



Aperitivos

Appetizers

Rio Appetizer




Bravo Nachos *Rio Bravo Classic!*
Our delicious tortilla chips topped with refried beans, cheese, tomatoes, scallions, sour cream and guacamole.
Your choice of beef or chicken **10.95**

Chicken Taquitos
Two flour tortillas filled with shredded chicken and deep fried. Served over a bed of lettuce, and garnished with diced tomatoes, cheese, sour cream and guacamole **8.75**

Idaho Nachos
Lightly fried potato skins filled with refried beans and cheese. Topped with diced tomatoes, scallions, sour cream and guacamole. Your choice of beef or chicken **10.95**

Rio Appetizer
Our delicious nachos, cheese quesadilla and chicken taquitos. Served over a bed of lettuce, garnished with diced tomatoes, scallions, sour cream and guacamole. Your choice of beef or chicken **11.95**

Mexican Pizza
Deep-fried flour tortilla topped with beans, ground beef, cheese, diced tomatoes, scallions, and tomatoes **9.25**

Guaca-Pico Salad 
Our delicious guacamole served over a bed of Pico de Gallo in a crispy flour tortilla bowl **7.25**

Taquitos Rancheros
Four deep-fried corn tortillas filled with shredded beef. Served with lettuce, tomatoes, sour cream, guacamole and topped with fresh Mexican cheese **8.95**

Cheese Dip
American cheese melted, garnished with diced jalapenos and scallions **4.95**

Quesadilla
Flour tortillas filled with Monterey Jack and Cheddar cheese. Topped with diced tomatoes, scallions, sour cream and guacamole. Your choice of chicken or beef **10.25**



Taquitos Rancheros

Cheese Crispy
Large crispy flour tortilla topped with Monterey Jack and Cheddar Cheese, put in the oven to melt **6.95**





Mariscos

Seafood

Camarones Momia

Served with white rice and salad

CAMARONES AL GUSTO

Camarones a la Mexicana

Large prawns sautéed with bell peppers, onions, in a Mexican sauce. Served with rice, beans, guacamole and tortillas **16.50**

Camarones al Chipotle

Large prawns with mushrooms sautéed in our house creamy Chipotle sauce. Served with rice, beans, coleslaw and tortillas **16.50**

Camarones a la Diabla

Large prawns sautéed with mushrooms cooked in our tasty, spicy Diabla sauce. Served with rice, beans, and tortillas **16.50**

Camarones a la crema

Large prawns sautéed with mushrooms in a delicious mild cream sauce. Served with rice, beans, coleslaw and tortillas **16.50**

Camarones al Mojo de Ajo

Large prawns with mushrooms sautéed in our very special Garlic sauce. Served with rice, beans and tortillas **16.50**

Arroz con Camarones

Large prawns sautéed with onions and mushrooms, cooked in rich tomato sauce. Served over a bed of rice and garnished with scallions. Tortillas on the side **16.50**

(This dish is not served with beans)

*Camarones
al Mojo de Ajo*

Camarones Momia

Large prawns wrapped in bacon, deep-fried and sautéed with onions, bell peppers and covered with Monterey Jack cheese. Served with rice, beans, sour cream, guacamole and tortillas **17.50**

Three Tacos Estilo Ensenada *New!*

Beer-battered and deep-fried Tilapia fish fillet, served with cole slaw, pico de gallo and spicy avocado sauce **15.25**



Three Fish Tacos

Grilled tilapia fish served in a flour tortilla with our special sour cream sauce and lettuce. Served with rice and beans **14.95**

Tacos Camaron

Shrimp sautéed in our lime chili sauce cooked in butter. Served in a corn tortilla with coleslaw and avocado, rice and bean on the side **16.50**



 mild  spicy

Mariscos

Seafood

Served with white rice and salad

Filete Tampiqueña

A savory Tilapia fillet grilled and topped with shrimp and a slightly spicy cream sauce. Served with rice and beans **17.25**

*Ceviche

Fresh raw shrimp, cured in citrus juices, spiced with chili peppers, chopped onions, cilantro, and cucumber. Served with tostada shells and avocado slices **16.50**

*Aguachiles

Large shrimp cooked with lime juice with red onions, avocado, cucumber and lime & avocado sauce **17.25**

Mojarra Rellena

Deep-fried fish topped with octopus and shrimp on red creamy sauce **18.25**

Camarones con Vegetales

Large shrimp with sauteed vegetables: Tomato, onion, mushrooms, broccoli and carrots sauteed in a slightly spicy tomato sauce **16.50**

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.*

Combinaciones de la Cena

Dinner Combinations

Served with rice and beans*

**Some plates come with sour cream and guacamole*

Enchilada, Burrito, Tamale, Tostada, Chimichanga, Chalupa, Taco, Chicken Taquito, Chicken Flautas.

Combo One

1 CHOICE **10.50**

Combo Two

2 CHOICES **11.45**

Combo Three

3 CHOICES **12.95**



Molcajete de Mariscos

Rio Bravo Classic!

*Molcajete de Mariscos

Crab legs, shrimp, filet fish, octopus, oysters served with stir fry veggies and seasoned in our own sauce **19.25**

Enchiladas Camaron

Large prawns sautéed with mushrooms and cooked in a creamy sauce. Served with rice, beans and coleslaw **16.50**

Crab Enchiladas

Real crab meat sautéed with onions, tomatoes, scallions and cooked in a creamy sauce. Served in flour tortillas, topped with green sauce and garnished with sour cream and avocado slices. Rice and beans on the side **16.50**



Carne Asada

* Carnes Meats

Cooked to order

Carne Asada

Skirt steak grilled over charcoal, garnished with cambray onions and deep-fried jalapeno. Served with rice, beans, guacamole and tortillas **16.50**

Steak a la Rio Bravo

T-Bone steak garnished with sautéed onions and bell pepper. Served with rice, beans, and guacamole **19.95**

Azada Tacos

Three soft corn tortillas, filled with chopped charbroil skirt steak and garnished with pico de gallo. Served with rice, beans, and Mexican spicy salsa on the side **16.50**

Chile New York

Charbroiled New York steak and one smothered chile relleno. Topped with green chile sauce and guacamole **17.25**

Steak a la Mexicana

Steak strips cooked with bell peppers and onions. Marinated with a tasty Mexican sauce. Served with rice, beans and guacamole **16.50**

Tacos al Carbon

Three corn tortillas filled with steak strips marinated in a light spicy sauce. Served with rice, beans, coleslaw and crumbled cheese on top **16.50**

Tacos Supremos

Three soft corn tortillas, filled with chopped charbroil skirt steak and garnished with pico de gallo. Served with rice, beans, and Mexican spicy salsa on the side **16.50**

Puerco mild spicy Pork

Chile Verde

Chunks of pork cooked in our delicious green sauce. Served with rice, beans and tortillas **14.95**

Tacos al Pastor

Three corn tortillas filled with pork meat and marinated in a combination of dried chilies, spices and pineapple. Then slowly cooked and garnished with diced onions and cilantro. Served with rice, beans and Chili de Arbol sauce **14.95**

Tacos Carnitas

Three corn tortillas with Carnitas meat garnished with coleslaw. Served with rice, beans and Chili de Arbol sauce **14.95**

Carnitas

Slow-braised pork sautéed with different spices and cooked until tender. Served with rice, beans, coleslaw, Mexican spicy salsa and tortillas **14.95**



Carnitas

Tacos

Four Street Tacos 11.95

All tacos are served with chopped cilantro and onions.

Your choice of one meat

in all four tacos: Shrimp, Fish, Azada, Pastor, Carnitas

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see more menus @ zmenu.com



Pollo Pollo Chipotle Chicken

Pollo Chipotle 🌶️

Strips of chicken breast cooked with mushrooms and then sautéed in our house special Chipotle sauce (slightly hot) served with rice, beans, coleslaw and tortillas **14.95**

Pollo Azado

Boneless chicken breast, marinated in our special dry chili sauce and cooked over charcoal. Served with rice, beans and guacamole **14.95**

Pollo a la Crema

Strips of chicken breast sautéed with mushrooms in a delicious mild cream sauce. Served with rice, beans, coleslaw and tortillas **14.95**

Mole con Pollo

Our choice of ¼ leg or chicken breast white meat. Served in our special mole sauce made of dry chili peppers, spices and nuts, ground into a fine paste. With rice, beans and tortillas **14.95**

Pollo a la Mexicana 🌶️

Strips of chicken breast sautéed with onions and bell peppers. Cooked in our house Mexican salsa (slightly hot). Served with rice, beans, guacamole and tortillas **14.95**

Arroz Pollo 🌶️

Strips of chicken breast sautéed with onions and mushrooms. Cooked in a slightly spicy tomato sauce. Served over a bed of rice with tortillas on the side **14.95**

Pollo a la Stir Fry

Sautéed chicken with broccoli, cauliflower, mushrooms, green beans, bell peppers, green peas and onion. Served with white rice and black beans **14.95**

Caldos Soups

Caldo de camaron

A classic Homestyle soup made with shrimp and vegetables cooked in a tomato sauce and spices **15.50**

Caldo de Res

A traditional Mexican soup made with beef and vegetables all cooked in its own broth. Served with diced onions, chopped cilantro and jalapenos on the side **14.25**

Menudo 🌶️ *Rio Bravo Classic!*

A Mexican soup made with beef tripe and cooked in a broth, seasoned with dry chili peppers. Served with dice onions, oregano and crushed red chili pepper on the side **12.95**

Consome Ranchero

Our authentic rice chicken soup served with shredded chicken, white rice, strips of fried tortillas and diced avocado. Garnished with cilantro, onions and jalapeno peppers **10.95**

Coctel de Camarones

Large shrimp cooked in its own natural juice, with slightly spicy tomato sauce and spices. Served with pico de gallo, avocado and cucumbers. (This dish is not served with rice or beans) **14.95**

Campechana

Large shrimp and octopus cooked in their natural juice, with slightly spicy tomato sauce. Served with pico de gallo, avocado and cucumber. (This dish is not served with rice or beans) **15.75**

Siete Mares

Our soup is made with shrimp, crab legs, mussels, clams, octopus, tilapia fillet and mixed vegetables. All cooked in a tomatoe sauce and spices **22.95**



Siete Mares



see more menus @ zmenu.com



Rio Burrito

Burritos

Traditional Burrito

A flour tortilla filled with your choice of chicken, shredded beef, ground beef or pork. Topped with ranchero sauce and a blend of Monterey Jack and Cheddar cheese. Served with rice and beans on the side **11.25**

Fajita Burrito

A flour tortilla filled with seasoned fajita chicken or steak and sautéed with onions and bell peppers. Garnished with ranchero sauce, melted Cheddar cheese, lettuce, sour cream and guacamole **15.50**

Shrimp Burrito

A Flour tortilla filled with shrimp, tomato, green onions and mushrooms sautéed in a creamy sauce. Rice and beans **15.25**

Rio Burrito

A flour tortilla filled with strips of carne asada, rice, beans, pico de gallo. Garnished with melted cheese, lettuce, guacamole and sour cream **15.95**

Bravo Burrito

A flour tortilla filled with rice, beans, cheese and your choice of meat. Garnished with cheese, lettuce, tomatoes, onions, sour cream and guacamole **11.75**

Carnitas Burrito

Slow-braised pork with rice and beans. Smothered with green chile and pico de gallo **14.75**

Colorado Burrito

A flour tortilla filled with chunks of beef in a rich and flavorful red chili sauce. Served with rice and beans on the side **14.75**

Ensaladas

Salads

Mexican Salad

Chopped romaine lettuce served with whole beans, pico de gallo, diced avocados, deep-fried jalapenos strips and crumbled fresh cheese **10.25**

Grill Chicken Salad

Chicken breast charbroiled and served over fresh green salad garnish with diced tomatoes, mushroom, cheese and avocado slices. Choice of dressing on the side **14.25**

Taco Salad Deluxe

Our tasty taco salad is served in a crispy flour shell made daily, filled with your choice of chicken, shredded beef, ground beef or pork. Garnished with lettuce, tomatoes, cheese and ranchero sauce. Topped with sour cream and guacamole **10.25**

Fajita Salad

Our savory salad made with our famous fajitas either chicken, beef or shrimp your choice. Sautéed with tomatoes, onions and bell peppers. Served over a bed of mixed greens with sour cream and guacamole **14.25**

Shrimp Salad

Large prawns with mushrooms sautéed in a savory garlic sauce. Served over fresh mix green salad with tomatoes, slices of avocado and cheese **14.75**

Cancun Salad

Grilled Tilapia fillet served on a bed of mixed salad greens, spinach, tomato, red onion, cucumber, avocado and corn tortilla chips. Served with our savory mango vinaigrette **13.95**

Green Salad

Mixed salad greens, tomato and shredded cheese. Served with dressing of your choice **3.99**

see more menus @ zmenu.com



Spinach Enchiladas

Vegetariano

Vegetarian

Veggie Enchiladas

Three corn tortillas filled with sautéed vegetables cooked in a slightly spicy tomato sauce. Topped with enchilada sauce a blend of melted Monterey Jack and Cheddar cheese. Served with whole beans and rice **11.25**

Veggie Taco Salad

Mixed vegetables including tomatoes, onions and mushrooms sautéed in ranchero sauce. Served in a flour shell and garnished with sour cream on top **11.25**

Spinach Enchiladas

Two Corn tortillas filled with sautéed spinach, tomatoes, onions, and mushrooms. Sautéed in a green sauce. Served with white rice and black beans on the side **11.25**

Veggie Burrito

Mixed vegetables and mushrooms sautéed in a light sweet tomato sauce. Served in a big flour tortilla with rice and whole beans inside. Garnished with sour cream, guacamole and lettuce on top **11.95**

Veggie Quesadilla

Flour tortilla filled with Monterey Jack cheese and stir-fry vegetables. Served with sour cream, guacamole, diced tomatoes and onions **11.25**

A la Carta

Side Orders

- Enchilada \$3.50
- Tamale \$4.05
- Taco \$2.50
- Chimichanga \$7.25
- Chalupa \$7.25
- Flour Tortilla \$1.75
- Tostada \$5.25
- Burrito \$6.25
- Fries \$3.95

- Fried Jalapeños \$1.75
- Corn Tortillas \$1.75
- Guacamole MARKET PRICE
- Sour Cream \$1.95
- Deluxe Cream and Guacamole \$3.15
- Cheese \$1.95
- Rice \$3.95
- Beans \$3.95
- Rice - Beans \$4.95

Bebidas

Drinks

FOUNTAIN DRINKS

COCA COLA, DIET COKE, SPRITE, DR. PEPPER, ROOT BEER, FANTA, RASPBERRY ICE

BEVERAGES

HOT COCOA, SHIRLEY TEMPLE, ROY ROGERS, MILK, ORANGE JUICE, COFFEE

BOTTLED MEXICAN DRINKS

COKE, MANZANITA SOL, SQUIRT

FLAVORED WATER

HORCHATA, JAMAICA

Postres

Desserts

- Flan Napolitano 4.50
- Banana Chimichanga 4.50
- Fried Ice Cream 4.50
- Churros 4.50
- Sopapillas 4.50



La Cantina

MARGARITAS

House Margarita

Made with Triple Sec, fresh squeezed lime juice and Sauza Gold Tequila

Silver Coin Margarita

Made with Cointreau, Triple Sec, fresh squeezed lime juice and 1800 Tequila

Cadillac Margarita

Made with Gran Gala, Orange Liqueur, Triple Sec, fresh squeezed lime juice and Hornitos Tequila

MGM, 1800

Premium Margarita

Made with Triple Sec, fresh squeezed lime juice and your choice of Avion, Azuñia, Cabo Wabo, Centenario, Corzo, Corralejo, Cazadores, Don Julio, Espolón, Herradura, Patrón or Tres Generaciones Tequila

Country Margarita

HORNITOS TEQUILA, COINTREAU

Italian Margarita

Made with Amaretto, Triple Sec, fresh squeezed lime juice and Sauza Silver Tequila

Blue Margarita

Made with Blue Curaçao, Triple Sec, fresh squeezed lime juice and Tarantula Tequila

Jalapeno Cucumber Margarita

Made with Triple Sec, fresh squeezed lime juice, cucumber jalapeño and Tequila Sauza Silver

Cranberry Margarita

Mezcarita

Flavored Margaritas

Banana, Blackberry, Blueberry, Kiwi, Mango, Melon, Peach, Raspberry, Strawberry, Watermelon

Chamomango Margarita



COCKTAILS

Daiquiri

Your favorite choice of flavor, blended with Rum and topped with whipped cream

Pina Colada

A traditional frozen favorite made with a homemade piña colada mix, Malibu rum and topped with whipped cream

Tequila Sunrise

Sauza Gold Tequila, orange juice and splash of grenadine

Mojito

The classic Cuban cocktail is made with Bacardi Rum, fresh squeezed lime juice and muddled with fresh mint leaves

Mai Tai

Rum, Cointreau, Myers's rum, fresh squeezed lime juice, orange and pineapple juice and a splash of grenadine

Cuba Libre

Another Cuban classic made with Bacardi Rum and Cola

Long Island Iced Tea

Sex On The Beach

Vodka, Peachtree Schnapps, Chambord Liqueur, Midori and a splash of cranberry and orange juice

Cantarito

Screwdriver

Paloma

BEER

Imported Beer \$4.50

Domestic Beer \$3.95