

APPETIZERS

TOP SHELF GUACAMOLE

Made fresh at your table.

QUESO DIP

A blend of creamy cheeses, melted dip, and roasted green chiles.

ULTIMATE CEVICHE

Scallops, shrimp, tilapia and octopus marinated in citrus juices mixed with tomatoes, onions, cilantro, carrots, cucumber and avocados. Drizzle with olive oil.

RAJA TAQUITOS

Crispy corn tortilla stuffed with roasted poblano peppers, corn, potatoes, caramelized onions, and mixed melted cheeses. Served with cabbage, pico de gallo, avocados, and cilantro crema. Topped w/pork, chicken, or beef +\$2

BORDER NACHOS (NOT YOUR LAZY NACHOS!!)

Served with beans, mixed cheeses, lettuce, pico de gallo, jalapeños, black olives, guacamole, sour cream, chicken or ground beef.

Upgrade to steak or grilled chicken +\$2

QUESO FUNDIDO

Iron cast Oaxaca cheese casserole with Chorizo Sausage. Served with flour tortillas.

PHILLY ROLLS

Carne Asada, onions, peppers, mushrooms, and mixed cheeses rolled in egg roll wrap. Served w/ cilantro crema dip.

BUFFALO WINGS

Sweet and sour spicy hot wings served with a ranch dressing and your choice of regular or boneless..

ENCHILADAS

(All enchiladas are served with rice, choice of beans, and citrus chipotle slaw)

ENCHILADAS SONOMA

Two flour tortillas filled with cheddar cheese, grilled chicken, and spinach. Topped with a creamy chardonnay cilantro pecan sauce, mexican crema, and tomatoes.

ENCHILADAS SUIZAS

Two corn tortillas rolled and stuffed with chicken and cheese. Topped with melted Monterrey Jack cheese, tomatillo sauce, sour cream, cilantro, and tomatoes.

ULTIMATE CHEESE ENCHILADAS

Two corn tortillas topped with cheese, onions, black olives, roasted corn, and cilantro cream. Add chicken or seasoned ground beef + \$1

SHRIMP ENCHILADAS

Sautéed shrimp with sun dried tomatoes, chives on a cream sauce. Topped with tomatillo sauce, Oaxaca Cheese, and drizzled with cilantro crema.

VEGETARIAN ENCHILADAS

Sautéed spinach, zucchini, carrots, broccoli, cauliflower and roasted asparagus topped with a tomatillo sauce, Oaxaca cheese and drizzled with cilantro crema.

ENCHILADAS CON MOLE

2 chicken enchiladas topped with our rich apple molé sauce.

ENCHILADAS TRIO

one ultimate cheese enchilada. one enchilada suiza and one mole enchilada. served with rice , beans and citrus slaw.

CHIMICHANGAS

CHIMICHANGA DELUXE

Chicken or Beef. Topped with queso dip. Served with lettuce, sour cream, guacamole, tomatoes, rice, and beans

CARNE ASADA CHIMICHANGA

Stuffed with skirt steak, roasted corn, caramelized onions, roasted pimiento peppers, mushrooms, and queso fresco. Topped with a roasted poblano crema sauce, guacamole and sour cream, rice and beans

BOMBAY CHIMICHANGA

Stuffed w/spinach, roasted corn, green peppers, caramelized onions, roasted jalapeños, carrots and queso fresco. Served with rice, black beans, guacamole, sour cream, and topped with a creamy chardonnay cilantro pecan sauce, rice, and beans.

FAJITA CHIMICHANGA

filled with fajita style chicken or steak ,red green pepper, onion. then topped with cheese dip. served with rice, beans, guacamole and sour cream.

SEAFOOD CHIMICHANGA

stuffed with spinach, dungeness crab, tilapia, scallops, shrimp, celery, sauteed in garlic olive oil, topped with a seafood sauce, guacamole, sour cream, rice and beans.

RIO BRAVO TRIO

skirt steak (carne asada), one chicken molé enchilada and three bacon-wrapped shrimp sauteed in garlic butter. served with rice, charro beans and citrus chipotle slaw.

FAJITAS

Fajitas are served with onions, green peppers, charro beans, lettuce, red rice, pico de gallo, sour cream, guacamole, cheddar cheese and warm homemade flour tortillas.

TORERO STEAK

A giant portion of marinated skirt steak

MATADOR CHICKEN

A giant portion of wood grilled chicken breast.

CRIMINAL COMBO

Pick TWO of your favorites to duel it out- Steak, Chicken, or Vegetable.

VEGETABLE

Sautéed spinach, fresh diced tomato with portobello mushrooms, corn, carrots, broccoli, and cauliflower.

FAJITAS TEXANAS

(Chicken, Steak, or Shrimp)

FAJITAS HAWAIIANAS

Tender sliced chicken, peppers, onions, and pepper relish sauce

LEMON GRILLED SALMON FAJITAS

Tender sliced salmon, cooked with olive oil, peppers, and onions

QUESADILLAS

Our classic quesadillas are made with flour tortilla, mixed cheeses, garnished with lettuce, pico de gallo, guacamole and sour cream.

GRILLED CHICKEN

With wood grilled marinated chicken breast and mixed cheeses, garnished with lettuce, pico de gallo, guacamole, and sour cream

STEAK

With wood grilled marinated skirt steak and mixed cheese, garnished with lettuce, pico de gallo, guacamole, and sour cream

PORK CARNITAS

Quesadilla made with pork carnitas, mixed Mexican cheeses, pico de gallo, Mexican crema, quest fresco, and cilantro.

MANGO CLUB

Mix cheeses, grilled chicken, caramelized onions, mango relish, applewood smoked bacon, avocados, served with lettuce, pico de gallo, and avocado salsa.

SOUPS - SALADS

CHICKEN TORTILLA SOUP S BOWL

Tender chunks of grilled chicken with avocados and cheese. Topped with crispy tortilla strips.

COLORADO CHICKEN SALAD

Wood grilled chicken, mixed greens, sugar roasted pecans, dried cranberries, roasted corn, cilantro vinaigrette, tortilla chips, and avocado slices.

SOUTHWESTERN CHICKEN CAESAR SALAD

A new twist on the traditional Caesar Salad with corn, tomatoes, cotija cheese and crusted chicken milanesa, tossed in chipotle-ranch dressing.

Substitute for: Grilled Chicken , Shrimp

FIESTA TACO SALAD

Large crispy bowl flour tortilla filled with seasoned ground beef, romaine lettuce, corn, tomatoes, black olives, mixed cheese, garnished with pico de gallo, guacamole, and sour cream.

BRAVOS'S CHOPPED SALAD

Romaine, chopped tomatoes, jicama, sweet onion, avocado, corn, garbanzo beans, cucumbers, roasted red peppers, and cotija cheese, along with a chipotle ranch dressing.

Add salmon

Steak or Shrimp

Chicken

MAKE YOUR OWN COMBINATION

**CHOOSE 1 Enchilada, 1 taco, & 1 Quesadilla
(ADD \$2 EXTRA FOR SHRIMP ITEMS)**

Served with rice, beans, and citrus chipotle slaw.

SIDES

REFRIED BEANS · BLACK BEANS · CHARRO BEANS · RED RICE · CITRUS CHIPOTLE SLAW · POBLANO CREMA CORN ON THE COB · FIRE ROASTED VEGETABLES · SEASONED FRIES · BROCCOLI WITH QUESO

SOUTH THE BORDER FEATURES

CHILE RELLENO

Beer battered roasted poblano pepper stuffed with Oaxaca cheese topped with poblano quest sauce and drizzled with cilantro crema. Served with white rice, black beans, guacamole, and citrus chipotle slaw.

CARNE ASADA

El Patron's favorite. Thin slices of skirt steak charbroiled and garnished with green onions and guacamole. Served with rice, beans, and citrus chipotle slaw.

RED SNAPPER VERACRUZANO

grilled blackened red snapper fish topped with an all roasted mediterranean salsa. served with sauteed vegetables and rice.

FAJITA BURRITO

flour tortilla stuffed with rice, beans, grilled onions and peppers and choice of fajita-style steak or chicken. topped with burrito sauce and garnished with pico de gallo, sour cream, guacamole and melted cheddar cheese.

PORTUGUESE SHRIMP

six jumbo shrimp stuffed with ham and cheese, wrapped with bacon, topped with dungeness crab sauce served with vegetables, rice charro beans and chipotle slaw with vegetables rice, charro beans, and chipotle slaw

ARROZ CON POLLO

Our signature item! Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted Monterrey Jack cheese, topped with our special mild sauce and garnished with sour cream, avocados and tomato.

Substitute for: Shrimp \$2

SHRIMP EMBOSCADA

Bacon wrapped shrimp grilled to perfection on a hot skillet over sautéed vegetables covered with melted Oaxaca cheese. Drizzled with roasted poblano crema and served with rice, charro beans, and citrus chipotle slaw.

CAMARONES 1800

Jumbo shrimp sautéed with mushrooms, tossed in a creamy 1800 Tequila, cilantro pecan pesto sauce. Served with rice, beans and citrus chipotle slaw.

SQUARE KNOT SALMON

Achiote and lemon seared salmon with roasted pineapple. Served with white rice, sautéed vegetable, citrus chipotle slaw.

PORK CARNITAS

Braised pork served with guacamole, queso fresco, lettuce, cheese mix, pico de gallo, flour tortillas, charro beans, and rice.

PEPPER JACK ENCHILADA

grilled fajita chicken sauteed, bell peppers and onions, cheddar and pepper jack cheese, accompanied with a zesty poblano cheese sauce

CHURRASCO

grill skirt steak, topped with chimichurri sauce, served with grill vegetables, white rice and black beans.

SOPA DE MARISCOS

traditional seafood broth with shrimp, clams, mussels, scallops, new zealand green mussels, octopus and pollock fish , and fresh vegetables

THE TACOS

All tacos are served on a hand stretched yellow corn tortilla. Served with rice, citrus chipotle slaw and your choice of charro, refried, or black beans.

STREET TACOS

Tortilla covered with melted Jack cheese, caramelized onions, shredded cabbage, grilled chicken, pico de gallo and guacamole.

GRINGO BEEF TACOS

Crispy corn shells, seasoned ground beef, lettuce, mixed cheeses, tomatoes, and sour cream.

PORK CARNITAS TACOS

Braised pork, melted Jack Cheese, caramelized onions, shredded cabbage, pico de gallo, and queso fresco.

TEMPURA FISH TACOS

Tilapia hand-battered with Dos Equis Beer, dill crema, shredded cabbage, and pico de gallo.

MARCO POLO

Bacon wrapped shrimp, tortillas covered with melted Jack cheese, caramelized onions, mix cabbage, pico de gallo, and roasted chipotle cream.

EMILIO'S CALAMARI TACOS

Tortillas covered with melted Jack Cheese, caramelized onions, crispy calamari, mixed cabbage, pico de gallo, and Choula garlic cream.

FRENCH TACOS

Tortilla covered with melted cheese, caramelized onions, chorizo sausage, skirt steak, chipotle crema, mix cabbage, pico de gallo, and shredded cheese.

RED SNAPPER VERACRUZANO TACOS

blackened red snapper , poblano crema and topped with a roasted mediterraneo salsa

MILANESA CHICKEN TACOS

Crusted milanesa chicken, wrapped in a tortilla covered with melted cheeses, roasted poblano crema, pico de gallo, and mixed cabbage.

TACOS AL PASTOR

Melted Jack cheese, caramelized onions, mixed cabbage, braised pork, pineapple relish, pico de gallo, and Mexican crema.

WORLD BEST TACOS

two large tacos made with corn tortillas, melted monterrey jack cheese, mix cabbage, caramelized onions , fine steak topped with mango salsa and cotija cheese.

Drinks

MARGARITAS

All Margaritas are Hand-Shaken and served on the rocks

RIO BRAVO'S TOP SHELF

Frontera's Barrel Select Patron Añejo, fresh lime juice, triple sec, agave nectar and Grand Marnier.

TORERO MARGARITA

Don Julio Reposado, Grand Marnier with fresh lime and our house sour mix.

CAZADORES AGAVE MARGARITA

Cazadores reposado, fresh lime, agave nectar, and sweet and sour mix

ULTIMATE MARGARITA

Sauza Hornitos Plata and Patron Citronge, agave syrup, and fresh lime juice.

EL PRESIDENTE

1800 Tequila, fresh lime juice, Cointreau, Triple Sec, and Presidente Brandy.

SKINNY MARGARITA

Under 100 calories, Avion Tequila Silver, fresh lime juice, and skinny simple syrup.

THE MARGARITA WITH NO NAME

House margarita made with Luna Azul Blanco 100% Blue Agave Tequila and our house made sour.

FLAVORED MARGARITA

Choose from Strawberry, Banana, Raspberry, Blackberry, Kiwi, Mango, Peach, Tamarind, Guava, Wild Berry, Blueberry, Melon, Watermelon.

BLACKJACK MARGARITA

Cazadorez Tequila, Triple Sec, lime juice, a shot of Chambord Raspberry Liquor.

TEQUILAS

BLANCO

Patron
Don Julio
Corazon
Milagro Select Barrel
El Tesoro
Patron Roca
Porfidio
De Leon Diamante
Rio Azul Blanco
Corzo
De Leon Platino
El Mayor
Tres Generaciones
Avion
Cabo Wabo
Suerte Blanco
Milagro
Clase Azul
Herradura
Cuervo Familia
Gran Centenario

AÑEJO

Cabo Wabo
Milagro Select Barrel
Maestro Dobel
Don Julio 1942 Extra Añejo
El Tesoro Paradisio
Herradura
Milagro
Milagro Romance
Cuervo Familia Extra Añejo
Tres Generaciones
Clase Azul
Crotalo Añejo
Corralejo
Don Julio
El Tesoro
Gran Centenario
Herradura Seleccion Suprema
Milagro Extra Añejo
Patro Gran
El Mayor
Excelencia Añejo

REPOSADO

Cabo Wabo
De Leon
Sombra Mezcal
Herradura
El Mayor
Gran Centenario
Parton Roca
Casa Amigos
Milagro
Clase Azul
Patron
Casa Noble
Don Julio
Chinaco
Milagro Select Barrel
Illegal Mezcal

BOTTLE BEER

IMPORTED

Corona
Corona light
XX Lager
XX Ambe
Modelo Especial
Negra modelo
Victoria
Sol
Tecate
Bohemia
Pacifico
Heineken
Stella Artois

DOMESTIC

Budlight,
Budweiser
Miller light
Coors light
Michelob ultra