



PICANTE MENU

from the bar



We offer tequila in silver, reposado and añejo varieties from Don Julio, Herradura, and Patrón

margarita glass 6.25 pitcher 34.50
well tequila and triple sec

silver margarita glass 8.50 pitcher 47.50
Don Julio blanco, Herradura silver, Patrón silver

gold margarita glass 8.50 pitcher 47.50
Herradura reposado

super gold margarita glass 10.95 pitcher 64.50
Don Julio reposado, Don Julio añejo, Herradura añejo,

 **mango margarita** glass 6.25 pitcher 34.50

tequila & Squirt glass 6.25 pitcher 34.50
tequila, Squirt soda



picante mojito glass 6.25 pitcher 34.50
Bacardi rum, mint syrup, muddled mint, lime juice, seltzer water

piña colada glass 6.25 pitcher 34.50
Bacardi coconut rum, pineapple juice, sugar, cream

rum & coke glass 6.25 pitcher 34.50
bacardi rum, Coca-Cola

café de olla with rum 6.95

mexican bottled beer 4.65
Bohemia, Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Modelo Especial, Negra Modelo, Pacífico, Tecate, Victoria

 **michelada** 5.95

other bottled beer
Bud long neck 3.50 Beck's non-alcoholic 4.65 Redbridge gluten-free 4.65

beers on tap glass 3.95 pint 5.25 pitcher 21.00
Anchor Steam, Dos Equis Amber, Lagunitas IPA, Modelo Especial, Negra Modelo, Pacífico, Sierra Nevada Pale Ale, Trumer Pilsner; seasonal selection

wines from Spain glass 5.95 bottle 28.00
red and white

cold beverages



aguas frescas seasonal fruit drinks made fresh daily
glass 2.45 pint 3.45 pitcher 14.00

Mexican bottled beverages 2.95
Jarritos in strawberry, grapefruit, mandarin orange or lime

Mexican Coca-Cola with real cane sugar 3.25

root beer on tap made with organic sugar and agave
glass 2.95 pint 3.95 pitcher 16.00

High Noon Sarsaparilla 3.25
made by Caamaño Bros. in Berkeley

sodas, canned 1.85
Coke, Diet Coke, Pepsi, Diet Pepsi, 7up, Diet 7up, Sunkist, Dr. Pepper, ginger ale

Fizzy Lizzy assorted flavors 3.50

Snapple assorted flavors 3.25

house-brewed iced tea unsweetened 3.25

Martinelli's apple juice 3.25

milk whole or lowfat 1.85

water still or sparkling bottled 2.00

hot beverages



coffee 2.45
fair trade, organic, bird safe & shade grown by a co-op in chiapas & imported by Mr. Espresso; regular or decaf

café de olla 3.45
coffee with cinnamon, clove, piloncillo & orange

tea 2.25
English breakfast or chamomile

Mexican hot chocolate 3.95
from Mexico's premier chocolate producer, Mayordomo, available only during brunch on weekends and holidays



(510)525-3121 Monday-Friday 11-10 Saturday & Sunday 10-10 Brunch Saturday, Sunday & Holidays 10-3
1328 Sixth Street Berkeley, CA www.picanteberkeley.com Catering: (510)525-1111

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it all begins with ^{non-GMO} corn  we use only certified non-gmo corn for our masa, tortillas and chips

guacamole & corn tortilla chips	creamy avocado, serrano chile, cilantro, onion and tomato with house-made chips	V 	6.75
salsa fresca & corn tortilla chips	salsa of tomato, onion, serrano chile and cilantro with house-made chips	V 	3.85
corn tortilla chips	house-made, thick and crispy	V 	1.00
 huaraches	sandal shaped masa cake with cactus, beans, salsa and your choice of chicken, steak or vegetables	 V (veg)	8.85
empanadas	two crispy corn turnovers stuffed with poblano chiles & Oaxacan cheese	V 	6.75
nachos	corn tortilla chips covered in cheese, jalapeños, and salsa, with choice of beans	 V (black or pinto)	large 8.25 small 5.95
super nachos	same as above with guacamole and Mexican crema	 V (choose black or pinto)	large 10.45 small 6.95
corn quesadillas	three corn tortillas filled with cheese and served with salsa fresca	V 	4.95
flour quesadilla	one flour tortilla filled with cheese and served with salsa fresca (okay, it's not corn, but it's still really good)	V	4.95
make it meaty by adding the following to your nachos or quesadillas: chicken 3.75, steak 4.95, carnitas 3.75			





seafood cocktails



ceviche "gulf-style"	true cod cooked in lime juice, mixed with a sweet & spicy red sauce with house-made chips		9.75
shrimp cocktail "acapulco-style"	cooked shrimp chilled in spicy tomato juice with saltines on the side		11.25




soups



azteca	chicken soup with roasted tomato and pasilla negro chiles with avocado, queso fresco & crispy tortilla strips		9.50
verde	ground toasted pumpkin seeds, sorrel and tomatillo with white hominy, avocado & crispy tortilla strips	V 	9.25
 sopa de mariscos	spicy seafood soup of rockfish, shrimp, mussels and clams (order without baguette)		15.95




salads



green salad	romaine, carrots, jicama, radish and toasted pumpkin seeds with red-wine vinaigrette	V 	3.95
caesar salad	romaine lettuce with croutons and queso cotija	 (order "no croutons")	6.75
caesar with grilled chicken	(order "no croutons")		9.75
fruit cup	pineapple, apple and grapes	V 	3.25

tostada salads



the foundation:	crisp corn or flour tortilla covered with black, pinto or refried beans, romaine lettuce, cabbage, carrot, radish, jicama, queso fresco and salsa	 (order with a corn tortilla) V (order "no cheese" and choose black or pinto beans)	8.85
add:	grilled chicken, manchamanteles, carnitas, chile verde, cochinita pibil, rajas con papas, or legumbres picadillo		10.65
add:	grilled steak, beer-battered fish	 (order fish sautéed; choose corn tortilla)	11.45
add:	shrimp diablos	 (choose corn tortilla)	12.95

sandwiches



* we brought back a few of your favorites

chicken	"milanesa" breaded & fried with lettuce, tomato, avocado & jalapeños, served with house chips & salsa fresca	7.45
* carne asada	grilled steak, lettuce, tomato, avocado & jalapeños, served with house chips & salsa fresca	7.95
* carnitas	slow-cooked pork, lettuce, tomato, avocado and jalapeños, with house chips & salsa fresca	7.45
* mexico city style	queso fresco, lettuce, tomato, avocado & jalapeños with house chips & salsa fresca V 7.45 add smoked ham 7.95	

Historically, the cuisine of Mexico utilizes what is available regionally and seasonally which is why we choose these purveyors:



plates of the house



fish & shellfish

served with four handmade corn tortillas

pescado Veracruzana true cod filet in a tomato, olive, jalepeño, caper sauce served with Mexican red rice and choice of black, pinto or refried beans  14.45

pescado en macum—salmon rubbed with achiote layered with tomato, onion & chile dulce, cooked in a banana leaf served with morisqueta rice and plaintain "tostones"  15.45

shrimp diablos shrimp in chipotle sauce served with seasonal vegetables and morisqueta rice  16.25

chicken

served with Mexican red rice, black, pinto or refried beans and four handmade corn tortillas

chicken pollo asado-style, rubbed with a mild achiote paste and grilled  11.65

manchamanteles "tablecloth stainer" chicken in a grilled-pineapple red mole  11.65



tostadas de tinga (3) chicken in a smokey tomato sauce, shredded lettuce, crema & queso fresco (not served with rice)  9.25

flautas chicken-filled flour tortillas, side of guacamole and black, pinto or refried beans (not served with rice or tortillas) 9.25



taquitos (4) crispy fried, spicy chicken with guacamole 9.45

beef

served with Mexican red rice, black, pinto or refried beans and four handmade corn tortillas

steak carne asada-style, rubbed with adobo rojo and grilled  12.45

pork

served with black, pinto or refried beans and four handmade corn tortillas

cochinita pibil Yucatecan pork steamed in banana leaf with habanero-pickled purple onions, plaintain "tostones" & morisqueta rice  11.65

carnitas pork, slow-cooked with Mexican red rice  11.65



chorizo con papas spicy sausage and potatoes, with Mexican red rice  11.65



chile verde grilled pork in tomatillo and anaheim chile sauce, with Mexican red rice  11.65

plant-strong

served with Mexican red rice, black, pinto or refried beans and four handmade corn tortillas

chile relleno poblano chile stuffed with Oaxacan cheese; may be unpredictably spicy  (choose black or pinto beans) 11.65

rajas con papas slices of roasted poblano chile strips, onions and potatoes with queso fresco   (choose black or pinto beans) **V** (order "no cheese" and choose black or pinto beans) 10.95

picadillo de legumbres carrots, zucchini, & potatoes in an ancho-guajillo chile sauce   (choose black or pinto beans) **V** (order "no cheese" and choose black or pinto beans) 10.95

rice and beans choice of black, pinto or refried beans and Mexican red rice, four handmade corn tortillas and salsa fresca  **V** (choose black or pinto beans) 5.75



enchiladas (3)

served with Mexican red rice and choice of black, pinto or refried beans

verdes chicken in corn tortillas with tomatillo-serrano sauce  11.25

mole chicken in corn tortillas with mole poblano (contains peanuts) 11.25

queso cheese in corn tortillas with ancho chile sauce   (choose black or pinto beans) 11.25

de la plaza carrots, zucchini and potatoes on corn tortillas with ancho-guajillo chile sauce   (choose black or pinto beans) **V** (order "no cheese" and choose black or pinto beans) 11.25

We offer a variety of traditionally prepared Mexican dishes many of which we hope will accommodate your dietary restrictions. Please use the following symbols to help you find just the right menu item.



vegetarian

(may contain dairy and/or eggs)



gluten-free

(contains no gluten or can be modified not to; see ordering notes)



vegan

(contains no animal products, or can be modified; see ordering notes)

tamales



served with Mexican red rice, and choice of black, pinto or refried beans

chicken mole	two large tamales of chicken in Oaxacan sauce, wrapped in banana leaf (contains peanuts)	10.95
pork "norteños"	three tamales with guajillo chile sauce	10.95
vegetable	three tamales of butternut squash & poblano chiles with avocado-tomatillo sauce V (choose black or pinto)	10.95

tacos (3)



served with black, pinto or refried beans or may be ordered a la carte (which doesn't come with beans)

fish	beer-battered true cod filet with mango-jicama salsa (order fish sautéed)	9.45
shrimp	beer-battered shrimp with mango-jicama salsa	9.45
chicken	"pollo asado-style," rubbed with mild achiote paste and grilled	8.35
taquitos(4)	crispy-fried spicy chicken with guacamole	9.45
manchamanteles	"tablecloth stainer" chicken in a grilled-pineapple red molé	8.35
steak	"carne asada-style," rubbed with adobo rojo and grilled	9.45
alambres	griddled filet mignon, roasted chiles, melted cheese, bacon, chorizo and guacamole	10.95
cochinita pibil	Yucatecan pork steamed in banana leaf with habanero-pickled purple onions	8.35
carnitas	slow-cooked pork	8.35
chorizo con papas	Mexican sausage and potatoes	8.35
chile verde	pork in tomatillo-anaheim chile sauce	8.35
rajas con papas	slices of roasted poblano chile strips, onions and potatoes with queso fresco V (choose black or pinto beans) V (order "no cheese" and choose black or pinto beans)	8.35
legumbres picadillo	potatoes, carrots and zucchini in an ancho-guajillo chile marinade with queso fresco V (choose black or pinto beans) V (order "no cheese" and choose black or pinto beans)	8.35
individual tacos	chicken, manchamanteles, cochinita pibil, carnitas, chorizo, chile verde, rajas con papas or legumbres picadillo fish, beer-battered shrimp or steak	2.95 3.15

burritos



served with Mexican red rice and choice of black, pinto or refried beans and salsa fresca

chicken	pollo asado-style, rubbed with mild achiote paste and grilled	6.95
manchamanteles	"tablecloth stainer" chicken in a grilled-pineapple red mole	6.95
steak	carne asada-style, rubbed with adobo rojo and grilled	8.35
cochinita pibil	Yucatecan pork steamed in banana leaf with habanero-pickled purple onions	6.95
carnitas	slow-cooked pork	6.95
chorizo con papas	Mexican sausage and potatoes	6.95
chile verde	grilled pork in tomatillo-anaheim chile sauce	6.95
rajas con papas	slices of roasted poblano chile strips, onions and potatoes with crema V (choose black or pinto beans) V (order "no crema" and choose black or pinto beans)	6.95
legumbres picadillo	potatoes, carrots and zucchini in an ancho-guajillo chile marinade with crema V (choose black or pinto beans) V (order "no crema" and choose black or pinto beans)	6.95
pescado	beer-battered true cod filet with mango-jicama salsa	8.35
shrimp diablos	shrimp in chipotle sauce	10.95
rice & bean	Mexican rice, black or pinto beans and salsa fresca V	5.45
super	adds guacamole, cheese and crema to any burrito	2.35
wet	green, red or mole	2.35



desserts



are all house-made

chocolate angelfood	light and moist with rich chocolate frosting	5.00
coconut-lime layer cake	with rich, creamy frosting, speckled with lime zest	5.00
flan	silky custard with caramel sauce	4.25
rice pudding	creamy & spiced with cinnamon & vanilla (order "no buñuelo")	4.25
cookies	Mexican wedding cookie or chocolate chip	2.00