

SIDES

Rice & Beans Plus	\$5.95	Chips	\$1.00
<i>Rice & organic black beans topped with pepper jack, guacamole, pico de gallo & sour cream.</i>		Chipotle Slaw	\$2.75
		<i>With toasted pumpkin seeds</i>	
Guacamole	Sm \$1.25 Lg \$3.75	Organic Black Beans	\$1.75
Pico de Gallo Salsa	Sm \$.75 Lg \$3.25	White Rice	\$1.25
Sour Cream	Lg. \$.75		

KIDS MENU

Cheese Quesadilla	\$2.95	Bean & Cheese Taco	\$2.25
Chicken & Cheese Quesadilla	\$3.50	Bean & Cheese Burrito	\$2.95

SOFT DRINKS, MILKSHAKES & SMOOTHIES

Lime Agua Fresca	\$2.50	Juice Spritzer	\$1.50
<i>Made with fresh-squeezed limes</i>		<i>Mango, lemon-lime, ginger ale, raspberry, black cherry</i>	
Watermelon Agua Fresca	\$2.50		
<i>Made with pureed watermelon</i>			
Hibiscus Cooler	\$2.50	Root Beer	\$1.75
<i>Steeped dried hibiscus flowers and lime</i>		<i>Hanson's Natural</i>	
Passion Iced Tea	\$1.75	Milkshakes 16oz	\$4.25
<i>Tazo Passion tea. Sugar free.</i>		<i>Chocolate, vanilla, strawberry and coffee</i>	
		<i>Espresso shakes add \$1.50</i>	
		Fruit Smoothie 16oz	\$4.95



Welcome to Paco's Tacos!

My husband Peter and I love bringing fresh, healthy homemade Southwestern style food to our neighbors and visitors here in the Methow Valley. From buying hormone free meats from small farms, our summer vegetables at the farmer's market, to soaking and slow-cooking organic black beans and using compostable take-out containers, we strive to give you a unique homemade taste experience while supporting farmers and the earth!

Thank you for eating at Paco's and helping me enjoy my two great loves: cooking wonderful food and being home with my dogs, Paco and Maddie. Enjoy!

--Jen Nawrot

HOURS:

Tuesday - Friday
11:00 AM - 7:30 PM

Saturday & Sunday
11:00 AM - 2:30 PM

Closed Monday

315 N Methow Valley Highway, Twisp, WA 98856
(Just north of the Twisp River bridge)

CALL TO ORDER 509-997-PACO(7226)

WWW.PACOSTACOSONLINE.COM

SALADS

Chipotle Slaw Salad with Chicken	\$7.95	Beef Taco Salad	\$8.50
<i>Fajita-seasoned, free range natural chicken on a bed of green cabbage and broccoli slaw, with red peppers & toasted pumpkin seeds.</i>		<i>Local ground beef, cheddar & pico de gallo on a bed of lettuce, topped with guacamole, sour cream, crushed tortilla chips and Cholula hot sauce.</i>	

TACOS

Each taco comes in two 6" soft corn tortillas

Bean	\$2.75	Natural Pork Chile Verde	\$3.50
<i>Organic black beans, pepper jack cheese & chipotle slaw</i>		<i>Pork simmered in green salsa, with pepper jack cheese & pico de gallo</i>	
Organic Yam & Caramelized Onion	\$3.50	Local Seasoned Ground Beef	\$3.50
<i>Organic yams, caramelized onions, pepper jack cheese, avocado sauce & sour cream</i>		<i>Ground beef, cheddar cheese, avocado sauce, pico de gallo & sour cream</i>	
Natural Free Range Chicken	\$3.50	Grilled Fish Taco	\$4.75
<i>Fajita seasoned, shredded chicken, pepper jack cheese, avocado or chipotle sauce, pico de gallo & sour cream</i>		<i>Fajita seasoned, grilled Mahi Mahi, pepper jack cheese & avocado sauce, with your choice of chipotle slaw or pico de gallo</i>	

QUESADILLAS

Two grilled 12" flour tortillas. Half or Whole.

Mushroom & Goat Cheese	\$5.25/\$7.95	Bean & Cheese	\$5.75/\$7.75
<i>Roasted mushrooms seasoned with chile powder, caramelized onions, mozzarella & goat cheese. Served with a chipotle sauce.</i>		Chicken, Bean & Cheese	\$7.75/\$9.75
Sunny Pine goat cheese for \$1.00 /\$2.00		<i>Both served with guacamole, pico de gallo & sour cream</i>	

BURRITOS

organic black beans & white rice in a 10" or 13" flour tortilla - or any of the variations below!

SPICY: Substitute spicy beans & rice

WET: Burrito covered in delicious enchilada sauce - \$1.25 extra

BOWL: With lettuce, corn tortillas or corn chips - \$.50 extra; with enchilada sauce - \$1.25 extra

Bean & Cheese	\$4.25	Natural Free Range Chicken	\$5.00/ \$7.75
Bean, Cheese & Rice	\$4.50	<i>Chicken, jack, avocado or chipotle sauce, pico de gallo & sour cream</i>	
Bean, Cheese & Rice Plus	\$7.25	Natural Pork Chile Verde	\$5.00/ \$7.75
<i>Guacamole, pico de gallo, pepper jack & sour cream</i>		<i>Pork simmered in green salsa, with pepper jack cheese, pico de gallo & sour cream</i>	
Vegan Poblano	\$7.25	Local Seasoned Ground Beef	\$5.00/ \$7.75
<i>Roasted poblano pepper, guacamole, pico de gallo</i>		<i>Ground chuck, cheddar cheese, avocado sauce, pico de gallo & sour cream</i>	
Chile Relleno	\$7.75	Grilled Fish Burrito	\$6.25/ \$9.75
<i>Roasted poblano pepper stuffed with jack & mozzarella, avocado sauce & pico de gallo</i>		<i>Mahi Mahi, pepper jack cheese & avocado sauce, with pico de gallo & chipotle slaw</i>	
Organic Yam & Caramelized Onion	\$5/\$7.75		
<i>Organic yams, caramelized onions, pepper jack, avocado sauce & sour cream</i>			

We now have small or regular sized burrito's.

Try a Burrito smothered in enchilada sauce!



I'm pleased to announce that Paco's is serving all Hormone Free Meats! Local Beef, Natural Pork and Free Range Chicken from Petaluma Farms!

Most of our dishes are mild enough for tender palates —add your own heat with our signature house-made habenero sauce and seasonal salsas.



Food allergies? Ask for what you need!

Paco's uses compostable take-out containers, silverware and cups!

BURRITO ADD-ONS

Guacamole	\$1.50	Organic Yams	\$1.75
Meat	\$1.75	Goat cheese	\$1.00
Roasted Poblano Pepper	\$1.25	Organic Goat Cheese	\$2.00
Chipotle Spiced Mushrooms	\$1.25	<i>Locally made at Sunny Pine Farms</i>	