



TEQUILA RIO



APERITIVOS



BBQ Beef Tostadas • 10

Pico de Gallo, Queso Fresco, Micro Greens

Tequila-Lime-Cured Salmon • 10

Jicama, Citrus, Red Chile on Toast Points

Crabmeat Empanadas • 12

Poblano Cream Sauce, Mango Salsa

Guacamole & Salsa Two Ways • 13

Housemade Traditional & Tropical Guacamole,
Housemade Traditional & Tomatillo Salsa,
Housemade Tortilla Chips

PLATOS

16 oz. USDA Prime Ribeye • \$38

Ancho-Rubbed, topped with Chipotle Butter,
served with Rice & Beans

Oaxacan Marinated Steak • 27

Grilled Corn on the Cob, Black Bean Puree,
Chipotle Aioli

Grilled Vegetable

Enchiladas • 17

Salsa Ranchera, Pickled Cabbage Salad

Grilled Mahi-Mahi Veracruzana • 26

White Bean-Avocado Leaf Purée

8 oz. Filet Mignon • 34

Chimichurri Sauce, served with Rice & Beans

Coconut-Habanero

Shrimp Tacos Platter • 18

Three Red Chile Tortillas, Pickled Red Onion
(\$7/One Taco)

Pork Carnitas Tacos Platter • 15

Three Tacos, Salsa Verde, White Onion, Cilantro
(\$6/One Taco)

Grilled Salmon • 26

Avocado-Poblano Sauce, Tomatillo Salsa

Organic Free-Range

Chicken & Cheese Quesadilla • 17

Charred Corn Pico de Gallo, Chipotle Crema

GUARNICIONES

Rice • 4

Rice & Beans • 6

Black Beans • 4

Mexican Street Corn • 5

Chipotle Aioli & Queso Cotija

*All of our dishes are completely made
in house from scratch by our culinary team!
No substitutions will be made to the menu.
We thank you for your understanding.*