

PARACHOS

COCINA • TEQUILA • TRADICIÓN

SHAREABLES

- SALSA + CHIPS Housemade roasted salsa & chips \$5
- QUESO + CHIPS Housemade blanco queso with poblano peppers \$12
- GUACAMOLE Avocado/red onion/jalapeno/tomato/cilantro/lime/chips .. \$12
- SHRIMP CEVICHE Cooked shrimp/tomato/red onion/avocado/cilantro/lime/jicama/Tajin tostadas \$16
- TAQUITO TRIO Local corn tortilla/cheese/side of crema & house salsa 6 pieces/ chicken \$9 | birria \$11
- CEVICHE TOSTADA Cooked Shrimp/tomato/red onion/cilantro/lime/jicama/avocado/layered with mayo on a Tajin tostada \$6
- QUESADILLA Giant 12 inch flour tortilla/cheese/side of crema & house salsa..... \$7 add chicken \$5 | steak \$6 | grilled shrimp \$7

TACOS

All tacos served on yellow, stone ground nixtamal tortillas

A la carte | Make any taco “Parachos Style” which adds guacamole + vegetarian refried beans in the taco for \$1.75 per taco | Add Mexican rice & vegetarian refried beans for \$4

SWEET POTATO Roasted sweet potatoes/refried beans/crema/cotija cheese/purple cabbage/pickled onions/cilantro \$6.50

CHICKEN TINGA Shredded chicken breast cooked in tomatillo sauce/purple cabbage/pickled onions/crema/cotija cheese/cilantro \$6.50

QUESABIRRIA Michoacan style slow cooked shredded beef/chihuahua cheese/side of dipping consomme \$6.75

SHRIMP GOBERNADOR Sauteed shrimp with poblanos in spicy tomato sauce chihuahua cheese/red onion/cilantro \$8.25

CARNE ASADA Grassfed steak/tomatillo salsa purple cabbage/red onion/cilantro\$6.50

CHORIZO Y PAPA House made beef chorizo/roasted potatoes/red onions/pickled jalapenos/tomatillo salsa/crema/cilantro/avocado\$6.75

PARACHOS TACO Michoacan style slow cooked shredded beef/tomatillo salsa/purple cabbage/red onion/cilantro/guacamole/refried beans\$8.25

TORTAS

All tortas served on grilled local telera bread.

CARNE ASADA Grassfed steak/tomatillo salsa/vegetarian refried beans/pickled onions/guacamole/local telera bread/side of pickled jalapeno..... \$14.50

BIRRIA DIP Michoacan style slow cooked shredded beef/chihuahua cheese/pickled onions/crema/cilantro/local telera bread/side of consomme \$14.50

CHORIZO Y PAPA House made beef chorizo/roasted potatoes/red onions/pickled jalapenos/tomatillo salsa/refried beans/crema/cilantro/avocado \$14.75

SIDES

- REFRIED BEANS Vegetarian pinto beans topped with cotija cheese \$3.95
- MEXICAN RICE Cooked with carrots & onions in our delicious spice blend... \$3.95
- SMALL GUACAMOLE Personal size of our made to order guacamole \$2.95

WE ARE NOT A FAST FOOD ESTABLISHMENT. GOOD FOOD TAKES TIME. WE APPRECIATE YOUR PATIENCE.

DESSERT

HOUSEMADE VANILLA FLAN
Our creamy vanilla custard made the traditional way and serve cool on a bed of caramel \$12

WARM CHURROS
Made fresh to order; dusted in cinnamon & sugar and served with dulce de leche for dipping \$12

CARAJILLO AFFOGATO
Our delicious Carajillo made with fresh espresso & served atop vanilla bean ice cream (contains alcohol) ... \$14

TRAGOS

PARACHOS CLASSIC MARGARITA Suerte blanco tequila/agave/cointreau/ fresh lime & orange juice..... \$12 Cadillac style add \$3

DF CARAJILLO Licor 43/fresh espresso/smokey bubble \$14

PINEAPPLE SMASH Pueblo Viejo reposado tequila/St Germain/fresh lime juice/pineapple wedges/pineapple puree \$12

EL TAMARINDO Gran Malo tamarindo tequila liquer/fresh lime juice/simple syrup/torched cinnamon stick.....\$12

MEZCALITA Dos Javis Mezcal/coconut/pineapple puree/fresh lime \$12

PARACHOS PALOMA Pueblo Viejo reposado tequila/fresh lemon juice/house black pepper syrup/Giffard creme de pamplemousse/Fever Tree grapefruit soda/black salt \$14

MANGONADA Stoli Chamoy vodka/mango puree/fresh chamoy/Flechazo tamarind candy straw/Tajin \$12

MEXICOLADA Uruapan Mexican Rum/coconut/pineapple/fresh lime ... \$12

MICHELADA Draft choice/Clamato/Zing Zang/fresh lime juice/Maggi Jugo/ Tajin rim served in a large schooner glass \$11

FROZEN DRINKS

PARACHOS PALOMA Suerte blanco tequila/agave/cointreau/lime juice/grapefruit juice/guava puree/Tajin rim \$12

HIBISCUS MARGARITA Suerte blanco tequila/hibiscus/cointreau/lime juice/Tajin rim\$12

BY THE GLASS

BEER ON TAP

Pacifico
Modelo Especial
Modelo Negra
Dos XX
\$6

WINE

Bonterra Organic Chardonnay
Bonterra Organic Cabernet Sauvignon
Bonterra Organic Pinot Noir
Bonterra Organic Sauvignon Blanc
\$9

BUBBLES

Freixenet Cava Blanc
Bottlerocket Blood Orange Rose
Wycliff Brut California Champagne
\$9

PACKAGED DRINKS

Lagunitas IPA | Corona Extra | Michelob Ultra | Corona N/A | -196 Vodka Seltzer | Suerte Seltzer | Carbliss Vodka Seltzer | 805 NA Blonde | \$6

NON-ALCOHOLIC

Mexican Coca-Cola | Mexican 7-up | Jarritos Mandarin | Mineragua | Coke Zero | Lemonade | Iced Tea | \$3.75

BIG DRINKS

CANTARITO (4Liters) Tequila Blanco, Grapefruit/orange & lime juices, Squirt, Salt, Fruit (minimum 4 people) \$170

MARGARITA PITCHER Our delicious classic margarita in a large shareable size \$60

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TEQUILA CATALOG

Due to our ever growing tequila catalog we opted to store it online via the following QR code:



Please scan with your phones camera and let us know if you have any questions.

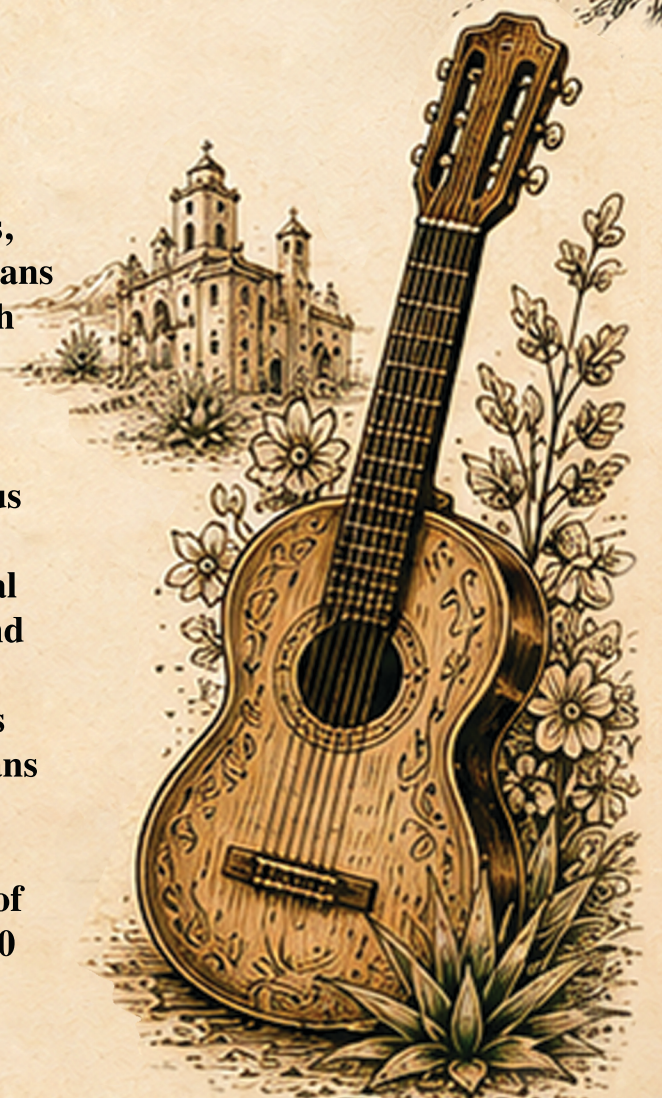
Paracho

A TOWN WITH A RICH ARTISANAL AND INDIGENOUS HISTORY

Paracho, Michoacán is a small town in western Mexico, renowned for its rich cultural heritage and exceptional craftsmanship, particularly in the creation of traditional guitarras (guitars). Nestled in the heart of the Sierra Madre mountains, Paracho is often considered the guitar-making capital of Mexico, with skilled artisans handcrafting beautiful, high-quality guitars using techniques passed down through generations. The town's reputation for producing some of the best guitars in the world draws musicians and enthusiasts from the world over.

In addition to its guitar-making legacy, Paracho is known for its vibrant indigenous Purépecha culture, one of the only Mexican tribes that was not conquered by the Aztec warriors and their proud history can be seen through its festivals, traditional music and culinary traditions. Visitors to Paracho often experience the warmth and hospitality of the locals, who take great pride in their crafts and cultural heritage. The annual Festival Internacional de la Guitarra (International Guitar Festival) is one of the major events, celebrating the art of guitar-making and drawing musicians from all over the globe.

Parachos Tacos y Tragos founder, David Vasquez, named the restaurant in honor of the legendary town. His father, German Vazquez Rubio, is a Master luthier with 60 years experience creating some of the finest classical guitars the world has seen, including the guitar for the Disney movie, 'Coco'.



SALUD Y BUEN PROVECHO