

Drinks

*Tequila, Margaritas
Cervezas & Más!*



WWW.PASODELNORTE.NET

Paso del Norte

Family Mexican Restaurant

& Lounge

758 Peace Portal Dr., Blaine, WA.
Open 7 days a week 11am to 10pm.

360-332-4045

email: info@pasodelnortedining.com

www.pasodelnortedining.com

AFTER DINNER Delights

PASO DEL NORTE COFFEE

Warm fragrant flavors of Starbucks Cream Liqueur®, Starbucks Coffee Liqueur®, Amaretto di Amore® and hot coffee.

CAFE JOY

Starbucks Cream Liqueur®, coconut rum hazelnut liqueur served with hot coffee and topped with whipped cream. Dessert in a cup!

BLUEBERRY TEA

Grand Gala® orange liqueur and Amaretto di Amore® served with hot tea and a lemon twist. Heavenly!

MEXICAN COFFEE

Sauza® Cien Años Tequila and Starbucks Coffee Liqueur® finished off with hot coffee and whipped cream. A true classic!

DESSERTS

FLAN

The quintessential Mexican dessert.

A sweet custard dish, topped with whip cream. **\$3.00**

DEEP FRIED ICE CREAM

A large scoop of ice cream, coated in corn flakes, deep fried, and served with sapodillas. Topped with honey, strawberry sauce, whipped cream, cinnamon and sugar. **\$3.50**

CHURROS

A classic Mexican dessert. A cinnamon and sugar coated, deep fried pastry. **\$3.00**

APPLE CHIMICHANGA

A large flour tortilla, stuffed with apple pie filling, deep fried, drizzled with honey caramel and strawberry sauce. Then topped with whip cream, cinnamon, and sugar. Think: Deep-fried Apple Pie. **\$4.00**

SOPAPILLAS

8 pieces of deep fried flour tortilla drizzled with honey, and strawberry sauce. Then topped with whip cream, cinnamon and sugar. **\$2.50**

CHEESE CHIMICHANGA

A large flour tortilla, stuffed with caramel - banana cheesecake, deep-fried, drizzled with honey, caramel and strawberry sauce. Then topped with whip cream, cinnamon and sugar. **\$4.00**

PIZZA ICE CREAM

A scoop of vanilla ice cream. Topped with strawberries or chocolate. **\$1.50**

CHEESE CAKE

Very Berry, Key lime, Cajeta swirl **\$4.25**

WINES

	<i>Glass</i>	<i>1/2 Carafe</i>	<i>Carafe</i>
Sangria	\$4.25	\$9.50	\$13.50
Chablis	\$3.75	\$7.50	\$13.00
Chardonnay	\$4.50	\$9.25	\$14.25
White Zin	\$4.50	\$9.25	\$14.25
Blush	\$3.75	\$7.50	\$13.00
Burgundy	\$3.75	\$7.50	\$13.00
Cabernet	\$4.50	\$9.25	\$14.25
Merlot	\$4.50	\$9.25	\$14.25

HOUSE Specialties

PINEAPPLE EXPRESS

We start with Sauza® Plata Hornitos Tequila, Dekuyper® Melon Liqueur and top it off with pineapple juice and a swirl of grenadine.

PASO DEL NORTE PINK LEMONADE

Absolut® Vodka and Chambord® combined with fresh squeezed citrus juices.

PEAR-A-DISE

A cool crisp delight! Absolut® Pears Vodka, Dekuyper® Apple Pucker and coconut rum topped with pineapple juice.

SARSAPARILLA SIPPER

A recreation of an old time favorite! Absolut® Vanilla, Starbuck's Coffee Liqueur® and Dark Creme de Cocoa® topped off with Pepsi® and cream.

SOUTH OF THE BORDER

A trip to the tropics in every glass! Cruzan® Estate Light Rum, 99 Bananas® and Sambuca di Amore® topped with tropical fruit juices.

CITRON TWIST

Absolut® Citron Vodka and Dekuyper® Melon Liqueur topped with fresh juice and lemon lime soda. Refreshing!

APEACH SURRENDER

Envision the sunrise in your glass, as you sip on this delicious blend of Absolut® APeach Vodka, orange juice and a splash of grenadine.

SONIA'S SUNBURST

Grab some sun block for this scorcher. Coconut rum, orange juice, pineapple juice and cranberry juice.

PIÑA COLADA

Cruzan® Estate Rum blended with our pineapple mix. Try it as a Chi-Chi with Absolut® Vodka instead of rum.

CHELADA OR MICHELADA

Born out of the scorching heat of Mexico, this icy cold Mexican drink called a Chelada is legendary. The Michelada, finished off with fresh Clamato® juice and a spicy Mexican hot sauce.

NON-ALCOHOLIC Specialties

PIÑA COLADA, MARGARITAS AND DAIQUIRIS

Can be enjoyed without alcohol.

PASO DEL NORTE TROPIC

Pineapple, peaches, bananas and coconut with a splash of orange, blended rich and smooth.

ICE CREAM OREO®

Crushed Oreo® cookie crumbs blended with ice cream and topped with whipped cream.

STRAWBERRY DREAM

A delicious blend of ice cream and strawberries.

BEVERAGES

LEMONADE

Add strawberry, raspberry, peach, watermelon or kiwi.

SODA

Pepsi®, Diet Pepsi®, 7-Up®, Dr. Pepper, Mountain Dew®, Mug Root Beer®. Refills are free!

JUICE

Orange, apple, pineapple, grapefruit, Ocean Spray® cranberry, Tomato,

HOT COFFEE OR HOT TEA FRESH BREWED ICE TEA

For a refreshing twist, add strawberry or raspberry.

KICK AZZ Teas

TRY ONE OF OUR FUN NEW FLAVORED TEAS TODAY!

BUBBLE GUM TEA

Tastes just like! Barton Ice Tea®, topped off with fruit juices and a swirl of Dekuyper® Melon Liqueur and 99 Bananas®.

HAWAIIAN TEA

Kick back and relax with this favorite! Barton Ice Tea® topped with fruit juices and a splash of blue liqueur.

GREEN TEA

Go green with this tea! Barton Iced Tea® with fruit juices, lemon lime soda and Dekuyper® Melon liqueur.

KENTUCKY TEA

Jim Beam Black® topped with sweet & sour, Pepsi Cola® and a splash of Triple Sec®.

ITALIAN ICE TEA

We start with the famous Paso del Norte Ice Tea® and top it off with Amaretto di Amore® for a new taste sensation.

POMEGRANATE TEA

A new taste sensation! Pomegranate topped with Barton Ice Tea® and finished off with a Valka citrus twist.

MOJITOS

ULTRA PREMIUM MOJITO

Patrón Silver Rum muddled with fresh squeezed lime juice, sugar, fresh mint and vigorously shaken to perfection. A Ramos family favorite.

CRUZAN® MOJITO

Cruzan® Silver Rum muddled with fresh mint and lime and topped with soda.

HORNITO MOJITO

Sauza® Hornitos Plata Tequila, served in a refreshing mojito!

PINEAPPLE CHIPOTLE

Bacardi® Rum, vigorous shaken with sweet pineapple and hot chipotle flavor; infused into this twist on the classic Mojito. A taste to tingle your buds!

APPETIZERS

NACHOS DEL DIA

Award winning nachos with choice of refried or Rancho beans, guacamole and sour cream. Small - \$6.95 Large - \$7.95

Ground beef Picadillo or chicken add \$1.00

QUESADILLA

Flour tortilla filled with cheddar and jack cheeses, tomatoes, green onions, served with sour cream and guacamole.

Add your choice of chicken, ground beef of picadillo for \$8.95

MOJO DE AJO

Your choice of shrimp or scallops sautéed with mushrooms in butter, garlic and crushed red peppers. Full Pound - \$15.95 Half Pound \$10.75

CHICKEN WINGS

Choose regular hot wings or with house spicy BBQ sauce. Served with ranch dressing for dipping. 6-\$5.00 12-\$7.00

18-\$10.00 24-\$14.00

CHICKEN TAQUITOS

Tender seasoned chicken and jack cheese rolled in a flour tortilla and served crispy. Garnished with tomatoes and Cotija Mexican cheese. Accompanied with sour cream and guacamole. \$6.95



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CHICKEN TENDERS

Served with ranch dressing for dipping. **6-\$5.95**

MEXICAN PIZZA

A crispy flour tortilla topped with beans and your choice of chicken, ground beef or picadillo. Smothered with melted cheddar and jack cheese, green onions and tomatoes. Served with sour cream and guacamole. Add rice upon request. **\$7.95**

JALAPEÑO POPPERS

Cream cheese stuffed jalapeño peppers. Lightly fried and served with sweet jalapeño jelly. **\$4.50**

TAQUITOS RANCHEROS

Crisp corn tortillas filled with shredded beef and pork (picadillo). Garnished with tomatoes and Cotija cheese. Served with sour cream. **\$4.50**

APPETIZER QUAD

A combination of deluxe nachos, cheese quesadilla, jalapeño poppers and hot wings. **\$12.95**

Martinis Y MÁS

CLASSIC MARTINI

Level® Vodka or Plymouth® Gin with dry vermouth. The choice is yours and so is the pleasure.

COSMIC COSMOS

Choose your flavor – we'll do the rest. Absolut® Absolut Peach or Rudy Red Vodka shaken to perfection with fresh lime and cranberry juice.

MANHATTAN

Makers Mark® Bourbon chilled with sweet vermouth. Served icy cold on the stem.

SOUR APPLE

Absolut® Vodka and Dekuyper® Pucker™ Apple Schnapps. Shaken and served martini style.

VELVET APPLE

Black Velvet®, Dekuyper® Apple Brandy and Triple Sec® with a splash of cranberry juice. Served martini style on the rocks. Velvety smooth!

PATRÓN PINEAPPLE MARTINI

Patron Silver Tequila, Casa de Sabor® and pineapple juice, shaken with fresh fruit juices.

MEXICAN PEACH

Patrón® Reposado Tequila and Dekuyper® Peach Tree, flash blended with sweet and sour cranberry juice and fresh lime.

SANGRIA

The perfectly refreshing combinations of red wine, brandy and fruit juices with a touch of sweet & sour and 7-Up.

TRY TASTING ONE OF MEXICO'S TRADITIONAL SPIRITS

TEQUILA

OUR FRIENDS IN MEXICO SUPPLY US WITH SOME REALLY GREAT TEQUILA. TRY THEM AS A SHOT WITH COLD CERVEZA OR IN A FROSTY MARGARITA!

PATRÓN® AÑEJO

PATRÓN® REPOSADO

DON JULIO® AÑEJO

DON JULIO® BLANCO

CUERVO® RESERVA DE LA FAMILIA

CUERVO® TRADICIONAL

CUERVO® GOLD

CUERVO 1800® REPOSADO

CAZADORES®

SAUZA® HORNITOS - REPOSADO

SAUZA® HORNITOS PLATA

SAUZA® CONMEMORATIVO -

AÑEJO

SAUZA® TRES GENERACIONES

REPOSADO

SAUZA® TRES GENERACIONES -

PLATA

HERRADURA® AÑEJO

HERRADURA® REPOSADO

HERRADURA® SILVER

MONTE ALBAN® MEZCAL

Cervezas BEER

BOTTLES

SOL®
TECATE®
BOHEMIA®
CORONA® EXTRA
CORONA® LIGHT
MODELO ESPECIAL®
NEGRA MODELO®
O'DOULS® non-alcoholic
PACÍFICO®

DRAFT

DOS EQUIS®
TECATE®
MAC JACK®
SHOCK TOP®
HEFEWEIZEN®
BUD LIGHT®
BUDWEISER®

AND MOST AMERICAN BEERS

.....
*Ask your server for our
specialty selection.*

OUR BEST Margaritas

PASO DEL NORTE'S SIGNATURE MARGARITAS

OUR SIGNATURE MARGARITAS ARE MADE WITH HOMEMADE FRESH CITRUS JUICES, FRESH ORANGE AND LIME SLICES, MUDDLED AND HAND SHAKEN WITH ULTRA PREMIUM AND PREMIUM TEQUILAS SERVED TRADITIONAL MEXICAN STYLE ON THE ROCKS OR MARIACHI STYLE.

3D'S ULTIMATE MARGARITA

A distinctive hand-shaken margarita made with Sauza® Tequila Hornitos Plata Tequila Patron® Citronge, and a combination of fresh citrus and citrus juices served Tequini style. A timeless masterpiece!

PRIMO MARGARITA

Patrón Añejo Tequila shaken to perfection with Patrón Citronge and fresh citrus juices. Arriba!

FIESTA MARGARITA

A margarita with a little zest! Sauza Cien Años Tequila, Caravella® Limoncello and Gran Gala® Orange Liqueur finished with sour twist.

PATRÓN® PERFECT MARGARITA

A super premium margarita made with Patrón® Silver Tequila, Patrón® Citronge and fresh citrus juices served Tequini or on the rocks with a salted rim.

GRAND TRADICIONAL MARGARITA

A premium margarita made with Cuervo® Tradicional Tequila, fresh citrus juices and a float of Grand Malibu®. Served on the rocks.

POMEGRANATE MARGARITA

Sauza Cien Años Plata hand shaken with Pomegranate and fresh citrus juice. Served on the rocks or on the rocks.

HOUSE MARGARITA

Our house margarita made with Paso del Norte's House Tequila, Triple Sec, and our own signature Margarita mix.

RAMOS RITA

A Ramos family favorite! Our Paso del Norte Margarita finished off with Sauza® Cien Años and Gran Gala® Orange Liqueur.

ULTRA PREMIUM TEQUILA

PATRON SILVER®
DON JULIO BLANCO®
HERRADURA SILVER®
TRES GENERACIONES SILVER®

PREMIUM TEQUILA

CUERVO TRADICIONAL®
CUERVO 1800®
SAUZA HORNITOS®
CAZADORES®

All house margaritas are available in lime (original), mango, strawberry, watermelon, banana, peach, kiwi, melon, or orange. Ask about our Macho Margaritas!

