6

Soups

Chicken, Avocado, and Lime Soup
fresh avocado, cilantro, fried tortilla strips $4

Shrimp and Corn Chowder
always warming, yummy, and wonderful $5

Black Bean and Fire Roasted Corn Soup
lime crema, red peppers, cumin $4

Nachos and Quesadillas

Ancho Chicken Quesadilla
monterey jack and asadero cheese, crema, pico de gallo $4

Pepper Cheese Steak Quesadilla
queso fresco, caramelized onions, pasilla jus $5

Shrimp and Bacon Quesadilla
monterey jack, pico de gallo, lime crema $5

Chorizo Quesadilla
monterey jack, pico de gallo, lime crema $5

Green Chile Mole Nachos
ancho chile sauce, crema, white cheddar $4
Chicken $5 Grilled Skirt Steak $6

Hot Sandwiches

Grilled Skirt Steak Sandwich
with Ancho Chile Au Jus
caramelized onions, monterey jack cheese $6

Peso's '*Midnight*' Sandwich
adobo marinated pork tenderloin, caramelized onions,
roasted anahiem chilies, asadaro cheese. $5

Peso's B.L.T. with Avocado
our version of the classic everyone loves with Hempler's
smoky bacon, butter lettuce, and Haas avocadoes $5

Blackened Halibut Po' Boy
fresh Halibut, shredded lettuce, herb mayo $5

El Diablo 'Steakhouse' Avocado Burger
all natural beef sirloin, smoky bacon, jack cheese
red onion, butter lettuce, tomatoes $5

add Classic Pommes Frites to a sandwich for $1.50

Tacos

Ancho Chicken Tacos
shredded iceberg, crema, pico de gallo, cilantro $4

Pepper Skirt Steak Tacos
ancho chile steak sauce, caramelized onions, crema, cilantro $5

Grilled Prawn Tacos
spicy green chile mole, lime crema, cilantro $5

Housemade Chorizo
spicy green chile mole,pico de gallo, crema, cilantro $4

'Yucatan-Style' Spicy Halibut Tacos
shredded cabbage, pico de gallo, ancho sauce,
lime crema, chopped cilantro $5

add a side of Black Beans and Rice for $2

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