

Prickly Pear

Taqueria & Tequila Bar

ANTOJITOS

TOTOPOS	2.95
CHIPS AND GUAC	5.5
CHIPS AND QUESO	4.25
TRES AMIGOS	8.95
NACHOS	½ - 5.95 Whole 8.95
Add: wood grilled steak - 2.95	wood grilled chicken - 1.95
ground beef - 1.95	chorizo - 2.50
	pulled original chicken - 1.95
	bang bang shrimp - 2.95
WINGS OF FIRE	7.95

ENSALADAS

MEXICAN COBB	9.95
Grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, guacamole, pico de gallo, egg, avocado, el rancho dressing	
TACO	8.95
Crispy taco shell, spicy ground beef, shredded lettuce, black beans, guacamole, sour cream, pico de gallo, creamy balsamic dressing	
SPINACH	8.95
Spinach, grilled chicken, avocado, mango, mix cheese, pineapple, jicama, red pepper, citrus vinaigrette	
TIJUANA CAESAR	6.55
Chopped romaine, tortilla strips, queso fresco, red peppers	
Add wood grilled chicken - 2.50	chorizo - 3.00
shrimp - 3.75	ahi tuna strips - 4.50
	wood grilled steak - 3.50
	salmon - 3.95

PPT HOUSE	7.95
Organic mesculin, Celery, Carrot, Kalamata Olive, Radish, Bell Pepper, Cucumber, Red Onion, Seasonal tomato, Creamy Balsamic dressing	

TAVERN GREEK	8.95
Organic Mesculin, Tomato, Green pepper, Red onion, Cucumbers, Kalamata olives, Oregano, Pepperoncini, Feta	

QUESADILLA

Grilled tortilla, jack cheese, salsa fresca, sour cream, lettuce

BRISKET	8.25
CHEESE	6.25
WOOD GRILLED STEAK	8.25
WOOD GRILLED CHICKEN	7.50
SAUTEED SHRIMP	7.95
CARNITAS	8.25
VEGGIE: spinach, mushrooms, roasted red peppers, onions	7.95
PULLED CHICKEN	7.95
HUEVOS Chopped chilies, scrambled eggs	7.95

PIZZAS

Small - 10.00 Large 22.00

Margherita	
Fresh tomato sauce, basil, mozzarella	
Fajita	
Tomato sauce, steak and chicken, grilled peppers, onions, roasted garlic, mozzarella, guacamole, sour cream, pico de gallo	
Santa Fe Chicken	
Refried bean puree, pulled original chicken, mozzarella, chopped jalapenos, fresh cilantro, crema fresca	
Pollo Al Carbon	
Black bean puree, wood grilled chicken, mozzarella, sliced avocado, crema fresca, tomatillo salsa, cilantro	
Vegetariana	
Tomato sauce, basil, grilled peppers, onions, portabello mushrooms, mozzarella cheese	
Hawaiian	
Tomato sauce, ham, grilled pineapple	
B & B	
Extra virgin olive oil, Garlic, Bacon, Mozzarella, Bleu Cheese, Cherry tomato, Fresh basil	
Spicy Devil	
Tomato sauce, Mozzarella, Salami, Italian spicy sausage	
Italian Job	
Tomato sauce, Mozzarella, Parma Ham, Arugula, Shaved parmigiano, drizzled Extra virgin olive oil	
Americana	
Tomato sauce, Mozzarella, Ground Beef, Italian spicy sausage, Ham, Bacon, Pepperoni	
Matador	
Extra virgin olive oil, Garlic, Roasted red bell pepper, Chorizo, Manchego cheese, Mozzarella	
Greek Tycoon	
Tomato sauce, Mozzarella, Feta, Kalamata Olive, Cherry Tomato, Pepperoncini, Fresh oregano, Red onion	
Funky Mushroom	
Tomato sauce, Cremini mushroom, Shiitake mushroom, Portobello mushroom, Mozzarella, Spinach, Red onion	
Add bacon	
Gulf Stream	
Gorgonzola crema, Gulf shrimp, Gorgonzola crumbles, Mozzarella, Fresh rosemary	
Bacon & Egg	
Tomato sauce, Mozzarella, Bacon, Egg	
Quattro Stagione	
Tomato sauce, Mozzarella, Ham, Market mushroom, Artichoke, Kalamata Olive	

Brunch Menu

1130-4

PPT TACOS - 3.00

(Flour tortillas)

(Hard tacos or corn tortillas available)

TACO PLATTER

Any three tacos with rice and beans

10.95

BAJA GRILLED FISH

Blackened tilapia, sautéed spinach, grilled pineapple, mango salsa

CARNE MOLIDA

Classic cumin ground beef, mix cheese, salsa fresca

AL PASTOR

Guajillo rubbed pork shoulder, roasted pineapple, habanero chile salsa, cilantro, red onion, grilled pineapple

BREAKFAST TACO

Sausage, bell peppers, chopped tomato, mix cheese, salsa, refried beans, scrambled egg

FRIED POLLO

Fried chicken strips, shredded cabbage, salsa fresca, chipotle cream

SALMON

Blackened salmon, shredded red and green cabbage, cucumber dill, sliced avocado

FRIED PESCADO

Crispy fried tilapia, smokin' chipotle slaw, pico de gallo

TOFU

Teriyaki sautéed tofu, jack cheese, salsa fresca, lettuce

CARNE ASADA

Wood grilled flank steak, cilantro, onions, tomatillo sauce

AHI TUNA

Sesame seared ahi tuna, jicama slaw, chili de arbol sesame seed sauce

POLLO TRADITIONAL

Wood grilled chicken, cilantro, onions, salsa verde

BEEF BARBACOA

Slow cooked beef, cilantro, onions

SOUTHWEST BLT

Bacon, iceberg lettuce, fried green tomatoes, chipotle mayo

CAMARONES

Sauteed gulf shrimp, black bean puree, chili de arbol, spinach

HONGOS

Black beans, grilled portabello, sautéed spinach, roasted peppers, sautéed onions, pico de gallo, queso fresco

VEGGIE

Veggie rice, refried beans, queso blanco, tomatillo sauce

FAJITA STEAK

Wood grilled steak, grilled peppers, onions, veggie rice, guacamole, pico de gallo

CHORIZO

Mexican chorizo, cotija cheese, cilantro, onion, verde salsa

PULLED ORIGINAL CHICKEN

Pulled rojo chicken, salsa fresca, monterey jack, sour cream

BANG BANG SHRIMP

Smoky chili aioli gulf shrimp, shaved iceberg, pineapple, pico de gallo

FRIED MIXTO

Fried calamari, shrimp, jalapeno coleslaw

BRISKET

Oven cooked brisket, pickled red onions

CARNITAS

Twice cooked pork, rojo tomatillo salsa

Add side of rice .99

Add side of beans .99

HUEVOS (EGGS)

All omelets are served with home fries and fruit salad

SOUTHWEST OMELET	8.95
Egg omelet filled with onions, tomatoes, jalapenos, fresh corn, cilantro, black beans, topped with sour cream	
FETA AND SPINACH OMELET	8.95
Egg omelet filled with feta and spinach	
CHEESE OMELET	7.95
Plain omelet with mix cheese	
HAM AND CHEESE OMELET	8.25
Filled with ham and cheese	
HUEVOS RANCHEROS	7.95
2 sunny side up eggs over tortillas with sauteed onions, peppers, rice, beans and roasted tomato salsa, tomatillo salsa	
RANCH EGGS	7.95
Eggs any style (scrambled, up, over easy) with toast, home fries	
BREAKFASTS BURRITO	8.95
Scrambled eggs, bacon, cheese, fresh tomatoes	

PLATOS EXTREMOS

HAMBURGER EL NORTE	8.95
8 oz. Angus beef, fries add cheese - 1.50	
FAJITA	
Choice of tender spiced wood grilled meats, onions, green and red peppers, lettuce, salsa fresca, guacomole, sour cream and choice of flour or corn tortillas	
	for one - for two
Wood grilled chicken	10.95 21.95
Wood grilled steak	11.95 21.95
Sauteed shrimp	11.95 22.95
Sauteed veggie	10.95 21.95
Combination of any two	12.95 23.95
COMBINATION OF ANY THREE	14.75 24.95
ENCHILADAS	7.99
Two flour tortillas rolled in sauce, baked with jack cheese, served with refrijoles refritos and arroz mexicano	
CHEESE BEEF BRISKET VEGGIE PULLED CHICKEN CARNITAS	
Choose your sauce	
Salsa Verde (tomatillo sauce), Salsa Rojo (red chile sauce), PPT House Mole (mole poblano sauce)	
a la carte	3.19
PESCADO VERACRUZ	10.95
Grilled fish of the day over yellow rice with black beans, sauteed onions and spinach with a mango salsa	

A LADO

(Sides)

ARROZ MEXICANO - 2.00	FRIJOLES REFritos - 2.25
BIG FLAVOR BLACK BEANS - 2.50	DICED TOMATOES - 1.25
SIDE SALAD - 2.95 Rice, beans, lettuce, pico, sour and guacamole	SALAD FIJITA PLATE - 4.99
JICAMA SLAW - 2.00	JALAPENO COLESLAW - 2.00
FAMOUS FLOUR TORTILLAS (3) - 1.50	PLANTAINS: Sweet fried - 3.50
SALSA 1 pint - 5.00	FRESH AVOCADO (half) - 2.50
YUCCA FRIES - 2.50	MANGO PINEAPPLE SALSA - 2.50
SPANISH FRIED POTATOES - 3.75	SOUR CREAM - 1.25
THE LATINO: Rice, Beans and Plantains - 4.95	ONIONS - 1.15
JALAPENOS , fresh or pickled - 1.15	SHREDDED CHEESE - 1.50
CILANTRO - 1.15	LETTUCE - 1.15
SAFFRON RICE - 2.00	SALSA FRESCA - 1.50
SEASONED HOME FRIES - 2.5	FRUIT CUP - 2.5
WHITE OR WHEAT TOAST - 2.5	

MARGARITAS

	Rocks	1 Liter	Pitcher
PPT HOUSE El Pobre 100% agave gold tequila, triple sec, sour fresh lime	4.00	10.25	15.25
PPT FROZEN Strawberry or lime	5.25	11.50	19.25
PPT TOPSHELF Sauza Hornitos Reposado, combier orange liqueur, sour mix, lime	7.00	13.75	24.00
PRICKLY PEAR Voodoo Tickly Prickly Pear Infused Tequila, Grand Marnier, orange juice, grenadine sour, fresh squeezed lime	6.50	12.25	22.00
TEXAS GOLD Cuervo Gold, Orangeville liqueur, sour mix, oj	5.95	11.75	19.75
BLACK RASPBERRY Herradura Silver, Chambord, sour mix	7.00	12.25	21.00
POMEGRANTE Sauza Hornitos Blanco, Pama pomegrante liqueur, sour mix	7.00	13.25	24.00
MILAGRO BLUE Milagro silver, blue curacao, sour mix, lime	6.50	12.75	22.00
GREEN IGUANA Jose Cuervo silver, melon liqueur, lime juice, sour	6.00	11.75	20.00
WEST PEACHTREE El Jimador Blanco, combier, peach schnapps, splash of OJ, fresh lime	7.50	14.75	26.00
HOLYRITA El Jimador Reposado, pink grapefruit juice, triple sec, lime, sour	6.75	13.50	22.00
TROPICAL Cuervo traditional, Cruzan pineapple rum, sour mix, lime juice	6.50	12.75	22.00
CABO WABO Sammy Hagggar's Cabo Blanco, oj, sour, cranberry	8.50	16.75	30.00
CADILLAC MARGARITA 1800 Reposado tequila, Gran Marnier liqueur, splash of fresh whole lime	8.00		
MANGO El Pobre, mango puree, triple sec, sour	6.00	11.75	20.00
THE ORGANIC Partida Organic Blanco, agave nectar, fresh whole lime	9.00	17.00	34.00
PERFECT 1800 anejo tequila, orangeville liquor, oj, sour	9.00	17.00	30.00
SKINNY MARGARITA Jose Cuervo Traditional Silver, splash of fresh whole lime juice, splash of triple sec	7.50		

MUDDLED MOJITOS - 7.50

PPT ORIGINAL MOJITO fresh muddled mint, sugar, Bacardi rum, lime, splash of sprite
MANGO MOJITO Cruzan Mango rum, muddled mint and sugar, pineapple, sprite
RASPBERRY MOJITO Bacardi Razz rum, muddled mint and sugar, lime, sprite
COCONUT MOJITO Bacardi Coco muddled mint and sugar, lime, sprite
TROPICAL MOJITO Cruzan Banana, pineapple, Bacardi Orange, fresh muddled mint and sugar

CAIPIRINHAS - 7.50

THE TRADITIONAL

LEBLON Cachacha rum, fresh muddled lime and sugar, shaken over ice

PINEAPPLE AND MINT CAIPIRINHA

LEBLON Cachacha rum, muddled mint and pineapple, sugar, ice

RASPBERRY CAIPIRINHA

LEBLON Cachacha rum, muddled lime and raspberry, sugar, shaken over ice

SANGRIA

PPT SPECIALTY, RED

glass 5.00 carafe 15.00 pitcher 18.00

CERVEZA

IMPORTED Bottles - 4.00

Bohemia	Modelo Especial
Corona	Negro Modelo
Corona Light	Tecate
Dos XX Amber	Pacifico
Dos XX Lager	Red Stripe
Heineken	Tecate 24 oz.
Carib Lager	Imperial
Fat Tire Amber Ale	

DOMESTIC Bottles - 3.50

Budweiser	Miller Lite
Bud Light	Odou's N/A
Bud light lime	Pabst Blue Ribbon 16 oz - 2.50
Coors Light	Yuengling
Michelob Ultra	Miller Genuine Draft

DRAFT BEERS

5.00

Blue Moon Belgium White	Dos XX Lager
PPT House Brew - 2.00	SW420
Miller Lite	SW IPA
Peroni Lager	Yuengling Lager
Bud Lite	

THE MICHELADA

5.00

Dos Equis lager, lime juice, splash of tabasco, ice, salt rimmed

VINO BLANCO

	Glass	Bottle
Twisted Chardonnay	5.00	
Cavit Pinot Grigio	6.50	22.00
Kendall Jackson Chardonnay	8.00	30.00

VINO ROJO

	Glass	Bottle
Twisted Cabernet	5.00	
Veramonte Merlot	7.00	26.00
Hob Nob Pinot Noir	7.00	24.50
Casillero Del Diablo Cabernet	7.00	26.00

BEBIDAS

Coke, Diet Coke, Fanta Orange,	1.95
Lemonade, Mr. Pibb, Sprite	
Cafe Americano	2.50
Iced Tea (sweet or unsweet)	1.95
Mexican Sodas (please ask for flavors)	2.50
Private Label Spring Water	3.50

BOTTOMLESS MIMOSAS FOR 12.00

CORONA BEER BUCKETS FOR 12.00

BLOODY MARIAS 7.00