

¡BIENVENIDOS!

ANTOJITOS (STARTERS)

QUESO FUNDIDO \$12.99

Chorizo, Wild Mushrooms, Poblano Rajas, Grilled Onions, Chicharrones & Tortillas

ALITAS DE POLLO \$15.99

Seven Crispy Fried Wings & Guacamole
Choice of Chipotle Glaze or Adobo Spice Dry Rub

CÓCTEL DE CAMARONES BAJA \$16.99

Caldo de Camarones, Avocado, Pickled Cabbage, Salsa Mexicana, Fresh Lime, Tostadas & Crackers

CARNE ASADA SOPES \$12.99

Crispy Golden Masa, Guacamole, Lime Crema, Cotija Cheese & Salsa Puya

GUACAMOLE DE CAZUELA \$12.99

Hand-Cut Avocado, Serrano Peppers, Onions, Cilantro, Fresh Lime & Spicy Pepitas

SOPAS Y ENSALADAS (SOUPS & SALADS)

POZOLE DE CASA \$6.99 CUP | \$10.49 BOWL

Slow-Braised Pork Shoulder, White Hominy, Guajillo Broth & Traditional Garnishes

ENSALADA ORGANICA \$12.99

Mixed Greens, Pomegranate, Orange, Queso de Cabra, Honey Citrus Vinaigrette, Spiced Pepitas & Pecans

Add Chicken \$5 or Shrimp \$6

ENSALADA YUCATECA \$16.99

Achiote Marinated Shrimp, Mixed Greens, Jicama, Chayote, Carrot, Grilled Pineapple, Watermelon Radish, Salsa Mexicana & Chipotle Ranch



ritas
Cantina

PLATOS FUERTES (MAIN COURSES)

CARNE ALA TALLA \$29.99

14oz Hand-Cut Char-Grilled Ribeye, Nopalitos, Poblano Rajas & Grilled Onions. Served with Arroz Clasico & Frijoles Charros

Add Lobster \$40

CARNITAS BORRACHAS \$22.99

Dos Equis® Ambar-Braised Pork Shoulder, Avocado Crema & Salsa Verde. Served with Arroz Clasico & Frijoles Charros

Choice of Corn or Flour Tortillas

COSTILLAS DE PUERCO EN SALSA MULATA \$22.99

Bone-In Baby Back Pork Ribs Simmered in Mulato Chile Served with Arroz Clasico & Frijoles Charros

BEEF BIRRIA \$22.99

Slow-Braised Beef Shoulder in Banana Leaves, Guajillo Adobo, & Limes. Served with Arroz Clasico & Frijoles Charros

Choice of Corn or Flour Tortillas

LOS FAVORITOS DE CHEF HOMERO \$22.99

One Chicken or Cheese Tamale, One Crispy Beef Birria Taco & One Enchilada Suiza. Served with Arroz Clasico & Frijoles Charros

ENCHILADAS

Hand-Rolled to Order in Locally-Sourced Corn Tortillas

ENCHILADAS DE MENONITA \$16.99

Menonita, Oaxaca & Panela Cheeses in House-Blended Chile Sauce. Served with Arroz Clasico & Black Beans

ENCHILADAS SUIZAS \$17.99

Shredded Rotisserie Chicken & House Cheese Blend in Tomatillo Sauce. Served with Arroz Clasico & Black Beans

ENCHILADAS DE CAMARONES \$20.99

Sautéed Shrimp & House Cheese Blend in Tomatillo Sauce. Served with Arroz Clasico & Black Beans

ENCHILADAS ALAMBRES \$18.99

Red Chile-Braised Shredded Beef Birria & Mixed Traditional Cheeses in House-Blended Chile Sauce. Served with Arroz Clasico & Frijoles Charros

 VEGETARIAN FRIENDLY

COMPLIMENTARY CORN OR FLOUR TORTILLAS AVAILABLE UPON REQUEST

ESPECIALIDADES DE LA CASA

"LOS TACOS Y BURRITOS"

All burritos are drizzled with crema; beans served inside.

CARNE ASADA \$17.99

Garlic Lime Marinated Steak, Avocado Crema, Molcajete Salsa, Onions & Cilantro. Served with Arroz Clasico & Frijoles Charros

Make it Americano Style: Pico de Gallo, Crema & Cotija Cheese Added

DAILY CATCH \$18.99

Grilled Locally-Sourced Fish, Shredded Cabbage, Habanero Mango Salsa, Avocado Crema, Onions & Cilantro
Served with Arroz Clasico & Black Beans

MARINATED POLLO \$15.99

Garlic Lime Marinated Chicken, Avocado Crema, Salsa Puya, Onions & Cilantro. Served with Arroz Clasico & Black Beans

Make it Americano Style: Pico de Gallo, Crema & Cotija Cheese Added

CRISPY BEEF BIRRIA \$17.99

Braised Shredded Beef, Melted House Cheese Blend, Cilantro, Onions & Jus. Served with Arroz Clasico & Frijoles Charros

CARNITAS \$16.99

Carnitas Borrachas, Avocado Crema, Salsa Verde, Onions & Cilantro. Served with Arroz Clasico & Frijoles Charros

CAMARÓN GOBERNADOR \$20.99

Sautéed Shrimp, Habanero-Lime Salsa, Poblano Rajas, Grilled Panela Cheese, Herbed Mayo & Pickled Cabbage on Flour Tortillas
Served with Arroz Clasico & Black Beans

FAJITAS

Griddled Peppers, Onions, Corn on the Cob, Salsa Mexicana, Guacamole, Frijoles Charros & Arroz Clasico

Choice of Corn or Flour Tortillas

SINGLE | TO SHARE

GRILLED ACHIOTE LIME POLLO

\$18.99 | \$24.99

GRILLED HOUSE MARINATED CARNE ASADA

\$20.99 | \$26.99

MEXICAN SHRIMP AL MOJO DE AJO

\$22.99 | \$28.99

GRILLED VEGETABLES

(Mushroom, Chayote, Poblano Chiles & Tomato)

\$17.99 | \$23.99

COMBINATION

(Choice of Any Two)

\$24.99 | \$29.99



**OUR MENU CONTAINS
FLAVORS FROM THESE
REGIONS IN MEXICO!**

DULCES (DESSERTS)

CLASSIC FRIED ICE CREAM \$8.99

Hand-Scooped Vanilla Ice Cream Rolled in Seasoned Corn Flakes & Flash Fried, Garnished with Caramel, Cinnamon & Sugar
Served in a Buñuelo Bowl

FUNNER CHURROS \$8.99

Fried Churros Served with Vanilla Ice Cream, Caramel Sauce & Whipped Cream

CHOCOFLAN \$7.99

Rich Custard Cooked with Caramelized Sugar
Served with Whipped Cream

DRINK MENU

MARGARITAS

\$13.95 / \$38.95 PITCHER

FUNNER 'RITA

CaliFino Añejo Tequila, Fresh Lemon & Lime Sour & Apricot Brandy Float with a Salt Rim

GREEN MANGO 'RITA

Milagro Reposado Tequila, Blue Curacao, Mango Purée & Fresh Lemon & Lime Sour with a House Spice Mix Rim

BLACKBERRY-JALAPEÑO 'RITA

Ghost Tequila, Blackberry Purée & Fresh Lemon & Lime Sour with a House Spice Mix Rim

BLOOD ORANGE 'RITA

Milagro Reposado Tequila, Blood Orange Puree, Fresh Lemon & Lime Sour with a House Spice Mix Rim

WINES

FREAKSHOW CABERNET SAUVIGNON \$13

Ripe Blackberries & Hazelnut Flavors with Hints of Baking Spice

FREAKSHOW CHARDONNAY \$13

Lemon Zest & Crème Brûlée Flavors with Hints of Vanilla

DRINKS

\$3.25

- | | |
|---------------|----------------------|
| Pepsi | Root Beer |
| Diet Pepsi | Lemonade |
| Mountain Dew® | Brisk® Raspberry Tea |
| Sierra Mist® | Unsweetened Iced Tea |



SHAKE IT LIKE A SALT SHAKER

Souvenir Shaker to Take Home. Served with your Choice of House Margarita

\$19.95

WATERMELON 'RITA

Milagro Reposado Tequila, Watermelon Liqueur & Fresh Lemon & Lime Sour with a House Spice Mix Rim

PASSION 'RITA

Volcán Blanco Tequila, Passion Fruit Purée & Fresh Lemon & Lime Sour with a House Spice Mix Rim

SKINNY 'RITA

Volcán Blanco Tequila, Agave Nectar, Soda Water, Peach Bitters & Fresh Lime Juice

CADILLAC 'RITA

Milagro Reposado Tequila, Fresh Lemon & Lime Sour & Grand Marnier Float with a Salt Rim

'RITA-NATOR \$25.95

44oz Margarita Served with House Blanco Tequila. Keep the 'rita-nator Cup & Return for \$16.95 Refills



BEER

DRAFT

- Rincon Reservation Road Brewery \$8 (Ask Your Server for Selections)
- Dos Equis® Lager \$8
- Blue Moon® \$8
- Coors Light \$7
- Pacifico \$8

BOTTLE \$8

- Corona®
- Corona Light
- Modelo Especial
- Modelo Negra
- Dos Equis Ambar
- Stone IPA

TEQUILA

AVION RESERVA 44 \$26

Scents of Roasted Agave, Marzipan & Vanilla

CALIFINO EXTRA AÑEJO \$13

Layers of Oak, Caramel & a Hint of Chocolate

GHOST TEQUILA \$6

A Beautiful Marriage of 100% Agave Tequila & India-Born Ghost Peppers

PATRON SILVER \$9

Earthy Notes of Soft Spices & Zesty Citrus with Hints of Butterscotch, Nutmeg & Pepper

HERRADURA® SILVER \$8

Robust Aroma of Cooked Agave, Vanilla & Wood

CALIFINO BLANCO \$6

Crystal Clear, Vibrant, Sweet Hints of Vanilla

VOLCAN SILVER \$8

Herbal, Citrus & Spice Notes with a Taste of Cherry, Pear & Peach

MILAGRO REPOSADO \$7

Vanilla & Tropical Fruit with a Breeze of Raspberry

CALIFINO REPOSADO \$7

Tastes of Sweet Vanilla & Warm Buttery Spice

CLASE AZUL REPOSADO \$26

Notes of Cedar with a Touch of Tropical Fruit Sweetness & Honey

DON JULIO AÑEJO \$11

Citrus Aromas of Lime, Mandarin & Grapefruit

CALIFINO AÑEJO \$8

Deep Hints of Baked Agave & Flavors of Toasted Almonds

JOSE CUERVO® RESERVA DE LA FAMILIA \$20

Flavors of Toasted Croissant with Sour Cream & Honey, Leather, Spice Cake & Apple Tart

GRAN PATRON BURDEOS \$65

Hints of Chocolate & Subtle Notes of Oak, Vanilla & Cinnamon

MEZCAL & TEQUILA FLIGHTS

DEL MAGUEY MEZCAL FLIGHT \$30

(Vida, Chichicapa & Ameyaltepec)

YUU BAAL MEZCAL FLIGHT \$30

(Tepeztate, Reposado & Añejo)

CALIFINO TEQUILA FLIGHT \$20

(Blanco, Reposado & Extra Añejo)

FUNNER FLIGHT (TEQUILA & MEZCAL) \$30

(Herradura, Milagro & Scorpion)

MEZCAL

FROM OAXACA, SAN JUAN DEL RIO

YUU BAAL REPOSADO \$8

Slight Banana & Bubble Gum Aromas with Just a Hint of Smoke

YUU BAAL AÑEJO \$9

Distinguished Taste of Woods & Dried Fruits

YUU BAAL TEPEZTATE \$28

Notes of Black Pepper, Roasted Agave, Scorched Earth & Sweet Agave Perfume

DEL MAGUEY VIDA \$7

Fruit Aromatics with Hints of Honey, Vanilla & Roasted Agave

FROM OAXACA, SAN AGUSTIN DE LAS JUNTAS

SCORPION MEZCAL AÑEJO \$13

Dry & Sweet with Lime, Leather, Oil & Smoke

FROM OAXACA, SAN BALTAZAR CHICHICAPAM

DEL MAGUEY CHICHICAPA \$10

Citrus with Overtones of Mint

FROM PUEBLA, SAN PABLO AMEYALTEPEC

AMEYALTEPEC \$28

Notes of Spice, Lilac & Tropical Fruit

FROM OAXACA, SAN PIONISIO OCOTEPEC

BOZAL ENSAMBLE \$7

Slightly Smoky, Citrus & Floral Notes

FROM ZACATECAS, JALPA

MIEL DE TIERRA SALMIANA \$13

Sweet Notes of Cooked Agave & Pickled Carrots

FROM OAXACA, TLACOLULA

ILEGAL MEZCAL \$10

Caramelized Pear & Bitter Orange on the Nose

FROM LACHIGUI, RIO SECO, SANTA MARIA ZOQUITLAN (OAXACA)

EL JOLGORIO MADRECUISHE \$28

A Balance Between Fruity & Vegetal Notes with Minerality & a Touch of Spice

FROM OAXACA, SANTIAGO MATATLAN

FIDENCIO UNICO \$7

Aromas of Charcoal, Baked Green Apples & Pears with Tastes of Maple

FIDENCIO ENSAMBLE \$15

Hints of Wet Stone, Eucalyptus & Toasted Agave

BRUNCH MENU

MACHO QUATRO \$16

Two Eggs Any Style, Bacon, Crispy Breakfast Potatoes
& Two Silver Dollar Pancakes

BENEDICTO EL CHIPOTLE \$16

Two Crispy Sopes, Chipotle Honey Glazed Ham, Poached Eggs,
Chipotle Hollandaise & Avocado. Served with Crispy Breakfast
Potatoes, Poblano Rajas & Sautéed Onions

'RITAS STEAK & EGGS \$22

8oz Grilled Ribeye & Two Eggs Any Style. Served with
Crispy Breakfast Potatoes, Poblano Rajas & Sautéed Onions

SCRAMBLED FAJITA SKILLET \$16

Three Scrambled Eggs, Carne Asada, Peppers & Onions, Panela Cheese,
Crispy Breakfast Potatoes & Spicy Chorizo Sausage Gravy

SPANISH OMELET \$17

Spicy Chorizo Sausage, Bacon, Salsa Puya, Poblano Rajas &
Onions with Menonita, Oaxaca & Panela Cheeses

HUEVOS RANCHEROS \$16

Two Eggs Any Style, Corn Tortillas, Charro Beans, Menonita,
Oaxaca & Panela Cheeses & Ranchero Sauce

CHILAQUILES MANCHEGO \$18

Two Eggs Any Style Over Tortilla Chips in Red or Green Salsa Topped with
Manchego Cheese, Sautéed Peppers & Onions.
Choice of Spicy Chorizo or House Marinated Carne Asada

BREAKFAST BURRITO \$15

Three Eggs Scrambled, Crispy Breakfast Potatoes, Menonita, Oaxaca &
Panela Cheeses. Choice of Carne Asada, Spicy Chorizo or Bacon

DULCE DE LECHE PANCAKES \$14

Four Homemade Pancakes Topped with Bananas,
Dulce De Leche & Whipped Cream

OATMEAL \$12

Served with Strawberries, Candied Pecans,
Leche Condensada & Cinnamon-Brown Sugar



DECEMBER SPECIALS

CHRISTMAS EVE & DAY

(Available December 24 & 25 and every Friday,
Saturday & Sunday in December.)

CHILE RELLENO EN NOGADA \$18.99

Roasted Poblano Chile, Shredded Beef Birria,
Dried Apples, Apricots & Plums,
Walnut Crema & Pomegranate.
Served with Arroz Blanco & Black Beans



NEW YEAR'S SPECIALS

Available December 31, January 1 & 2

MOLCAJETE SURF 'N' TURF \$62.99

Grilled 8oz Hand-Cut, Char-Grilled Ribeye
& Shrimp al Mojo de Ajo.

Served with Salsa Picante, Grilled Nopal,
Fried Chicharrones, Grilled Panela Cheese,
Fajita Vegetables & Choice of Corn or Flour Tortillas

