

## 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.



**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 though 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!"



# Pancho's Brunch De La Playa

All Brunch items include Fresh Fruit in Season, Traditional Mexican Buñuelos, and California Champagne with Our Compliments.

Frijoles de la Olla or Frijoles Negros may be substituted for regular beans.

## 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. 23.95

## Rajitas

Marinated strips of flat iron steak, breast of chicken or succulent shrimp grilled with onions, mushrooms, tomatoes, bell peppers and spices, and served sizzling at your table. Complemented with salsa bandera, guacamole and sour cream. Served with Mexican-style rice and beans and hot tortillas.  
Beef 21.95 Chicken 21.95 Shrimp 23.95  
Combo 6.00 per extra item

## Combinaciones Mexicanas

Choice of any two of the following: beef taco, cheese enchilada, chile relleno, or chicken tamale. Served with Mexican-style rice and beans. 19.95

## 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

## Birria Chef Ramón

This is a centuries old traditional Mexican dish, famous throughout 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. 22.95

## Omeleta Del Mar

Omelette filled with sautéed shrimp and genuine crab and then enhanced with marinated onions, tomatoes and bell peppers, covered with relleno sauce and melted cheeses. Complemented with guacamole and sour cream. Served with Pancho's special green rice and black beans. 21.95

## Carne Asada a la Ab

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! 23.95

## Chilaquiles con Huevo

Tortilla strips, chicken mixed with scrambled eggs all simmered in Chef Ramon's special Red Sauce, then enriched with grated cheeses and sour cream. Baked in the oven and served with black beans sprinkled with Mexican Cotija cheese. 19.95

## Machaca Guadalajara

Shredded beef sautéed with tomatoes, onions, bell pepper, and mixed with scrambled eggs. Served with Mexican-style rice and beans. Served with your choice of hot tortillas. 18.95

## 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

## 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

## Huevos Rancheros

Soft corn tortilla topped with two fried eggs and then covered with creamy sauce of Jack and Cheddar cheeses. Smothered with melted cheeses, and then topped again with sour cream and sliced avocados. Served with Mexican-style rice and beans. 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-style rice and beans. 20.95

## Beer Battered Fish Tacos (Baja Style)

Two corn tortillas filled with crispy, seasoned Mahi-Mahi, shredded cabbage, pico de gallo and chipotle sour cream. Served with Mexican-style rice and beans. 19.95

## Ultimate Breakfast Burrito

Eggs scrambled with diced ham, crispy bacon, cheese, red potatoes, onions, chiles and tomatoes, all stuffed in a flour tortilla and topped with our special Spanish sauce. Garnished with sour cream, pico de gallo and sliced avocado. 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

## Huevos Divorciados (Divorced Eggs!)

Two eggs cooked over-medium, separated by a shredded beef enchilada covered with a chunky Poblano sauce, sprinkled with Mexican Cotija cheese. Garnished with sliced avocado and sour cream. Served with Mexican-style rice and black beans. 18.95

## 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 Hurtado (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 ◆

## New!!

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

We Honor Visa, Mastercard, American Express, Diner's Club and Discover.

Gift Certificates Available.

We Reserve the Right to Refuse Service to Anyone  
Sales tax will be added to all taxable items



No personal checks accepted.

Minimum food service \$11.95 per person.