

DINNER

SOPAS

Pozole De Pollo \$8.75

chicken broth, chunks of chicken, tomatoes, avocado, hominy and cilantro

Frijoles \$8.75

slowly cooked black beans with onions, garlic, jalapeños, cilantro, lime juice, topped with sour cream and cheese

Tortilla \$9.50

chicken and roasted tomato broth, chunks of chicken, Tostaditas topped with Avacado and pasilla flakes

ANTOJITOS

Guacamole En Molcajete \$17.95

mashed avocados, tomato, lime, cilantro, jalapeños and onion(prepared table side)

Wild Bill Wings \$12.95

hot sauce and blue cheese dipping sauce

Chile Con Queso \$10.95

cheddar cheese fondue with tomatoes, onions and jalapeños

Calamares Fritos \$13.95

cornmeal coated calamari served with chipotle mayonnaise

Spicy Garlic Gulf Shrimp \$16.50

with green tomatillo and chipotle cream sauce, with flour tortillas

Stuffed Jalapeño \$10.25(sm.)

\$14.95(lg.)

jalapeño peppers stuffed with whole shrimp, monterey jack cheese, fried and served with sour cream

El Rio Sampler \$17.95

mix of stuffed jalapeño, chicken wings, steak nachos, vegetable empanadas and mushroom quesadilla

NACHOS

Queso \$11.95(sm.)

\$14.95(lg.)

cheddar, mozzarella, monterey jack cheese, guacamole, sour cream and jalapeños

Frijoles \$12.95(sm.)

\$15.95(lg.)

refried beans with three cheeses, jalapeño and pico de gallo

Fajita \$14.95(sm.)

\$18.95(lg.)

chunks of grilled steak, refried beans, guacamole, jalapeños and cheese

Pollo \$13.95(sm.)

\$15.95(lg.)

chicken cooked in salsa ranchera, monterey jack cheese, jalapeños and sour cream

Chili Con Carne \$12.95(sm.)

\$15.95(lg.)

ground beef, ancho chiles, monterey jack cheese, sour cream, guacamole and pico de gallo

ENSALADAS

Add protein (Chicken \$8, Steak \$10, Salmon \$10, Shrimp \$12)

The Hayshaker \$10.95

shredded lettuce, pico de gallo, monterey jack cheese, carrots, avocado and cucumber with crisp tortilla strips, tossed in a red wine vinaigrette

The South Western \$18.95

seared rare ahi tuna served over mixed greens, with roasted corn and chipotle sauce, tossed in a cilantro-lime vinaigrette

The Murray Hill \$10.95

mixed greens, pineapple, radishes, pumpkin seeds, capers and cilantro-lime vinaigrette

Mexican Cobb Salad \$11.95

mixed greens, avocado, bacon bits, hand boiled egg and cotija cheese tossed in a cilantro-lime vinaigrette

Ensalada De Casa \$8.95

mixed greens, tomatoes, carrots, onions, cucumber and cilantro-lime vinaigrette

QUESADILLAS**Three Cheese \$11.95**

monterey jack, cheddar and mozzarella

Spinach And Mushrooms \$12.95

sautéed spinach, mushrooms and mixed cheeses

Chicken \$15.95

grilled chicken breast and mixed cheeses

Steak \$18.95

grilled marinated steak and mixed cheeses

Baby Shrimp \$18.95

sautéed shrimp, adobo sauce and mixed cheeses

ESPECIALIDADES**Hot Chicken \$18.95**

butter milk fried chicken with a cayenne pepper paste, served with garlic mojito fries

Mole Poblano \$21.95

roasted chicken, dark mole sauce, ground pasilla, sesame seeds and spices

Chimichanga De Pollo \$18.95

flour tortillas filled with grilled chicken, monterey jack cheese, topped with adobo sauce and queso fresco

Chimichanga De Carne \$21.95

flour tortillas filled with char-grilled steak and monterey jack cheese, topped with picadillo and queso fresco

Pechugas De Pollo \$19.95

grilled boneless chicken breast and mango salsa

Carnitas \$24.95

slow roasted pork in mole sauce, black beans and guacamole

Cowboy Shell Steak \$29.50

grilled and served with spicy ranch fries and grilled corn on the cob

Camarones A La Parrilla \$28.95

five grilled jumbo shrimp, butter, lemon, garlic and cilantro

Fajita Asada \$28.50

grilled marinated skirt steak, rice, beans and vegetables

Tuna Steak \$28.50

pan fried or grilled, encrusted with toasted sesame seeds, served with sesame citrus sauce

Salmon \$27.50

fresh atlantic salmon and vegetables

Swordfish \$29.50

grilled center-cut atlantic swordfish, lime and pico de gallo

Chimichurri \$29.50

grilled strip loin, sautéed spinach, mashed potatoes, chimichurri sauce

Carne Tampiqueña \$27.95

Grilled marinated skirt steak, with guajillo tequila sauce, grilled onions, guacamole, rice and beans and a mole cheese enchilada

Blackened Salmon \$28.50

Served over garbanzo beans, quinoa, topped with chipotle mango sauce

QUESOS FUNDIDOS

a blend of melted cheese with handmade tortillas

Verduras \$13.95

roasted vegetables in salsa verde

Pollo \$14.95

pulled roasted chicken in salsa ranchera

Chorizo \$15.95

grilled chorizo, cilantro and rajas

TACOS

corn tortillas, rice and choice of beans

Pollo \$17.95

pulled roasted chicken, lettuce, pico de gallo, sour cream and queso fresco

Pork Belly \$16.95

braised pork belly, guacamole, lettuce, white corn tortillas and salsa verde

Pulpo \$20.95

grilled octopus, sautéed corn, pico de gallo, white corn tortillas and salsa charra

Al Carbon \$19.95

grilled steak, lettuce, pico de gallo, ranchero and avocado sauce

Pescado \$23.95

grilled swordfish, lettuce, pico de gallo, mango salsa, and chipotle aioli

ENCHILADAS

fresh tortillas, rice, pico de gallo and choice of beans, choice of mole, ranchero or tomatillo sauce

Vegetales \$16.75

roasted vegetables and a blend of cheeses

Chile Con Carne \$18.50

cheese enchiladas with beef chili

Pollo \$18.95

marinated grilled chicken, monterey jack cheese and sour cream

Mariscos \$20.95

shrimp, crab meat, charred tomato salsa, monterey jack cheese and sour cream

Carbon \$20.95

grilled steak, chile con carne and cheddar cheese

Combo \$20.95

chicken, steak and cheese with tomatillo, ranchero and mole sauce

FAJITAS

cooked on a sizzling black skillet with vegetables, salsas and handmade tortillas

Vegetable \$19.95

Chicken \$22.95

Steak \$25.25

Swordfish \$27.50

Shrimp \$29.25

BURRITOS

Vegetable \$16.95

roasted vegetables, cheese, rice, black beans, pico de gallo OR rice, beans, lettuce, cheese,

Pollo \$18.95

grilled chicken, vegetables, beans, monterey jack cheese, rice, lettuce, pico de gallo, guacamole and sour cream

Carne \$19.95

marinated steak, vegetables, beans, monterey jack cheese, rice, lettuce, pico de gallo, guacamole and sour cream

San Francisco \$16.95

guacamole, rice, beans, lettuce, cheese, pico de gallo

Shrimp \$22.95

sautéed baby shrimp, mixed vegetables, refried beans, Monterey Jack cheese and guajillo sauce

SIDES

Green Salsa \$4

Maduro(Sweet Plantains) \$6

Mexican Street Corn Cob \$6

Sautéed Vegetables \$5.50

Mojito Fries \$4.50

Sweet Potato Fries \$6

Mango Salsa \$4

Sautéed Spinach \$6.50