



PRIMO'S

TACOS AND TEQUILA

APPETIZERS

Chips & Salsa

House made salsa, accompanied with a basket of fresh tortilla chips. Also available with our salsa tomatillo, and salsa verde. \$3.50

Chips & Queso Blanco

Savory house made white melted cheese, accompanied with a basket of fresh corn tortilla chips. \$7

Chips & Bean Dip

Refried beans, with white melted cheese, and a basket of fresh tortilla chips. \$7

Corn Chile Salsa

A blend of off the cob corn, with roasted peppers, onion, tomato, cilantro, fresh lime juice and seasoning. \$7

Dip Sampler

White melted cheese, fresh guacamole, and your choice of either, regular, mild or spicy salsa. Accompanied with a fresh basket of tortilla chips. \$10

Esquite/Street Corn

Mexican street corn, blended with white and yellow corn, cotija cheese, mayonnaise, a dash of tajin, and fresh limes. \$6.50

Elote Don José

Corn on the cob, chipotle crema, cotija cheese, tajin and a wedge of lime. \$7

Chori-Queso

Melted white cheese with grilled chorizo. Accompanied with a basket of fresh tortilla chips, and 3 flour tortillas. \$9

Ceviche

Blend of shrimp, diced cucumber, tomato, onion, cilantro, sliced avocado and fresh lime juice. Served with a basket of fresh tortilla chips. \$16

Nachos Su-Primo

Ground beef and shredded chicken, topped with lettuce, tomato, sour cream, and your choice of refried beans or black beans. \$12

Nachos Fajita

Choice of grilled chicken or grilled steak, mixed with peppers, onions and tomato, and pickled jalapenos. \$13

El Justin

Fries, chorizo, pinto beans, queso blanco and pico de gallo. \$12

TACOS

Served with flour tortillas with lettuce and cheese

Shredded Chicken

Shredded Beef

Ground Beef

STREET TACOS

Price Per Taco: \$4

All tacos served on a double wrap corn tortilla.

Al Pastor

Carne Asada

Grilled Chicken

Birria

Carnitas

Ribeye

Tinga

Shredded chicken bathed in chipotle and tomato sauce

Brisket

Campechano

Flank steak with chorizo

Fish Tacos

Chipotle sauce and cabbage

Shrimp Tacos

Chipotle sauce and cabbage

VEGETARIAN TACOS

2 for \$12 / 3 for \$15

Mushroom Poblano Tacos

Grilled portabella mushrooms, onions, and poblano peppers, with sliced avocados and pico de gallo.

Frijol Tacos

Refried beans, shredded cheese, lettuce, and pico de gallo.

Nopales

Steamed cactus with pico de gallo, and black beans.

Tacos Cauliflower

Fried cauliflower tacos with spicy barbecue sauce and cabbage.

Fried Avocado

Fried avocados, pinto beans, lettuce, pico de gallo, queso fresco, and poblano cream sauce. (corn or flower)

SIDES

White Rice

Side Guacamole

Mexican Rice

Jalapeños

Pickled or Fresh

Refried Beans

Sour Cream

Black Beans

Queso Fresco

Diced Tomatoes

Pico de Gallo

BURRITOS

Pittsburgh Burrito

Grilled chicken, chorizo, french fries, rice and beans inside, with white queso dip poured over top. \$13

California Burrito

Choice of steak or grilled chicken, along with grilled bell peppers, onions and tomatoes, and rice and beans inside. \$14

Steak Burrito

Marinated steak with beans inside, queso dip poured on top and a side of rice. \$9

El Gigante

Pork carnitas and beans, ranchero sauce and pico de gallo over top, with rice on the side. \$14

Primo's Burrito

2 burritos, one shredded chicken and one ground beef, ranchero sauce over top, lettuce, tomato, and sour cream. \$15

QUESADILLAS

Fajita Quesadilla

Grilled chicken or grilled steak stuffed inside a tortilla with cheese, bell peppers, onions and tomatoes. Rice and beans on the side. Grilled chicken \$12 / Grilled Steak \$14

Quesabirria

Shredded beef quesadilla, with onions and cilantro and consomme on the side. \$14

Gringa

Al pastor (pork) quesadilla, with pineapple, onions and cilantro. Tomatillo on the side. \$13

Capitan Quesadilla

Choice of plain cheese, shredded chicken, shredded beef, or ground beef. Sour cream, and pico de gallo on the side. Choice of rice or beans on the side. \$13

Loaded Quesadilla

12" flour tortilla, stuffed with cheese. Served with lettuce, pico de gallo and sour cream. \$12
(Add protein for \$3, choice of shredded chicken, beef or ground beef)

BRUNCH

Migas

Scrambled eggs, corn tortilla strips, green chile salsa, avocados, pico de gallo and tortillas (flour or corn). \$11

Chori-Huevos

Chorizo, scrambled eggs and cheese served with either red or green sauce and tortillas (flour or corn). \$12

Breakfast Burrito

12" flour tortilla stuffed with scrambled eggs, chorizo, French fries, rice, beans, pico de gallo, and cheese. Smothered in pork green chile salsa. \$13

SPECIALS

Birria Ramen

Ramen made with consomme, topped with birria onions and cilantro. \$12

Pastor Skewer

Single pastor skewer with pineapple. Served with three tortillas, salsa, cilantro and onion. Includes one side. \$16

Azteca Bowl \$12

Bed of cilantro lime rice, black beans, queso blanco, salsa verde, pico de gallo, lettuce, tomato and cucumber.
(Add a protein for \$3)

Baja Shrimp

Fried shrimp, cabbage, pickled onions, cilantro, pickled jalapenos and cotija cheese. Served with chipotle sauce and lime wedge, and three tortillas (flour or corn). \$17

Papas De Asada

French fries with carne asada strips over top, and shredded cheese. Topped with guacamole, pico de gallo, and a side of salsa tomatillo de salsa verde. \$8

ENTREES

Chori Pollo

Grilled chicken breast, chorizo and grilled jalapenos smothered in white queso dip. Rice, beans, lettuce and pico on the side. \$16

Fajitas

Choice of chicken (\$14), steak (\$16), shrimp (\$17), or all three (\$22). Mixed with bell peppers, onions, and tomatoes. Served with rice and beans, lettuce, pico de gallo, sour cream, shredded cheese, and 3 tortillas on the side (flour or corn).

Fried Chimichangas

Order of 1 fried tortillas, stuffed with your choice of chicken ground beef or shredded beef. White queso dip and enchilada sauce on top. Sides of rice and beans, lettuce, sour cream, and pico de gallo. \$9

Asado Mexico

Grilled chicken breast, carne asada, and spicy sausage on a skillet, with whole grilled green onions and a jalapeno toreado. Along with rice and beans on the side, and (3) tortillas. Choice of flour or corn. \$15

Pollo Cancun

Grilled chicken breast, bathed with white queso dip, and steamed broccoli and cauliflower. Rice, lettuce, tomato and sour cream on the side, and (3) flour tortillas. \$16

Carne Asada

Thin grilled steak, grilled whole green onions, fried jalapeños, rice and beans, served with three flour or corn tortillas. \$18

SOPAS (SOUPS)

Cup 5 / Bowl 8

Chicken Tortilla Soup Black Bean Soup
Chicken & Rice Soup

BEVERAGES

FREE DRINK REFILLS

Coca-Cola
Coca-Cola Cherry
Diet Coke
Sprite
Fanta

Dr. Pepper
Lemonade
Ginger Ale
Mello Yello
Hi-C Fruit Punch

Coffee (Regular or Decaf)
Iced Tea
(Sweetened or Unsweetened)

Fountain Drinks are Free Refill

BOTTLED DRINKS

Mexican Import Bottle Coke
Mexican Import Bottle Sprite
Smart Water
Bottled Juice
- Orange
- Cranberry
- Apple

Powerade (20 oz)
- Mountain Berry Blast
- Fruit Punch
- Grape

Jarritos
- Tamarind - Grapefruit
- Mandarin - Guava
- Pineapple - Lime
- Fruit Punch

*Bottled Drinks are NOT Free Refill
Ask Servers for Daily Agua Fresca Flavors*

BEER

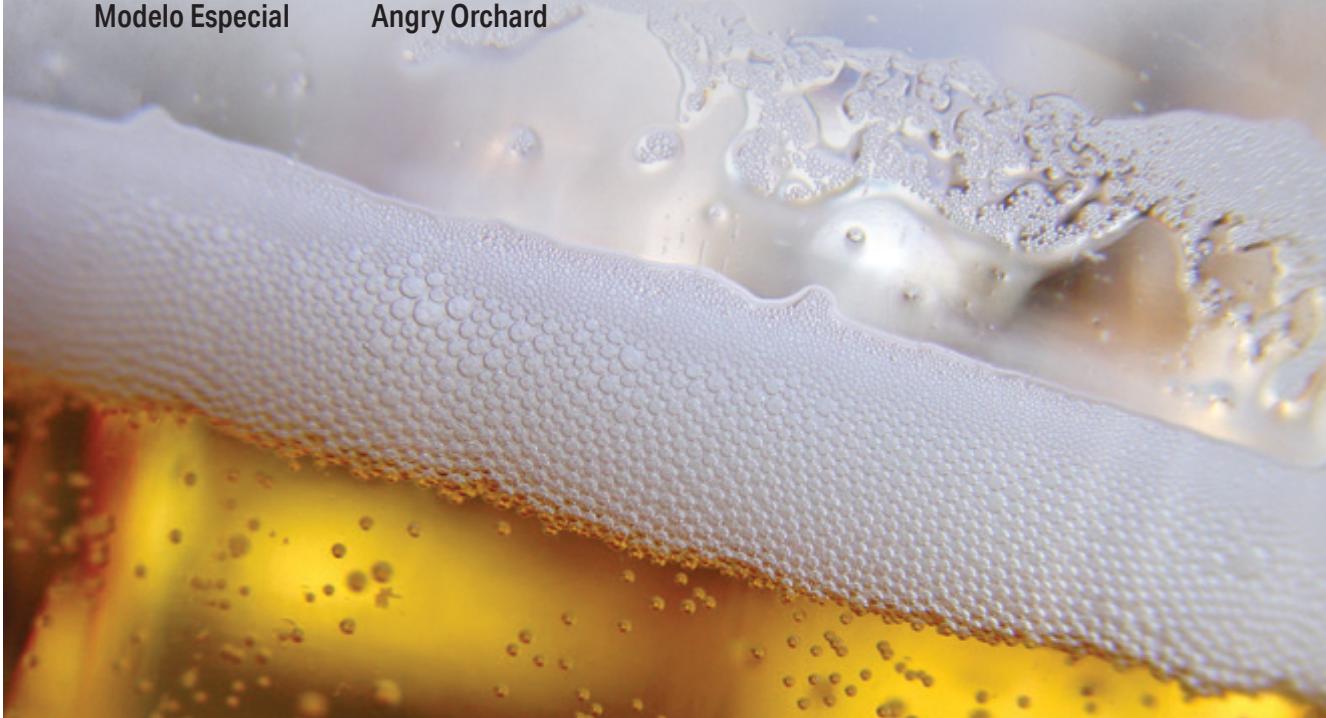
BOTTLED BEER

Dos Equis Lager
Dos Equis Amber
Victoria
Pacifico
Corona
Corona Light
Corona Premier
Modelo Especial

Modelo Negra
Michelob Ultra
Bud Light
Miller Lite
Blue Moon
Coors Light
Sam Adams
Angry Orchard

DRAFT BEER

14 oz - 22 oz
Modelo Especial
Modelo Negra
Pacifico
Miller Lite
Yuengling
IPA (ask what's on tap)



SPECIALTY DRINKS

Fiery Maid \$11

Jameson or Illegal Mezcal, lemon juice, agave, cucumber.

Boomerang \$12

Mezcal, pomegranate liqueur, ginger beer, margarita sours, black berry, Tajin rim

Black Barrel Old Fashioned \$12

Hornitos black barrel, sugar, bitters

Nuevo México \$12

Mezcal, lemon juice, sweet sour, red wine float.

Blueberry Mint Spritz \$11

Gin, soda water, blueberry, mint, simple syrup.

La Rosa \$10

Tequila, cointreau, lime juice, and cranberry juice.

Sea Breeze \$12

Tequila, cranberry juice, grapefruit juice.

Paloma \$11

Grapefruit soda, tequila, lime juice, and salt

Mangonada

Frozen drink made with mango puree, chamoy and tajin. (Choice of with or without alcohol)

Cantarito \$12

Tequila, grapefruit juice, lime juice, orange juice, grapefruit soda, tajin and chamoy rim.

SPECIALTY MARGARITAS

The Grand \$13

Tequila, grand marnier, margarita sours.

Presidential \$13

Patron silver, triple sec, apricot brandy, margarita sours.

Sangria Margarita \$11

House margarita mix, topped with sangria.

Jalapeno Cucumber \$13

Tequila, orange liqueur, jalapeno, cucumber, margarita sours.

Saint Rita \$13

Tequila, Saint Germain elderflower liqueur, lime juice.

Ranch Water \$10

Tequila, soda water, lime juice.

Blue Margarita \$12

House margarita mix, topped with Blue Curacao.

Moscow mule \$10

Tito's vodka, ginger beer lime mint

Mexican Mule \$12

Tequila, ginger beer, lime and orange juice

Mezcal Mule \$13

Illegal mezcal, ginger beer, cucumber, lime

HOUSE MARGARITAS

**Happy Hour House Margaritas \$2 OFF
and \$1 OFF Drafts
4-6 P.M. Monday - Friday**

12oz \$8 or 18oz \$11 on the Rocks

Margarita w/ Salt

Traditional Lime, Mango, Guava, Strawberry,
Raspberry, Peach.

WINE

Merlot

Chardonnay

Pinot Grigio

Cabernet Sauvignon



PRIMO'S
TACOS AND TEQUILA

CHEF'S SPECIALS

Scallops/Camarón Al Ajo \$20

- Choice of Scallops, Shrimp, or combination of both, seared with garlic, butter, and grilled red onion. Accompanied with a side of rice, lettuce, cucumber, and avocados. Three tortillas (flour or corn).

Scallops/Camarones A La Diabla \$20

- Choice of scallops, shrimp, or combination of both. Cooked in a house-made spicy sauce. Accompanied with a side of rice, lettuce, avocado, and pickled onions. Three tortillas (flour or corn).

Scallops/Camarones Azteca \$22

- Choice of scallops, shrimp, or combination of both. Grilled with red onions, jalapeños, and mixed with crispy bacon strips. Accompanied with a side of rice, lettuce, avocado, cucumbers, and pickled onions. Three tortillas (flour or corn).

Steak A La Mexicana \$23

- 10 oz Ribeye, grilled with onions, tomatoes, and jalapeño peppers. Accompanied with rice, lettuce, avocado, and pickled onions. Three tortillas (flour or corn).

Steak Ranchero \$23

- 10 oz Ribeye, pan seared and smothered with red sauce and pico de gallo. Accompanied with a side of rice, lettuce, avocado and pickled onions. Three tortillas (flour or corn).

Surf & Turf \$27

- 10 oz ribeye, shrimp, and scallops, grilled with onions, tomatoes and bell peppers. Accompanied with a side and beans, lettuce, avocado, and pickled onions. Three tortillas (flour or corn).

Primo's Salad \$8

- Mixed greens, accompanied with tomato, Mexican cheese, cucumber, avocado. Add chicken (\$3) steak (\$4) shrimp (\$5).

3230 Lebanon Church Road | 412-675-1063

* Consuming raw or undercooked beef, chicken, pork, seafood, shellfish or eggs may increase your risk of food borne illness. *

KIDS MENU

- **Chicken Tender & Fries \$8**
- **Cheeseburger & Fries \$8**
(lettuce, cheese and tomato)
- **Hamburger & Fries \$8**
(no cheese, only lettuce and tomato)
- **Taco, Rice, & Beans \$8**
(soft or hard, shredded chicken or beef taco w/ lettuce & cheese)
- **Cheese Quesadilla, Rice, & Beans \$8**
(add shredded chicken or ground beef for \$2)
- **Corndog & Mozzarella Sticks \$8**
- **Taco & Mozzarella Sticks \$8**
(soft or hard, shredded chicken or ground beef taco w/ lettuce and cheese)



DESSERTS

Add Ice Cream To Any Dessert for \$2!

Tres Leches \$7

Mango Cheesecake \$7

Chocolate Churros \$7

Churros \$7

Choco - Flan \$7

Chocolate Bundt Cake \$7