

BURRITOS

Served with a flour tortilla, black beans, white rice and Mexican cheese. Whole wheat tortilla and refried beans available upon request.
Guacamole add 1.15

CHICKEN TINGA

Shredded chicken stewed with roasted dried chilies, tomatoes, beer, and onion. Served with chipotle salsa, salsa fresca and sour cream. 8.50

CHICKEN AL CARBON

Marinated charbroiled chicken, salsa fresca, and sour cream. 6.75

CARNE ASADA

Seasoned grilled steak, salsa fresca, and sour cream. 7.50

CARNITAS

Tender pork, fresh cilantro, white onion, sour cream, and salsa tomatillo. 6.95

GRILLED VEGETABLE

Seasonal grilled vegetables, sour cream, and chipotle salsa. 6.75

BEAN AND CHEESE

Black beans, white rice, Mexican cheese, salsa fresca, white onion and sour cream. 5.95

PORK ADOBADO

Tender pork, and romaine lettuce. Topped with adobado sauce, salsa fresca, and sour cream. 8.50

GRILLED SHRIMP

Marinated shrimp, creamy limed cabbage and red onion chile de arbol salsa. Spicy!! 10.75

GRILLED MAHI

Grilled Mahi, marinated cabbage, chipotle salsa, and sour cream. 9.25

THE WET BURRITO

Your choice of filling and romaine lettuce. Topped with chipotle cream sauce, salsa fresca, and sour cream.
carne 8.50 chicken 8.50 vegetable 8.25

ANTOJITOS - SERVED ALL DAY (HAPPY HOUR PRICES 3:30 - 5:30)

POPCORN SHRIMP (6.50) 8.50

DRUNKEN BEAN DIP (3.95) 5.95

SOPE DE TINGA (4.25) 5.95

PICAS' NACHOS (6.25) 7.95

THE BAR

Margaritas (4.75) 5.95 Pitcher (22.00) 26.00

Mexican beers (2.00) 3.00

Snake River Lager and Ale (2.00) 3.00

Bud and Bud Light (1.50) 2.50

Soft drinks, Fresh lemonade, Fresh Ice Tea

A LA CARTE

TACOS

CARNE ASADA 3.25

CHICKEN 2.95

CARNITAS 2.95

GRILLED OR BAJA FISH 3.95

GRILLED SHRIMP 4.75

BAJA SHRIMP 4.50

CHICKEN ADOBADO 3.75

CHIPS AND GUACAMOLE 5.95

CHIPS AND SALSA 3.25

BLACK OR REFRIED BEANS 2.95

MEXICAN OR WHITE RICE 2.95

RICE AND BEANS 2.95

Picas



PICAS MEXICAN TAQUERIA

WILL CATER YOUR SPECIAL OCCASION.

CALL 734-4457

Picas



MEXICAN TAQUERIA JACKSON HOLE

OPEN EVERYDAY! 11AM-10PM

734-4457
LOCATED AT BUFFALO JUNCTION
1160 ALPINE LANE
JACKSON, WY 83001

PICASTAQUERIA.COM

BURRITO ESPECIAL

These burritos will be made with Picas homemade flour tortilla and served open faced.

AL PASTOR BURRITO

Pork marinated in achiote sauce and cooked with pineapple and onion on a vertical broiler. Served with white rice, black beans, Mexican cheese, sour cream, tomatillo avocado salsa, white onion, and cilantro. 10.50

FAJITA

White rice, black beans, bell peppers, poblano chilies, jalapenos, onion, lettuce, Mexican cheese, salsa fresca, chipotle salsa, and sour cream.
Vegetable 8.95 Chicken 9.95

CHILE RELLENO

Fresh roasted poblano chilies wrapped around fresh Mexican cheese. Dipped in egg batter and fried. Stuffed with white rice, black beans, salsa chipotle, salsa fresca, and sour cream. 11.25

DRUNKEN CHICKEN BURRITO

Pinto beans cooked with chorizo, beer, onions, tomatoes and cilantro. Topped with chicken al carbon, white rice, lettuce, chipotle salsa, salsa fresca, Mexican cheese and sour cream. 9.95

CHICO PLATOS

NINO BOWL

Black beans, white rice, corn, chicken and apple. 4.95

NINO BURRITO

Flour tortilla filled with black beans, white rice, Mexican cheese and sour cream. 5.25

NINO CHEESE QUESADILLA

Flour tortilla filled with Mexican cheese. Served with sour cream. 5.25

TACOS ARE AVAILABLE A LA CARTE

TORTAS

Traditional Mexican sandwiches made on Talera bread. Served with Mexican rice and black beans.

POLLO

Sweet chipotle aioli, charbroiled chicken, tomato, and avocado. 8.50

CARNITAS

Creamy lime spread, pork carnitas, romaine lettuce, and adobado sauce. 8.50

CARNE ASADA

Creamy lime spread, grilled steak, fresh roasted poblano chilies, avocado, and caramelized onion. 9.25

GRILLED MAHI

Seasoned grilled mahi, creamy limed cabbage, avocado, and tomato. 10.25

CHICKEN MILANESA TORTA

Breaded chicken breast pan fried. Layered with sweet chipotle aioli, avocado, pickled onions and jalapenos, Mexican cheese, and tomato. 9.95

TORTA AL PASTOR

Al pastor, creamy lime spread, white onion, cilantro, and tomatillo avocado salsa. 9.95

ENCHILADAS

(Served for dinner only)

Stuffed corn tortillas served with Mexican rice and black beans. Add guacamole 1.15

POLLO

Marinated charbroiled chicken topped with verde enchilada sauce, Mexican cheese, salsa fresca, and sour cream. 9.25

CARNE ASADA

Seasoned grilled steak topped with chipotle enchilada sauce, Mexican cheese, salsa fresca, and sour cream. 9.75

VEGETARIAN

Roasted seasonal vegetables topped with chipotle enchilada sauce, Mexican cheese, salsa fresca, and sour cream. 9.25

CHICKEN MOLE ENCHILADAS

Our traditional mole poblano sauce made from the heart of tlaxcala. 11.95

PLATOS ESPECIAL

Traditional plates from regions of Mexico.

CHILE RELLENOS

Fresh roasted poblano chilies wrapped around fresh Mexican cheese. Dipped in egg batter and fried. Served with Mexican rice, black beans, salsa chipotle, salsa fresca, and sour cream. Served with a homemade flour tortilla. 11.95

PICAS HANGER STEAK

Hanger steak marinated with cilantro, garlic, jalapeno, and olive oil. Grilled and served with avocado corn relish, chillaquiles and black beans. Topped with salsa fresca. 14.95

SOPES DE CHICKEN TINGA

Homemade masa boats filled with refried beans and chicken tinga. Topped with lettuce, Mexican cheese, fresh tomato, white onion, chipotle salsa, and sour cream. 11.95

CONCHINITA PIBIL

This is the Yucatans most famous dish. Pork marinated with achiote and citrus juice. Tossed with tomatoes, onion, epazote, and wrapped in banana leaves. Slow braised for a long, long time. Served with black beans, Mexican rice, salsa, marinated cabbage, and homemade corn tortillas. 13.95

CHILLAQUILES

Picas' homemade tortilla chips tossed with a tomato chipotle cream sauce, Mexican cheese and cilantro. Served with black beans. Chicken Tinga 11.50 Vegetable 9.95

CHICKEN MOLE PLATE

Roasted chicken breast topped with Mole Poblano. Served with white rice, black beans, marinated slaw, salsa fresca, and corn tortillas. 12.95

TACOS

Two tacos on Picas' homemade corn tortillas. Served with Mexican rice and black beans. Add guacamole 1.15

BAJA STYLE TACOS

Dipped in beer batter, deep fried and topped with creamy limed cabbage, chipotle salsa, fresh tomatoes, and cilantro. Tiger shrimp 9.50 Mahi 8.95

GRILLED MAHI

Seasoned grilled mahi topped with marinated cabbage, sour cream, and chipotle salsa. 8.75

POLLO

Marinated charbroiled chicken topped with salsa fresca. 6.95

CARNE ASADA

Seasoned grilled steak topped with salsa fresca. 7.50

MARINATED SHRIMP

Tiger shrimp marinated in citrus achiote marinade and grilled. Topped with creamy limed cabbage and red onion chile de arbol salsa. 10.95

CARNITAS

Traditional pork carnitas topped with fresh cilantro, white onion, and tomatillo salsa. 6.95

TACOS AL PASTOR

Pork marinated in achiote sauce and cooked with pineapple and onion on a vertical broiler. Topped with white onion, cilantro, and tomatillo avocado salsa. Does not include rice and beans. Three tacos 9.50, two - 6.50, one - 3.25

SOUPS

TORTILLA SOUP &

SOUP OF THE DAY cup 4.95/ bowl 5.95

CHICKEN POSOLE SOUP SM. 5.95 / LG. 8.95

QUESADILLAS

Fresh Mexican cheese on a flour tortilla. Whole wheat upon request. Served with Mexican rice, black beans, salsa fresca, and sour cream. Add guacamole 1.15

POLLO

Marinated charbroiled chicken. 7.95

CARNE ASADA

Seasoned grilled steak. 8.50

CHEESE

Mexican cheese and that's it! 6.95

CHIPOTLE POBLANO

Fire roasted poblano chilies and chipotle salsa. 8.25

FAJITA QUESADILLA

Filled with our Fajita mix. Veggie 8.25 Chicken 9.75

AL PASTOR

Al Pastor, onion, cilantro and tomatillo avocado salsa. 9.25

VEGIE

Sauteed corn, onion, red pepper and chopotle salsa. 8.25

SALADS

TOSTADA

Crispy corn tortillas layered with black beans, lettuce, guacamole, cabbage, and tomatoes tossed with a red wine vinaigrette. Topped with Mexican cheese and sour cream. Served with rice and beans. 7.95 Add chicken Tinga or Chicken Fajita 9.75 Veggie Fajita 9.75

PUYA CHICKEN

Greens tossed with a puya vinaigrette. Topped with grilled charbroiled chicken, salsa fresca, and sliced avocado. Served with a homemade flour tortilla. 9.25

PICAS RANCHERO

Baby greens tossed with a cilantro-lime ranch dressing. Topped with roasted red pepper, tomatoes, avocado and Mexican cheese. Small 5.75 Large 7.95 Add Chicken 1.75

SHRIMP SALAD

Hearts of Romaine grilled and topped with grilled marinated tiger shrimp, tomatoes, corn, and avocado. Dressed with a Ranchero Puya dressing. 9.95