

APPETIZERS

THE SAMPLER • 22

Chicken quesadillas, ground beef nachos, chicken flautas, chile con queso sour cream

TAMALES • 8 • 13

Choose three or six handmade mild pork or chicken tamales

SHRIMP CEVICHE • 14

A generous portion of boiled shrimp tossed in a zesty lime, tomato, onion & jalapeno

CHIPOTLE SHRIMP • 15

Shrimp tossed in a zesty lime butter served over cilantro rice, side of black beans

Guacamole + Queso

QUESO (SM/MED/LG) • 5 • 9 • 13

BRISKET QUESO • 15

DOS QUESO • 14 GROUND BEEF +2

Our famous queso topped with fresh guacamole

MAXIMO QUESO DIP • 15

Refried beans, taco meat, queso, guacamole, sour cream, tomatoes & black olives

QUESO FUNDIDO • 14

CHICKEN FAJITA +2 BEEF FAJITA +7
Sautéed onions, mushrooms, poblanos with monterrey jack cheese. Choose chorizo, ground beef or jalapeno sausage

GUACAMOLE (SM/MED/LG) • 5 • 9 • 14

ENSALADA & SOUP

TORTILLA SOUP • MED 8 • LRG 12

ADD AVOCADO +2

ENSALADA DE CASA • 6

A fresh garden salad with tomatoes, red onions, blended cheese, salsa ranch

CHICKEN TACO SALAD • 18

SUB GROUND BEEF +2

Mixed greens, blended cheese, black beans, avocado, tomatoes, onions, black olives, tortilla chips & chicken fajita, salsa ranch

FIESTA SALAD • 19

SUB BEEF FAJITA +7

Mixed greens, grilled chicken fajitas, avocado, jicama, tomato, red onion, blended cheese, blue corn tortilla strips with toasted pepitas, tequila lime vinaigrette

SALMON SALAD • 19

Mixed greens, mango, avocado, red onion, tomatoes, blended cheese, toasted pepitas, mango vinaigrette

LUNCH MENU

Complimentary tea w/
\$13 lunch specials

MESQUITE GRILLED

MIXED GRILL • 18

A skewer of mesquite-grilled beef & chicken fajita, bacon wrapped shrimp, vegetables & dos pico

PLATO MAZATLAN • 17

SUB BEEF +7 Three brochette style shrimp, chicken fajitas with cheese & pico de gallo

DOS PORK RIBS • 16

Tender slow smoked pork ribs served with dos pico de gallo

\$13 LUNCH SPECIALS

11:00-3:00 • Weekdays Only

No substitutions or discounts on lunch specials please

CHICKEN FAJITA PLATE | SUB GUACAMOLE +4

Served with sour cream, cheese, beans & rice

RELLENO & TACO

A fire roasted poblano with chicken or brisket and your choice of a crispy beef or chicken taco, cilantro rice & black beans

CHICKEN QUESADILLA

With guacamole, sour cream & jalapenos

CHIPOTLE SHRIMP

Shrimp tossed in a zesty lime butter served over cilantro rice with a side of black beans

QUESADILLA & CRISPY BEEF TACO

Chicken quesadilla & beef taco with sour cream, rice & refried beans

CHICKEN TACO SALAD | SUB GROUND BEEF +2

Mixed greens, blended cheese, black beans, avocado, tomatoes, onions, black olives, tortilla chips, chicken fajita & salsa ranch

SUPERIOR

A cheese enchilada, carbon chicken fajita, rice & refried beans, pico de gallo

FISH TACO & BEEF ENCHILADA

With cilantro rice & black refried beans **MS**

CHOOSE TWO ITEMS | Served with rice & beans

Pork tamale	Crispy Chicken Taco
Chicken flauta	Crispy Beef Taco
Beef Enchilada	Tortilla Soup
Chicken Enchilada	House Salad
Cheese Enchilada	

Desserts

SOPAPILLA PILA • 7

Lightly fried flour tortillas with fresh strawberries, whipped cream & chocolate sauce

CHURROS • 7

Rolled in cinnamon sugar topped with chocolate sauce

SOPAPILLA • 6

Lightly fried flour tortilla with powdered sugar, cinnamon & honey

TRES LECHES • 8

Traditional vanilla cake soaked in three milks, topped with a Kahlua meringue & fresh fruit

FLAN • 6

A light Mexican custard with caramel sauce

Consuming raw or uncooked poultry, seafood, shellfish or eggs may increase risk of food-borne illness. All items are cooked to order or raw. Allergens are present in this location and we cannot guarantee any item to be allergen free. Gluten Free items are prepared in the same facility as wheat items. Some fish may contain small bones. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. ***20% gratuity will be added to parties of 10 or more**

MESQUITE *Fired* FAJITAS

Outside skirt steak with a house marinade, cooked over an open flame grill. All fajitas and family platters served with rice, beans, pico de gallo, guacamole, cheese and house made tortillas.

FAJITAS *Medium serves 1-2 Large serves 2-3*

CHICKEN	22 • 44
BEEF	Market
MIXED	Market
SHRIMP	24 • 43

FAMILY PLATTERS

Serves 3-4

COMAL • 94
Ribs, beef fajita, chicken fajita and cozumel shrimp
GUADALUPE • 97
Beef fajita, chicken fajita, shrimp brochette, jalapeno sausage and ribs

Great Additions

- + BROCHETTE SHRIMP (3) • 12
- + JALAPENO SAUSAGE • 6
- + COZUMEL SHRIMP (4) • 10
- + RIBS • 11

MESQUITE GRILLED

Served with rice and beans

FAMOUS SHRIMP BROCHETTE • 23

A skewer of mesquite-grilled shrimp, stuffed with jalapeno, monterrey jack cheese, wrapped in bacon with dos pico de gallo

DOS PORK RIBS • 30 Tender slow smoked pork ribs served with dos pico de gallo

DOS RIOS GRILL • 32 Two skewers of mesquite-grilled beef & chicken fajitas, bacon-wrapped shrimp with dos pico de gallo

PLATO MAZATLAN • 26 | 31 SUB BEEF

FAJITA Brochette-style shrimp with chicken fajitas, guacamole, and pico de gallo

CANCUN • 25 | 32 SUB BEEF FAJITA

Jumbo broiled butterflied shrimp with chicken fajitas, guacamole, pico de gallo

COZUMEL • 22 Jumbo broiled butterflied shrimp with mexican butter and dos pico de gallo

MATAMORES • 28 | 35 SUB BEEF FAJITA Slow smoked pork ribs and chicken fajitas, guacamole and pico de gallo

Quesadillas

BEEF FAJITA 20 • 23

CHICKEN FAJITA 15 • 18

Served with guacamole, sour cream, pickled jalapenos

Nachos

GROUND BEEF 15 • 19

CHICKEN FAJITA 15 • 19

BEEF FAJITA 21 • 24

Served with guacamole, sour cream, pickled jalapenos

Seafood

Served with cilantro rice & black beans

MAHI CHIPOTLE • 29 | 22 SERVED NAKED

With chipotle lime butter, shrimp, avocado, tomatoes

MAHI MARISCO • 29

With shrimp, avocado in a white wine cream sauce

VERACRUZ • 29 | 23 SERVED NAKED

Grilled redfish with shrimp and fresh mango, toasted pepitas, cilantro lime butter

PLATO ACAPULCO • 34

Grilled redfish and shrimp brochette topped with avocado & pico de gallo

TACOS & BURRITOS

TACO DINNER • 15

Choose two ground beef or chicken tinga, soft or crispy, with rice & beans

TACOS AL CARBON • 20

MIXED FAJITA +4.25 BEEF FAJITAS +7

Two flour tortillas served with chicken, guacamole and pico de gallo with rice & beans

CABO TACOS • 19 SUB MAHI +5

Corn tortillas filled with grilled tilapia or shrimp, lettuce mixture, pico de gallo, chipotle crema, cilantro rice & black beans

BEEF BRISKET TACOS • 19

Two corn tortillas with brisket topped with diablo sauce, red onions, mexican crema and cilantro, rice & beans

CHICKEN FLAUTAS • 15

Two chicken tinga flautas served with queso, sour cream, refried beans & rice

BEEF BURRITO • 17

SUB BEEF FAJITA +7

Ground beef, refried beans, queso topped with meat sauce, refried beans & rice

CHICKEN BURRITO • 16

Chicken fajita, refried beans, queso topped with sour cream sauce, refried beans & rice

ENCHILADAS

Served with rice & refried beans.

SUB HOUSE SALAD FOR RICE & BEANS +1.95

CHEESE • 15

(2) Chile con carne & cheese blend

BEEF • 16

(2) Chile con carne & cheese blend

CHICKEN TINGA • 16

(2) Choice of salsa verde, red sauce or sour cream sauce

SHRIMP • 21

(2) Topped with, avocado & tomato in a creamy white wine sauce, cilantro rice & black refried beans

BRISKET • 21

(2) Topped with diablo sauce & monterrey jack cheese

Combos & Rellenos

Served with rice and beans

FIRE ROASTED CHILE RELLENOS • 20

One smoked chicken & one beef brisket chile relleno topped with diablo sauce & monterrey jack cheese

LA EMMA • 18

Roasted chile relleno with smoked chicken, topped with diablo sauce & a cheese enchilada

LAGUNA • 18

Two cheese enchiladas, a crispy beef taco & a pork tamale

EL PASO • 19

Two beef enchiladas, a crispy beef taco & a pork tamale

MIGUEL • 20

Two chicken enchiladas, a chicken taco al carbon & a chicken tamale

REAL • 22

Two cheese enchiladas, a crispy beef taco & brochette shrimp

PLATO VALLARTA • 22

A beef and a cheese enchilada & carbon beef fajita Served with pico de gallo

Margaritas



SIGNATURE CHILI MANGO MARGARITA | 12

Our signature drink served up frozen, rimmed with tajin and chamoy. Served with a tamarind candy straw.

All margaritas are made in house with fresh squeezed lime juice.

HOUSE MARGARITA

Choose from frozen or on the rocks ♦ 8
Make it grande +3

EL MAYOR

El Mayor Reposado, Gran Marnier, lime juice, simple syrup and orange juice ♦ 11

MARGARITA PITCHER

House Margarita on the rocks only.
Must serve 2+ guests ♦ 30

MULE MARGARITA

Patron Silver, Paula's, lime juice, mint leaves and ginger beer ♦ 12

SKINNY RITA

Milagro Silver, Cointreau, Tres Agave Organic Nectar, lime juice and soda water ♦ 11

FLAVORED RITAS

Choose from frozen or on the rocks 10 ♦ 14

THE REPUBLIC

Choose Republic Plato. Served with Paula's liqueur, made in Austin ♦ 13
Make it grande +3

PATRON MARGARITA

Patron Silver Tequila, Paula's, lime juice, and simple syrup ♦ 13

PRICKLY PEAR STRAWBERRY RASPBERRY

DOS RIOS RITA

Dos Rios Blanco, mandarine, simple syrup & lime ♦ 13 Make it grande +3

ULTIMATE BEER RITA

Dos Rios House margarita with an ice cold Modelo or Corona ♦ 14

COCKTAILS

REPUBLIC RANCH WATER

Republic tequila, topo chico, and lime ♦ 12

REPUBLIC OLD FASHIONED

Our old fashion republic mix with Republic Whiskey ♦ 12

PINA COLADA

Our twist on a traditional Pina Colada, Malibu, heavy cream and pineapple juice served on the rocks ♦ 10

MEXICAN MARTINI

Tres Agaves infused with jalapeno, Cointreau, lime juice, olive juice, simple syrup and orange juice ♦ 12

Wine & Sangria

HOUSE CHARDONNAY ♦ 8

HOUSE CABERNET ♦ 8

NOBLE VINES PINOT GRIGIO ♦ 8

JOEL GOTT CABERNET ♦ 12

RED SANGRIA ♦ 11

Red wine topped with seasonal fruit

premium tequila

SERVED UP | PRICE PER SHOT

CÓDIGO
1530°

BLANCO ♦ 18
ANEJO ♦ 30

Clase Azul

PLATA ♦ 20

CASA DRAGONES®

SILVER ♦ 18 JOVEN ♦ 60

CERVEZA

BEER PITCHER

Choose a draft beer | Must serve 2+ guests

PREMIUM BOTTLES ♦ 7

Blue Moon
Dos XX
Corona
Corona Premier
Pacifico
Stella Artois
Modelo

DOMESTIC BOTTLES ♦ 4.95

Budlight
Budweiser
Miller Lite
Coors Light
Michelob Ultra
Shiner Bock

DRAFT 7 ♦ 8.5

Modelo Especial
Negra Modelo
Pacifico
Corona Premier

DRAFT 5.5 ♦ 7

Budlight
Michelob Ultra

CRAFT BOTTLES ♦ 7

Hopadillo IPA

DRAFT

Market price
Seasonal Tap

WEEKDAY HAPPY HOUR *Tuesday thru Friday*

Drinks 11:00-6:30

\$1.50 OFF HOUSE MARGARITAS

*Add a flavor
to your rita
+\$2*

MANGO RASPBERRY
STRAWBERRY PRICKLY PEAR

\$1.50 OFF HOUSE WINE GLASS

\$1.00 OFF DOMESTIC BEER

Food 3:00-5:00 | \$6.95

In house only

STREET TINGA TACOS

Two chicken tinga with red onion, cilantro, cojita cheese and green sauce

TAMALE COMBO

Choose two tamales, chicken or pork with sour cream sauce

FLAUTAS

Two chicken tinga flautas served with queso

QUESADILLAS

Four chicken quesadillas served with sour cream

ARBOL RIBS

Four ribs grilled

*Half
off*

CHICKEN FAJITA WEDNESDAY

Wednesdays after 4:00

LARGE CHICKEN FAJITA • 22 | TO-GO 24

A pound of our famous mesquite grilled fajitas, house made tortillas, cheese, pico de gallo with rice and beans

DISCOUNTS AND CERTAIN DATES WILL NOT BE APPLICABLE TO THIS PROMOTION



Family & Fajita Packs

Pick up or Delivery (w/fee)

FAJITA PACKS

Our fajita platters include rice and beans, guacamole, pico de gallo, sour cream, cheddar cheese and tortillas. They are served family-style or buffet-style.

FAJITA PACK 1 ♦ 1/2 lb. ea. Chicken & beef fajita
\$53.95 • 2-3 guests

FAJITA PACK 2 ♦ 1 lb. ea. Chicken & beef fajita
\$104.95 • 4-6 guests

FAJITA PACK 3 ♦ 1.5 lbs. ea. Chicken & beef fajita
\$154.95 • 7-10 guests

FAJITA PACK 4 ♦ 2 lbs. ea. Chicken & beef fajita
\$219.95 • 11-14 guests

FAJITA PACK 5 ♦ 3 lbs. ea. Chicken & beef fajita
\$309.95 • 15-18 guests

FAJITA PACK 6 ♦ 4 lb. ea. Chicken & beef fajita
\$379.95 • 19-23 guests

FAMILY PACKS

ENCHILADA PACK

Serves 2-3 guests ♦ Choice of chicken, beef or cheese served with rice beans chips and salsa. \$39

DOZEN TAMALES

Choose chicken, pork or a combination. Served chilled, ready to heat. \$18.00 | ♦add green or meat sauce \$2.95

TACO PACK | BUILD YOUR OWN

Choice of crispy taco shells or soft tortillas. Choose beef, chicken or a combination. Serves 2-3 \$35

FAMILY DESSERT

TRES LECHES ♦ Traditional vanilla cake soaked in three milks, topped with Kahlua meringue and fresh fruit. Serves 16 | \$42

Don't forget to add

QUESO
1/2 gallon | \$26 Quart | \$15

GUACAMOLE
1/2 gallon | \$26 Quart | \$15

HOUSE SALAD
Serves 5-6 guests | \$14.95

BROCHETTE SHRIMP
dozen | \$28.95

RIBS
1/3 rack \$15

BEEF FAJITAS
per lb. \$52.95

CHICKEN FAJITAS
per lb. \$26.95

GRILLED VEGETABLES
per lb. \$11.95

SHRIMP FAJITA
per lb. \$29.95



TO-GO LUNCH

\$13 ♦ Weekdays 11:00AM-3:00PM

CHICKEN FAJITAS

Served with sour cream, cheese and rice and beans

SOUP AND SALAD

A cup of our chicken tortilla soup and a house salad with avocado ranch dressing

CHEESE ENCHILADAS

Two cheese enchiladas topped with chile con carne & cheese. Served with rice and refried beans

RELLENO & TACO

A fire roasted poblano with chicken or brisket and your choice of a crispy beef or chicken taco. Served with cilantro rice and black refried beans

LAREDO

Chicken enchilada and a crispy chicken taco Served with rice and refried beans

GUADALAJARA

Beef enchilada and beef taco. Served with rice and refried beans

CHICKEN QUESADILLA

With guacamole, sour cream and jalapenos

CHICKEN QUESADILLA & CRISPY BEEF TACO

With guacamole & sour cream. Served with rice and refried beans

CHIPOTLE SHRIMP

Shrimp tossed in a zesty lime butter served over cilantro rice with a side of black beans

TACOS

Choose crispy fried corn tortilla or soft flour tortilla, beef or chicken. Served with rice and refried beans

TRADITIONAL TACO SALAD

Mixed greens, blended cheese, black beans, avocado, tomatoes, onions, black olives tortilla chips & ground beef with a salsa ranch ♦ sub chicken | 2

CHICKEN FLAUTAS

With queso, guacamole & sour cream. Served with rice and refried beans

The Fine Print

Prices include serving utensils, napkins, flatware, disposable plates. We recommend all food is eaten within 30 minutes of delivery time to guarantee optimum quality. Event coordinator will discuss delivery & mileage fees if applicable.

Consuming raw or uncooked poultry, seafood, shellfish or eggs may increase risk of food-borne illness. All items are cooked to order or raw. Allergens are present in this location and we cannot guarantee any item to be allergen free. Some fish may contain small bones.

DUE TO MARKET CONDITIONS, PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Appetizers

QUESO + 2.50/PER GUEST

To compliment your pre-set menu selection, add on some of our delicious appetizers

CHOOSE 1 + 4/PER GUEST

CHOOSE 2 + 6/PER GUEST

DOS QUESO +

Our famous queso topped with guacamole

QUESADILLAS +

Chicken or beef fajita

CHICKEN FLAUTAS +

House made with chicken and cheese

GUACAMOLE + Fresh chunks of avocado with tomatoes, roasted jalapenos, onions and fresh lime juice

Dessert

TRES LECHES + 4.00/PER GUEST

Rich Mexican vanilla cake soaked in three milks & topped with meringue

CHURROS + 4.00/PER GUEST

Rolled in cinnamon sugar topped with chocolate sauce

Private Room Fees

TUESDAY - THURSDAY

11:00-2:00 \$200 minimum purchase

2:00-5:00 \$100 rental fee

5:00-9:00 \$450 minimum purchase

SATURDAY

11:00-2:00 \$400 minimum purchase

2:00-5:00 \$100 rental fee

FRIDAY - SUNDAY

11:00-2:00 \$400 minimum purchase

2:00-5:00 \$175 rental fee

FRIDAY - SATURDAY

4:00-10:00 pm \$1500 minimum purchase

SUNDAY DINNER

5:00-9:00 pm \$400 minimum purchase

ADDITIONAL INFORMATION

Square tables - Size 36 X 36

6 FT. Tables - Size 72 X 36

Large mounted TV - HDMI

Main Patio - Accommodates 50

Fiesta room - Accommodates 65

Catering Delivery available upon request, fees may apply

We add a 20% gratuity for your convenience. Price subject to change during special events or holidays. Semi Private may be available.



(PER GUEST BANQUET OPTIONS)

Lunch Fajita Platters

TUESDAY - FRIDAY | 11 AM - 3 PM

DOS FAJITAS + 24/GUEST

Sizzling beef* & chicken fajitas

FIESTA RIOS + 26/GUEST

Sizzling beef* & chicken fajitas, with beef or chicken enchiladas

FIESTA GUADALUPE + 28/GUEST

Sizzling beef* & chicken fajitas, tender, slow-smoked pork ribs & brochette shrimp

FIESTA COMAL + 29/GUEST

Sizzling beef* & chicken fajitas, tender, slow-smoked pork ribs, mesquite-grilled jalapeno sausage & our cozumel shrimp

Dinner Fajita Platters

Our family-style platters include rice, beans, guacamole, pico de gallo, sour cream, cheddar cheese and fresh flour tortillas

DOS FAJITAS+ 28/GUEST

Sizzling beef* & chicken fajitas

FIESTA RIOS + 30/GUEST

Sizzling beef* & chicken fajitas, with beef or chicken enchiladas

FIESTA GUADALUPE + 32/GUEST

Sizzling beef* & chicken fajitas, tender, slow-smoked pork ribs & brochette shrimp

FIESTA COMAL + 36/GUEST

Sizzling beef* & chicken fajitas, tender, slow-smoked pork ribs, mesquite-grilled jalapeno sausage & cozumel shrimp

All selections include iced tea, soda & coffee.