

# ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning \_\_\_\_\_ 20\_\_\_\_ ;  
ending \_\_\_\_\_ 20\_\_\_\_

TO THE GOVERNING BODY of the:  Town of }  
 Village of }  
 City of }

County of \_\_\_\_\_ Aldermanic Dist No. \_\_\_\_\_ (if required by ordinance)

- 1 The named  INDIVIDUAL  PARTNERSHIP  LIMITED LIABILITY COMPANY  
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above

2 Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): **SALSAPANTS INC.**

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person.

President/Member President BENJAMIN ROBERTS 6745 Phil Lewis Way Middleton WI 53562

Vice President/Member \_\_\_\_\_

Secretary/Member \_\_\_\_\_

Treasurer/Member \_\_\_\_\_

Agent **Theresa Taggart**

Directors/Managers \_\_\_\_\_

3 Trade Name **PASQUALS on MONROE** Business Phone Number **608-238-4419**  
4 Address of Premises **1851 MONROE ST** Post Office & Zip Code **MADISON WI 53711**

- 5 Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period?  Yes  No
- 6 Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant?  Yes  No
- 7 Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business?  Yes  No
- 8 (a) Corporate/limited liability company applicants only: Insert state WI and date 2001 of registration  Yes  No  
(b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company?  Yes  No  
(c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin?  Yes  No
- (NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above)

9 Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described.) alcohol served in dining room and stored in walk in cooler

- 10 Legal description (omit if street address is given above): \_\_\_\_\_
- 11 (a) Was this premises licensed for the sale of liquor or beer during the past license year?  Yes  No  
(b) If yes, under what name was license issued? DARDANELLES
- 12 Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864]  Yes  No
- 13 Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776]  Yes  No
- 14 Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?  Yes  No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. (Individual applicants and each member of a partnership applicant must sign; corporate officer(s), member/manager of limited liability companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license

SUBSCRIBED AND SWORN TO BEFORE ME  
this 25 day of May, 2010

Elena Beer  
(Clerk/Jotary Public)

[Signature]  
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)

[Signature]  
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

My commission expires 2-29-13

[Signature]  
(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

| TO BE COMPLETED BY CLERK                                    |                                |                                 |                                   |
|---|--------------------------------|---------------------------------|-----------------------------------|
| Date received and filed with municipal clerk <u>5-24-10</u> | Date reported to council/board | Date provisional license issued | Signature of Clerk / Deputy Clerk |
| Date license granted  | Date license issued            | License number issued           |                                   |

8) Holds liquor license for Madison Epicureans dba Circolo  
and Circolo UC dba Pasquals Hildals

## City of Madison Supplemental Class B License Application

|   |   |   |
|---|---|---|
| <input checked="" type="checkbox"/> Seller's Permit Number<br><input checked="" type="checkbox"/> Federal Employer Identification #<br><input checked="" type="checkbox"/> Notarized Original Application Form<br><input checked="" type="checkbox"/> Notarized Supplemental Form<br><input checked="" type="checkbox"/> Orange Sign (Clerk's Office provides at time of application) | <input checked="" type="checkbox"/> Written Description of Premise<br><input type="checkbox"/> Background Investigation Form(s)<br><input checked="" type="checkbox"/> Notarized Transfer of Ownership<br><input type="checkbox"/> *Articles of Incorporation - on file<br><input type="checkbox"/> *Notarized Appointment of Agent<br>* Corporation/LLC only - on file | <input checked="" type="checkbox"/> Floor Plans<br><input type="checkbox"/> Lease<br><input checked="" type="checkbox"/> Sample Menu<br><input checked="" type="checkbox"/> Business Plan |
|---|---|---|

1. Name of Applicant/Partner/Corporation/LLC SALSAPANTS INC.  
 2. Address of Licensed Premise 2534 MONROE ST MADISON 53711  
 3. Telephone Number: 608 238 4419 4. Anticipated opening date: JULY 9, 2010  
 5. Mailing address if not opening immediately same as above

6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate?  Yes  No  
 7. Are there any special conditions desired by the neighborhood?  Yes  No  
 Explain. \_\_\_\_\_

8. Business Description, including hours of operation: RESTAURANT

9. Do you plan to have live entertainment?  No  Yes—What kind? \_\_\_\_\_

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored. **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**  
2400 square feet with a 96 person capacity. Alcohol is stored in a refrigerated walk-in cooler. Normal restaurant seating w/ 2 and 4 top tables. No Bar area.

11. Are any living quarters directly or indirectly accessible and under control of the applicant?  Yes  No  
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.

12. Describe existing parking and how parking lot is to be monitored. Street Parking

13. Describe your management experience, staffing levels, duties and employee training.  
GM has 9 years experience. Possesses all food and drink licenses. Plan to have approx 35 employees part and full time in deli and kitchen. Training from same manual for 10 years?

14. Identify the **registered agent** for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.  
Theresa Taggart 5339 Brody Dr. # 204 Madison WI 53705  
Name Address

Sellers Permit # 004-0000467351-01 Fed ID # 39-2036515

15. Utilizing your market research, who would you project your target market to be?  
same as current market - neighborhood residents and beyond

16. What age range would you hope to attract to your establishment? 18-99

17. Describe how you plan to advertise/promote your business. What products will you be advertising?  
television, radio, print, food, drink, catering

18. Are you operating under a lease or franchise agreement?  Yes (attach a copy)  No

19. Owner of building where establishment is located: MR MOOKHERJEE  
Address of Owner: 1851 MONROE ST Madison WI 53711 Phone Number 415-298-8900

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?  Yes  No

21. List the Directors of your Corporation/LLC  
BENJAMIN ROBERTS 6745 Phil Lewis WAY MIDDLETON WI 53562  
Name Address

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

Name Address % of Ownership

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply)  Tavern  Nightclub  Restaurant  
 Other Please Explain. \_\_\_\_\_

24. What type of food will you be serving, if any? \_\_\_\_\_  
 Breakfast  Lunch  Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open?  Appetizers  Salads  Soups  Sandwiches  Entrees  
 Desserts  Pizza  Full Dinners

26. During what hours of your operation do you plan to serve food? 10 am - 10 pm 7 days

27. What hours, if any, will food service not be available? \_\_\_\_\_
28. Indicate any other product/service offered. \_\_\_\_\_
29. Will your establishment have a kitchen manager?  Yes  No
30. Will you have a kitchen support staff?  Yes  No
31. How many wait staff do you anticipate will be employed at your establishment? 12  
During what hours do you anticipate they will be on duty? 8am - 11pm
32. Do you plan to have hosts or hostesses seating customers?  Yes  No
33. Do your plans call for a full-service bar?  Yes  No  
If yes, how many bar stools do you anticipate having at your bar? \_\_\_\_\_  
How many bartenders do you anticipate you would have working at one time on a busy night? \_\_\_\_\_
34. Will there be a kitchen facility separate from the bar?  Yes  No
35. Will there be a separate and specific area for eating only?  Yes  No  
If yes, what will be the seating capacity for that area? 96
36. What type of cooking equipment will you have?  Stove  Oven  Fryers  Grill  Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?  Yes  No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?  
100%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 95%  
What percentage of your advertising budget do you anticipate will be drink related? 5%
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin?  Yes  No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association?  Yes  No

42. What is your estimated capacity? 96

43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

|  |             |
|--|-------------|
| Gross Receipts from Alcoholic Beverages              | 12.5 %      |
| Gross Receipts from Food and Non-Alcoholic Beverages | 87.5 %      |
| Gross Receipts from Other                            | %           |
| <b>Total Gross Receipts</b>                          | <b>100%</b> |

44. Do you have written records to document the percentages shown?  Yes  No  
You may be required to submit documentation verifying the percentages you've indicated.

**Read carefully before signing:** Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 25<sup>th</sup> day of May, 2010

Sarah A. Pini  
(Clerk/Notary Public)

[Signature]  
(Officer of Corporation/Member of LLC/Partner/Individual)

My commission expires July 08, 2012

**RETAIL LICENSE TRANSFER – PREMISES TO PREMISES**

Wisconsin Department of Revenue

FEE \$ 10

**APPLICATION FOR TRANSFER OF LICENSES FOR SALE OF FERMENTED MALT BEVERAGES AND/OR INTOXICATING LIQUOR FROM ONE PREMISES TO ANOTHER**

\_\_\_\_\_, Wisconsin  
\_\_\_\_\_, 20\_\_\_\_

To the governing body of the  City  Village  Town of MADISON  
County of DANE Wisconsin.

The undersigned hereby applies for a transfer of Class B license from \_\_\_\_\_  
2534 MONROE ST MADISON to 1851 MONROE ST MADISON  
(present location) (proposed location)  
on or about Mid-July, 2010  
(date)

1. APPLICANT: (print name and address plainly)

- (a) Full name of applicant SALSAPANTS, INC. dba PASQUAL'S ON MONROE
- (b) Address 2534 MONROE ST MADISON WI 53711

2. LOCATION AND DESCRIPTION OF PREMISES TO WHICH APPLICATION FOR TRANSFER IS MADE: Describe building or buildings where alcohol beverages are to be sold, served and stored.

- (a) Street number 1851 MONROE ST MADISON WI 53711
- (b) Trade name of establishment DARDANELLES
- (c) Physical description of building, buildings and/or land area comprising licensed premises.  
square shaped dining room - open floor plan - kitchen in the back  
one front door and one back door

(d) Legal description (omit if street address is given above.) \_\_\_\_\_

(e) Is any other business conducted on same premises?  Yes  No If so, what? \_\_\_\_\_

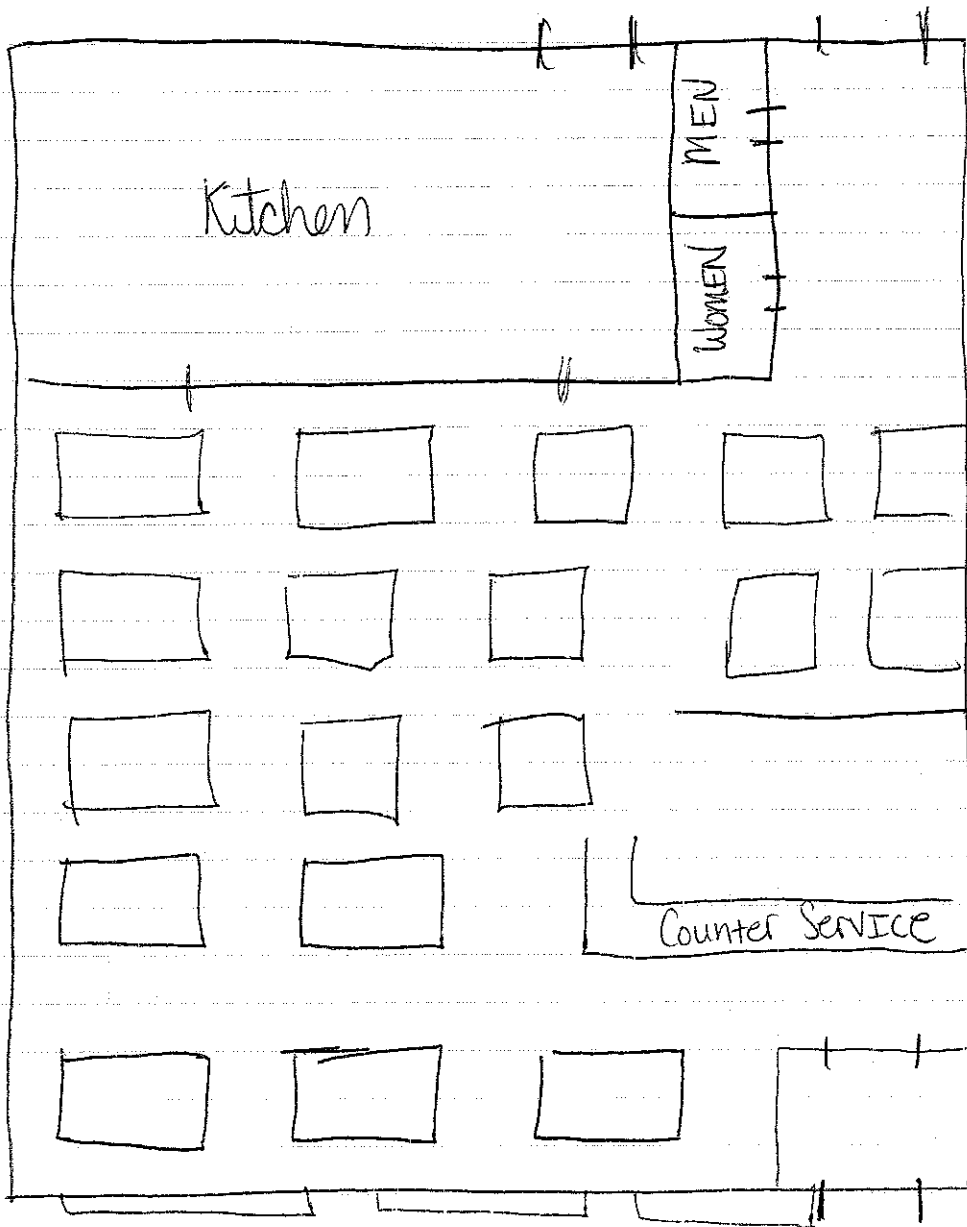
(f) Was this location licensed for beer or liquor during the past year?  Yes  No

(g) Give name and address of previous licensee Barbara Wright  
1912 Atwood Ave #204 Madison WI 53704

(h) Will the previous licensee surrender its license?  Yes  No







MONROE ST

## Pasqual's on Monroe

Pasqual's is a family friendly semi-casual restaurant featuring fresh, SouthWestern cuisine. Pasqual's has been a Madison favorite for 20 years. Our price point for entrees is under \$10. We employ approximately 30 persons in both full and part-time positions and our general manager has over 8 years experience. Pasqual's on Monroe has been a long time valuable member of the Monroe St. community and plans to continue carrying on business in the same manner we have been.

## SANDWICHES

- Sandwich Burrito** 5.95  
Your choice of smoked turkey, roast beef, or avocado rolled up with lettuce, tomatoes, shredded cheddar cheese, cilantro, mild green chiles, green onions, and Pasqual's spiced mayo in a soft flour tortilla. Served with Pasqual's chips and fresh salsa.
- Fajita Chicken Wrap** 6.95  
Pasqual's grilled fajita chicken with spiced mayo, cheddar cheese, fresh green chiles, green onions, cilantro, tomato and lettuce all wrapped up in a flour tortilla. Served with Pasqual's chips and fresh pico de gallo.
- Pasqual's Burger\*** 6.95  
1/3 pound of lean ground beef topped with melted cheddar cheese, mild green chiles, and green onions. Served on a Kaiser roll with lettuce, tomatoes, and spiced mayo. Served with Pasqual's chips and fresh salsa.
- Pasqual's Veggie Burger** 6.95  
Our premium veggie burger, topped with lettuce, tomatoes, and spiced mayo on a Kaiser roll. Served with Pasqual's chips and fresh salsa.

## PARA LOS NIÑOS

- Children 12 and under - ID Required? include a choice of soft drink, or French fries (1.00 extra), and soda or milk.
- Mini Quesadilla** 4.25  
Cheddar Cheese sandwiched between two small flour tortillas and your choice of shredded beef, shredded chicken, chorizo, shredded red chile pork, pinto beans, black beans, or extra cheddar cheese. Served grilled.
- Niño Burger\*** 4.25  
Grilled, with cheddar cheese if you like!
- Taquito** 4.25  
A crispy yellow corn, soft yellow corn, or soft flour tortilla served with your choice of shredded beef, shredded chicken, chorizo, shredded red chile pork, pinto beans, or black beans. Topped with fresh lettuce, tomatoes, and shredded cheddar cheese.
- Grilled Cheese** 4.25  
A classic American favorite! Cheddar cheese grilled on whole wheat bread.
- PBandJ** 4.25  
Peanut butter and jelly sandwich on whole wheat bread or wrapped up in a flour tortilla!
- Hot Dog!** 4.25  
Boiled to perfection and served in a toasted bun.
- Hot "Dog" adilla** 4.25  
Crisp flour tortilla with melted cheddar cheese and sliced hot dog.

## GALLUP! COFFEE & BAKEHOUSE

A variety of fresh desserts and familiar goodies. Ask your server for our full dessert menu.

\* Eggs served over-easy, sunny side up, or soft boiled and hamburgers and steaks served rare or medium rare may be undercooked and will only be served at the customers request. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

## BRUNCH!

Serve yourself Monday & Sunday 8 - 2

### Breakfast Burrito

- Plain or Black Bean 5.95  
Bacon or Chorizo 6.95  
Add spuds and beans 2.00

### Quesadilla Nortena

- Plain or Black Bean 5.95  
Bacon or Chorizo 6.95  
Add spuds and beans 2.00

### Breakfast Huevos Rancheros

- Two eggs\*, Santa Fe spuds, and black beans. 6.95  
One egg\*, Santa Fe spuds and black beans. 4.95

### Huevos Pueblos\*

6.95

### Chorizo & Eggs

6.95

### Blue Corn Cakes

- Stack of three. 6.95  
One cake. 2.75

### Coyote Toast

- Stack of three. 6.95  
One toast. 2.75

### Flap Jacks

- Stack of three flap jacks. 6.25  
One flap jack. 2.25

### Blue Corn Bread

2.75

### Santa Fe Spuds

3.00

A warm flour tortilla with fresh scrambled eggs, cheddar cheese, mild green chiles, cilantro and tomatoes, topped with New Mexican red salsa or our green chile, melted cheese and green onions.

A tortilla filled with scrambled eggs, cheddar cheese, mild green chiles, cilantro, and tomatoes then grilled. Served with sour cream and Pasqual's famous salsa.

Farm fresh eggs over easy on soft blue corn tortillas with New Mexican red salsa or our green chile sauce, melted cheese and green onions. A traditional Southwestern favorite!

Two farm-fresh eggs any style with a side of bacon, chorizo, or sausage. Served with wheat toast, Santa Fe spuds and black beans.

Pasqual's homemade chorizo scrambled with eggs, tomatoes, chiles and cilantro. Served with yellow corn tortillas, Santa Fe spuds and black beans.

One of our specialties! Made with Native American blue corn and toasted pine nuts. Served with sweet cream butter and maple syrup. You'll love 'em!

Thick sliced cinnamon swirl bread is lightly dipped in Pasqual's 'secret' egg batter, then grilled to golden brown perfection. Served with sweet cream butter and maple syrup.

A classic of the Southwestern Griddle! Served with sweet cream butter and maple syrup.

Our original corn bread, slightly crispy on the outside, moist and crumbly on the inside. You can never have too much blue food!

The mighty spud! Grilled with garlic and Pasqual's special seasonings, these are truly delicious.

\* Eggs served over-easy, sunny side up, or soft boiled and hamburgers and steaks served rare or medium rare may be undercooked and will only be served at the customers request. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

# PASQUAL'S

SOUTH WESTERN

1000 E Street • Madison

538-238-4419

1000 E Street • Madison

538-663-8226

## HALF-PRICE HOUSE MARGARITAS ON MONDAYS AND TUESDAYS!

Pasqual's Traditional Margarita

100% de Agave Milagro tequila...

OR

Original Margarita with 100% de Agave tequila and fresh orange juice.



## STARTERS

- Nachos Deluxe**  
Full order 9.25  
Half order 5.95
- Jalapeño Poppers** 6.95
- Spicy Fries** 3.95

## SOUP, CHILE, AND SALADS

- Black Bean Soup** 5.50
- Chile Verde** 5.95
- Chile Con Carne** 5.95
- White Chicken Chile** 5.95
- Fajita Salad** 8.95
- Taco Salad** 8.50

## TAMALE DINNERS

- Full Dinner**  
Your choice of 2 tamales 9.95  
Add extra chile 65
- Single Dinner**  
Your choice of 1 tamales 6.25  
Add extra chile 65

## HUEVOS RANCHEROS

- Two Eggs\*** 6.95
- One Egg\*** 4.95

\* Eggs served over-easy sunny side up, or soft boiled and hamburgers and steaks served rare or medium rare may be undercooked and will only be served at the customer's request. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

### Start Your Pasqual's Experience Here!

House-made corn chips piled high and topped with melted cheddar cheese, tomatoes, green onions, black olives, mild green chiles, jalapeños (on top or on the side), cilantro and sour cream. Add to that your choice of topping: shredded beef, shredded chicken, chorizo, red chile pork, pinto beans, black beans or extra cheese. Served with Pasqual's fresh salsa!

Piping hot, fried jalapeños filled with melted cheddar cheese! 6 poppers.

Southwestern-seasoned fries with a side of our spiced mayo.

A rich and hearty vegetarian soup of black beans and seasonal veggies, topped with cheese and green onions. Served with warm blue corn bread.

A traditional Southwestern favorite! Spicy green chile stew with chicken and pinto beans, topped with melted cheddar cheese and green onions. Served with warm blue corn bread.

Beef and New Mexico red chiles, topped with sour cream and cheddar cheese. Served with warm blue corn bread.

A thick stew made with white beans, grilled chicken and mild green chiles. Served with "grilled cheese" corn tortillas.

Grilled fajita chicken, fresh leaf lettuce, sautéed red bell peppers, poblano peppers, and onions, cheddar cheese, sour cream, and Pasqual's own pico de gallo.

Fresh leaf lettuce, cheddar cheese, cilantro, mild green chiles, tomatoes, green onions, black olives, sour cream, and corn chips. Add your choice of topping: shredded beef, shredded chicken, chorizo, red chile pork, pinto beans, or black beans. Served with your choice of salsa.

Hearty corn meal mixed with your choice of shredded pork, chicken, or red chile and corn, steam-cooked in a cornhusk. Pork and red chile tamales are lightly drizzled with red chile on top; chicken tamales with green chile. A sprinkling of shredded cheddar cheese completes the dish! Served with beans and rice.

Farm fresh eggs served how you like 'em on soft blue corn tortillas with New Mexican red salsa or our green chile and beans and rice. Topped with melted cheese and green onions. A traditional Southwestern dish, great for breakfast, lunch, or dinner!

## TOSTADA DINNERS

Served with your choice of beans and rice 7.50

A flat, crispy yellow corn tortilla topped with pinto beans, lettuce, tomatoes, shredded cheddar cheese, cilantro, green onions, black olives, sour cream, and your choice of shredded beef, shredded chicken, chorizo, red chile pork, pinto beans, or black beans.

## TACO DINNERS

Taco Dinner 7.95

el The tortilla and toppings are cool, while the r taco dinners are served with your choice of ns and rice with Pasqual's fresh salsa.

Two tacos on your choice of tortilla, filled with your choice of meat or beans, topped with lettuce, tomatoes, shredded cheddar cheese, cilantro, green onions, black olives, and sour cream.

Choose your filling: shredded beef, shredded chicken, chorizo, red chile pork, pinto beans, or black beans.

Double Taco Dinner 6.25

A texture sensation! A Pasqual's taco of your choosing in a crispy corn tortilla, lined with guacamole, black beans, or pinto beans, and then wrapped in a flour tortilla.

Grilled Garden Taco Dinner 5.95

A whole-wheat tortilla grilled with cheddar cheese, sautéed sweet red pepper, green bell pepper, mild green chiles, black olives and pepperoncini. Top that with tomatoes, cilantro, lettuce, green onions, and sour cream.

Fajita Taco Dinner 6.25

A soft flour tortilla filled with marinated chicken or steak\* and sautéed red bell pepper, poblano pepper, and onion. Topped with lettuce, cheddar cheese, and sour cream.

## ENCHILADA DINNERS

Full Dinner  
with red or green chile 9.50  
with mole 10.00

m-created by you! Our hearty enchiladas start with your en smothered in your choice of sauce. All enchiladas are esse and green onions and are served with your choice s. Choose your tortilla: flour, yellow corn or blue corn.

Choose your filling: shredded beef, shredded chicken, chorizo, red chile pork, pinto beans, black beans, garden veggie, or cheddar cheese.

Single Dinner  
with red or green chile 5.95  
with mole 6.25

Choose your sauce: Red Chile, Green Chile or Mole

Full Dinner has two enchiladas.  
Single Dinner has one enchilada.

## QUESADILLA DINNERS

Quesadilla Dinner  
Cheese Quesadilla Dinner 8.50

A grilled flour tortilla with lots of cheddar cheese, mild green chiles, tomatoes, cilantro, and your choice of filling: shredded beef, shredded chicken, chorizo, red chile pork, pinto beans, black beans, or extra cheddar cheese. Served with a side of Pasqual's fresh salsa, sour cream, and your choice of beans and rice.

Garden Quesadilla Dinner 9.50

A grilled whole-wheat tortilla filled with cheddar cheese, tomatoes, cilantro, sautéed red and green bell peppers, pepperoncini, black olives, and mild green chiles with Pasqual's fresh salsa and sour cream. Served with beans and rice.

\* Eggs served over-easy sunny side up, or soft boiled and hamburgers and steaks served rare or medium rare may be undercooked and will only be served at the customer's request. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

## BURRITO DINNERS

Pasqual's Burrito 8.95

ge flour tortilla, served d rice and Pasqual's fresh salsa!

Warm pinto beans, melted cheddar cheese, lettuce, tomatoes, and cilantro with your choice of shredded chicken, shredded beef, chorizo, or red chile pork.

Fajita Burrito\* 9.95

Tender grilled chicken or steak with sautéed red bell peppers, poblano peppers, and onions. Wrapped together with beans, melted cheese and sour cream. Black beans are in the Chicken Fajita Burrito while the Steak Fajita Burrito has pinto beans.

Original Anasazi Burrito 7.95

A fabulous combination of our chipotle rice, black and pinto beans, cheddar cheese, mild-smoked jalapeños, yellow onions, garlic, and fresh tomatoes.

Pueblo Anasazi Burrito 8.95

Our Original Anasazi Burrito, without tomatoes, complemented with your choice of shredded beef, shredded chicken, red chile pork, or chorizo.

Grilled Veggie Anasazi Burrito 8.95

Our Original Anasazi Burrito, without tomatoes, but with a gorgeous grilled garden filling of red and green bell peppers, pepperoncini, and black olives instead.

Jerk Chicken Burrito 8.95

A Pasqual's original! Tender strips of grilled Jamaican jerk chicken breast wrapped up with black beans, lettuce, and tomatoes. Served cool with fresh cucumber-garlic yogurt sauce.

Cowboy Burrito 10.95  
For fajita burritos\* add 1.00

The best way to eat a burrito! Take any one of our burritos and smother it with your choice of red chile, green chile, or mole (.50 extra for mole). Top that with melted cheddar cheese and green onions, and you've got the famous Cowboy Burrito. Gladly up!

Guacamole Burrito 9.95

A generous layer of fresh guacamole, lettuce, tomatoes, cheddar cheese, mild green chiles, black olives, and green onions. Served cool.

Bean Burrito 8.95

Your choice of warm black or pinto beans wrapped up with lettuce, tomatoes, cheddar cheese, and cilantro.

Salad Burrito 8.95

Featuring fresh lettuce, tomatoes, cheddar cheese, mild green chiles, black olives, green onions, and a light layer of warm pinto beans.

The Commuter 10.25  
For fajita commuter burritos\*, add 1.50

Can't choose just one burrito? Have two! With the commuter dinner, you'll get a smaller version of your choice of any two of our burritos.

Half-Commuter 6.50  
For fajita half-commuter\* add .75

If you prefer a smaller burrito, order any one of our burritos as a half-commuter.

A la carte . all of Pasqual's dinners are available without a side of beans and rice.

\* Eggs served over-easy sunny side up, or soft boiled and hamburgers and steaks served rare or medium rare may be undercooked and will only be served at the customer's request. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.