

Pachanga Patterson

Mexican food by way of NYC restaurant kitchens

Una cocina en Queens – DINNER

SALSA S served with house fried corn tortillas
(5/each or 3 for 12)
Roasted Corn & Tomato
Charred Tomato & Serrano Chili
Tomatillo & Avocado

SMALL PLATES

Guacamole & House-Fried Corn Tortillas 8
Manchego Cheese Quesadilla, manchego, refried beans, jalapeno, cumin sour cream 9
Steamed Mussels, chorizo, corn & jalapeno 8
Pachanga Salad, romaine, radicchio, jicama, pickled red onion, spicy peanuts, chipotle lime dressing 7
Chili Relleno, roasted poblano, quinoa, cous cous, cranberry beans, walnut cream sauce 6
“The Bean”, lime-sour cream, crispy tortillas 6

TACOS (3 per order, no mix & match please)

Chipotle Braised Short Ribs, roasted tomato, scallions 11
Batter-Fried Pollack, charred tomatillo salsa, pickled red cabbage 12
Berkshire Pork Shoulder, crispy pork skins, pickled red onion 9
Moo Shu Duck, sriracha hoisin, cucumber, radish 12
Black Bean & Lettuce Wrap, cheddar cheese, jalapeno lime 9
Black Trumpet Mushrooms, gruyere, radicchio, chives 9

ENTREES

Vintage Hanger Steak, swiss chard & oaxaca cheese, poblano sauce 19
Roasted Pork Belly Enchilada, chocolate & fig, cumin crema 14
Veggie Jenga, tostada, smashed beans, avocado, sweet potato puree, fried eggs

SIDES

(4/each or 3 for 9)
Toasted Garlic Rice
Sweet Potato Puree
Fried Chiles, Cotija Cheese & Lime

Pachanga Patterson supports local farmers & artisans and is committed to serving high quality & responsibly-sourced ingredients; we're proud to partner with Tortilleria Nixtamal for our tortillas & masa.

(20% gratuity to be added to parties of 6 or more)



Executive Chef: Michelle Vido