

Dips

TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco 13.29

CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 9.39 cup | 9.99 bowl

QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 16.29

Ensaladas Y SOPA

ENSALADA DE CILANTRO

Field greens, Veracruz vegetables, black beans, roasted red pepper, Monterey Jack, avocado, cilantro lime vinaigrette 15.00
with Grilled chicken 18.69 | Salmon 22.19

ENSALADA DE MANGO Y POLLO ▲

Chicken breast, field greens, mango, mint, jicama, grapes, spicy pepitas, queso fresco, honey vinaigrette 20.69

SOPA DE TORTILLA ▲

Pulled chicken, avocado, crispy tortillas 6.89 cup | 12.39 bowl

TAPAS

QUESADILLAS

Monterey Jack, green onions and tomato
Grilled chicken 17.09 | Fire-charred skirt steak 17.89

NACHOS

Crispy tostada shells, beans, melted cheddar
with Grilled chicken 17.29 | Fire-charred skirt steak 17.69

AHI TUNA TACOS* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 18.99

ENCHILADAS

served with beans and rice

CHICKEN

Pulled chicken enchiladas, Monterey Jack, with sour cream poblano sauce 18.79

BEEF

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 14.89

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.

CHICKEN ▲

Fire-charred chicken breast 27.49

STEAK

Fire-charred skirt steak 29.79

COMBINACIÓN

Grilled chicken breast and skirt steak 29.29

ESPECIALIDADES

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 31.60

POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and Monterey Jack, charred corn and black beans 21.59

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 Chicken 18.89 | Steak 21.19

SALMON* ▲

Grilled salmon, chimichurri sauce, asparagus and cilantro lime rice 27.49

Burritos

served with beans and rice

GRILLED CHICKEN FAJITA

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 18.19

GRILLED STEAK FAJITA

Flour tortilla filled with Certified Angus Beef® brand skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, chili con queso 20.49

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 18.49

TACOS

served with beans and rice

TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese, tomato 19.49

GRILLED STEAK FAJITA

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and Monterey Jack 22.39

GRILLED CHICKEN FAJITA

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and Monterey Jack 18.19

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 9.19

MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 8.69



BRUNCH

Served daily till 10 AM
with breakfast potatoes

MIGAS CON HUEVOS* ▲

Scrambled eggs with jalapeños, bacon and sautéed tortillas 11.49

CHORIZO CON HUEVOS* ▲

Scrambled eggs with Mexican sausage, jalapeños and onions, with red bell peppers, queso fresco and cilantro 12.89

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 15.33 | Carne asada 17.99

HUEVOS RANCHEROS

Traditional egg dish topped with ranchera sauce, with cilantro and queso fresco 14.69

TOSTAR DE FRANCÉS ■

French toast topped with blueberries and strawberries, served with maple syrup and Mexican brandy butter 13.79



CASA RITA

Our signature margarita!

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

13.80

CANTINA CLASSICS

CANTINA MOJITO Cruzan Aged Light Rum, mint, fresh lime, club soda, sugar cane 14.30

MI CASA RANCH WATER Casamigos Blanco Tequila, fresh-squeezed lime juice, Topo Chico Mineral Water 16.10

PEACH VOJITO Deep Eddy Peach Vodka, mint, fresh lime, club soda, cane sugar 14.30

BLOOD ORANGE SANGRIA Beso del Sol Red Sangria, Monin Blood Orange Puree, orange juice, Fever-Tree Ginger Beer 8.70

AÑEJO HONEY BEE Cabo Wabo Añejo Tequila, Grand Marnier, Monin Honey Syrup, fresh lemon juice, Fee Brothers Cardamom Bitters 17.80

TEQUILA

SUPERIOR

Cuervo Reserva de la Familia | 25.30
Don Julio 1942 | 31.80

VINO

SPARKLING

Freixenet Blanc de Blancs Brut, *Spain* 11.80

WHITE

Trinity Oaks Chardonnay, *California* 10.90
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, *Sonoma* 12.20
Brancott Sauvignon Blanc, *Marlborough* 11.60

RED

Santa Rita '120 Series' Cabernet Sauvignon, *Chile* 11.50
Joel Gott '815' Cabernet Sauvignon, *California* 13
Columbia Crest 'Grand Estates' Merlot, *Columbia Valley* 12.20
La Crema Pinot Noir, *Monterey* 12.60

MARGARITAS

TOP SHELF MARGARITA Herradura Reposado, Grand Marnier, with fresh-squeezed lemon & lime juice 16.50

CABO FLIP Cabo Wabo Reposado Tequila, Grand Marnier and a lime boat of Cabo Wabo Blanco Tequila 15.90

HORNITOS SKINNY RITA Hornitos Plata Tequila, fresh lime juice, Monin Agave Nectar 13.20 *Your choice of Lime, Raspberry or Peach*

PERFECT PATRÓN RITA Patrón Silver Tequila, Patrón Citrónge fresh lime juice 14.50

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 14.60

Gran Patrón Platinum | 19.90
Herradura Selección Suprema | 36.20

CERVEZAS

IMPORT BOTTLE 6.75

Corona
Corona Light
Pacífico
Stella Artois

DOMESTIC BOTTLE 6.45

Budweiser
Coors Light
Miller Lite

DRAFT 16 oz 7.25 | 22 oz 9.95

Dos Equis Lager
Michelob Ultra
Modelo Especial