

# Picante

1328 6th St 94710-1407 · +15105253121 · Updated: Jan 14, 2026

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## CHICKEN PLATES 3

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**chicken** **\$20.75**

grilled pollo asado-style + salsa fresca + escabeche

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**manchamanteles** **\$20.75**

"tablecloth stainer" chicken in a grilled-pineapple red chile sauce + onion-cilantro relish

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**flautas** **\$16.80**

chicken-filled flour tortillas on lettuce with side of guacamole and choice of beans + queso & crema (no rice or tortillas)

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## SEAFOOD PLATES 1

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**shrimp diablos** **\$27.75**

shrimp in chipotle sauce with sauteéd chayote & squash + white rice

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## BEEF PLATES 1

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**Niman Ranch steak** **\$22.95**

grilled carne asado-style + salsa fresca + escabeche

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## PORK PLATES 3

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**cochinita pibil** **\$21.25**

Yucatecan pork cooked in banana leaf + pickled onions + plantains

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**carnitas** **\$21.25**

slow-cooked pork + salsa fresca + escabeche

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**chile verde** **\$21.25**

grilled pork in tomatillo and anaheim chile sauce + queso fresco + escabeche

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## PLANT-STRONG PLATES 4

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**chile relleno** **AVAILABLE OPTIONS**

poblano chile (may be spicy!) stuffed with Oaxacan cheese + escabeche

\$20.75

a la carte: \$12.50

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**rajas con papas** **\$18.50**

roasted poblano chile strips, onions and potatoes + queso fresco + escabeche

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**legumbres picadillo** **\$18.50**  
carrots, zucchini & potatoes in ancho-guajillo chile sauce + queso fresco + escabeche

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**rice and beans** **\$10.25**  
Mexican rice, choice of beans + salsa fresca + escabeche

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## TAMALE PLATES <sup>3</sup>

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**pork** **AVAILABLE OPTIONS**  
three norteños style pork tamales with guajillo chile sauce \$19.50  
a single pork tamale on a plate: \$5.50

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**vegetable** **AVAILABLE OPTIONS**  
three tamales of butternut squash & poblano chiles + avocado-tomatillo sauce \$19.50  
a single vegetable tamale on a plate: \$5.50

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**chicken verde** **AVAILABLE OPTIONS**  
three tamales of chicken simmered in tomatillo-chile sauce \$19.50  
a single chicken tamale on a plate: \$5.50

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## ENCHILADA PLATES <sup>4</sup>

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**verdes** **\$20.25**  
chicken in corn tortillas with tomatillo-serrano sauce on lettuce + queso + crema + onion garnish

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**mole** **\$20.25**  
chicken in corn tortillas with mole poblano (contains peanuts) + sesame seeds + onion garnish

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**queso** **\$19.70**  
cheese in corn tortillas with ancho chile sauce on lettuce

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**de la plaza** **\$19.70**  
carrots, zucchini and potatoes on top of rolled corn tortillas with ancho-guajillo chile sauce on lettuce + queso fresco

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## TOSTADA SALADS <sup>3</sup>

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**original** **\$12.30**  
crisp corn or flour tortillas covered with black, pinto or refried beans, romaine lettuce, cabbage, carrot, radish, jicama, queso fresco and salsa

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**add 1/3 lb. of:** **\$7.00**  
grilled chicken, manchamanteles, carnitas, chile verde, cochinita pibil, rajas con papas or legumbres picadillo

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**add 1/3 lb. of:** **\$8.65**  
steak, fish or shrimp

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## SALADS <sup>3</sup>

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**green salad** **\$6.25**  
spring lettuces, carrots, jicama, radish, and toasted pumpkin seeds with red-wine vinaigrette

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<b>caesar salad*</b>	<b>\$11.75</b>
little gems, croutons and parmesan cheese; *contains raw eggs	
<b>caesar salad* with chicken</b>	<b>\$18.50</b>
*contains raw eggs	
<b>SOUPS</b> 3	
<b>azteca</b>	<b>\$16.80</b>
chicken soup of roasted tomato and pasilla negro chiles, avocado, cotija cheese + crispy tortilla strips	
<b>verde</b>	<b>\$16.80</b>
rich green soup of sorrel and tomatillos with white hominy, avocado + crispy tortilla strips	
<b>pozole rojo</b>	<b>\$16.80</b>
pork and hominy soup with chile de arbol salsa, cabbage, onion and radish + crispy tortilla strips	
<b>BURRITOS AND BOWLS</b> 13	
<b>rice &amp; bean</b>	<b>\$7.65</b>
Mexican rice, black or pinto beans + salsa fresca	
<b>chicken</b>	<b>\$12.50</b>
grilled pollo asado-style + salsa fresca	
<b>manchamanteles</b>	<b>\$12.50</b>
chicken in a grilled-pineapple chile sauce + onion cilantro relish	
<b>cochinita pibil</b>	<b>\$12.50</b>
Yucatecan pork cooked in banana leaf + pickled onions	
<b>carnitas</b>	<b>\$12.50</b>
slow-cooked pork + salsa fresca	
<b>chile verde</b>	<b>\$12.50</b>
grilled pork in tomatillo-anaheim chile sauce + queso fresco	
<b>steak</b>	<b>\$15.00</b>
grilled carne asada-style + salsa fresca	
<b>fish</b>	<b>\$15.00</b>
beer-battered true cod filet with mango-jicama salsa	
<b>shrimp</b>	<b>\$15.00</b>
beer-battered shrimp with mango-jicama salsa	
<b>rajas con papas</b>	<b>\$11.75</b>
roasted poblano chile strips, onions and potatoes + crema	
<b>legumbres picadillo</b>	<b>\$11.75</b>
potatoes, carrots & zucchini in ancho-guajillo chile sauce + crema	

<b>super</b>	<b>\$4.25</b>
adds guacamole, cheese and crema to any burrito	
<b>wet</b>	<b>\$4.25</b>
drench your burrito in green, red or mole sauce	

## TACO PLATES 12

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<b>fish</b>	<b>\$17.30</b>
beer-battered cod filet + mango jicama salsa + avocado sauce (batter has gluten)	
<b>shrimp</b>	<b>\$17.30</b>
beer-battered shrimp + mango- jicama salsa + avocado sauce (batter has gluten)	
<b>chicken</b>	<b>\$14.95</b>
grilled pollo asado-style + guacamole & onion-cilantro relish	
<b>manchamanteles</b>	<b>\$14.95</b>
chicken in pineapple-chile sauce + onion-cilantro relish	
<b>cochinita pibil</b>	<b>\$14.95</b>
Yucatecan pork cooked in a banana leaf + pickled onions	
<b>carnitas</b>	<b>\$14.95</b>
slow-cooked pork + onion- cilantro relish	
<b>chile verde</b>	<b>\$14.95</b>
grilled pork in tomatillo-anaheim chile sauce with queso fresco	
<b>steak</b>	<b>\$17.30</b>
grilled carne asada-style + guacamole & onion-cilantro relish	
<b>rajas con papas</b>	<b>\$13.50</b>
roasted poblano chile strips, onions and potatoes + queso fresco	
<b>legumbres picadillo</b>	<b>\$13.50</b>
carrots, zucchini & potatoes in an ancho-guajillo chile sauce + queso fresco	

## **mixed tacos**

any three tacos + choice of beans (priced according to individual tacos chosen)

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## **single taco**

chicken, manchamanteles, cochinita pibil, carnitas, chile verde, rajas con papas, legumbres picadillo

### **AVAILABLE OPTIONS**

chicken, manchamanteles, cochinita pibil, carnitas, chile verde, rajas con papas, legumbres picadillo: \$5.50  
steak, fish, or shrimp: \$5.95

## **CHIPS & ... 3**

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### **guacamole**

avocado, tomato, onion, serrano chile and cilantro

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**\$11.50**

### **salsa fresca**

tomato, onion, serrano chile and cilantro

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**\$7.00**

### **just chips**

house-made, thick and crispy

### **AVAILABLE OPTIONS**

\$3.25  
1 lb.: \$8.50

## **TABLE SALSA 1**

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### **blended table salsa**

chipotle, salsa verde, morita, habaero

### **AVAILABLE OPTIONS**

4oz: \$2.10  
16oz: \$8.40

## **CHUNKY SALSA 2**

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### **salsa fresca**

### **AVAILABLE OPTIONS**

4oz: \$2.10  
16oz: \$8.40

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### **tomatillo-avocado or mango-jicama**

### **AVAILABLE OPTIONS**

4oz: \$3.10  
16oz: \$11.80

## **NACHOS 3**

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### **classic**

corn tortilla chips covered in cheese, jalapeños, and salsa + choice of beans

### **AVAILABLE OPTIONS**

half: \$11.50  
full: \$14.70

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### **super nachos**

same as above + guacamole & crema

### **AVAILABLE OPTIONS**

half: \$13.00  
full: \$18.50

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## make it meaty

add 1/3 lb. of...

### AVAILABLE OPTIONS

chicken: \$7.00

steak: \$8.65

carnitas: \$7.00

## QUESADILLAS 3

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### corn quesadillas

**\$7.35**

two handmade organic grilled corn tortillas with cheese + salsa fresca on the side

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### flour quesadillas

**\$7.35**

two grilled flour tortillas with cheese + salsa fresca on the side

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### make your quesadilla meaty

add 1/4 lb. of...

### AVAILABLE OPTIONS

chicken: \$7.00

steak: \$8.65

carnitas: \$7.00

## DESSERTS 2

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### flan

**\$7.50**

silky custard with caramel sauce

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### chocolate chip cookie

**\$3.00**

## FROM THE BAR 4

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### margarita

**\$12.00**

Cimarron 100% agave tequila, with separate ice for you to add just before consumption

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### Mexican bottled beer

**\$4.75**

Corona, Dos Equis Lager, Modelo Especial, Negra Modelo, Tecate (can)

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### Non-Alcoholic can

**\$4.75**

Heineken 0%

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### Del Cielo

**\$7.00**

Marina Vista I.P.A. in a 16 oz. can

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## MEXICAN BEVERAGES 5

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### aguas frescas

**\$4.90**

house-made horchata, watermelon, jamaica or pineapple

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### Jarritos

**\$4.10**

mandarin, tamarind or lime

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### Mexican Coca-Cola

**\$4.30**

with real cane sugar

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<b>Mexican Squirt</b>	<b>\$4.30</b>
.....	
<b>Agua de Piedra</b>	<b>\$3.00</b>
sparkling mineral water	

## COLD BEVERAGES 5

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<b>Iced Tea</b>	<b>\$4.70</b>
House-brewed keemun congou, served with lemon	
.....	
<b>sodas</b>	<b>\$2.35</b>
Coke, Diet Coke, Diet Pepsi, 7up, Sunkist, Dr. Pepper, Squirt, ginger ale	
.....	
<b>Devil's Canyon Root Beer 16 oz.</b>	<b>\$4.30</b>
locally-brewed	
.....	
<b>Martinelli's apple juice</b>	<b>\$4.10</b>
.....	
<b>water</b>	<b>\$2.50</b>
still or sparkling bottled	

## KID QUESADILLAS 2

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<b>corn quesadillas</b>	<b>\$7.35</b>
two handmade organic grilled corn tortillas with cheese + salsa fresca on the side	
.....	
<b>flour quesadillas</b>	<b>\$7.35</b>
two grilled flour tortillas with cheese + salsa fresca on the side	

## KID PLATES 7

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<b>chicken taco</b>	<b>\$8.15</b>
one handmade organic corn tortilla with grilled seasoned chicken + salsa fresca on the side	
.....	
<b>steak taco</b>	<b>\$8.65</b>
one handmade organic corn tortilla with grilled seasoned steak + salsa fresca on the side	
.....	
<b>pork tamale</b>	<b>\$8.20</b>
one handmade tamale with pork (no tortillas)	
.....	
<b>vegetable tamale</b>	<b>\$8.20</b>
one handmade tamale with butternut squash and poblano chiles (no tortilla) vegetarians: order black or pinto beans	
.....	
<b>chicken plate</b>	<b>\$9.30</b>
grilled seasoned chicken + salsa fresca on the side	
.....	
<b>Niman Ranch steak plate</b>	<b>\$10.00</b>
grilled seasoned steak + salsa fresca on the side	
.....	
<b>rice and bean plate</b>	<b>\$6.50</b>
Mexican red rice, black, pinto or refried beans vegetarians: order black or pinto beans	

## KID BURRITOS 5

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**rice & beans** **\$6.85**

vegetarians: order black or pinto beans

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**beans & cheese** **\$7.35**

vegetarians: order black or pinto beans

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**cheese, rice & beans** **\$7.65**

vegetarians: order black or pinto beans

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**grilled chicken, rice & beans** **\$8.85**

**grilled steak, rice & beans** **\$11.20**

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## PLATTER OPTIONS 6

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### Burritos

#### AVAILABLE OPTIONS

Twenty burrito halves with your choice of filling—up to two fillings per platter. Super burritos include added guacamole, cheese and crema.

regular: \$128.00

super adds guac, queso and crema:

\$165.00

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**Grilled Shrimp Skewers** **\$103.00**

Grilled shrimp served with a chipotle cocktail sauce (30 skewers, serves 15)

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**Fruit Platter** **\$49.00**

Pineapple, watermelon, cantaloupe, grapes and organic strawberries beautifully arranged (serves 15)

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**Chicken Skewer Platter** **\$70.00**

Grilled chicken served with a spicy chipotle-peanut sauce (30 skewers, serves 15)

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**Vegetables and Avocado Salsa** **\$49.00**

Carrots, jicama, cucumber, and watermelon radishes served with avocado salsa (serves 10)

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### Corn Tortilla Chips and Dips

#### AVAILABLE OPTIONS

House-made non-gmo corn tortilla chips and fresh guacamole or salsa fresca (serves 10)

with fresh guacamole: \$49.00

with salsa: \$32.00

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