

APPETIZERS

GUACAMOLE with tostadas, lime..... 13

CHILE CON QUESO

Classic.....9

Chorizo..... 12

Chicken Fajita..... 14

Compuesto (picadillo, guacamole, sour cream) 14

QUESO FUNDIDO

broiled chihuahua and monterey jack cheeses, warm tortillas, salsa cremosa 11

~ with rajas y hongos..... 12

~ with chorizo 14

~ with camarones 17

FLAUTAS chicken tacos dorados, shredded lettuce, sour cream, queso fresco and salsa cremosa..... 14

NACHOS bean and cheese nachos, jalapeños, guacamole, sour cream 12

CHICKEN NACHOS grilled fajita chicken on bean and cheese nachos, jalapeños, guacamole, sour cream..... 17

PICADILLO NACHOS spiced ground beef on bean and cheese nachos, jalapeños, guacamole, sour cream..... 15

HOT TAMALES adobo pork, chili gravy, saltines 14

SOUPS & SALADS

SOPA DE TORTILLA 9
rich chicken & vegetable soup, ancho chile, cilantro, avocado & crispy tortillas

POZOLE VERDE 9
heritage pork, hominy, avocado, cabbage, queso fresco, & radish

ENSALADA DE LA CASA* 13
chopped greens, avocado, cucumber, pickled onion, sweet corn, radish, monterey jack, crispy tortillas
~ with 4oz. chicken fajita ... add \$5 ~ with 4oz. steak fajita ... add \$10
~ with wood-grilled shrimp (3) ... add \$6

CAMPECHANA DE MARISCOS 18
spicy gulf shrimp, octopus, lump crab, fresh avocado, tostadas

“AGUA CHILE” TOSTADA 16
gulf shrimp and snapper ceviche, smoked jalapeño salsa, cilantro & radish

STREET STYLE TACOS

served two per order with frijoles charros

TACOS DE CAMARONES gulf shrimp, “scampi butter”, cheesy tortillas, cabbage slaw, morita chile mayo 20

TACOS DE PESCADO fried catfish, avocado crema, cabbage slaw, pickled onion 18

TACOS AL PASTOR crispy pork belly, achiote, grilled pineapple, pico de gallo 18

TACOS DE BARBACOA slow cooked brisket, pasilla oaxaca, avocado, onions & cilantro 19

A TEX-MEX TRADITION

TACOS AL CARBON *

three per order with flour tortillas norteña, smoked onions, served with salsa cremosa and frijoles charros

Chicken – brined and smoked 19

Steak – marinated and wood-grilled 29

Crispy Pork Belly – with guava glaze 19

TACO DINNER – HARD OR SOFT SHELL 18

three per order with shredded lettuce, tomato, and cheese with 2x fried frijoles and mexican rice

Chicken Tinga - morita chile braised

Picadillo - spiced ground beef

Vegetarian - guacamole

Ask your server about 'Rico Style!'

QUESADILLAS

- fresh made tortillas, monterey jack and cheddar cheese, lettuce, guacamole, sour cream, jalapeños served with rice and beans 14
- w. **CHICKEN FAJITA** 19
- w. **STEAK FAJITA*** 24

ENCHILADAS

served two per order with rice and beans

- CHEESE** 17
stringy mexican cheese, chili gravy
- PICADILLO** 19
spiced ground beef, chili gravy, monterey jack
- CHICKEN SUIZAS** 20
sour cream-poblano sauce, monterey jack
- CHICKEN VERDE** 19
smoked tomatillo sauce, monterey jack, queso fresco
- POLLO CON MOLE** 20
morita chicken, mole poblano, queso fresco
- SPINACH** 18
monterey jack cheese, spinach, pico de gallo, spinach-poblano cream sauce

STEAK AND FISH

- THE TAMPIQUEÑA*** marinated wood-grilled skirt steak with two cheese enchiladas & a fried egg 38
- CARNE ASADA*** bone-in ribeye, ancho chile rub, papas fritas, morita chile mayo, queso fresco 44
- SHORT RIB** slow smoked and chargrilled, chipotle molasses 45
- PESCADO AL CARBON*** blackened nc catfish, shrimp brochetas, frothy mexican butter 35

EL LOPEZ

two cheese enchiladas, crispy beef taco, guacamole salad, puffy queso tostada, served with rice and beans

\$28

NO SUBSTITUTIONS POR FAVOR!



Especialidades de la Casa

ADD FRIED EGG - \$1 ADD PUFFY TOSTADA CON QUESO - \$3.99

- CHILE RELLENO VERDE** crispy poblano pepper filled with spinach, pico de gallo and chihuahua cheese 19
- CHALUPA DINNER** choice of beef or chicken, with beans, lettuce, tomato and queso fresco 18
- HAMBURGUESA*** 8oz. double meat, american cheese, chili con carne, mustard, lettuce, pickles, onions, steak fries 19
- CARNE GUISADA** tex-mex beef stew, flour tortillas, mexican rice, sour cream, lettuce, tomato & cheese 24

FAJITAS AL CARBON

served with charro beans, mexican butter, guacamole, cheese, sour cream, pico de gallo and homemade flour tortillas

- CHICKEN BREAST** *brined and smoked*
- ~ 1/2 pound 30
- ~ 1 pound 40
- SKIRT STEAK*** *marinated and wood-grilled*
- ~ 1/2 pound 40
- ~ 1 pound 60
- VEGETABLE MIXTA** 28
- cauliflower, carrots, purple cabbage, sweet potato, roasted corn, poblano peppers and avocado crema*

MAKE IT MAS SUPREME

- CHICKEN** +10
- STEAK*** +20
- ROASTED VEGETABLES** +8
- PORK BELLY CARNITAS** +10
- JALAPEÑO CHEDDAR SAUSAGE (2)** +7
- GULF SHRIMP (3)** +6
- CAMARONES BROCHETAS (3)** +12
- FAJITA FIXIN'S** +5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.