



Señor Patrón

MEXICAN RESTAURANT

ALPHARETTA RESTAURANT WEEK

February 20-26, 2022

Available for Dine In

DINNER \$30 PER PERSON

(excludes any additional alcohol, tax and gratuity)

FIRST COURSE *(Choose One):*

SMALL CHEESE DIP, GUACAMOLE DIP
CUP OF SOPA DE POLLO – Chicken tortilla soup

SECOND COURSE: *(Choose One):*

- TACOS DE TINGA – Three spicy chipotle shredded chicken tacos seasoned with onions & peppers, then topped with cheese. Served with rice, black beans, lettuce & tomatoes.
- ACAPULCO TACOS – Three breaded shrimp tacos topped with our house made mango sauce, spicy arbol sauce, pico de gallo & grilled pineapple. Served with rice & black beans.
- TACOS CARNITAS – Three shredded pork tacos topped with cilantro & onions. Served with rice, beans, lettuce, sour cream & tomatoes. Salsa verde on the side.
- TACOS AL PASTOR STEAK – Grilled with diced pineapple & chorizo topped with cilantro & onions. Side of rice, charro beans, lettuce & pico de gallo.
- TACOS CALABACITAS – Three veggie tacos with squash, zucchini, poblano pepper & corn sauteed in olive oil & salsa verde. Topped with cilantro & queso fresco. Served with mexican rice & black beans.
- ENCHILADAS TRIO – One shredded chicken, one ground beef, & one cheese enchilada topped with enchilada sauce, melted cheese, lettuce, sour cream & tomatoes
- ENCHILADAS EN MOLE – Three shredded chicken enchiladas topped with mole sauce & queso fresco. Served with lettuce, sour cream & tomatoes.
- SEAFOOD ENCHILADAS – Three shrimp & tilapia enchiladas smothered in cheese dip & salsa ranchero. Served with rice, beans, lettuce, sour cream & tomatoes.

THIRD COURSE *(Choose One):*

FLAN – A traditional mexican vanilla custard topped with caramel & whipped cream.
CHURROS – Deep fried pastry covered in cinnamon sugar drizzled with chocolate. Topped with whipped cream.

