Peso's

Kitchen

and

Lounge

Dinner Menu

5 pm - 1 am

est. 1998

El Diablo Fajitas

Fajitas are a Texas invention that swept both northward and south of the border after arriving on the scene in the eighties. Choice of housemade corn or flour tortillas.

Grilled Skirt Steak 14

Ancho Chicken Breast 12

Grilled Spicy Shrimp Skewers 15

Blackened Pacific Rockfish 15

Portabello Mushrooms Caps (two) 12

Skirt Steak and Grilled Chicken 19

Skirt Steak and Shrimp Skewers 19

Burritos

Burritos are also a more distinctly American creation, that allow for a combination of traditional 'Mexican' ingredients and fillings to be rolled up all together into one concise (and large) edible package. We offer two preparations.

Ranchera Burrito

roasted tomato-jalapeno ranchera sauce, pico de gallo, guacamole, black beans, crema, iceburg lettuce

Green Chile Burrito 'Poblanas'

tomatillo-green chile sauce, pico de gallo, guacamole, crema, iceburg lettuce

Burrito Protein Choices

Grilled Skirt Steak 12

Grilled Ancho Chicken Breast 10

Spicy Fresh Pacific Rockfish 12

Grilled Creole Shrimp 12

Housemade Chorizo Sausage 11

Shredded Beef Picadillo 11

Sandwiches

We make every sandwich on our menu to make sure that each one is the very best that it can possibly be.

Served with classic pommes frites.

Subsitute salad for $2.5

Peso's Grilled Skirt Steak Sandwich with Ancho Chile Au Jus

carmelized onions, monterey jackcheese 12

Grilled Chicken, Bacon, and Avocado Club

our second-most popular sandwich for good reasons, with butter lettuce, tomato, and red onion 10

Peso's B.L.T. with Avocado

we think we make the perfect BLT 9

Blackened Fish Po' Boy

fresh Pacific rockfish, shredded lettuce, herb mayo 12

*The El Diablo Burger

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

bacon, avocado, and cheese 10

BBQ Pulled Pork Sandwich

smoked pork shoulder, fried onions, asadero cheese 10

Peso's Media Noche

adobo marinated pork tenderloin, carmelized onions, roasted anahiem chilies, asadaro cheese 10

Peso's Serves

Breakfast

Happy Hour

Most Breakfast Entrees are just $6.50

Monday through Friday, 9 am - 11 am

Even on Holidays!

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

Salads

Peso's Chop Chop Salad
grilled chicken breast, bacon, romaine chiffonade, basil cotija, roma tomatoes, cucumber, fresh herbs dressing
8 starter / 14 entree

Grilled Gulf Shrimp and Avocado Salad with Bibb Lettuce and Arugula
cucumber, roma tomatoes, arugula, sherry vinaigrette
8 starter / 14 entree

Bibb Lettuce and Arugula Salad
fancy greens, red basil, chives, parsley, sherry vinaigrette 7

Grilled Hearts of Romaine with a Jalapeno-Anchovy 'Caesar' Emulsion
roasted garlic oil, cotija cheese, crustini 8

Yellow Beets and Asparagus Spears with Arugula and Oregon Bleu Cheese
shaved fennel, candied pecans, white Balsamic Vinaigrette 8

Grilled Carne Asada Salad with Wild Arugula and Oregon Bleu Cheese
bibb lettuce, tomatoes, roasted shallots, fine herbes 16

Soups

Chicken, Avocado and Lime Soup
housemade chicken broth, cilantro, fried tortilla strips 6

'Tradicional' Red Chile Tortilla Soup
red chile chicken broth, cilantro, lime, roasted corn 7

Shrimp, Poblano and Corn Chowder
red potatoes, roasted poblano chiles, cilantro 7

Mexico City Posole
hominy, pork shoulder, poblano chiles, cilantro 7

Black Bean and Fire Roasted Corn Soup
lime crema, red peppers, cumin 7

Con Quesos, Dips and Nachos

Rustic Housemade Guacamole
hand pounded avocados, tomatoes, lime, cilantro 5

Poblano con Queso
asadero cheese, green chile mole, and poblano peppers 8

Dungeness Crab Fundido
asadero cheese, roasted garlic, red and poblano chiles 12

Green Chile 'Mole' Nachos
black beans, pico de gallo, avocado crema, cilantro 9
add shredded chicken or housemade chorizo 11

Grilled Steak Tasajo Nachos
ancho chile sauce, crema, monterey jack, pico de gallo, black beans, crema, guacamole 12

Quesadillas and Tostadas

Guajillo Chicken 'Tinga'
asadero and monterey jack cheese, lime crema 9

Mexico City 'Cheese Steak' with Pasilla Chile au Jus
asadero cheese, lime crema, pasilla jus 10

Gulf Shrimp and Bacon
asadero cheese, lime crema, guajillo salas 10

Housemade Chorizo Sausage and Avocado
asadero cheese, lime crema, salsa fresca 9

Grilled Prawn Tostada
avocado crema, green chile coulis, and jicama slaw 10

*Seared Ahi Tuna Tostada
seared rare, avocado crema, guajillo chile sauce, jicama slaw 10

Portabello 'Picadilla' Tostada
poblano chile, red bell pepper, roasted corn, and fresh basil 9

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Antojitos

Dungeness Crab and Avocado Spring Rolls
roasted corn, spicy jalapeno plum sauce 10

Mexico City Spring Rolls
carnitas, roasted corn, guajillo chile sauce, lime crema 8

Crispy Fried Taquitos *Dorados*
the rolled up and fried appetizer classic with iceberg lettuce
Choose shredded beef or chicken 8

Chorizo Sausage and Chevre Flautas
guajillo chile sauce, lime crema, pico de gallo 8

Pollo Mole Negro Sopes
a tradional favorite made with dark mexican chocolate, shaved onions, queso fresco 8

Chipotle-Sesame Grilled Skirt Steak
wilted bean sprouts, red onions and scallions 10

Lemongrass-Chipotle Grilled Chicken with Tender Bibb Lettuce Wraps
basil, scallions, bean sprouts, red onion, garlicky sauce 9

Chevre-Stuffed Jalapenos
wrapped with crispy and smoky bacon
8 for five

Chicken 'Tinga' Chile Relleno
asadero cheese, roasted corn, ranchera sauce
7 for one / 13 for two

Portabello 'Rajas' Chile Relleno
poblano and anaheim peppers, roasted corn, ranchera sauce
7 for one / 13 for two

Seafood Small Plates

Dungeness Crab in a Poblano 'Ravigote' over Fried Green Tomatoes
chilled dungeness crab with parsley, lemon, and a drizzle of honey-chipotle aioli 13

*Ahi Tuna 'Tartare' with Cucumber, Horseradish and Jalapeno
red fresno chile, shallots, new mexico chile vinaigrette 12

*Rockfish and Scallop Ceviche with Jalapeno, Lime and Tomato
lime-rice wine marinade, avocado crema, tostada shells 11

*Cocktel de Camarones
cucumber, lime, avocado, red onion, cilantro 11

*Spicy Fried Pacific Calamari with a Jalapeno-Parsley Aioli 9

Fried Honey-Walnut Prawns with a Fresh Herbs -Poblano 'Chimichurri'
white pepper, chives, parsley, scallions 14

Bacon-wrapped Gulf Shrimp
tomatillo-green chile sauce with horseradish 14

'Firecracker' Gulf Shrimp de Arbol with a Spicy Pimenton and Parsley Sauce
thyme, basil, green onion, black pepper 14

Five Chile Gulf Shrimp with a Habanero-Mango 'Marmalade'
guajillo, ancho and chiles de arbol 14

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

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Entomotadas

Lighter than an enchilada, an entomada is made by immersing a fresh corn tortilla in red or green chiles salsa (your choice), which makes the tortilla soften slightly and become texturally similar to 'al dente' pasta.
Each plate includes two entomotadas.

Choose Red or Green Chile Sauce

Traditional Crispy Fried Carnitas 10

Grilled Tasajo (thinly sliced skirt steak) 11

Spicy Seared Chicken 'Tinga' 10

Enchiladas

Our enchiladas are made in true traditional fashion with house made masa corn tortillas, asadero cheese, and your choice of the traditional salsas listed below.

Each plate includes two enchiladas
Add black beans and rice 1.50
You must choose both a sauce and protein.

Red Chile Sauce
ancho and guajillo chiles, garlic,

Green Chile Mole
poblano, Anaheim and jalapenos, tomatillos

Roasted Habanero Sauce
roasted habanero and serranno chiles, blistered tomatoes

Roasted Tomatillo Sauce
blistered tomatillos, garlic, cilantro, onions

Divorciados
made with both red chile and green chile salsas

Shredded Chicken 'Tinga' 10

Shredded Beef Picadillo 11

Traditional Carnitas 10

Housemade Chorizo Sausage 10

Grilled Carne Asada 13

Grilled Spicy Gulf Shrimp 12

Portabello, Poblano and Corn 'Rajas' 10

Cheese Only 9

Tacos Tradicional

the tacos you'll find throughout Mexico at taquerias, road-side stands, and city street carts. Fresh, house made masa corn tortillas, cabbage, radish, and pico de gallo.

Each taco plate includes three tacos.
Add black beans and rice 1.50

Ancho Grilled Chicken 10

Shredded Beef Picadillo 10

Traditional Carnitas 10

Housemade Chorizo Sausage 10

Grilled Carne Asada 10

Baja-style Fried Fish 12

Yucatan-style Spicy Rockfish 12

Grilled Spicy Gulf Shrimp 12

Portabello, Poblano and Corn 'Rajas' 10

Gringo-style Soft Tacos

Made with flour tortillas, each taco includes our red taco sauce, crema, avocado, iceberg lettuce and pico de gallo.

Each taco plate includes three tacos.
Add black beans and rice 1.50

Grilled Ancho Chicken 10

Shredded Beef Picadillo 10

Traditional Carnitas 10

Grilled Carne Asada 10

Blackened Pacific Rockfish 12

Seared Ahi Tuna 12

Grilled Gulf Shrimp 12

Sides and Accompaniments

Black Beans 1.5/3

Mexican Rice 1.5/3

Housemade Corn or Flour Tortillas 2

Sour Cream 1.5/3

Rustic Housemade Guacamole 2.5/5

Pico de Gallo 2

Red Taco Sauce 1

Green Taco Sauce 1

Carnes

Peso's Carne Asada
Our signature classic served with
cojita mashed potatoes and chipotle green beans 15

Carne Asada 'Tradicional'
black beans, rice, pico de gallo, fresh tortillas 15

Filet Mignon 'Tournedos'
ancho-pepper rubbed filet served over
cojita mashed potatoes, chipotle green beans 22

Mexico City Rib Eye 'Steak Frites'
with a Negro-Modelo Chile Pan Sauce
topped with fried onions and served with pommes frites 20

Peso's Classic Carnitas
pork shoulder slow simmered with cinnamon, ancho chiles, cumin and oranges, then pan fried until lightly crisped 12

Pan Seared Pollo Asado
half game hen with negra modelo poblano-shallot pan sauce
over cotija mashed potatoes and sautéed chard with bacon 13

Mole Negro Con Pollo
a tradional favorite made with dark Mexican chocolate,
served with roasted tomato-chipotle rice and tortillas 13

Buttermilk-Thyme Fried Chicken
with a Spicy Jalapeno - Corn Gravy
paprika, black pepper, garlic, mashed potatoes 15

Add On

Chipotle - Shallot Mushrooms 5

Sherry-Worcestershire Caramelized Onions 3

Rogue River Bleu Cheese 3

Chevre-stuffed Jalapenos wrapped in Bacon 5

Garlic Prawns a la Mojo de Ajo 7

Habanero Prawns a la Diabla 7

White Prawns Wrapped in Bacon 7

Gulf-Style Creole Prawns 7

Prawns with Habanero-Mango 'Marmalade' 7

Mariscos

Dungeness Crab and Shrimp Enchiladas
with a Tomatillo Mascarpone Cream
roasted corn, cilantro, fresh herbs 16

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

Classic Garlic Prawns a la Mojo de Ajo
Cilantro, lime, chipotles, shallots, black pepper 14

Veracruzana Seafood Stew
fresh pacific fish, prawns, and scallops with shallots, thyme, garlic, cayenne, tomato, white wine 17

Pan Seared Sea Scallops
with Pasilla Chiles and Black Pepper
over creamed corn and basil 'humita'
Starter 13 / Entrée 19

*Ahi Tuna 'Blackened' Oaxaca Style
over creamed jalapeno spring corn 17

Creole Blackened Rockfish
fresh pacific rockfish, shallots, garlic, white wine,
smoked paprika, fresh herbs 14

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

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By The Glass

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

Red Bottles

2008 Kestrel Merlot, Washington	45
2006 Waterbrook Reserve Merlot, Washington	42
2008 Dussek Cabernet Sauvignon, Washington	60
2004 Joffre Grand Cabernet Sauvignon, Argentina	60
2007 Stags' Leap Petite Syrah, California	55
2009 O'Rielly's, Pinot Noir, Oregon	35
2007 Domain Serene Pinot Noir, Oregon	42
2006 Maryhill 'Serendipity' Reserve Red Blend, WA	57
2004 Panacea 'Vendetta' Red Blend, California	34
2006 Canoe Ridge 'Cherry Street' Red, Washington	35
2006 Sparkman 'Ruby Leigh' Red, 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
2006 Terrasses Grenache-Syrah, France	35
2008 Bai Gorri Crianza, Spain	45

White Bottles

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

Champagne and Sparkling

NV Veuve Clicquot Brut Champagne, France	75
NV Veuve Clicquot Ponsardin Brut Rosé, France	85
1999 Dom Perignon, France	160

Margaritas

The Peso's House Margarita
crisp, clean and a full two ounces of Sauza Blue Reposado, triple sec, lemon and lime juice. 8

'Bartender's Margarita
Sauza Blue Reposado and Grand Marnier, and a splash of cranberry juice makes for a round, easy and soft on the palate margarita. 9

Cazadores 'Ultimate' Margarita
the tequila widely recognized throughout Mexico for making simply the very best classic margarita. 11

Amigo Margarita
Amigo Reposado, St. Germain, lemon, lime, with a float of pomegranate juice 10

Big Easy Margarita
El Jimador Blanco, triple sec, grapefruit juice, fresh squeezed lemon and lime juice 8.5

Fiery Mango Margarita
Hot! Hot! Sauza Blue Reposado, Patron Citronge, with habanero, fresh squeezed lemon and line, and mango 9

Blueberry Ginger Margarita
Sauza Blue Reposado, Gosslings ginger beer, and fresh blueberries with lemon and lime juice. 9

Sage and Cucumber Margarita
Sauza Blue Reposado infused with cucumber, Cointreau, fresh lemon and lime juice and shaken with sage 9

Sangrias

Spanish Pomegranate Sangria
spanish red table wine, brandy, braeburn apples pomegranate puree, orange and lemon

glass 7.5 / carafe 18

Peso's Apple-Pear-Canela Sangria
white wine, brandy, sparkling apple cider, cinnamon d'anjou pears, orange and lemon

glass 7.5 / carafe 18

Specialty Cocktails

Grapefruit Cosmopolitan
Finlandia Grapefruit vodka, Patron Citronge, white cranberry, and muddled lime juice served up 9

Rangpur Fresca
Tanquary Rangpur, Patron Citronge, muddled lime and lemon, splash of grapefruit and finished with soda 8.5

Chimayo Cocktail
Sauza Blue Reposado, crème de cassis, ginger beer 8.5

Peso's Paloma
El Jimodor Blanco, Sprite, and fresh grapefruit juice 8.5

Peso's Classic Mojito
Cruzan Rum, fresh lime, mint, and soda 8.5
add pomegranate, blueberry, or strawberry 9

Blueberry Lemondrop
Pearl Blueberry vodka, Patron Citronge, fresh blueberries, lemon and served up with a sugared rim 9

Michelada a la Diablo
Modelo Especial, habanero tomato juice, and fresh lime 6

Wild Peach Palmer
Absolut Wild Tea vodka, peach liqueur, and lemonade 9

Shots and Shooters

Beijing Tapwater
the shot invented by Peso's bartender Greg Neudorfer during the Beijing summer Olympics that quickly became a citywide drinking phenomenon. 8.5

Cucumber Hotshot
Pearl Cucumber, habanero , fresh lemon and lime juice. 7

Strawberry Key Lime Pie
Pinnacle Whip Cream vodka, strawberry, fresh lemon and lime 7

Draft Beer

Dos Equis Amber	5
Negra Modelo	5
Manny's Pale Ale	5
Stella Artois	5.5
Bud Light	4.5

Bottle Beers

Corona	5
Pacifico	5
Victoria	5
Bohemia	5
Tecate (can)	4.5
Modelo Especial (can)	4.5
Budweiser	4
Corona Light	5
Coors Light	4
Guinness (can)	6

Non-Alcoholic

San Pellegrino, 1 litre (sparkling)	4
Panna, 1 litre (still)	4
Coke, Diet Coke, 7-Up	2.5
Red Bull or Diet Red Bull	4
Gossling's Ginger Beer	3.5
Lemonade and Arnold Palmer	3.5
Fresh Squeezed OJ or Grapfruit Juice	4
Iced Tea	3
Coffee or Hot Tea	3

Where the City Drinks . . .

Peso's has been the largest purchaser of distilled spirits in the State of Washington (by both dollar and case volume) of all licensed establishments that are not a casino.

We sincerely thank you for choosing to make us where you choose to spend your time.