

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 TOSTADA +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
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

Triple Sec
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
Pacifco
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
Pacifco
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



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.

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

Weekdays 11:00AM-3:00PM

CHICKEN FAJITAS

Served with sour cream, cheese and rice and beans
RELLENO & TACO

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

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 & ENCHILADA

With cilantro rice & black refried beans

CHICKEN TORTILLA SOUP & SALAD

Chicken tortilla soup and a fresh garden salad with tomatoews, red onions, blended cheese, salsa ranch

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

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.