



Paulina's

Mexican Grill

760.955.2661

14845 Monarch Blvd. Suite G, Victorville, CA, 92392

Sunday - Thursday, 11:00AM - 8:30PM Friday - Saturday, 11:00AM - 9:00PM

Appetizers

Ortega Quesadilla

Flour tortilla filled with melted Monterey Jack cheese, Ortega chiles, pico de gallo, with shredded beef or chicken.

8.95

Nachos

Crispy tortilla chips topped with grilled steak or chicken, beans, tomatoes, lettuce, cheese, jalapenos, served with a side of guacamole and sour cream.

8.95

Crispy Green Beans

Petite green beans coated in a crispy batter, served with your choice of ranch or blue cheese dressing.

7.95

Sautéed Red Wine Mushrooms

Delicious sautéed mushrooms in olive oil, lightly seasoned in red wine, topped with cheese and parsley.

8.95

Taco Salad

Crisp flour tortilla shell filled with lettuce and topped with beans, sour cream, guacamole, pico de gallo, and queso fresco.

Steak, 13.45 | Chicken, 12.95

Soup of the Day

Traditional soup recipes prepared daily with fresh ingredients. Ask your server for today's selection. Served with garlic toast.

6.95

Homemade Dressings

Chipotle Ranch, Traditional Ranch, Creamy Blue Cheese, Olive Oil & Red Wine Vinegar, Italian, Thousand Island

Homemade Guacamole

Fresh ripe avocados, combined with chile Serrano, onion, and cilantro.

6.00

Spicy Buffalo Wings

Ten pieces of juicy chicken wings, tossed in our spicy special house sauce and served with celery sticks and a side of ranch or blue cheese dressing.

9.95

Oysters

Fresh oysters on the half shell served with fresh lime.

Half Dozen | Full Dozen

Flautas

Rolled flour tortilla with chicken or shredded beef, topped with Monterey Jack cheese, and queso fresco. Served with guacamole, pico de gallo, lettuce, and sour cream.

8.95

Salads & Soups

Succulent Caesar Salad

Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with crisp tortilla strips, finished with Cotija cheese.

Carne Asada, 13.95 | Chicken, 12.95

Salmon, 16.95

Sopa Del Mar

A large bowl of fresh Mexican style soup featuring crab legs, shrimp, octopus, fish, vegetables, and our special spices.

18.95

Add Avocado on Salads

* Prices may vary/change without notice.
half, 1.75 | whole, 3.00

Entrées

All entrées served with choice of Soup or Garden Salad.

Choose two: Spanish Rice, Poblano Rice, Refried Beans.

Choose one: corn or flour tortillas or garlic bread.

Sautéed Vegetables or Curly Fries

Add an extra side for 2.00

Beef



Rib Eye Steak and Grilled Shrimp

Mojave Rib Eye 10oz. cut of *Certified Angus Beef* grilled to perfection, topped with melted cheese, sautéed onions, bell peppers, and grilled seasoned shrimp.

23.95

Mojave 10oz. Rib Eye Steak

Our most popular and irresistible steak! A cut of *Certified Angus Beef* rib eye cooked your way. Flavorful, incredibly tender, and always juicy.

20.95

Creamy Pasta Primavera

A saucy linguine pasta sautéed with fresh vegetables, with your choice of our creamy traditional Mexican Ranchera sauce or a delicious Creamy Chipotle sauce.

Vegetarian, 10.95 | Chicken, 14.95 | Shrimp, 15.95

Seafood

Grilled Atlantic Salmon

Cilantro-Serrano Pesto Sauce

A fresh cut 6oz salmon grilled to perfection, lightly seasoned and topped with our pesto sauce made with fresh cilantro, basil and serrano.

17.95

Chipotle Mayo & Mushrooms

Beautiful grilled 6oz salmon lightly seasoned and topped in our creamy chipotle chile mayo finished with sautéed mushrooms.

17.95

Pork

12oz Pork Chop

Creamy Chipotlé

Pan roasted 12oz pork chops cooked in a real creamy chipotlé sauce and onions topped with cilantro and queso fresco.

17.95

Ranchero Style

Well seasoned 12oz. pork chop grilled to perfection on a bed sautéed, bell pepper, onions, tomatoes.

17.95

Tamarindo BBQ Pork Ribs

Grilled pork ribs slathered in our new tamarindo BBQ sauce. A tangy blend of sweet and spicy sauce that will assault your tastebuds with flavor.

15.95

Grilled Swordfish Steak

in Basil-Caper Butter Sauce

Fresh grilled swordfish seasoned perfectly, topped in our fresh basil-caper butter sauce with fresh lemon juice.

19.95

Camarones al Gusto

Our large shrimp cooked your way!
choose between four unique styles:

A la Diabla *spicy La Mojo de Ajo *scampi
Creamy Chipotlé *mild Ranchero Sauce

16.95

Entrées

All entrées served with choice of Soup or Garden Salad.

Choose two: Spanish Rice, Poblano Rice, Refried Beans.

Choose one: corn or flour tortillas or garlic bread.

Sautéed Vegetables or Curly Fries

Add an extra side for 2.00

Beef



10oz Rib Eye with Chipotle Butter

Topped with Chipotle butter, a cut of Certified Angus Beef rib eye cooked your way. Flavorful, incredibly tender, and always juicy.

20.95

Carne Asada With Chimichurri Sauce

Tender flap steak, hand cut and marinated in our housemade Argentinian Chimichurri sauce.

13.95

Steak Picado

Juicy Certified Angus Beef ribeye sliced thinly, sautéed in red wine, onions, bell peppers, mushrooms, and tomatoes, cooked in our housemade Ranchera sauce.

14.95

Creamy Pasta Primavera

A saucy linguine pasta sautéed with fresh vegetables, with your choice of our creamy traditional Mexican Ranchera sauce or a delicious Creamy Chipotle sauce.

Vegetarian, 10.95 | Chicken, 12.95 | Shrimp, 13.95

Seafood Coctel

A Mexican cocktail with fresh avocado, cucumber, and pico de gallo in our homemade savory cocktail sauce.

Campechana *oysters & octopus 15.95

De Camarón 15.95

Camarones Al Gusto

Our large shrimp cooked your way!

Choose between four unique styles:

A La Diabla *spicy

La Mojo de Ajo *scampi

Creamy Chipotle *mild

Ranchero Sauce

16.95

Pork

12oz Pork Chop, Creamy Chipotlé

Pan roasted 12oz pork chops cooked in a real creamy chipotlé sauce and onions topped with cilantro and queso fresco.

16.95

12oz Pork Chop, Ranchero Style

Well seasoned 12oz. pork chop grilled to perfection on a bed sautéed, bell pepper, onions, walnuts, tomatoes.

16.95

Grilled Tamarindo BBQ Pork Ribs

Grilled pork ribs slathered in our new tamarindo BBQ sauce. A tangy blend of sweet and spicy sauce that will assault your tastebuds with flavor.

13.95

Seafood

Grilled Atlantic Salmon

Cilantro-Serrano Pesto Sauce

A fresh cut 6oz salmon grilled to perfection, lightly seasoned and topped with our pesto sauce made with fresh cilantro, basil and serrano.

13.95

Chipotlé Mayo & Mushrooms

Beautiful grilled 6oz salmon lightly seasoned and topped in our creamy chipotlé chile mayo finished with sautéed mushrooms.

13.95

Entrées

All entrées served with choice of Soup or Garden Salad.

Choose two: Spanish Rice, Poblano Rice, Refried Beans.

Choose one: corn or flour tortillas or garlic bread.

Sautéed Vegetables or Curly Fries

Add an extra side for 2.00

Vegetarian

Vegetarian Fajitas *Vegan

A sautéed medley of nopales, onions, bell peppers, tomato, baby spinach, mushrooms, sour cream, and guacamole.

14.95

Homemade Chile Relleno

Old fashioned Mexican style with two fresh chile pasilla lightly covered with egg batter and filled with queso fresco. Topped with our homemade salsa.

14.95

Veggie Enchilada *Vegan

Made with sautéed baby spinach, mushrooms, bell peppers with our fine herbs and garlic. Served with a side of guacamole and sour cream.

Rojas or En Salsa Verdé, 12.95 | Mole, 13.95

Fajitas

Fajitas for One

One choice of juicy marinated steak, chicken, or shrimp grilled to perfection. Served with a side of sour cream and guacamole.

17.95 | Mix all three meats, 19.95

Fajitas for Two

Enjoy a combination of two or more of our marinated steak, chicken, or shrimp grilled to perfection. Served with a side of sour cream and guacamole.

28.95 | Mix all three meats, 30.95

Molcajete

All in one stone bowl, marinated in a special sauce and grilled to perfection; chicken, steak, shrimp, nopales, chorizo, onions, and fresh avocado & cheese.

For one, 19.95 | For two, 30.95

Chicken

Chicken En Molé

One of our most famous dishes to come out of Puebla Mexico. Tender breast of chicken simmered in a unique blend of 21 spices, roasted peanuts, and dried chiles.

15.95

Chicken in Creamy Chipotlé Sauce

A tender breast of chicken sautéed with shallots, garlic, and white wine. Finished with our homemade chipotlé cream sauce.

15.95

Creamy Chicken and Shrimp

Delicious sauteed chicken breast in our house made ranchera sauce cooked in white wine and finished with three shrimp.

16.25

Enchiladas

Shrimp Enchiladas in Chipotlé Sauce

Two rolled corn tortillas filled with shrimp, mushrooms, onions, topped in a chipotlé cream sauce with jack cheese. Served with a side of sour cream and guacamole.

15.95

Enchiladas Rojas

Two rolled corn tortillas filled with chicken or cheese, topped with either our rojas sauce with melted cheese. Served with a side of sour cream and guacamole.

13.95

Enchiladas En Salsa Verdé

Two rolled corn tortillas filled with chicken or cheese, topped with either our chile verdé sauce with melted cheese. Served with a side of sour cream and guacamole.

13.95

Entrées

All entrées served with choice of Soup or Garden Salad.

Choose two: Spanish Rice, Poblano Rice, Refried Beans.

Choose one: corn or flour tortillas or garlic bread.

Sautéed Vegetables or Curly Fries

Add an extra side for 2.00

Vegetarian

Vegetarian Fajitas *Vegan

A sautéed medley of nopales, onions, bell peppers, tomato, baby spinach, mushrooms, sour cream, and guacamole.

14.95

Homemade Chile Relleno

Made in the old fashioned Mexican style with one fresh chile pasilla lightly covered with egg batter and filled with queso fresco. Topped with our homemade salsa.

13.95

Veggie Enchilada *Vegan

One of our most original dishes, made with sautéed baby spinach, mushrooms, bell pepper with a touch of fine herbs and garlic. Served with a side of Guacamole and sour cream.

Rojas or En Salsa Verdé, 12.95 | Mole, 13.95

Fajitas

Fajitas for One

One choice of juicy marinated steak, chicken, or shrimp grilled to perfection. Served with a side of sour cream and guacamole.

17.95 | Mix all three meats, 19.95

Fajitas for Two

Enjoy a combination of two or more of our marinated steak, chicken, or shrimp grilled to perfection. Served with a side of sour cream and guacamole.

28.95 | Mix all three meats, 30.95

Molcajete

In all in one stone bowl, marinated in a special sauce and grilled to perfection; chicken, steak, shrimp, nopales, chorizo, onions, and fresh avocado & cheese.

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Creamy Chicken and Shrimp

Delicious sauteed chicken breast in our house made ranchera sauce cooked in white wine and finished with three shrimp.

16.25

Enchiladas

Shrimp Enchiladas in Chipotlé Sauce

Two rolled corn tortillas filled with shrimp, mushrooms, onions, topped in a chipotlé cream sauce with jack cheese. Served with a side of sour cream and guacamole.

15.95

Enchiladas Rojas

Two rolled corn tortillas filled with chicken or cheese, topped with either our rojas sauce with melted cheese. Served with a side of sour cream and guacamole.

12.95

Enchiladas En Salsa Verdé

Two rolled corn tortillas filled with chicken or cheese, topped with either our chile verdé sauce with melted cheese. Served with a side of sour cream and guacamole.

12.95

Beverages

Pink Lemonade
Cherry Coke
Diet Coke
Coke

18th Street Organic Coffee
Fresh Brewed Iced Tea
Flavored Hot Tea
Orange Juice
Milk

Raspberry Iced Tea
Barq's Root Beer
Mr. Pibb
Sprite

Beer Menu

Domestic

Coors Light
Blue Moon
Budlight

Imported

Dos Equis Lager
Dos Equis Amber
Modelo Especial
Negra Modelo
Corona Extra
Pacifico
Tecate

Wines

for more assistance, please ask your server

White

Chardonnay
Zinfandel
Moscato
Riesling

Red

Sauvignon
Cabernet
Merlot

Desserts

Traditional Flan

Paulina's famous traditional family recipe.
6.95

Vanilla Chambord

Vanilla ice cream served in a waffle cup,
drizzled with raspberry liquor.

6.25

Volcano Chocolate Cake

A creamy chocolate cake with a molten
chocolate core, served with cherries
dripping in chocolate sauce.

6.95 | Add Ice Cream +1.50

If you have special food
sensitivities or dietary
restrictions, please ask to speak
with our manager.

Split meals will incur a \$3.50 fee.

NOTICE: Consuming raw or
undercooked meats, poultry,
seafood, shellfish or eggs may
increase your risk of foodborne
illness, especially if you have
certain medical conditions.

Senior Discount: 10%
Excludes appetizers, soups,
salads, and drinks.

Parties of 10 or more will have a
20% gratuity added, even on
separate checks

About Us

Established in 2007, we here at Paulina's Mexican Grill have enjoyed serving our wonderful customers and making it their second home; one of our biggest accomplishments through the years. We boast housemade recipes made completely from scratch, along with a blend of traditional spices.

So sit back, relax, and let us take care of you.

Thank you for giving us the opportunity to serve you.

760.955.2661



us on Facebook!

www.paulinasmexicangrill.com