Starters

THE SAMPLER • 24
Chicken quesadillas, beef fajita nachos, chicken flautas, queso, sour cream and pickled jalapenos

TAMALES • 8 • 13
Choose three or six handmade mild pork tamales with meat sauce

SHRIMP CEVICHE • 14
Zesty olive oil, lime sauce with tomatoes, onions and cilantro

CHIPOTLE SHRIMP • 15
Sauteed shrimp in a tangy rich butter sauce served over cilantro rice

Soup & Salad

CHICKEN TORTILLA SOUP • 9
Hearty vegetables base soup, lightly spicy, with grilled chicken, tortilla strips and cheese Add avocado +3

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

CHICKEN TACO SALAD • 18 Blended cheese, black beans, avocado, tomatoes, onions, black olives, crispy fried wheat strips & chicken fajita, salsa ranch Sub ground beef +3

FIESTA SALAD • 19 Grilled chicken fajitas, avocado, tomato, red onion, blended cheese, corn tortilla strips with toasted pepitas, tequila lime vinaigrette
Sub beef fajita +7

SALMON SALAD • 20 Mesquite grilled Atlantic Salmon, mango, avocado, red onion, tomatoes, blended cheese, toasted pepitas, mango vinaigrette

Dressings: Ranch | Salsa Ranch | Avocado Ranch
Tequila Lime Vinaigrette| Mango Vinaigrette

Queso & Guacamole

GUACAMOLE • 5 • 9 • 14

QUESO • 5 • 10 •15

BRISKET QUESO • 17

DOS QUESO • 16
Our famous queso topped with fresh guacamole add ground beef +3

MAXIMO QUESO DIP • 17
Refried beans, ground beef, queso, guacamole, sour cream, tomatoes & black olives

QUESO FUNDIDO • 14
Creamy monterrey jack cheese with sauteed poblano peppers, onions, and mushrooms with your choice of chorizo or grilled chicken
Sub ground beef +3 Sub beef fajita +7

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

CHICKEN FAJITA BURRITO BOWL • 13 NEW!
Cilantro rice, black beans, corn strips, pico de gallo, guacamole, cheese with mexican crema and chipotle sauce topped with chicken fajita Sub brisket +4 Sub beef fajita +7

$11 Lunch*

Served with refried beans, rice and queso.

LUNCH TACO
Crispy or soft with your choice of tinga chicken or ground beef. Add 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 or taco +2.95

CARBON CHICKEN
Fajita taco served with pico de gallo
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 +3

$13 Lunch*

RELLENO & TACO
A fire roasted poblano with grilled 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

QUESADILLA & CRISPY BEEF TACO
Chicken quesadilla & beef taco with sour cream, rice & refried beans

FISH TACO & BEEF ENCHILADA
With cilantro rice & black 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
Grilled chicken stuffed with refried beans, queso, lettuce and cilantro rice. Topped with ranchera sauce Sub fajita beef +7 Served with refried beans.

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 refried beans

CHICKEN FLAUTAS
Two chicken tinga flautas with a creamy avocado crema served with queso, refried beans & rice

Lunch Favorites

CHICKEN FAJITA PLATE • 15
Served with pico de gallo, cheese, beans & rice

CHICKEN NACHOS • 16
Served with sour cream and pickled jalapenos

CHICKEN QUESADILLA • 16
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 • 18 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 • 22 Served with pico de gallo 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 Two corn tortillas filled with sauteed shrimp mixture and chile pasilla sauce

DOS PORK RIBS • 20 Tender slow smoked pork ribs served with dos pico de gallo

PINEAPPLE HABANERO SALMON • 16
Grilled salmon topped with a pineapple habanero glaze

PINEAPPLE ANCHO GLAZED SALMON • 17
Served with cilantro rice and black beans

Desserts

SOPAPILLA PILA • 10
Lightly fried flour tortillas with fresh strawberries, whipped cream & chocolate

CARAMEL CHURROS • 8
Rolled in cinnamon sugar topped with chocolate sauce

SOPAPILLA • 7
Lightly fried flour tortilla with powdered sugar, cinnamon & honey

TRES LECHES • 10
Traditional vanilla cake soaked in three milks, topped with a Kahlua meringue & fresh fruit

CAJETA • 7 Vanilla ice cream rolled in toasted coconut and pecans, topped with a 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 mor**



Mesquite Fired Fajitas

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

ADD BROCHETTE SHRIMP (3) • 12 ADD RIBS • 13

Fajitas

	Medium • Large
CHICKEN	**25 • 51**
BEEF	**Market**
MIXED	**Market**
SHRIMP	**26 • 49**

(Shrimp fajitas served with a vegetable medley)

Family Platters

COMAL • 110
Serves 3 - 4 people: Chicken, Beef & shrimp fajitas with glazed ribs

GUADALUPE • 119
Serves 4 - 5 people: Beef & Chicken fajitas with brochette shrimp and glazed ribs

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ASK ABOUT OUR TO-GO FAMILY STYLE
- 1/2 dozen Enchiladas
- Tamales
- Taco Packs
- Bulk Sides
- Bulk Margaritas

Nachos

BEAN AND CHEESE 12 • 16
CHICKEN FAJITA 16 • 19
BEEF FAJITA 21 • 24
Served with sour cream, pickled jalapenos
Add Guacamole +2

Mesquite Grilled

Served with rice and beans

NEW!

ASADA RANCHERA • 28 Outside fajita steak, topped with ranchero sauce and melted monterrey jack cheese. Served with rice, beans, pico de gallo and guacamole.

FAMOUS SHRIMP BROCHETTE • 25
A skewer of mesquite-grilled shrimp, stuffed with jalapeno, monterrey jack cheese, wrapped in bacon with dos pico de gallo

DOS PORK RIBS • 32 Tender slow smoked pork ribs with a chile ancho glaze served with dos pico de gallo

DOS RIOS GRILL • 34 Two skewers of mesquite-grilled beef & chicken fajitas, bacon-wrapped shrimp with dos pico de gallo

PLATO MAZATLAN • 26 Sub beef fajita • **31**
Brochette-style shrimp with chicken fajitas, guacamole, and pico de gallo

CANCUN • 25 Sub beef fajita • **32**
Shrimp fajitas and chicken fajitas, guacamole, pico de gallo

MATAMORES • 30 Sub beef fajita • **37**
Slow smoked pork ribs and chicken fajitas, guacamole and pico de gallo

Seafood

Served with cilantro rice & black beans

MAHI CHIPOTLE • 29 | 22 naked
With chipotle lime butter, shrimp, avocado, tomatoes

MAHI MARISCO • 29
With shrimp, avocado in a white wine cream sauce

VERACRUZ • 29 | 23 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

PINEAPPLE HABANERO SALMON • 25
Mesquite grilled Atlantic salmon topped with a pineapple habanero glaze served with cilantro rice and black beans

ANCHO HONEY SALMON • 25
Mesquite grilled Atlantic salmon topped with a ancho honey glaze served with cilantro rice and black beans

Quesadillas

BEEF FAJITA 21 • 24
CHICKEN FAJITA 16 • 19
SPINACH + CHICKEN 18 • 21
BRISKET 21 • 24

Served with sour cream, pickled jalapenos
Add Guacamole +2

Enchiladas

Served with rice & refried beans.
Sub house salad for rice and beans +1.95

CHEESE • 15
(2) Chile con carne & cheese blend

BEEF• 16
(2) Chile con carne & cheese blend

SPINACH• 16
(2) Sour cream & cheese blend

CHICKEN TINGA • 16
(2) Choice of salsa verde, ranchera or sour cream sauce

SHRIMP • 21
(2) Corn tortillas filled with sauteed shrimp mixture and creamy chile pasilla sauce

BRISKET • 24
(2) Topped with ranchero sauce & monterey jack cheese

Tacos + Burritos

TACO DINNER • 15
Choose two ground beef or chicken tinga, soft or crispy, with rice & beans

CHICKEN TACOS AL CARBON • 22
Two flour tortillas served with guacamole and pico de gallo with rice & beans | Mixed fajita +4.25
Beef Fajitas +7

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 • 21
Two corn tortillas with brisket topped with ranchero sauce, red onions, mexican crema and cilantro, rice & beans

CHICKEN FLAUTAS • 15
Two chicken tinga flautas with a creamy avocado crema served with queso, refried beans & rice

BURRITO • 18
Ground beef or grilled chicken stuffed with refried beans, queso, lettuce and cilantro rice. Topped with ranchera sauce | Sub fajita beef +7 Served with refried beans.

BURRITO BOWL • 17 **NEW!**
Cilantro rice, black beans, corn strips, pico de gallo, guacamole, cheese with mexican crema and chipotle sauce topped with chicken fajita
Sub brisket +4 Sub beef fajita +7

Combos + Rellenos

Served with rice and beans | Add Guacamole +2

EL PASO • 18
Beef enchilada, a crispy beef taco & a pork tamale

MIGUEL • 20
Chicken enchilada, a chicken taco al carbon & a pork tamale

TEXAS TWO STEP • 23
Brisket enchilada, brisket taco and a pork tamale

REAL • 22
Cheese enchilada, a crispy beef taco & three brochette shrimp

CHILE RELLENOS • 23
Choose 2 - One chicken, one beef brisket or cheese chile relleno topped with ranchero sauce & monterrey jack cheese

LA EMMA • 18
Roasted chile relleno with smoked chicken, topped with ranchero sauce & a cheese enchilada

LAGUNA • 18
Cheese enchilada, a crispy beef taco & a pork tamale

PLATO VALLARTA • 24
One beef and one cheese enchilada &fajita beef taco. Served with pico de gallo

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TO-GO OR DELIVERY MENU

CALL TO ORDER 830-609-9556
SOME ORDERS MAY NEED 24 HOUR NOTICE

DOS RIOS
MEXICAN BAR & GRILL

Fajita & Family Style Packs

Includes serving utensils, plasticware and plates

Fajita Packs

Our fajita platters include rice and beans, guacamole, pico de gallo, sour cream, cheese and tortillas | Chips & Salsa

FAJITA PACK 1 ✦ 1/2 lb. ea. Chicken & beef fajita
$60 • 2-3 guests

FAJITA PACK 2 ✦ 1 lb. ea. Chicken & beef fajita
$119 • 4-6 guests

FAJITA PACK 3 ✦ 1.5 lbs. ea. Chicken & beef fajita
$179 • 7-10 guests

FAJITA PACK 4 ✦ 2 lbs. ea. Chicken & beef fajita
$239 • 11-14 guests

FAJITA PACK 5 ✦ 3 lbs. ea. Chicken & beef fajita
$289 • 15-18 guests

FAJITA PACK 6 ✦ 4 lb. ea. Chicken & beef fajita
$349 • 19-23 guests

Family Enchiladas

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

Dozen Pork Tamales

Served chilled, ready to heat. $18.00 |✦add green or meat sauce $2.95
*For "hot" allow 45 min. notice

Family Taco's

Choice of crispy taco shells or soft tortillas. Choose beef, chicken or a combination. Rice, beans, chips & salsa | Serves 2-3 $35

Whole Tres Leches

TRES LECHES ✦ Traditional vanilla cake soaked in three milks, topped with Kahlua meringue and fresh fruit. Serves 16 | $48

Add extras to your pack

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

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

SALSA
1/2 Gal. | $17 Quart | $9

CHIPS
Per lb. | $2.50

TEA
Gal. | $19

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. $15

SHRIMP FAJITA
per lb. $29.95

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.

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

PRIVATE ROOM MENU

Submit inquiries at www.dosriosnb.com

830-609-9556 | 1281 N. Academy Ave. NB, TX | dosriosnb.com

Appetizers

QUESO ✦ 2.95/PER GUEST

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

CHOOSE 1 ✦ 8/PER GUEST

CHOOSE 2 ✦ 10/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 Fee's

Semi Private may be available

TUESDAY -THURSDAY
11:00-2:00 $200 minimum purchase
2:00-5:00 $100 rental fee
5:00-9:00 $500 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 $500 minimum purchase

Square tables - Size 36 X 36

6 FT. Tables - Size 72 X 36

Large mounted TV - HDMI

Fiesta room - 65 ppl

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.

Fajita Platters

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

DOS FAJITAS✦ 29/GUEST
Sizzling beef* & chicken fajitas

FIESTA RIOS ✦ 31/GUEST
Sizzling beef* & chicken fajitas, with beef or chicken enchiladas

FIESTA GUADALUPE ✦ 36/GUEST
Sizzling beef* & chicken fajitas, tender, slow-smoked pork ribs & brochette shrimp

FIESTA COMAL ✦ 32/GUEST
Sizzling beef* & chicken fajitas, tender, slow-smoked pork ribs

All selections include iced tea, soda & coffee.

(per guest banquet pricing)

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.

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

Bar Menu

Margaritas

ORIGINAL MARGARITA 9 | 14
Choose from frozen or on the rocks

RAPIDS 10
House made sangria and margarita swirl

MULE MARGARITA 12
Patron Silver, cointreau, lime juice, mint leaves and ginger beer

THE REPUBLIC 13 | 18
Republic Plato, served with cointreau, made in Austin

DOS RIOS RITA 13 | 18
Dos Rios Blanco, cointreau, simple syrup & lime

EL MAYOR 12 | 17
El Mayor Reposado, gran marnier, lime juice, simple syrup and orange juice

TO-GO MARGARITA 17
16 oz. | Ask your server for details

SKINNY RITA 12 | 17
Milagro Silver, Cointreau, Tres Agave Organic Nectar, lime juice and soda

PATRON MARGARITA 14 | 19
Patron Silver Tequila, cointreau, lime juice, and simple syrup

ULTIMATE BEER RITA 16
Dos Rios House margarita with an ice cold Modelo or Corona

NORMA'S MARGARITA 13
Dos Rios Blanco, cointreau, gran marnier, lime juice

LALO MARGARITA 15 | 20
Lalo, Cointreau, Tres Agave Organic Nectar, lime juice and soda

GRANDE MANGO MARGARITA 16
Our signature grande served up frozen, rimmed with tajin and chamoy. Served with a tamarind straw

PRICKLY PEAR 11.50 | 17
Choose from frozen or on the rocks

STRAWBERRY 11.50 | 17
Choose from frozen or on the rocks

PEACH 11.50 | 17
Choose from frozen or on the rocks

MARGARITA PITCHER 35
House Margarita on the rocks only.
Must serve 2+ guests

Cocktails

MEXICAN MARTINI 12
Jalapeno infused tequila, Cointreau, lime juice, olive juice, simple syrup and orange juice

REPUBLIC RANCH WATER 12
Republic Silver, topo chico, and lime

PALOMA 11
Dos Rios Blanco, grapefruit juice, lime juice, simple syrup

TITO'S RITA 11
Tito's vodka, cointreau, simple syrup, lime juice

CUCUMBER RITA 13
Cucumber infused tequila, cointeau, simple syrup, lime juice

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

COCONUT MELTDOWN 11
Frozen margarita topped with malibu coconut rum

ESPRESSO MARTINI 12
Frozen margarita topped with malibu coconut rum

Premium Tequila

Served neat or on the rocks
CODIGO BLANCO 18
CODIGO ANEJO 30
CASA DRAGONES SILVER 18
CASA DRAGONES JOVEN 60
CLASE AZUL PLATA 20

Wine

HOUSE CHARDONNAY 8
HOUSE CABERNET 8
NOBLE VINES PINOT GRIGIO 8
JOEL GOTT CABERNET 12
RED SANGRIA 11

Shots

SOPAPILLA 8
MEXICAN CANDY 9

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

DRAFT 7 | 8.50
Modelo Especial
Negra Modelo
Pacifico
Corona Premier
Corona

NON-ALC 4.95
Corona

Domestic

BOTTLES 4.95
Budlight
Budweiser
Miller Lite
Coors Light
Michelob Ultra
Shiner Bock

DRAFT 5.5 | 7
Budlight
Michelob Ultra

Craft

BOTTLES 7
Hopadillo IPA

DRAFT 10 | 13
McConauhaze IPA

Weekday Happy Hour

Margaritas from 11:00-6:30

ORIGINAL 6.50 | 12
Choose from frozen or on the rocks

MANGO 9 | 14.50
Choose from frozen or on the rocks

STRAWBERRY 9 | 14.50
Choose from frozen or on the rocks

PRICKLY PEAR 9 | 14.50
Choose from frozen or on the rocks

PEACH 9 | 14.50
Choose from frozen or on the rocks



Food 3:00-5:00 In house only

STREET TINGA TACOS 8
Two chicken tinga with red onion, cilantro, cojita cheese and green sauce

TAMALE COMBO 8
Two pork tamales with sour cream sauce

FLAUTAS 8
Two chicken tinga flautas served with queso

QUESADILLAS 8
Four chicken quesadillas served with sour cream

ARBOL RIBS 9
Four ribs grilled



Drink Specials from 3:00-6:30

$1.50 **OFF HOUSE WINE**
$1.00 **OFF DOMESTIC DRAFT**

Available Tuesday thru Friday

Chicken Fajita Wednesday

Large famous mesquite grilled fajitas, house made tortillas, cheese, pico de gallo with rice and beans

Promotion available every Wednesdays from 4:00- Close
To-go available for additional fee, discounts and certain dates/holidays will not be applicable for this promotion