



# El Parranda

## SPORT BAR & GRILL

4555 N Pershing Ave.  
Stockton Ca 95207  
(209) 565-5159

**DRINKS**  
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Check Our Menu Online

We do not accept cards without chip. We only accept 3 cards per table.  
No aceptamos tarjetas sin chip. Solo se aceptarán 3 tarjetas por mesa.



# DRINKS



## **MICHELADA \$10.99**

Negra Modelo with lemon juice, tajin, clamato, cucumber, and two shrimps.



## **MICHELADA MAMALONA \$17.99**

Negra modelo with lemon juice, tajin, clamato, cucumber, and nine shrimps.



## **HOUSE MARGARITA \$11.99**

(on the rocks or frozen)  
House Tequila, triple sec, sweet and sour, decorated with salt and lemon. Add a flavor por \$1.49. Mango, Strawberry, Peach, or Pineapple.



## **LAVA COLADA \$13.99**

Malibu rum, pineapple juice, piña colada mix, drained strawberry, whipped cream, and a cherry.



## **EL JARRITO TÓXICO \$149.99**

Choose between Hornitos Reposado or Centenario Plata. Lemon juice, salt, squirt, fresh OJ and agave nectar. Garnish with orange, grapefruit, and lemon.



## CERVEZA

Corona, Negra Modelo, Modelo Especial, Pacifico, XX Lager, Victoria, Ultra, Modelo Bote (can), Budweiser, Budlight, Non Alcoholic Heineken. **5.99**  
**BUCKET: \$39.99**

**Caguama 14.99**, Pacifico, Modelo, Corona, Victoria

**Coors Light**  
Pint 4.99, 22oz 6.99

**Pitcher Coors Light 11.99**

**Modelo**  
Pint 5.99, 22oz 7.99

**Pitcher Modelo 13.99**

**CHAVELA \$6.99**  
Modelo Especial with lemon juice, and salt

**SUPER CHAVELA \$9.99**  
Modelo especial with lemon juice, salt, and two shrimp.

## LA TÓXICA MICHELADA \$17.99

Negra Modelo with lemon juice, tajin, clamato, cucumber. One Negra Modelo flipped down, one shot of our house tequila, and two shrimps.

**MICHELADA KORA \$19.99**  
Una caguama michelada style

**LA RUBIA Y LA MORENA \$13.99**  
One Negra Modelo, one Modelo Especial, michelada mix, both beers flipped down on a glass. Served with a shrimp.

**EL PARRANDA MICHELADA \$19.99**  
One michelada with a Negra Modelo flipped down, tajin, lemon, cucumber, and seven shrimps.

**LOS BORRACHOS TRAY \$99.99**  
12 Modelo Especial with 3 types of aguachile, mango, cucumber, avocado, tajin, lemon.

## COCKTAILS

**PIÑA COLADA \$16.99**  
Malibu Rum, pineapple juice, piña colada mix, whipped cream, and a pineapple with a cherry in the middle.

**TEQUILA SUNRISE \$10.99**  
House tequila, fresh orange and grenadine juice, served with orange and a cherry.

**MAI TAI \$11.99**  
Light rum, fresh orange juice, pineapple juice, grenadine, Myers rum on top, decorated with orange, and a cherry.

**LONG ISLAND \$11.99**  
Rum, triple sec, vodka, gin, sweet and sour and a splash of coke.

**ADIOS MF \$12.99**  
Blue Curacao, gin, rum, vodka, sweet and sour, splash of sprite. Decorated with lemon and a cherry.

**SANGRIA \$12.99**  
Cabernet, fresh orange juice, pineapple juice, peach schnapps, a splash of sprite and grenadine.

**CANTARITO \$15.99**  
Hornitos Reposado, fresh lime juice, fresh OJ, fresh grapefruit juice, salt, agave nectar y squirt on jarrito with chamoy and tajin garnish cucumber orange and grapefruit

**PALOMA \$13.99**  
Hornitos Tequila, fresh lemon juice, salt, and a splash of squirt.

**LA ÚLTIMA MARGARITA \$16.99**  
Tequila 1800 Reposado, cointreau, jugo de limón y naranja fresca, néctar de agave, Grand Marnier flotando, adornado con sal, limón y naranja.

## NON-ALCOHOLIC BEVERAGES

**FOUNTAIN \$3.50**  
PEPSI, DR PEPPER, SIERRA MIST, LEMONADE, ORANGE CRUSH, RASPBERRY TEA.

**AGUAS FRESCA**  
Small \$3.99  
Large \$5.99  
HORCHATA, JAMAICA

**JUGOS**  
FRESH Orange Juice 6.99  
Cranberry o Pineapple 4.99

**REFRESCOS MÉXICANOS \$4.00**  
COCA-COLA, SIDRAL, SANGRIA, JARRITOS (Tamarindo, Mandarina, Agua Mineral)

**SANGRÍA PREPARADA \$7.99**  
Sangría, salt, lemon, pepper, mango, decorated with tajin and valentina sauce.

**LA RUSA \$6.99**  
Squirt, salt, tajin with pepper, lemon, cucumber, and orange.

**VIRGIN CANTARITO \$8.99**  
Fresh lime juice, fresh OJ, fresh grapefruit juice, salt, agave nectar y squirt on jarrito with chamoy and tajin garnish cucumber orange and grapefruit

**AGUA MINERAL PREPARADA \$6.99**  
Mineral water, salt, rim pepper with tajin, lemon, orange, and cucumber.



# APPETIZERS



## EMPANADAS DE CAMARON CON QUESO

Order with 6 \$14.99

Order with 12 \$24.99

Order with 24 \$48.99

Elaborated with corn and spices dough. Filled with cooked shrimp and mozzarella cheese, green sauce (spicy), and the house dressing.



## CHICHARRON DE PESCADO

Small order \$15.99

Large order \$25.99

Chunks of fried and seasoned fish fillet. Sided with pico de gallo, white rice and corn tortillas.

\*Served in a botanero size plate.



## LANGOSTINOS

Shrimp (Langostinos) starter  
\*served on a botanero size plate

Parranda sauce (house sauce)

- Garlic
- Diabla

Small (5) \$26.99

Large (10) \$53.99



## PATE MANJAR DEL MAR

\$25.99

Creamy, spreadable paste of a seafood mix served in a cup: Octopus, Calamari, Tuna, Crab Meat, Mayonnaise, Bell Peppers, Olives, and Capers. Served with salty crackers and tostadas.



## CAMARONES CUCARACHA

\$25.99

Shrimp with shell and head. Fried and sauteed in a spicy sauce Nayarit style.

\*Served in a botanero size plate

## GUACAMOLE \$10.99

Smashed avocado, tomato, onion, cilantro, serrano chili, lemon, and a mix of spices.

## MARISQUESO \$22.99

Melted cheese combined with cooked seafood with bacon sauce.

Octopus, Shrimp, Calamari, and Crabmeat.

Served with corn tortillas.

## MEJILLONES

**Natural:** cooked in an acid sauce, spicy sauce, salty sauce, and black sauce.

Small (6) \$14.99

Large(12) \$25.99

**Special:** cooked in an acid sauce, spicy sauce, salty sauce, and black sauce with octopus and shrimp.

Small (6) \$19.99

Large(12) \$35.99

## CAMARONES KORA \$25.99

Fried shrimp with shell, no head. Sauteed in chili sauce (spicy)

\*Served in a botanero size plate.

## CAMARONES AL VAPOR \$25.99

Shrimp with shell and head. Steamed with a slightly spicy sauce.

\*Served in a botanero size plate



# OYSTERS



## NATURALES

Small (6) \$15.99  
Large (12) \$26.99



## PREPARADOS

Tomato, onion, cucumber, shrimp, and octopus.

Small (6) \$17.99  
Large (12) \$31.99



## SHOT DE OSTIONES (Balazos)

Small (3) \$9.99

Large (6) \$18.99

Served in a shot glass with michelada mix (slightly spicy) and tajin.

# CEVICHES

Served with avocado, tostadas, and salty crackers.

\*Tailogia does not include avocado.



## TRILOGIA \$23.99

3 different ceviches are served separately.

- **Nayarit:** Grounded fish with carrot, red onion, and cilantro. Pickled on lemon juice and spices.
- **Camarón:** Shrimp, tomatoes, red onion, cilantro, cucumber, lemon, and spices.
- **Tropical:** fish, mango, pineapple, jicama, onion, cucumber, lemon, and spices.



## CEVICHE SUPREMO

Prepared with 3 different types of fish, mahi-mahi, salmon, and tuna.

Small \$15.99

Large \$25.99

Fish sliced in cubes, red onion, tomatoes, cucumber, lemon, and serrano chili.



## CEVICHE DE TIRITAS

Small \$14.99

Large \$25.99

Mahi Mahi fish is sliced into thin strips pickled in lemon juice with onion, cucumber, and green chili.

## CEVICHE NAYARIT

Small \$13.99

Large \$23.99

Groundfish with carrots, red onion, and cilantro pickled on lemon and spices. Served with tomatoes and cucumber in cubes.

## CEVICHE DE CAMARON

Small \$14.99

Large \$25.99

Shrimp chopped and pickled in lemon juice, red onion, cucumber, tomatoes, and green chili.

## CEVICHE DE CAMARON Y PULPO

Small \$17.99

Large \$32.99

Shrimp and octopus chopped and pickled in lemon juice, red onion, cucumber, tomatoes, and green chili.

## CEVICHE MIX CAMARON Y PESCADO

Small \$14.99

Large \$25.99

Half shrimp and half Nayarit style ceviche.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or other raw proteins products, specially if you suffer from chronic illness or allergies. Customers need to be aware of the risks involved in consuming raw or undercooked foods. El Parranda Sports Bar & Grill can not be held responsible for any issues resulting from food allergies. Thank you for your attention.

Consumir carnes, marisco, huevos u otros productos crudos o poco cocidos, especialmente si padece enfermedades crónicas o alergias. Los clientes deben conocer los riesgos involucrados al consumir alimentos crudos o poco cocinados, El Parranda Sports Bar & Grill no puede hacerse responsable de ningún problema derivado de alergias alimentarias. Gracias por su atención.



# AGUACHILES



**Aguachile Verde**



**Aguachile Habanero**

**\$29.99**

Shrimp chopped by half pickled on lemon, spices, red onion, cucumber, and spicy sauce of your choice.

\*Served in a botanero size plate.

- Red Sauce: dried chili
- Green sauce: serrano chili
- Habanero Chilli

**JICACHIL \$28.99**

Jicama stuffed with seafood, aguachile sauce, and spices. Shrimp, octopus, calamari, aguachile shrimp, fish scallops, served on a pineapple half, mango jicama, and sauce of your choice (red, green, or habanero). Includes botanero size plate with fruit and chili.



**MARISCOCO \$28.99**

Fresh coconut stuffed with seafood, cooked shrimp, octopus, calamari, fish, and shrimp scallops aguachile. Pickled on lemon juice and spices, black sauce, clamato, chunks of coconut, sauce of your choice (red, green, or habanero), and chili.

# COCKTAILS

All cocktails are served with onion, cucumber, tomatoes, cilantro, and avocado, sided with salty crackers and tostadas. Hot cocktails are prepared with shrimp broth.

**Shrimp**

Medium \$15.99

Large \$21.99

**Octopus**

Medium \$19.99

Large \$24.99

**Shrimp and Octopus**

Medium \$18.99

Large \$23.99

**Campechanas**

Octopus, shrimp, calamari, oysters, shrimp meat, and clam.

Medium \$21.99

Large \$26.99



**Camarón y Pulpo Chico**



**Campechana Grande**

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# SOUPS

All broths are served with onion, cilantro, garlic bread, or tortillas (corn and flour). The broth is slightly spicy and includes vegetables: potato, squash, carrots, celery, red and green bell peppers seasoned with spices, and rice.

- **Shrimp with shell and head 15.99**
- **Peeled shrimp 17.99**
- **Fish \$15.99**
- **7 Mares \$25.99**

Shrimp with head, peeled shrimp, octopus, calamari, mussels, crab claw, fish, and clam



**7 Mares**



**Camarones**  
**Momia**

# DISHES

Shrimp and fish fillets are served with salad, white rice, potato wedges, and garlic bread.

## Camarones

- **Breaded \$19.99**
- **Garlic \$19.99**
- **Diabla \$19.99**
- **Al chipotle \$19.99**
- **A la plancha \$19.99**
- **Rancheros picosos \$19.99**
- **Momias \$26.99**

Momias Shrimp are stuffed with cheddar cheese and wrapped with bacon

## Filetes

- **Breaded \$18.99**
- **Garlic \$18.99**
- **Diabla \$18.99**
- **Al chipotle \$18.99**
- **A la plancha \$18.99**
- **Ranchero Picoso \$18.99**
- **Empapelado \$23.99**

Empapelado fish is wrapped in aluminum foil with a mix of vegetables, shrimp, and octopus.

# MOJARRAS

Mojarras fish are served with refried beans

- **Fried \$19.99**
- **Garlic \$19.99**
- **Diabla \$19.99**
- **Bañada \$23.99**

Bañada is fried mojarra coated with black sauces, red onion, habanero chili and shrimp chunks, and lemon juice.

**Shrimp (langostino) order \$27.99**

Langostinos are prepared with Parranda sauce (special house sauce), served with white rice, salad, refried beans, potato wedges, garlic bread or tortillas.



**Mojarra**  
**Bañada**





# SPECIALITIES

Everything that is served with beans also includes cheese and your choice of tortilla (corn or flour)



## **PESCADO ZARANDEADO (40 minuts) \$17.99 lb**

Fish cut by half and marinated with nayarit style sauce and grilled, we use huachinango, snapper and robalo, served with tomato, cucumber, red onion, rice, and refried beans with sauce and tortillas.

\*Ask for availability and weight



## **COSTILLA DE CERDO ZARANDEADA \$29.99**

Grilled pork ribs are marinated with zarandear sauce and served with rice, refried beans, seasoned baby potatoes, curtido salad, green sauce, and tortillas.



## **CARNE ASADA \$22.99**

Grilled arrachera, served with rice, salad, nopal, chile toreado and roasted onion, green sauce and tortillas.



# SPECIALITIES

Everything that is served with beans also includes cheese and your choice of tortilla (corn or flour)



## **VOLCAN DE MARISCOS 44.99**

Seafood prepared on a spicy red sauce, shrimp head, cooked shrimp, crab claw, mussels, fish, octopus, calamari, clam, and scallops, served in a hot molcajete.



## **CAMARONES ZARANDEADOS \$27.99**

Grilled shrimp is cut by half, marinated in zarandear sauce, and served on a bed of lettuce, cucumber, red onion, rice, sauce, and tortillas.



## **PATAS DE CANGREJO**

(appetizer)

Served on a botanero size plate, Parranda sauce (house sauce)

- Garlic
- Diabla

Small (8 piezas) 37.99

Large (15 Piezas) 70.99



## **CAMARONES CAJÚN**

Shrimp with head, peeled shrimp, corn, potato, prepared on cajun sauce, served on a botanero size plate.

Small \$30.99

Large \$57.99



# SPECIALITIES

Everything that is served with beans also includes cheese and your choice of tortilla (corn or flour)



## **PIÑA CANTAMAR \$35.99**

Mix of seafood prepared in coconut sauce, shrimp, octopus, squid, clam, mussels, chunks of pineapple, and milk, served on half pineapple with melted cheese. Served with salad, rice, potato wedges, and garlic bread.



## **PIÑA FRESCA RELLENA \$28.99**

Pineapple chunks, octopus, shrimp, calamari, and fish scallops are pickled in lemon juice with spices, red onion, cucumber, and mango and served on a pineapple half. Includes botanero size plate of fruit and chili.

## **CERDO ZARANDEADO \$29.99**

Grilled pork is marinated in zarandear sauce and served with rice, refried beans, seasoned baby potatoes, green sauce, and tortillas.

## **CARNE ASADA CON CAMARÓN \$28.99**

Grilled arrachera, served with rice, salad, nopal, chili y roasted onion, green sauce and tortillas, grilled shrimp on top.

## **CARNE ZARANDEADA \$28.99**

Grilled arrachera marinated with zarandear sauce, served with rice, refried beans, salad, nopal, chili, roasted onion, green sauce, and tortilla.

## **PULPO AL GRILL \$35.99**

Grilled octopus marinated on black sauces and coated with zarandear sauce, served on top of rice and a bed of cucumber, tomato, red onion, and sauce.

## **MOLCAJETE CIELO MARY TIERRA 44.99**

Grilled beef, chicken fillet, fish fillet, grilled shrimp, nopal, chili and roasted onion, green sauce, grilled chunk of cheese, served in a hot molcajete, sided with rice, fried bean and tortilla ( corn or flour)



# SPECIALITIES

Everything that is served with beans also includes cheese and your choice of tortilla (corn or flour)



## **BARBACOA DE MARISCOS \$33.99**

Mix of seafood, seasoned and prepared with bbq sauce, wrapped on a banana leaf, fish fillet, shrimp, octopus, squib, clam and scallops. Served with rice, refried beans and tortillas.

## **PLATO PESCADOR \$35.99**

A mix of seafood prepared with butter served on fish fillet, sweet banana and pineapple. Grilled and covered with melted mozzarella cheese. Shrimp, octopus, squib, clam and crab pulp. Served with rice, salad, garlic bread or tortilla.



## **MARISCADA**

Grilled fish fillet, shrimp with head, cooked shrimp, octopus, squib, clam, mussels, crab claw, shrimp (langostino), all prepared in parranda sauce and served on a botanero size plate.

**Small \$45.99**

**Large \$82.99**

## **FILETE POBLANO \$19.99**

Fish fillet prepared with creamy poblano chili sauce, onion, sweet corn, spices and chunks of poblano chili. Served with rice, salad, and garlic bread.

## **FILETE POBLANO ESPECIAL (Speciality of the house) \$26.99**

Fish fillet prepared with creamy poblano chili sauce, shrimp, octopus, and squib, with corn, spices and chunks of poblano chili. Served with rice, salad, and garlic bread.



# PASTAS



**Fettuccini  
con Mariscos**

## **FETUCCINI CON MARISCOS \$22.99**

Pasta, shrimp, octopus, squid, mussels, jaiba pulp, mushrooms, alfredo's sauce. Served with garlic bread, parmesan cheese, and chili.

## **FETUCCINI CON MARISCOS A LA DIABLA O CHIPOTLE \$24.99**

Pasta, shrimp, octopus, squid, mussels, jaiba pulp, mushrooms, alfredo's sauce and diablo or chipotle sauce. Served with garlic bread, parmesan cheese, and chili.

## **FETUCCINI CON POLLO \$17.99**

Pasta, grilled chicken, broccoli, mushrooms, alfredo sauce, served with garlic bread and parmesan cheese.

## **FETUCCINI CON POLLO A LA DIABLA O CHIPOTLE \$17.99**

Pasta, grilled chicken, broccoli, mushrooms, alfredo sauce and chipotle or diablo sauce, served with garlic bread and parmesan cheese.



**Fettuccini  
con Pollo**

# KIDS MENU

## **ORDEN DE QUESADILLAS**

**\$8.99**

2 pieces with rice or french fries.

## **CHICKEN NUGGETS**

**\$8.99**

8 pieces with rice or french fries.

## **CHEESE STICKs \$8.99**

8 pieces with rice or french fries.

## **COMBO ORDER \$9.99**

1 quesadilla, 2 cheese sticks, 4 nuggets, served with rice or french fries.

## **SHRIMP WITH RICE \$10.99**

10 shrimps served with rice

## **CHIKEN WITH RICE \$8.99**



**Orden de  
Cheese stick**

# SIDE ORDERS

**Tortilla (3) \$1.99**

**Garlic bread \$4.99**

**French fries \$4.99**

**Baby potatoes \$4.99**

**Refried beans \$4.99**

**Rice \$4.99**

**½ avocado \$4.99**

**Pico de gallo \$3.99**

**Curtido \$2.99**

\*cabbage, purple onion, habanero chile, carrots, radish, spices, vinegar, and lemon.