



Bien Venidos Amigos Estan En Su Casa

As many of you know, Pancho's restaurant is one of the oldest and best known landmarks in the South bay area.

The project site is the first built upon May 31, 1924, when Mr. G.H. Lindsey, a Manhattan Beach resident, constructed a barbecue pit and a fruit stand. Its use changed to a store in 1927, which was turned into a lunch and ice cream parlor in 1930.

In 1931, Mr. Charles Pole and actor Frank Jenks remodeled the structure for use as a cafe, and they added a patio in 1938. The building remained a cafe until 1945, even through it did change hands in 1941. In 1945, Pancho's Inc. applied for a conditional use permit and a variance to extend the building to cover the existing lot to use the adjacent lots for parking.

Two interesting things occurred at Pancho's in the late 1940s. Slot machines were installed and there was a bad fire.

Mr. Richard Hunt Simpson and his family owned Pancho's and the adjacent properties from 1945 until May of 1976, when they sold the properties to Mr. E. Abbot Lawrence, the present owner and a Manhattan Beach resident.

In completely remodeling and rebuilding Pancho's, we have attempted to create a total environment for our patrons – excellent food and drinks, friendly people, and a very beautiful and relaxed atmosphere. We hope you enjoy yourselves and will visit us again soon! "Buen Apetito!"



Ceviche

A special Mexican appetizer. Mahi- Mahi or shrimp, marinated with onions, lemons and spices and served cold with tostaditas and avocado slices. 17.95

Queso Fundido with Artichoke Hearts

(serves two or more people)

Queso Fundido comes in many different ways and Pancho's has created this unique recipe consisting of special blends of melted cheeses, cream cheese, artichoke hearts and slices of jalapeño. Served with tostadita chips and brought to your table in a ceramic skillet! 17.95

Appetizers

Pancho's Nachos

Toasted corn tostaditas layered with beans, then covered with mucho cheddar and jack cheeses. Topped with diced tomatoes, jalapeños, chives, sour cream and guacamole. 16.95
With chicken or beef -add 4.00

Botanas Especiales Los Panchos

An appetizer combination platter consisting of Flour Quesadillas, Piernitas de Pollo, Taquitos Dorados and Pancho's Chicken Flautas. Garnished with sour cream and guacamole. 18.95



Shrimp Cocktail

Large shrimp accompanied by Pancho's delicious chilled cocktail broth. Garnished with avocado, pico de gallo, and cucumbers 17.95

Taquitos con Guacamole

Four corn tortillas filled with spiced shredded beef or chicken, then rolled up and served flauta style. Served with guacamole. 15.95

Guacamole

Mexican-style avocado dip made with tomatoes, onions, cilantro and spices. Served in a crispy flour shell with tostaditas. 15.95

Taquitos Dorados

Five crispy taquitos filled with spiced shredded beef or chicken served flauta style. Garnished with guacamole and sour cream and accompanied with Pancho's Salsa Verde Especial. Sprinkled with Cotija cheese. 15.95

Quesadillas

Quesadilla con Artichoke Hearts and Mushrooms

Flour tortilla filled and folded with artichoke hearts, mushrooms and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole. 17.95

Quesadilla con Pollo

Flour tortilla filled and folded with cheeses and chicken, then grilled and cut into small squares. Served with sour cream and guacamole. 17.95

Crab and Shrimp Quesadilla

Flour tortilla filled and folded with shrimp, genuine crab, onions, tomatoes, bell peppers and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole. 21.95

Quesadilla con Carne Asada

Flour tortilla filled and folded with cheeses and grilled flat iron steak, then grilled and cut into small squares. Served with sour cream and guacamole. 19.95



Quesa-Birria

Flour tortilla filled and folded with a centuries old traditional recipe of oven roasted beef, marinated with guajillo chiles, special herbs and cheeses, then grilled and cut into small squares. Served with sour cream and guacamole 18.95

Pollo Asado Chopped Salad

Seasoned grilled chicken breast with spring green, cilantro, red peppers and red onions. Tossed with rice noodles, peanuts and a Citrus Honey Vinaigrette. 18.95

Ensalada de Carne Asada

Large slices of flat iron steak grilled to your liking. Accompanied with greens tossed with our Special House dressing and julienned sautéed vegetables in season. 22.95

Ensalada de Salmon

A tossed salad of lettuce, spinach leaves, diced avocado, scallions, tomatoes and served in a dressing made with vinegar, olive oil and garlic. Topped with a generous portion of Salmon that has been steamed between lettuce leaves for a tender flaky fillet. Garnished with sliced red onions. 22.95

Ensalada de Mango y Pollo

Pieces of seasoned grilled chicken breast, mixed greens, toasted pumpkin seeds, sliced grapes and jicama tossed with a Citrus Honey Vinaigrette. Topped with sliced mangos and sprinkled with Cotija cheese. 19.95 Shrimp 22.95

Taco Salad

Corn tortilla chips mixed with lettuce, cheeses, corn, tomatoes, kidney beans, sour cream and guacamole, and topped with your choice of spicy ground beef or chicken. 18.95

Sopes Mexicanos

Three thick, homemade corn tortillas layered with Mexican-style beans — one beef, one chicken and one pork. Topped with shredded lettuce and diced tomatoes. Complemented with guacamole, soor cream, grated cheeses and a special “barrio” sauce. 18.95

Ensalada Verde

Salad greens mixed with sliced tomatoes, garbanzo beans and beets, and served with dressing of your choice. Thousand Island, Bleu Cheese, Ranch or Pancho’s Special House Dressing. 9.95

Tostada Vegetariana

Crisp flour shell tortilla filled with a light layer of Mexican-style rice, shredded lettuce, and grilled seasonal vegetables. Then topped with Pancho’s special vegetable dressing, diced tomato and avocado. 17.95

Tostada del Mar

Crisp flour shell tortilla filled with Mexican-style beans, genuine crab meat or shrimp, mixed greens, chopped tomatoes and black olives. Served with a Citrus Honey Vinaigrette. Topped with sour cream, guacamole and sprinkled with cheeses. 23.95

Tostada de Miguel

Crisp flour shell tortilla filled with Mexican-style beans, beef or chicken, melted cheeses and shredded lettuce, then topped with guacamole, sour cream and diced tomatoes. Served with Pancho’s Special House Dressing. 18.95

Sopa de Tortilla

Traditional tortilla soup made Pancho’s style with chicken, onions, cilantro, sliced fresh Poblano, Roma tomatoes and tortilla strips. Garnished with cheese. Deliciosa! 9.95

Sopa de Albondigas

Traditional Albondigas Soup made with meat balls, carrots, potatoes, celery, onions and spices. 9.95

New!!

Pancho’s head chef Ramón Hurtado has created these new dishes for your dining pleasure. We hope you will enjoy them!

Enchiladas de Avocado y Artichoke Hearts

Corn tortillas filled and rolled with avocado and sautéed artichoke hearts, then topped with roasted tomatillo sauce and served on a bed of sautéed spinach. Served with Mexican style rice and black beans sprinkled with Mexican Cotija Cheese 19.95

Enchiladas Suizas

Corn tortillas filled and rolled with chicken, then covered with Salsa Verde Especial, and topped with sliced avocados and sour cream. Served with Mexican-style rice and beans. 20.95

Enchiladas Rancheras

Corn tortillas filled and rolled with melted cheeses, then covered with a creamy sauce of Jack and Cheddar cheeses. Topped with sliced avocados and sour cream. Served with Mexican-style rice and beans. 19.95

Enchiladas de Espinaca

Flour tortillas filled and rolled with fresh spinach and mushrooms, then covered with our Salsa Blanca Especial and topped with melted Jack cheese. Served with Mexican-style rice and black beans sprinkled with Mexican Cotija cheese. 19.95

Enchiladas Chef Ramón

Corn tortillas filled and rolled with shredded beef, then covered with Ramon's Salsa Especial consisting of roasted tomatillos, onions, cilantro and serrano peppers. Topped with sliced avocado and sour cream. Served with Mexican-style rice and black beans. Sprinkled with Mexican Cojita cheese. 19.95

Enchiladas de Mole

Corn tortillas filled and rolled with shredded chicken, then covered with a traditional red Mole Poblano sauce made of ancho and pasilla chiles, sesame seeds and peanuts. Sprinkled with Cotija cheese and garnished with red onions. Served with Mexican-styled rice and beans. 20.95

Enchiladas de Carnitas

Flour tortillas filled and rolled with carnitas then covered with Salsa Verde Especial consisting of roasted tomatillos, onions, cilantro and serrano peppers. Served with Mexican-style rice and black beans sprinkled with Mexican Cotija cheese. 19.95

Trio Los Pancho's

Chicken, beef and cheese enchiladas covered with special sauces and topped with sour cream and avocado. Served with Mexican-style rice and beans. 21.95



(Soft Tacos)

Served with Mexican-style rice and beans, sour cream and guacamole.

Tacos de Camarones

Two corn tortillas filled with grilled butterflied shrimp, seasoned with Pancho's special herbs. Complemented with shredded cheeses, cilantro, lettuce, pico de gallo and accompanied with chipotle sour cream. 21.95

Beer Battered Fish Tacos

(Baja Style)

Two corn tortillas filled with crispy, seasoned Mahi-Mahi, shredded cabbage, pico de gallo and chipotle sour cream. 20.95

Tacos de Carnitas

Two corn tortillas filled with tender pieces of seasoned pork and pico de gallo. 19.95

Tacos de Carne Asada

Two corn tortillas filled with strips of grilled flat iron steak and pico de gallo. 20.95

Tacos de Pollo Asado

Two corn tortillas filled with strips of seasoned grilled chicken breast and pico de gallo. Served with Mexican-style rice and beans, sour cream and guacamole. 19.95

Tacos de Pollo al Pastor

Three mini double-corn tortilla tacos served open-face "street style" with tender marinated chicken in a traditional adobo paste. Garnished with cilantro and red onions. Accompanied with a special "barrio" sauce. 19.95

Tacos al Carbón

Two corn tortillas filled with Pancho's special marinated strips of grilled flat iron steak and pico de gallo. Complemented with strips of mild chile Poblano, red and yellow bell peppers. Accompanied with a special "barrio" sauce. 20.95

Tacos de Birria

Two corn tortillas filled with a centuries old traditional recipe of oven roasted beef, marinated with guajillo chiles and special herbs. Accompanied with onions, cilantro and limes. 19.95

Tacos de Pescado

Two flour tortillas filled with grilled Wahoo Mahi-Mahi or Salmon, shredded cabbage, pico de gallo and chipotle sour cream. 20.95

Tacos de Tinga

Two corn tortillas filled with roasted marinated chicken, cooked in Pancho's special herbs and roasted mild California chiles. 19.95

Tacos de Langosta

Two corn tortillas filled with chunks of seasoned and grilled genuine lobster tail. Complemented with shredded cheeses, cilantro, lettuce, pico de gallo, accompanied with chipotle sour cream. 24.95

Shrimp Diabla Puffy Tacos

Two puffy flour tortillas filled with shrimp sautéed in a mild Diabla Sauce. Topped with shredded cabbage and chipotle sour cream. 21.95

Burrito Regular

Plain bean, beef and bean, or chicken and bean. 14.95

Chile Colorado/Verde Burrito

Flour tortilla filled with chunks of beef with Salsa Roja Especial or chunks of pork with Green Chile Sauce and then covered with melted cheeses. 17.95

Pollo Asado Burrito

Grilled chicken breast marinated in a cilantro pesto sauce and served with whole beans in a large flour tortilla. Topped with Ana Maria’s special enchilada sauce and melted cheeses. 18.95

Oven Burrito

Plain bean, beef and bean, or chicken and bean, covered with Red Sauce and melted cheeses. 16.95

Burrito Ranchero

Flour tortilla filled with seasoned shredded beef and beans, then covered with creamy sauce of Jack and Cheddar cheese. Topped with sliced avocados and sour cream. 18.95

Burrito Carnitas Especial

Flour tortilla filled with carnitas and Pancho’s special combination of tomatoes, onions, cilantro and chiles, then topped with Chile con Queso. Served with sliced avocado and sour cream. 19.95

Philly Burrito (Carne Asada)

Flour tortilla filled with strips of grilled flat iron steak, bell peppers, onions, mushrooms and melted cheeses. Topped with enchilada sauce and melted cheeses. 19.95

Burrito del Mar

Flour tortilla filled with sautéed Shrimp, genuine crab, onions, tomatoes, bell peppers and rice. Then covered with Salsa Verde, melted cheeses and topped with sliced avocado and sour cream. 22.95

Chimichanga de Pollo

Flour tortilla filled with spiced shredded chicken and cheeses, and then deep fried. Complemented with sour cream and guacamole. Served with Mexican-style rice and beans. 19.95

Chimichanga del Mar

Flour tortilla filled with sautéed shrimp and genuine crab, onions, tomatoes, bell peppers and rice then deep fried. Complemented with sour cream and guacamole. Served with Pancho’s special Green rice and black beans. 22.95

Chimichanga de Carne Asada

Flour tortilla filled with grilled flat iron steak, bell peppers, onions, mushrooms and melted cheeses, then deep fried. Complemented with sour cream and guacamole. Served with Mexican-style rice and beans. 20.95

Pancho’s Chimichanga Especial

Flour tortilla filled with chunks of seasoned pork, cheeses and Green Chile Sauce, then deep fried. Complemented with sour cream and guacamole. Served with Mexican-style rice and beans. 19.95

All Combinations Served with Mexican-Style Rice and
Your Choice of Mexican-Style Beans, Frijoles de la Olla
or Frijoles Negros.

1. Cheese Enchilada and Beef Taco

19.95
2. Two Cheese Enchiladas

19.95
3. Cheese Enchilada and
Chile Relleno

19.95
4. Beef Taco and Chile Relleno

19.95
5. Two Beef Tacos

19.95
6. Cheese Enchilada and
Chicken Tamale

19.95
7. Beef Taco and Chicken Tamale

19.95

8. Pancho's
Combinacion Especial
Beef taco, cheese enchilada and
chile relleno. 22.95



Pollo en Mole Poblano

Tender pieces of boneless chicken breast smothered with Poblano style red mole sauce made with ancho and pasilla chiles, sesame seeds, peanuts, sweet chocolate and a blend of spices and herbs. Served with mexican-style rice and beans. 24.95

Salmon Topolobampo

Salmon fillet seasoned with salt and pepper, olive oil, fresh squeezed lemon juice and garlic. The salmon is then steamed between lettuce leaves to perfection. Served with green rice and a variety of julienne sautéed vegetables. Complemented with sour cream, guacamole, pico de gallo and a chilled mango dipping sauce. 25.95

Pollo a la Diabla

Tender pieces of boneless chicken sautéed with caramelized onions roasted garlic and artichoke hearts. Simmered in a special Diabla Sauce with roasted Guajillo chiles and Chef Ramons special herbs. Served with Green rice and black beans. 23.95

Camarones en Crema de Limon

Shrimp sautéed then simmered in a mildly spiced lemon cream sauce. Garnished with roasted poblano peppers. Served with green rice and grilled julienned vegetables.

24.95

Mole de Pipian

Tender pieces of boneless chicken slowly cooked in a scrumptious Pipian sauce consisting of roasted pumpkin seeds and peanut based mix, garlic, cumin and a wonderful combination of spices. This sauce is simmered for several hours to bring out the wonderful cooking flavors of the Southwestern region of Mexico. Served with Pancho's special green rice and black beans sprinkled with Cotija cheese. 24.95

Especialidades

Specialties include your Verde or Sopa

Pollo Asado

Boneless breast of chicken marinated with achiote, garlic, and special Mexican herbs. Grilled to perfection Yucatán-style. Served with an enchilada, Mexican-style rice and beans, and complemented with guacamole, sour cream and pico de gallo. Brought to your table in a hot skillet! 25.95

Ana's Pollo Especial

Tender chunks of marinated chicken breast, artichoke hearts, onions, bell peppers, and mushrooms, sautéed in a special garlic, wine and tomato sauce. Covered with melted cheeses and served with Mexican-style rice and beans. 22.95

del Mar y Pollo

choice of chilled Ensalada
de su Gusto

Especial de Cabo

Chunks of chicken breast mixed with sautéed shrimp and genuine crab meat, onions and tomatoes, and blended with special herbs and wine. Topped with melted cheeses, diced avocados and tomatoes. Served with Mexican-style rice. 26.95

Enchiladas de Pescado

Two flour tortillas filled with grilled Wahoo Mahi-Mahi or Salmon, tomatoes, onions, mushrooms, spinach and chiles. Then smothered in Salsa Blanca Especial. Complemented with sliced avocado and diced tomatoes. Served with Pancho's special green rice and black beans. Sprinkled with Mexican Cotija cheese. 22.95

Enchiladas de Langosta

Two flour tortillas filled with chunks of seasoned and grilled lobster tail. Covered with a mild Chipotle Cream Sauce and melted cheeses. Served with black beans and Pancho's special green rice. Garnished with guacamole and sour cream. 28.95

Scallops with Jalapeño Crème

Scallops seared and then sautéed with caramelized onions, garlic and Chef Ramón's special spices. Served in a mild roasted Jalapeño cream sauce. Accompanied with green rice and grilled julienned vegetables. 26.95

Enchiladas del Mar

Two flour tortillas filled with genuine crab meat or shrimp, then covered with Salsa Verde Especial and topped with melted cheeses, sliced avocado and sour cream. Served with Mexican-style rice and beans. 25.95

Camarones a la Diabla

Sautéed shrimp cooked with caramelized onions and roasted garlic. Simmered in a special Diablo Sauce with roasted Guajillo chiles and Chef Ramón's special herbs. Served with green rice and grilled julienned vegetables. Delicioso! 26.95

Camarones a la Vallarta

Large shrimp wrapped in bacon, sautéed in garlic, butter and white wine. Served with Mexican-style rice and a variety of julienned sautéed vegetables. Melted butter provided for your dipping pleasure! 28.95

Specialties include your choice of chilled Ensalada Verde or Sopa de su Gusto

Rajitas

Marinated strips of flat iron steak, breast of chicken or succulent shrimp grilled to perfection with onions, mushrooms, tomatoes, bell peppers and spices, served sizzling at your table. Complemented with salsa bandera, guacamole and sour cream. Served with Mexican-style rice and beans and hot tortillas.

Beef 24.95 Chicken 24.95 Shrimp 27.95
Combo 6.00 per extra item

Carnitas Ramón

Chunks of pork leg, pan fried and complemented with Pancho's special combination of tomatoes, onions, cilantro and chiles. Served with Mexican-style rice and beans. Complemented with sour cream and guacamole and served with your choice of hot tortillas. Brought to your table in a hot skillet! 22.95

Tinga Poblana de Pollo

This is a famous Mexican dish from the city of Puebla, in Central Mexico, where the historic Cinco de Mayo battle was fought. Chunks of tender, oven roasted marinated chicken, cooked and roasted mild California chiles, tomatoes, chipotle and Pancho's special herbs and spices. Accompanied with Mexican-style rice and frijoles de la olla and garnished with guacamole and sour cream. Served with your choice of hot tortillas. 23.95

Chile Colorado/Verde

Chunks of beef with Salsa Roja or chunks of pork with Green Chile
Sauce served with Mexican-style rice and beans 21.95

Steak Ranchero

Strips of seasoned flat iron steak, sautéed with caramelized onion and garlic, then simmered in a mild roasted tomato jalapeño sauce. Served with Mexican-style rice and beans. Delicioso! 23.95

Birria Chef Ramón

This is a centuries old traditional Mexican dish, famous throughout all of Mexico. Chunks of beef marinated with special herbs and guajillo chiles. Then oven roasted and served in its own juices. Accompanied with onions, cilantro, limes and a special traditional sauce. Complemented with Mexican-style rice and frijoles de la olla. Served with your choice of hot tortillas. 23.95

Carne Asada a la Ab

Thin charbroiled flat iron steak served with a cheese enchilada, guacamole, sour cream, pico de gallo and Mexican-style rice and beans. Brought to your table in a hot skillet! 26.95

(Desserts)

Mexican Brownie

Traditional Brownie served with Brandy Butter Sauce and topped with Vanilla Ice Cream. (Serves Two) 9.95

Tres Leches Cake

Tres Leches or Three Milk's Cake is one of the most popular and sold cakes throughout Mexico. It is a delicious treat! (Serves Two) 10.95

Chocolate Chip Cookie Sandwich with Vanilla Bean Ice Cream

Served with an additional scoop of vanilla ice cream drizzled with Chocolate sauce 9.95

Sopapillas

Crispy pastries covered in cinnamon sugar then drizzled with honey. Served with vanilla ice cream. 9.95

Flan a la Pancho's

Ara's special recipe of this traditional Mexican favorite. A light custard with a caramel coating prepared for your enjoyment! 9.95

Deep Fried Ice Cream

Vanilla ice cream covered with crispy Corn Flakes and cinnamon. Served with a caramel sauce and whipped cream. 8.95

For Your Health!

Since the inception of Pancho's, our Kitchen Staff has been using the highest standards of excellence in all our recipes and in the procurement of the freshest products available in the marketplace. We use 100% cholesterol-free soybean oil in all our cooking. Our salsa, tortilla chips and guacamole are prepared fresh daily. It is and always has been our aim to serve you, our customers, the highest quality and freshest foods possible.

Para Su Salud! (For Your Health!)

Executive Chef Ramón (41 Years)

and

Chef Juan Rodriguez (20 Years)

- ◆ 100% cholesterol-free soybean oil ◆
- ◆ All menu items prepared fresh daily ◆
- ◆ Please notify your server of any food allergies ◆
- ◆ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness especially if you have certain medical conditions ◆

Book your fiesta at Pancho's. Available for banquets, weddings, wedding receptions, rehearsal dinners, large birthday parties or any special occasion!

Gift Certificates Available.



La Historia De Las Antigüedades

Since Pancho's does contain so many old and beautiful antiques and artifacts, we thought you might be interested in some of their history.

The building was completely designed and decorated by owner Ab Lawrence and noted builder, Fred Smathers.

Most of the architectural antiques were purchased through Mr. John Wilson of the world-famous Golden Movement Emporium.

The enormous front doors, which are twelve feet tall, were salvaged from a castle in Spain and their age is unknown.

The entryway contains several items of distinction, including authentic guns and swords from the Mexican Revolution, which are enclosed in the cabinets. The painting entitled "Bandido" was done especially for Pancho's by renowned artist Les Hawks. The beautiful, large stained-glass window that was visible as you came in is from an old mansion near Cincinnati, Ohio, and is circa 1880-1890s. Mr. Wilson considers it one of the finest windows that he has ever sold.

The antique solid mahogany front and back bar in the Cantina came out of an old saloon in Emporia, Kansas, and is approximately one hundred forty years old.

The wrought iron sculpture of famous bandido, Emiliano Zapata, was made especially for Pancho's by sculptor Roberto Perez of Ensenada B.C., Mexico.

Our collection of antiques and artifacts continues into the patio where you will notice two old donkey wagons which are from the state of Jalisco, along the west coast of Mexico. The very colorful parrot, the silver peacock, and the Mexican sun were all designed and signed by noted Mexican creator Sergio Bustamante. Albacete Province in the south of Spain yielded the large, hand-painted urns which are over one hundred forty years old. They weigh eight hundred pounds each and were used to keep olives and olive oil.

The wrought iron sculpture of the internationally-known Ensenada saloon "Hussong's" was sold to us by the owner of Hussong's.

We hope this background information has added to your enjoyment of Pancho's, and please don't hesitate to ask the Manager or Hostess regarding any other item which may interest you.