

## Dips

### TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 14.99

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 9.49 cup | 10.99 bowl

### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 14.99

## Ensaladas Y SOPA

### ENSALADA DE CILANTRO

Grilled shrimp with field greens, pineapple, jicama, strawberries, queso fresco, honey vinaigrette 11.00 with Chicken 17.89 | Salmon 21.69

### ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 21.69

### SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 7.99 cup | 12.99 bowl

## TAPAS

### QUESADILLAS

Monterey jack, green onions and tomato  
Grilled Chicken 17.49 | Fire-Charred Skirt Steak 18.99

### NACHOS

Crispy tostada shells, beans, melted cheddar  
with Grilled Chicken 15.99 | Fire-Charred Skirt Steak 16.49

### AHI TUNA TACOS\* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 17.29

## ENCHILADAS

served with beans and rice

### POLLO

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce 19.99

### CARNE

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese 21.99

### ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 17.99

### VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 19.99

• SIGNATURE dish ■ VEGETARIAN dish ▲ ask about GLUTEN-FREE version

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked. Ceviche is served raw. Please direct any food allergy concerns to the manager prior to placing your order.

## Fajitas

On a bed of caramelized onion and bell peppers. Garnished with roasted red pepper and cilantro. Served with guacamole, sour cream, pico de gallo, rice, beans and fresh flour tortillas.

### POLLO ASADO ▲

Fire-charred chicken breast 25.29

### CARNE ASADA

Fire-charred skirt steak 32.69

### COMBINACIÓN

Grilled chicken breast and skirt steak 28.29

## ESPECIALIDADES

### CARNE ASADA\*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 27.59

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and Monterey jack. Charred corn and black beans 19.50

### FAJITA BOWL

Cilantro lime rice, black beans, corn, jalapeno, pico de gallo and monterey jack topped with chipotle wine sauce, sour cream drizzle and cilantro with Pollo Asado 16.39 | Carne Asada 18.39

### SALMON\* ▲

Grilled salmon, chimichurri sauce. Asparagus and Mexican rice 31.05

## Burritos

served with beans and rice

### POLLO ASADO FAJITA

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 18.99

### CARNE ASADA FAJITA

Flour tortilla filled with Certified Angus Beef® brand skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 19.29

### CHIMICHANGA DE POLLO

Flour tortilla filled with fajita chicken, poblano pepper, chipotle wine sauce and cheese, fried crisp with a choice of ranchera sauce or chili con queso 18.99

## TACOS

served with beans and rice

### TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato 15.99

### CARNE ASADA

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 18.39

### POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 16.39

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 9.99

### TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 9.99

### MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 9.99



## BRUNCH

Served daily till 10 AM  
with breakfast potatoes

### MIGAS CON HUEVOS\* ▲

Scrambled eggs with jalapeños, bacon and sautéed tortillas 16.99

### CHORIZO CON HUEVOS\* ▲

Scrambled eggs with jalapeños, bacon and sautéed tortillas 16.99

### CLASSICO

Three eggs and a side of bacon with toast 16.99

### BREAKFAST TACOS

Two tacos filled with scrambled eggs, melted cheddar cheese, and your choice of chorizo or bacon 16.99 | Carne Asada 17.99

### HUEVOS RANCHEROS

Traditional egg dish topped with ranchera sauce, with cilantro and queso fresco 16.99

### TOSTAR DE FRANCÉS ■

French toast topped with blueberries and strawberries, served with maple syrup and Mexican brandy butter 16.99



## CASA RITA

*Our signature margarita!*

Featuring el Jimador Silver 100% Agave Tequila  
Cointreau and fresh-squeezed lemon and lime juices

13.00

## CANTINA CLASSICS

**CANTINA MOJITO** Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane 13.00

**MI CASA RANCH WATER** Casamigos Blanco Tequila, fresh-squeezed lime juice, Topo Chico Mineral Water 15.00

**PEACH VOJITO** Cruzan aged Light Rum, peach, fresh mint, lime, and cane sugar 13.00

**BLOOD ORANGE SANGRIA** Beso del Sol Red Sangria, Monin Blood Orange Puree, orange juice, Fever-Tree Ginger Beer 10.80

**AÑEJO HONEY BEE** Cabo Wabo Añejo Tequila, Grand Marnier, Monin Honey Syrup, fresh lemon juice, Fee Brothers Cardamom Bitters 18.00

## TEQUILA

### SUPERIOR

Cuervo Reserva de la Familia | 55.00  
Don Julio 1942 | 30.00

## VINO

### SPARKLING

Kenwood 'Yulupa' Brut, *California* 12

### WHITE

Trinity Oaks Chardonnay, *California* 11  
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, *Sonoma* 15  
Brancott Sauvignon Blanc, *Marlborough* 12

### RED

Santa Rita '120 Series' Cabernet Sauvignon, *Chile* 11  
Joel Gott '815' Cabernet Sauvignon, *California* 15  
Columbia Crest 'Grand Estates' Merlot, *Columbia Valley* 11  
La Crema Pinot Noir, *Monterey* 15

## MARGARITAS

**TOP SHELF MARGARITA** Herradura Reposado, Grand Marnier, with fresh-squeezed lemon & lime juice, Monin Passion Fruit 18.00

**CABO FLIP** Cabo Wabo Reposado Tequila, Grand Marnier and a lime boat of Cabo Wabo Blanco Tequila 14.00

**HORNITOS SKINNY RITA** Hornitos Plata Tequila, fresh lime juice, Monin Agave Nectar 17.50 *Your choice of Lime, Raspberry or Peach*

**PERFECT PATRÓN RITA** Patrón Silver Tequila, Patrón Citrónge fresh lime juice 15.00

**TAJÍN WATERMELON RITA** Hornitos Plata Tequila, St. Elder Blood Orange Liqueur, triple sec, Monin Cucumber, Jalapeño & Agave Nectar, muddled watermelon, fresh-squeezed lime juice and Tajín 15.00

Gran Patrón Platinum | 45.00  
Herradura Selección Suprema | 55.00

## CERVEZAS

### IMPORT BOTTLE 9.50

Corona  
Corona Light  
Pacífico  
Stella Artois

### DOMESTIC BOTTLE 8.50

Budweiser  
Coors Light  
Miller Lite

### DRAFT 16 oz 10.99 | 22 oz 12.99

Dos Equis Lager  
Michelob Ultra  
Modelo Especial  
Eight by Troy Aikman  
Dadgum IPA *Rahr & Sons Dallas, TX*  
Blood & Honey *Revolver Brewing TX*