

PEPINOS

MEXICAN RESTAURANT & CANTINA

APPETIZERS

ANTIJITOS

TEX MEX SAMPLER

GENEROUS SAMPLER PLATE OF SPICY WINGS, SOUTHWESTERN CHIMIS AND YOUR CHOICE OF MINI HARD SHELL TACOS, JALAPEÑO POPPERS OR MOZZ STICKS | 26.50

SPICY WINGS

BEST WINGS IN BANGOR! CHOOSE FROM ONE OF THE FOLLOWING SAUCES: DRY RUB, HONEY CHIPOTLE, SWEET CHILI, OR PEPINO'S GREEN OR RED SAUCE | HALF ORDER | 12 | FULL ORDER | 21

SOUTHWESTERN CHIMIS

TWO MINI CHIMICHANGAS FILLED WITH CHICKEN, CHEESE, BLACK BEANS, CORN, SPINACH, ONION, GREEN PEPPERS, AND JALAPEÑO. GARNISHED WITH LETTUCE, SALSA FRESCA AND CILANTRO; SERVED WITH CHIPOTLE RANCH | 15

QUESADILLA

PAN FRIED FLOUR TORTILLA FILLED WITH CHEESE, SALSA AND CHOICE OF FILLING. SERVED WITH A SIDE OF LETTUCE AND SOUR CREAM | 14

NACHO PLATE

A FAVORITE FOR MORE THAN 40 YEARS! HOMEMADE TORTILLA CHIPS TOPPED WITH MELTED CHEESE AND ENCHILADA SAUCE | 10
ENJOY AS-IS OR ADD TOPPINGS FOR AN ADDITIONAL CHARGE

JALAPEÑO POPPERS

CHEDDAR CHEESE AND SPICY DICED JALAPEÑO IN A LIGHT, CRISPY POTATO FLAKE BREADING | 10

DRY RUB MOZZ STICKS

WARM, MELTY MOZZ STICKS COATED WITH OUR HOUSE DRY RUB - SERVED WITH HOUSE-MADE MARINARA | 10

DRY RUB FRIES

CRISPY GOLDEN FRENCH FRIES TOSSED WITH OUR FAMOUS DRY RUB SEASONING - SERVED WITH A SIDE CHIPOTLE RANCH | 7

TRY IT LOADED FOR AN ADDITIONAL CHARGE WITH MELTED CHEESE, MEATS, BEANS AND VEGGIES!

DIPS

CHORIZO QUESO DIP | 13
GUACAMOLE DIP | 11
REFRIED BEAN DIP | 11

SOUP AND SALAD

SOPA Y ENSALADA

PEPINOS FIESTA SALAD

SALAD VEGETABLES, LETTUCE AND CHEESE. SERVED ON DEEP FRIED TORTILLA WITH HOUSE DRESSING ON THE SIDE

MARINATED CHICKEN | 17
GRILLED FAJITA CHICKEN | 18
CARNE STEAK | 19
FAJITA SHRIMP | 19

SOUTHWESTERN SALAD

GRILLED FAJITA CHICKEN ON A BED OF LETTUCE, CHEESE AND TOMATOES WITH A HOMEMADE BLACK BEAN CORN SALSA, SURROUNDED BY TORTILLA STRIPS. SERVED WITH A SIDE OF CREAMY CHIPOTLE RANCH DRESSING | 18

TACO SALAD

A BED OF LETTUCE WITH CHILI, CHEESE, ONION, BLACK OLIVES AND TOMATOES. SERVED ON DEEP FRIED TORTILLA | 16

TOSTADA SALAD

CORN TORTILLA TOPPED WITH BEANS, CHICKEN, CHEESE, VEGETABLES AND SOUR CREAM | 17

CHILI CON QUESO (CHEESE SOUP)

A CHICKEN BROTH BASE WITH GREEN CHILIS, TOMATOES AND ONIONS BLENDED WITH WHITE CHEDDAR CHEESE AND CREAM
CUP | 7 | BOWL | 10

CHILI CON CARNE

RED CHILI WITH MEAT AND BEANS. MADE WITH OUR BASIC RED SAUCE, ONIONS, PEPPERS, GROUND PORK, KIDNEY AND PINTO BEANS. VEGETARIAN OPTION ALSO AVAILABLE | CUP | 7 | BOWL | 10
ADD TOPPINGS FOR ADDITIONAL 50¢ EACH

CHICKEN TORTILLA SOUP

CHICKEN AND TOMATO BASE WITH GREEN CHILIS, ONIONS, GARLIC AND CHEESE. WITH CRISPY TORTILLA STRIPS AND SOUR CREAM ON TOP.
CUP | 7 | BOWL | 10

FILLINGS

BEEF
CHICKEN
CHORIZO
BEEF & BEAN
CHEESE (RAISIN, ONION, TOMATO)
REFRIED BEANS
BLACK BEANS
RICE

*CONSUMING RAW OR UNDERCOOKED BEEF MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

FAJITAS

SIZZLING SKILLET WITH GRILLED PEPPERS, ONIONS AND TOMATOES, SERVED WITH TWO WARM TORTILLAS, LETTUCE, CHEESE, SOUR CREAM, SALSA FRESCA, GUACAMOLE, BLACK OLIVES, AND YOUR CHOICE OF BEANS OR RICE.

STEAK | 26 SHRIMP | 26 CHICKEN | 25 VEGGIE | 20 PICK 2 | 24 PICK 3 | 26

DINNERS

CENAS

SEAFOOD CHIMICHANGA

A DEEP FRIED BURRITO, FILLED WITH A BLEND OF SHRIMP, SCALLOPS, CRABMEAT AND CHEESES. TOPPED WITH SALSA ROJO AND SOUR CREAM. SERVED WITH LETTUCE, ONIONS, TOMATOES, HOUSE DRESSING | 20

SEAFOOD QUESADILLA

FLOUR TORTILLA FILLED WITH CHEDDAR CHEESE AND OUR SPECIAL BLEND OF SHRIMP, SCALLOPS AND CRABMEAT. TOPPED WITH CHILI CON QUESO, SOUR CREAM, AND BLACK OLIVES. GARNISHED WITH LETTUCE, ONIONS AND TOMATOES. | 20

DELUXE ENCHILADAS

YOUR CHOICE OF TWO ENCHILADAS, SALSA ROJO AND CHEESE, TOPPED WITH SOUR CREAM AND BLACK OLIVES. GARNISHED WITH LETTUCE, SALSA FRESCA. | 16

EL PEPINO

YOUR CHOICE OF BURRITO SMOTHERED IN CHILI CON CARNE Y FRIJOLES, MELTED CHEESE, AND TOPPED WITH SOUR CREAM AND JALAPEÑOS. GARNISHED WITH LETTUCE, BLACK OLIVES AND SALSA FRESCA | 17

CHIMICHANGA

TWO DEEP-FRIED BURRITOS WITH YOUR CHOICE OF FILLING TOPPED WITH SALSA ROJO AND BLACK OLIVES. SERVED WITH LETTUCE, TOMATOES, ONIONS AND HOUSE DRESSING | 18

BURRITO EL GRANDE

A FLOUR TORTILLA ROLLED AROUND YOUR FAVORITE FILLING COMBINED WITH CHEESE AND CHILI CON CARNE Y FRIJOLES. TOPPED WITH SALSA ROJO AND MELTED CHEESE. GARNISHED WITH LETTUCE, TOMATOES, BLACK OLIVES, SALSA FRESCA, SOUR CREAM, GUACAMOLE AND TORTILLA CHIPS | 18

• ADD RICE & BEANS +\$6

A LA CARTE

CHIMICHANGA	12
BURRITO	7
ENCHILADA	7
TOSTADA	7
TACO	5.50
CHEESE CRISP	4
NACHO	5.50

SIDES

STREET CORN	5
RICE	5
REFRIED BEANS	5
BLACK BEANS	4
RICE & BEANS	7
HOUSE SALAD	10
SALSA FRESCA	3
GUACAMOLE	4
QUESO	6
JALAPEÑOS	2

SPECIALTY TACOS

• (2) TACOS PER
• ADD RICE & BEANS +\$6

BIRRIA TACOS

SLOW-BRAISED BEEF AND MELTED CHEESE IN CRISPY GRILLED TORTILLAS, SERVED WITH RICH CONSOMMÉ FOR DIPPING. TOPPED WITH WHITE ONION & CILANTRO | 17

STEAK TACOS

MARINATED FLANK STEAK, GRILLED ONIONS & PEPPERS WITH CILANTRO LIME CREMA IN WHITE CORN TORTILLAS | 17

FISH TACOS

SOFT WHITE CORN TORTILLA FILLED WITH MILDLY BATTERED, PAN-FRIED TENDER HADDOCK, TOPPED WITH CREAMY CHIPOTLE MAYO. SPRINKLED WITH CHEESE, SALSA FRESCA, PURPLE CABBAGE AND CILANTRO | 17

SOUTHWEST CHICKEN TACOS

TENDER GRILLED CHICKEN SERVED IN A WARM CORN TORTILLA - TOPPED WITH BLACK BEAN CORN SALSA, CHEESE AND A DRIZZLE OF CHIPOTLE RANCH | 16

SHRIMP TACOS

GRILLED SHRIMP TOSSED IN A SPICY CARRIBEAN-STYLE SAUCE TOPPED WITH LETTUCE, CUCUMBER SALSA AND CREMA IN CRISPY FRIED FLOUR TORTILLAS | 17

SOUTHWEST VEGGIE TACOS

GRILLED ONIONS AND BELL PEPPERS TOPPED WITH BLACK BEAN CORN SALSA AND CHEESE - TUCKED IN WARM CORN TORTILLAS AND FINISHED WITH CREAMY CHIPOTLE RANCH | 14



FAMOUS MARGARITAS

HOUSE MARGARITA

REGULAR | 7.50 JUMBO | 11

ADD FRESHLY SQUEEZED LIME JUICE ... REGULAR 8 / JUMBO 11.50

FLAVORED MARGARITA

REGULAR | 8.50 JUMBO | 12

BANANA | BLACK CHERRY | BLACK RASPBERRY | BLUEBERRY | COCONUT
ITALIAN | KIWI | LIME | MANGO | MELON | PASSIONFRUIT | PEACH | POMEGRANATE RASPBERRY | SOUR
APPLE | SPICY | STRAWBERRY | WATERMELON

PEACHES + HONEY

REGULAR | 10.50 JUMBO | 14

HOUSE-INFUSED HONEY TEQUILA, PEACH SCHNAPPS, SOUR MIX AND TRIPLE SEC

HONEY JALAPEÑO

REGULAR | 11 JUMBO | 14

HOUSE-INFUSED HONEY TEQUILA, COINTREAU, FRESHLY SQUEEZED LIME AND PINEAPPLE JALAPEÑO INFUSION

CHAMPAGNE MARGARITA

REGULAR | 8.50 JUMBO | 12

HOUSE MARGARITA TOPPED WITH PROSECCO

ULTIMATE MARGARITA

REGULAR | 15.50 JUMBO | 19.25

PATRON SILVER, COINTREAU, FRESHLY SQUEEZED LIME JUICE

THE HEATHER

REGULAR | 15.50 JUMBO | 19.25

NAMED AFTER A FAVORITE CUSTOMER. OUR ULTIMATE MARGARITA TOPPED WITH CHAMBORD AND PROSECCO

FORBIDDEN FRUIT

REGULAR | 11 JUMBO | 14.50

HOUSE-INFUSED JALAPEÑO TEQUILA WITH PASSIONFRUIT, MANGO AND PINEAPPLE

SPARKLING CRANBERRY POMEGRANATE

REGULAR | 11 JUMBO | 14.50

LIGHT AND FRUITY WITH BLANCO TEQUILA, COINTREAU, LIME, CRANBERRY AND POMEGRANATE JUICE TOPPED WITH SOME BUBBLES

COCKTAILS

MEXICAN MARTINI

1800 SILVER, COINTREAU, HOUSE SOUR MIX, FRESH LIME JUICE & ORANGE JUICE | 12

PIÑA ROSA MARTINI

HOUSE-INFUSED PINEAPPLE VODKA, STRAWBERRY PUREE, LIME AND CRANBERRY JUICE | 12

MEXICAN MILKSHAKE

MIX OF KAHLUA, VODKA, TEQUILA, MILK AND CHOCOLATE ICE CREAM | 11

PEPINO'S PALOMA

1800 SILVER, GRAPEFRUIT JUICE, SPLASH OF LIME JUICE & CLUB SODA | 9.50

BEACH BUM

BACARDI WITH ORANGE AND PINEAPPLE JUICES WITH A SPLASH OF CRANBERRY JUICE | 10

RASPBERRY LEMONADE

DEEP EDDY LEMON, RASPBERRY PURÉE, TOPPED WITH SODA | 10

DOORBUSTER

PROSECCO AND CHAMBORD SERVED OVER ICE | 10

TROPICAL SUNRISE

TEQUILA, PINEAPPLE, COCONUT AND GRENADINE | 10

MEXICAN MULE

JALAPEÑO-INFUSED TEQUILA, GINGER BEER AND FRESH SQUEEZED LIME JUICE | 11

MAINE MULE

TITO'S VODKA, GINGER BEER, FRESH SQUEEZED LIME JUICE & BLUEBERRY POMEGRANATE SYRUP | 11.50

BEER

IMPORTS | 6

DOMESTIC | 5

PLEASE ASK YOUR SERVER ABOUT AVAILABLE DRAFTS INCLUDING LOCAL SELECTIONS AND ALSO DAILY SPECIALS!

WINE

SANGRITA *OUR SIGNATURE DRINK!*

SANGRIA MARGARITA | 11

SANGRIA REGULAR | 7 JUMBO | 10
RED OR WHITE

WHITE WINE GLASS | 10 BOTTLE | 29
PINOT GRIGIO | SAUVIGNON BLANC | CHARDONNAY | VINHO VERDE

RED WINE GLASS | 10 BOTTLE | 35
MALBEC | CABERNET SAUVIGNON | MERLOT

DESSERTS

POSTRES

EMPANADA | 10

A GOLDEN, CRISPY FLOUR TORTILLA FILLED WITH YOUR CHOICE OF CHERRY, APPLE, OR STRAWBERRY CHEESECAKE SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM

MARGARITA PIE | 10

ZESTY, CREAMY LIME FILLING NESTLED IN A CRUNCHY PRETZEL CRUST

SOMBRERO PIE | 10

SMOOTH, FROZEN CHOCOLATE FILLING WITH A HINT OF KAHLUA SET IN A CRISP GRAHAM

CRACKER CRUST

CHURROS | 10

CRISPY GOLDEN FRIED PASTRY STICKS COATED IN CINNAMON & SUGAR, SERVED WITH

CHOCOLATE DIPPING SAUCE

FRIED ICE CREAM | 8

A SCOOP OF VANILLA ICE CREAM ROLLED IN A CORN FLAKE/CINNAMON & SUGAR COATING, FLASH FRIED AND TOPPED WITH CHOCOLATE SYRUP, WHIPPED CREAM AND A CHERRY

AFTER DINNER DRINKS

CARAJILLO

A CLASSIC SPANISH DESSERT COCKTAIL, A PERFECT MIX OF LICOR 43 AND ESPRESSO | 12

CHOCOLATE COVERED STRAWBERRY

CHOCOLATE LIQUOR, VANILLA VODKA, CREAM AND STRAWBERRY PURÉE | 12

MEXICAN COFFEE

TIA MARIA, HOT COFFEE, TOPPED WITH WHIPPED CREAM | 12

ESPRESSO MARTINI

KAHLUA, VODKA, ESPRESSO, A TOUCH OF SUGAR AND SHAKEN TO PERFECTION | 12

MEXICAN MILKSHAKE

MIX OF KAHLUA, VODKA, TEQUILA, MILK AND CHOCOLATE ICE CREAM | 11