



Petra is a family owned Mexican Restaurant. Our ingredients are locally sourced and our food is prepared fresh, daily. Thank you for coming in, now relax and let us take care of the rest!

Appetizers & Quesadillas

CHORIZO QUESO \$11

Enrique’s Way + \$2

GUACAMOLE FRESCA \$12

QUESADILLA NORTEÑA

Served with Guacamole, Sour Cream & Mexican Slaw

Guajillo Chicken	\$16
Carnitas	\$16
Steak	\$18
Shrimp	\$17
NEW! Birria	\$18

Soup & Salad

ASOPADO MARISCOS \$21

Jumbo Shrimp, Scallop, Salmon, Cod, Tomato Cumin Broth, Avocado, Chipotle

TORTILLA CREAM SOUP \$13

Crema, Avocado, Chipotle, Tortilla Strips, Chicken

CHILI CON CARNE \$10

Signature Chili, Queso Fresco, Green Onion, Sour cream

ENSALADA FRESCA

Mixed greens, Caramelized Onion, Avocado,Tomato, Queso Fresco

Chicken	\$15
Steak	\$18
Salmon	\$17
Shrimp	\$17

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions. Our restaurant offers products with vegetable oil, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with vegetable oil, tree nut, soy, milk, egg or wheat allergies. Before placing an order, please inform us if a person in your party has a food allergy. Not all ingredients are listed in the menu.



Entrées

Entrées, served with rice, beans & tortillas. Hamburger/Torta served with French Fries

Indicates Slightly Spicy

CARNE ASADA \$27

Wagyu Outside Skirt Steak, Grilled Vegetables, Guacamole, Jack Cheese, Sour Cream

POLLO ASADO \$23

Red Bird Farms Chicken Thigh, Grilled Vegetables, Guacamole, Jack cheese, Sour Cream

SALMON ATLANTICA \$24

Wild Caught Atlantic Salmon, Poblano Sauce, Grilled Vegetables

COD TORTA \$18

Wild Caught Cod (Fried), Chipotle Mayo, Tomato, Onion, Avocado, Lettuce, Jalapeño Cheddar Bun, French Fries

PORK AL GUAJILLO \$20

Pulled Pork, Guajillo, Green Onion, Guacamole, Jack Cheese

HAMBURGUESA \$18

Wagyu Ground Beef, Pepper Jack, Mushroom, Onion, Avocado, Chipotle Mayo, Jalapeño Cheddar Bun, French Fries

BAJA BOWL

Corn Salsa, Lime Rice, Guacamole, Queso Fresco, Tortillas, Diablo Sauce

Guajillo Chicken	\$18
Steak	\$21
Salmon	\$20
Shrimp	\$20
NEW! Birria	\$20

Enchiladas

Served with 3 enchiladas, lime rice & refried black beans

SOUR CREAM CHICKEN ENCHILADAS \$18

Signature Sour Cream Sauce, Chicken Tinga, Jack Cheese, Cilantro

CHICKEN VERDE ENCHILADAS \$18

Verde Sauce, Cumin Lime, Chicken Tinga Jack Cheese, Cilantro

BEEF ENCHILADAS \$19

Chili Con Carne, Ground Beef, Jack Cheese, Green Onion

ENCHILADAS OCEANA \$22

Poblano Cream Sauce, Shrimp, Scallop, Jack Cheese, Cilantro

NEW! BIRRIA ENCHILADAS \$20

Chuck Roast, Oaxacan Cheese, Green Onion
Served with Chili Con Carne or Verde Sauce

NEW! Choose 2 of any enchiladas for \$16 (rice & beans included)

Tacos

Served with 3 tacos, lime rice & refried black beans

SIGNATURE STEAK TACOS \$20

Wagyu Outside Skirt Steak, Chimichurri, Onion, Queso Fresco, Guacamole
Philly Style+\$1

NEW! BIRRIA TACOS \$20

Chuck Roast, Onion, Cilantro, Oaxacan Cheese, Consommé, Guacamole

TACOS VOLCANO \$18

Pulled Pork, Onion, Avocado, Queso Fresco, Diablo Sauce

NEW! TACOS CONTRAMAR \$22

Fried Jumbo Shrimp, Wild Caught Scallop, Elote, Chipotle Aioli, Guacamole

CHICKEN MEXICANO TACOS \$18

Chicken Breast, Bacon, Onion, Avocado, Queso Fresco, Diablo Sauce

BAJA FISH TACOS \$19

Beer-battered Cod, Cilantro Pesto, Chipotle Aioli, Slaw, Avocado

GUAJILLO CHICKEN TACOS \$17

Chicken Breast, Guajillo Sauce, Avocado, Jack Cheese

SALMON TACOS \$19

Blackened Atlantic Salmon, Cilantro Pesto, Avocado, Slaw, Chipotle Aioli

NEW! Choose 2 of any tacos for \$16 (rice & beans included)

Additional Sides

Any one of these sides can be ordered a la carte or exchanged for an upcharge

VEGGIES \$3

CUP OF SOUP/CHILI \$4

SIDE SALAD \$3

For parties of 8 or more 20% gratuity will be added





Dessert

FRIED ICE CREAM BUÑUELO \$11

Vanilla Bean Ice Cream, Cinnamon, Sugar, Chocolate, Caramel

TRES CHOCOLATE CHEESECAKE \$10 (Gluten Free)

Tres Chocolate Cheesecake, Vanilla Bean Ice Cream

CHURROS \$11

Eight of Petra’s signature homemade Churros served with Caramel Sauce and Strawberry Puree ½ **order of four, \$7**

BEBIDAS

Cocktails

SIGNATURE FROZEN MARGARITA 14

REPOSADO TEQUILA, SILVER TEQUILA, GRAND MARNIER, LIME, AGAVÉ (STRAWBERRY, MANGO) +1 (SANGRIA or CHAMBORD SWIRL) +2

NEW! BLACKBERRY BREEZE (FROZEN) 13

OLD FORESTER BOURBON, LEMON, BLACKBERRY, MINT

PETRA'S HOUSE MARGARITA (ROCKS) 10

PETRA’S TOP SHELF MARGARITA (ROCKS) 14

SOCORRO BLANCO TEQUILA, GRAND MARNIER, LIME, AGAVÉ

JALAPEÑO MARGARITA 14

SOCORRO REPOSADO, ANCHO REYES LIQUEUR, LIME, AGAVÉ

PETRA PLATINUM MARGARITA 16

CASAMIGOS BLANCO, COINTREAU, LIME, AGAVÉ

MEZSCAL OLD FASHIONED 15

BOSSCAL MEZCAL, CHOCOLATE BITTERS, LUXARDO CHERRY

SKINNY MARGARITA 12

CORAZON SILVER, GRAND MARNIER, LIME, dash of AGAVE

MEXICAN MULE 12

HERRADURA SILVER, GINGER BEER, LIME

MOJITO 12

BACARDI WHITE RUM, FRESH MINT, LIME, AGAVÉ

FOUNTAIN DRINKS 2.50

Coke, Coke Zero, Dr. Pepper, Diet Dr. Pepper, Sprite, Orange Fanta

ICED TEA 2.50

HIBISCUS TEA 3

LIMONADA 3

TOPO CHICO MINERAL WATER 3

JARRITOS 3.50

Grapefruit, Fruit Punch, Mandarin, Sangria, Apple

Beer

DOMESTIC BEERS

(BOTTLE) 4.50

MICHELOB ULTRA, SHINER BOCK, MILLER LITE

IMPORTED BEERS

(BOTTLE) 5

CORONA PREMIER, STELLA ARTOIS

DRAFT IMPORTED

(16 OZ) 6 (22 OZ) 7

DOS EQUIS, MODELO NEGRA, PACIFICO

DRAFT IPA

(16 OZ) 7 (22 OZ) 8

VOO DOO RANGER

Wine

HOUSE WINE (Chardonnay, Pinot Grigio, Cabernet) 7 / glass

REDS

GLASS BOTTLE

CABERNET

Coppola (Geyserville, CA)

11 40

Austin (Paso Robles CA)

13 45

PINOT NOIR

Landon Winery (McKinney, TX)

13 45

MALBEC

Terrazas (Argentina)

12 40

WHITES

GLASS BOTTLE

CHARDONNAY

Deloach (Santa Rosa, CA)

9 32

Ferrari-Carano (Sonoma County, CA)

13 45

SAUVIGNON BLANC

Baby Blue Blanc (Sonoma Coast, CA)

12 40

PINOT GRIGIO

Coppola (Geyserville, CA)

10 35

Petra Mexican Kitchen
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Drive, Suite 100
McKinney, TX 75071

Phone: 214.842.4875

Hours of Operation:
Monday–Thursday
11:00 am – 9:00 pm

Friday – Saturday
11:00 am – 10:00 pm



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