

# Starters or Sharables

## THE SAMPLER • 24

Chicken quesadillas, beef fajita nachos, chicken flautas, queso and sour cream

## TAMALES • 8 • 13

Choose three or six handmade mild pork tamales

## SHRIMP CEVICHE • 14

A generous portion of 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

# QUESO & GUACAMOLE

## GUACAMOLE (SM/MED/LG) • 5 • 9 • 14

## QUESO (SM/MED/LG) • 5 • 10 • 15

## BRISKET QUESO • 17

## DOS QUESO • 16

Our famous queso topped with fresh guacamole  
GROUND BEEF +2

## MAXIMO QUESO DIP • 16

Refried beans, ground beef, queso, guacamole, sour cream, tomatoes & black olives

## QUESO FUNDIDO • 14

Choose chorizo or ground beef. Sauteed onions, mushrooms, poblanos with monterrey jack cheese.

CHICKEN FAJITA +2 BEEF FAJITA +7

# Soup & Salad

## CHICKEN TORTILLA SOUP • MED 8 • LRG 12 ADD AVOCADO +3

**ENSALADA DE CASA • 6** Fresh garden salad with tomatoes, red onions, blended cheese, salsa ranch

**CHICKEN TACO SALAD • 18** Mixed greens, blended cheese, black beans, avocado, tomatoes, onions, black olives, tortilla chips & chicken fajita, salsa ranch  
SUB GROUND BEEF +2

**FIESTA SALAD • 19** Mixed greens, grilled chicken fajitas, avocado, tomato, red onion, blended cheese, blue corn tortilla strips with toasted pepitas, tequila lime vinaigrette  
SUB BEEF FAJITA +7

**SALMON SALAD • 20** Mixed greens, mango, avocado, red onion, tomatoes, blended cheese, toasted pepitas, mango vinaigrette

# LUNCH MENU

11:00-3:00

Weekdays Only

Substitutions may be subject to additional charges

\*No discounts on \$11 & \$13 lunch specials

ADD GUACAMOLE TO ANY LUNCH PLATE +2

## \$11 Lunch\*

Served with refried beans, rice and queso.

### CRISPY TACO

Choose beef or chicken taco  
ADD CRISPY TACO +2.95

### BEEF ENCHILADA

A beef enchilada with meat sauce

### CHEESE ENCHILADA

A cheese enchilada with meat sauce

### CHICKEN ENCHILADA

A chicken enchilada with sour cream or verde sauce

.....  
ADD EXTRA ENCHILADA +2.95

### CARBON CHICKEN

Fajita chicken taco served on flour tortilla  
SUB FAJITA BEEF +5

### FAJITA CHICKEN TOSTADA

Refried beans, cheese, lettuce and tomato  
ADD EXTRA TOASTADA +2.95

### STREET TACOS

Two corn tortillas with chicken tinga, onions, cilantro, queso fresco  
ADD STREET TACO +1.95

**CHICKEN TACO SALAD** Mixed greens, blended cheese, black beans, avocado, tomatoes, onions, black olives, tortilla chips & chicken fajita, salsa ranch  
SUB GROUND BEEF +2

## \$13 Lunch\*

### CHICKEN FAJITA PLATE

Served with sour cream, cheese, beans & rice

### RELLENO & TACO

A fire roasted poblano with chicken and your choice of a crispy beef or chicken taco, cilantro rice & black beans  
SUB BRISKET +4

### 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

### FISH TACO & BEEF ENCHILADA

With cilantro rice & black refried beans

### CHICKEN TORTILLA SOUP & SALAD

Chicken tortilla soup and a fresh garden salad with tomatoes, red onions, blended cheese, salsa ranch  
ADD AVOCADO +3

### CHICKEN BURRITO

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

### VEGGIE FAJITAS

Seasonal mesquite grilled vegetables served with black beans and cilantro rice

### LUNCH TAMALES

Three pork with meat sauce, cheese and onions. Served with rice and beans

## Lunch Favorites

### CHICKEN NACHOS • 15

Served with sour cream and pickled jalapenos

### CHICKEN QUESADILLA • 15

Served with sour cream and pickled jalapenos

**CABO TACOS • 16** Corn tortillas filled with grilled tilapia or shrimp, lettuce mixture, pico de gallo, chipotle crema, cilantro rice & black beans  
SUB MAHI +5

**PLATO MAZATLAN • 17** Three brochette style shrimp, chicken fajitas with cheese & pico de gallo  
SUB BEEF +7

### SHRIMP FAJITA • 17

Served with sour cream and cheese, black beans and cilantro rice

**BEEF FAJITA • 18** Served with sour cream and cheese, beans and rice

**MIXED GRILL • 18** A skewer of mesquite-grilled beef & chicken fajita, bacon wrapped shrimp, vegetables & dos pico

**SHRIMP ENCHILADA • 18** Topped with, avocado & tomato in a creamy white wine sauce, cilantro rice & black beans

**DOS PORK RIBS • 19** Tender slow smoked pork ribs served with dos pico de gallo

# 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

**1/2 off Chicken  
Fajita Wednesday  
4:00 - close**



# 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 • Large*

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

## FAMILY PLATTERS

COMAL • 96	Ribs, beef fajita, chicken fajita and shrimp fajitas
GUADALUPE • 99	Beef fajita, chicken fajita, shrimp brochette and ribs

+ ADD BROCHETTE SHRIMP (3) • 12 | ADD 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

Shrimp fajitas and chicken fajitas, guacamole, 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 sour cream, pickled jalapenos  
ADD GUACAMOLE +2

## Nachos

**BEAN AND CHEESE 12 • 16**

**CHICKEN FAJITA 15 • 19**

**BEEF FAJITA 21 • 24**

Served with sour cream, pickled jalapenos  
ADD GUACAMOLE +2

## 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

**CHICKEN TACOS AL CARBON • 20**

MIXED FAJITA +4.25 BEEF FAJITAS +7

Two flour tortillas served with 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

**GROUND BEEF BURRITO • 17**

SUB BEEF FAJITA +7

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, diablo or sour cream sauce

**SHRIMP • 21**

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

**BRISKET • 21**

(2) Topped with diablo sauce & monterrey jack cheese

## Combos & Rellenos

Served with rice and beans | ADD GUACAMOLE +2

**LA EMMA • 18**

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

**LAGUNA • 18**

Cheese enchilada, a crispy beef taco & a pork tamale

**EL PASO • 18**

Beef enchilada, a crispy beef taco & a pork tamale

**CHILE RELLENOS • 22**

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

**BRISKET RELLENOS • 24**

Two smoked brisket rellenos topped with diablo sauce & monterrey jack cheese

**CHICKEN RELLENOS • 20**

Two smoked chicken rellenos topped with diablo sauce & monterrey jack cheese

**MIGUEL • 20**

Chicken enchilada, a chicken taco al carbon & a pork tamale

**TEXAS TWO STEP • 22**

Brisket enchilada, brisket taco and a pork tamale

**REAL • 22**

Cheese enchilada, a crispy beef taco & three brochette shrimp

**PLATO VALLARTA • 24**

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.