



PATRÓN

~MEXICAN RESTAURANT~



Best Mexican Food on
Spokane's South Hill
3029 E 29th Ave



www.patronspokane.com

SCAN ME



APPETIZERS & SIDES

NACHOS PATRON GF

Crisp homemade tortilla chips with beans, cheddar and jack cheese, tomatoes onions, sour cream, and guacamole. Your choice of ground beef, chicken, or birria. Jalapeño slices available upon request. **\$16.95**



FAJITA QUESADILLA

Giant 12" Flour tortilla with melted cheese, red & green bell peppers and onion, served with guacamole and slaw with the house meat of your choice (PMO +\$2) **\$17.95**



CHICKEN TAQUITOS

Two rolled flour tortillas filled with chicken, jack cheese, lightly deep-fried and chopped into bite size pieces. Served with guacamole, sour cream and Patron House Mexican Coleslaw **\$16.50**



CHEESE QUESO GF

House made queso dip with chips for dipping. A great appetizer to share with friends. **\$9.95**



SPINACH QUESADILLA

10" crisp flour tortillas with cheese and spinach. Served with guacamole, sour cream and house slaw **\$13.95**



CHEESE CRISPI

Crisp flour tortilla smothered with a mixture of melted cheddar and jack cheese. **\$12.95**



SHRIMP APPETIZER

Shrimp and mushrooms with chili flakes appetizer. **\$16.95**

CHEESE NACHOS GF

Crispy fried corn tortillas smothered with a mixture of melted cheddar and jack cheese. **\$11.50**

TAQUITOS FRITOS

Chicken or Birria (Add \$1) rolled up in corn tortilla, deep fried then garnished with pico de gallo, sour cream, guacamole and mild white cojita cheese. **\$17.95**

FLAUTAS

Chicken, chopped and served in three soft flour tortillas. Served with pico de gallo, sour cream and guacamole then topped with parmesan cheese. **\$17.95**

CHIPS & SALSA

First two complimentary with meal, additional rounds are **\$3.00 ea**

TACO SALAD

Choice of **House Meat** with our special sauce accompanied on a bed of thick greens with guacamole, sour cream our Patron Mexican coleslaw. **\$14.95 Add \$1 For Steak or Birria**



CHEESE QUESADILLA

Crisp 10" flour tortillas stuffed with cheddar and jack cheese, then topped with green onions, guacamole and sour cream. **\$10.95**
House Meat Quesadilla - \$14.95.
Steak, Shrimp or Birria - \$15.95

TORTA PATRON

Patron's Mexican Sandwich with your choice of **house meats** nestled in a soft barrio bun layered with fresh lettuce, tomato, avocado and our signature sauce. Served with fries. **\$14.95**



TOSTADA SALAD

Crispy fried tortilla with **House Meat**, beans, lettuce, cheese, topped with guacamole & Mexican Crema. **\$10.95**
Add \$1.00 for Steak or Birria

MEXICAN PIZZA

Crisp flour tortilla topped with beans, cheeses and green onions garnished with sour cream and guacamole. Your choice of ground beef, chicken, or House Meats. **\$15.75**



Please be aware that during routine operations, glutinous items are prepared in our kitchen and we cannot guarantee there will not be cross-contamination. At your request we have listed a "**Gluten Friendly**" GF icon on our menus to denote items which can be made using gluten friendly ingredients. **Note** as we do not operate a separate fryer for gluten friendly, **all fried foods contain gluten.**

Food at Patron is cooked to order. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Notify your server of any allergies. We will attempt to accommodate your requests. **PARTIES OF EIGHT OR MORE WILL INCURE A MANDATORY 18% GRATUITY**



FOUNTAIN, BOTTLED SODAS & AGUA FRESCAS

COCA COLA FOUNTAIN PRODUCTS

On-Tap we serve Coca Cola, Diet Coke, Barq's Root Beer, Fuze Iced Tea, Fanta Orange, Dr. Pepper, Lemonade, or Sprite. Includes refill (in-house dining) **\$3.50 20oz (Refillable)**



JARRITOS

We offer several flavors of this traditional Mexican beverage including Mango, Piña, Tamarindo, Mandarin as well as a rotating selection of other seasonal flavors. **\$3.95 per 12oz Bottle**

MEXICAN COCA-COLA FANTA ORANGE SODA SERVED IN 12 OZ BOTTLES

The Real Thing made with real sugar. Mexican Coke and Fanta Orange are made to strict ingredient specifications using real sugar for a unique, refreshing flavor. **\$4.50 per 12oz Bottle**

HOUSE MADE AGUAS FRESCAS

Agua fresca is a refreshing fruit drink designed to quench your thirst. We serve Lime, Peach, or Horchata (Sweet Rice Water with Cinnamon) **\$4.95 per 24oz**



Milk **\$3.25** Fresh Iced Tea **\$3.95** Juices **\$3.25** Hot Coffee **\$3.95 (Refillable)** Hot Tea **\$3.25** Water **Free with Meal**

FROM OUR BAR

MEXICAN BOTTLES

Modelo Especial, Corona, Dos Equis, Modelo Negra, Dos Equis Amber, Tecate, Corona *Non Alcoholic



\$ 6

CADILLAC MARGARITA

Elevate your Margarita experience with our Cadillac Margarita. Crafted with top-shelf tequila, Grand Marnier, and freshly squeezed lime juice, it's a premium twist on a classic favorite. **\$14.95**

PATRON MARGARITA

Upgrade your Margarita with a shot of top-shelf Patron Añejo instead of our house tequila. **\$17.95**

OUR HOUSE MARGARITA

A harmonious blend of our House tequila, zesty lime, and a hint of sweetness, served over ice or blended. Pure, refreshing, and timeless - the quintessential Margarita experience at Patron **\$10.95**

Make it a Macho for only **\$2 more**

DRAFT BEERS ON TAP

Pacifico, XX Dos Equis, Modelo Especial, Negra



\$ 7



Ask your Server about our rotating Seasonal Selection of Drafts.

Check out our full bar menu on your table featuring your favorite liquors and mixed drinks

JALISCO MULE

Embrace a bold twist with our Jalisco Mule at Patron. A lively variation of the classic. This refreshing cocktail combines tequila, zesty ginger beer, and a splash of lime. Served over ice in a copper mug. It's a spirited tribute to the flavors of Jalisco, offering a uniquely Mexican take on the iconic Mule. **\$13.95**

ROASTED JALAPEÑO BLOODY MARY

Ignite your taste buds with our signature Bloody Mary featuring a tantalizing twist - a roasted jalapeño. This classic cocktail, infused with bold flavors of tomato juice, premium vodka, and a savory blend of spices, gets an extra kick from the smoky heat of a roasted jalapeño. Served over ice and garnished to perfection **\$14.95**



PATRON STREET TACOS

PATRON 4 1/2 INCH STREET TACOS GF

3 Patron 4 1/2" Street Tacos with your meat option: Street Taco Ground Beef, Chicken or Carnitas Pork (**Upcharge for Grilled Chicken, Steak, Birria, Shrimp or Fish**) served with cilantro and onion with a lime wedge. **\$10.50**



QUESABIRRIA COMBINATION GF

2 Patron 6" Street Tacos filled with Birria - marinated beef, then dipped in the beef marinade and finished on our flat top grill. Served with marinade for dipping, **\$11.95 Add \$5 for Rice and Beans (as shown).**



3 TACO COMBO 4" GF

Customer Favorite! Three Patron 4" Street Tacos with your meat option Street Taco Ground Beef, Chicken or Carnitas Pork (**Steak or Birria Add \$1.00**) served with cilantro and onion with a lime wedge. Served with Rice & Beans **\$14.95**



Single 4 1/2" Street Taco Ground Beef, Chicken or Pork Carnitas (**Premium Meat Options [PMO] add \$0.75**) - **\$3.95**
Taco Party Platter - TWELVE 4" tacos filled with your choice of house meat - \$32.95

PATRON HOUSE SPECIALTIES

PATRON WET BURRITO

Packed with your choice of **house meats**, seasoned rice, beans, and flavorful toppings. This burrito is generously smothered in two savory sauces, both red and green, then topped with cheese & rich crema for an extra burst of flavor. **\$18.95**



ASADA Y CAMARONES CON MUSHROOMS GF

Asada De Res. Marinated beef skirt steak cooked to order, served with shrimp and mushrooms smothered in our House butter-chili-garlic sauce. Served with a side of Patron rice, refried beans, guacamole and our signature Patron house slaw. **\$28.95**



ESPINACA ENCHILADA

Customer Favorite! Enchilada stuffed with a delectable blend of sautéed spinach, cheese, and seasonings. Smothered in a rich and flavorful sauce and covered in cheese. Served with rice & black beans **\$17.95**



CHICKEN SALAD GF

Strips of chicken breast marinated with our special sauce then grilled and accompanied on a bed of thick greens with our Patron Mexican slaw, and corn **\$16.95**



PATRON CHIMICHANGA

Cripy fried chimichanga with your choice of House Meat (**PMO +\$2**), rice and beans smothered in sour cream and topped with guacamole. A true customer favorite. **\$16.95**



TACOS AL CARBON

Customer Favorite! Tender beef or chicken, char-broiled, chopped and served in 3 soft marinated tortillas. Served with rice & beans, guacamole and our slaw. **\$20.95**



PATRON MEAT OPTIONS

Our Appetizers, Patron Street Tacos, Patron Specialties, Combination Plates and many of our other menu items can be made with the following meat choices:

House Meats: Ground Beef, Chicken, Pork Carnitas, Chili Verde (Pork chunks marinated in green sauce), or Chili Colorado (Beef chunks marinated in red sauce) or Al Pastor (Sliced Marinated Pork)

Premium Meat Options (PMO Upcharge Amount Listed in Description): Steak, Birria (Marinated Shredded Beef), Marinated & Grilled Chicken, Fried Breaded Fish, or Grilled Shrimp (accompanied with our house made Mexican slaw) **PMO Pricing upcharge varies by entree selection.**

PATRON COMBINATION PLATES

PICK YOUR COMBINATION

Choose from any of the following with House Meat:

Taco, Enchilada, 5" Tostada, Tamale, Chimichanga, Burrito, or Chile Relleno (**Cheese stuffed poblano Chile Add \$1.25**). **Premium Meat Option (Birria only) +\$1.25 per item** All Patron Combinations are served with rice, beans and our House slaw.

CHICO COMBO (1 ITEM) \$14.25

GRANDE COMBO (2 ITEMS) \$18.95

MACHO COMBO (3 ITEMS) \$21.50



PATRON ENCHILADAS

ENCHILADAS BLANCAS

Two chicken enchiladas smothered in our cream and parmesan cheese sauce, served with rice and beans. **\$17.95**



ENCHILADAS VERDE

Two enchiladas filled with pork, topped w/ tomatillo salsa and sour cream. Served with rice and beans. **\$17.95**



CHEESE ENCHILADA

Two enchiladas stuffed with monterey jack cheese and topped with our house red enchilada sauce. Served with rice and beans **\$15.95**



TRIPLE ENCHILADAS PATRON

Three enchiladas covered in our red, green and white sauce. This special dish features one each of our Enchilada Blanca, Enchilada Verde and Enchilada Rojo. The special tasters menu platter is served with a healthy portion of rice, beans and our signature Patron Mexican slaw. Taste the Best of Patron on One Plate! **\$20.95**



PATRON STEAK AND CAMARONES

House beef steak with shrimp, mushrooms with rice, avocado wedges and our house made Mexican coleslaw. **\$33.95**



ENCHILADAS DE JAIBA

Two enchiladas stuffed with a mixture of surimi crab, sour cream, mushrooms, green onions, and celery topped with avocado wedges and our house made green salsa. **\$19.95**



ENCHILADAS MOLE

Chicken enchiladas smothered in our house made mole sauce. Served with rice and beans. **\$17.95**



PATRON SIZZLING FAJITAS

Your choice of meats listed, **GF**
 marinated adobada style and
 delivered sizzling hot over a bed of
 sautéed green peppers & onions.
 Served with rice, beans, sour cream,
 guacamole and 4 tortillas (Your
 choice of Flour or Corn)

Chicken - \$22.95
Steak - \$23.95
Shrimp - \$24.95
Mixed - \$26.95



CHICKEN & STEAK FAJITAS

PATRON SOUPS

PATRON MENUUDO **GF**

Our take on the
 classic traditional
 hearty Mexican soup,
 made with hominy,
 tripe in broth with a
 red chili pepper base
\$18.95



POZOLE PATRON **GF**

Mexican stew made
 from hominy with pork
 meat, seasoned and
 garnished with shredded
 lettuce, chile peppers,
 onions, oregano, and
 limes. **\$18.95**



CHICKEN DISHES

POLLO EN MOLE **GF**

Strips of chicken breast sautéed
 and then smothered in our
 authentic mole salsa made from a
 variety of spices including Mexican
 chocolate, cinnamon, red chiles
 and a touch of carefully selected
 spices. Served with rice, beans, &
 tortillas. **\$21.95**



POLLO ASADO **GF**

Strips of chicken breast marinated in
 our sauce then grilled and served
 with Mexican slaw, rice, beans,
 tortillas and guacamole. **\$21.95**

POLLO CARNITAS **GF**

Strips of chicken breast sautéed with
 green onions. Served with rice,
 beans, tortillas and guacamole.
\$21.95

POLLO CON CREMA **GF**

Strips of chicken breast sautéed with
 mushrooms and then smothered in our
 special sour cream and parmesan
 cheese sauce. Served with rice,
 beans, & tortillas. **\$21.95**

ARROZ CON POLLO **GF**

Tender chicken breast sautéed with
 mushrooms, pico de gallo, green
 onions, placed on a bed of rice
 smothered with melted jack cheese
 and our special sauce. Served with
 tortillas. A large meal for a healthy
 appetite. **\$19.95 A Great Value!**



BEEF & PORK DISHES

CARNE ASADA **GF**

Tender marinated 8oz skirt steak
 char-broiled to perfection garnished
 with two green onions, slaw,
 guacamole & a roasted jalapeño.
\$26.95



CARNITAS DE RES **GF**

Tender steak strips sautéed with red
 & green peppers, and onions. Served
 with rice, beans and tortillas. Add
 salsa for "Steak Mexican Style" at
 your table. **\$22.95**



CHILE VERDE **GF**

Tender chunks of pork served in a
 mild green chile sauce. Served
 with rice, beans and 4 flour or corn
 tortillas. **\$20.95**



CARNE ASADA Y MAS

Our tender 6oz Carne Asada shown
 above with an added Enchilada or
 Taco on the side. **\$28.95**
Create a Custom Comb-o
w/Steak

CHILE COLORADO **GF**

Chunks of marinated beef served in a
 delicious red chile sauce. Served with
 rice, beans and your choice of four
 flour or corn tortillas. **\$21.95**



PATRON BURRITOS

BEANS AND SPINACH

Giant flour tortilla filled with spinach, whole black beans, rice and mushrooms. Topped w/Patron Burrito Sauce. **\$16.50**



BURRITO VERDE

Chunks of pork in green chile sauce. Served with rice & beans. **\$15.95**



BURRITO MEXICANO

Giant flour tortilla filled your choice of meat (PMO +\$2), rice, beans, topped with our house salsa, cheese, lettuce, sour cream & guacamole, **\$18.95**



BURRITO FAJITA

Burrito filled with Chicken, Steak (Add \$1), or Shrimp (Add \$2), rice, beans, sautéed green & red peppers, smothered in melted cheese, sauce, served with sour cream and guacamole. **\$18.95**



PATRON GRAB 'N GO BURRITO

A huge burrito great for eating on-the-go. This classic burrito is filled with rice, beans, cheese, arbol salsa and your choice of house meats. (PMO+\$2) **\$14.95**



BURRITO COLORADO

Chunks of beef in red chile sauce. Served with rice & beans. **\$17.50**

PATRON MINI BURRITO

Burrito (black beans and rice) with red and green sauce, guacamole and sour cream. **\$10.95 add \$2 for spinach**



SEAFOOD DISHES

CAMARONES CABO GF BLANCO

Shrimp sautéed with mushrooms and smothered in our rich, creamy parmesan sauce. Served with rice, beans & tortillas **\$21.95**



CAMARONES AL MOJO DE AJO GF

Shrimp and mushrooms sautéed in our butter-chile-garlic sauce with rice, beans and tortillas. **\$21.95**



ARROZ CON CAMARONES GF

Shrimp sautéed with mushrooms, green peppers, onions, tomatoes & carrots in our special sauce served over rice and melted cheese with tortillas **\$20.95**



CHIMICHANGA DEL MAR

A mixture of shrimp, surimi crab and scallops sautéed with onions, tomatoes, and mushrooms, mildly seasoned in a crispy fried, rolled tortilla smothered with white sauce. Served with rice, beans, sour cream & avocado slices **\$20.95**



CAMARONES ALA MEXICANA GF

Shrimp sautéed with vegetables in our special sauce served with rice, beans & tortillas **\$21.95**

ENCHILADAS DE CAMARONES

2 tortillas rolled & filled with shrimp, cilantro, tomatoes, onions and topped with tomatillo sauce, jack cheese and avacados **\$18.95**

CAMARONES ALA DIABLA GF

Shrimp sautéed with mushrooms in a spicy sauce Served with rice, beans and tortillas **\$21.95**

BURRO ACAPULCO

Shrimp, surimi crab & scallops sautéed with onions, tomatoes, mushrooms and bell peppers in a rolled flour tortilla topped with jack cheese, tomatillo sauce, avocado slices & sour cream. Served with rice and beans and our signature Patron Mexican coleslaw. **\$20.95**



DESSERT DRINKS MENU

HORCHATA AND AGUA FRESCAS

Horchata - A refreshing, cool, creamy drink made from rice, cinnamon, and vanilla, lightly sweetened and served chilled. Perfectly smooth and deliciously cool—an authentic Mexican classic! **\$4.95 24 Ounces**

Agua Frescas - Agua frescas is a refreshing fruit drink designed to quench your thirst. Lime, Peach or Mango **\$4.95 24 Ounces** As your server about our seasonal selections.



PATRON MANGO MARGARITA

A harmonious blend of our house tequila, zesty lime, and a hint of sweetness with a splash of Mango, served over ice or blended.

Pure, refreshing, and timeless - a perfect way to end your meal. **\$16.95**



DESSERTS AT PATRON

PATRON TRES LECHES

Savor the perfection of Patron's Tres Leches Cake — a moist sponge cake soaked in three milks and crowned with velvety whipped cream. A sweet sensation that defines indulgence at Patron. **\$6.95**



PATRON FRIED ICE CREAM

With a golden exterior dusted in cinnamon sugar and crowned with luscious caramel and chocolate sauce. Each bite is a symphony of flavors that dances on your palate. Treat yourself to the perfect harmony of textures at Patron. **\$6.95**



CHURROS PATRON

These golden delights boast a perfect crunch on the outside and a soft, doughy inside, generously coated in cinnamon sugar. Served with a side of rich chocolate or caramel sauce, each bite is a sweet revelation. Dive into the fiesta of textures and flavors that define Churros Patron. **\$5.95**



SOPAPILLAS

Pillowy, deep-fried Mexican pastries are generously sprinkled with cinnamon sugar, creating a perfect blend of crispy and tender textures. Served with honey or a drizzle of chocolate. Sopapillas Patron is a sweet finale that encapsulates the essence of indulgence at Patron **\$ 5.95**



FLAN PATRON

Immerse yourself in the velvety elegance of Flan Patron at our table. This classic Mexican dessert boasts a smooth caramel-infused custard, delivering a perfect balance of sweetness. A culinary journey that concludes with a touch of sophistication, our Flan Patron is the epitome of indulgence at Patron. **\$6.95**



SIDE DISHES

Sour Cream **\$2.00** Guacamole **\$3.95** Side of Rice **\$4.00** Side of Beans **\$4.00** Rice & Beans **\$5.00** Tamale **\$4.95**
 Plco de Gallo **\$2.00** Sliced Jalapeño Side **\$1.25** Roasted Jalapeño Side **\$1.25** Tortillas (3) Flour or Corn **\$2.00**
 House coleslaw Side **\$2.00** Mole Side **\$2.50** Bean Dip **\$2.00** To-Go Chips & Salsa **8oz \$7.00 32oz Salsa only \$14.95**
 Arbol Salsa **8oz \$7 32oz \$24.95** Arbol Habanero Add **\$1** Crispy Taco on the Side: **\$4.50** Chili Relleno on the side: **\$7.50**
 Grab 'n Go Burrito (Beans and Cheese) **\$8.95** House Meat mini Enchilada **\$4.95 each** House Meat Chimichanga: **\$6.95**

