



APERITIVOS / CALDOS / ENSALADAS

Quesadillas Queso y Pico de Gallo 7.95 Fajita Chicken 12.95	Brisket 13.95 Fajita Beef 13.95	Bean and Cheese Nachos Aged Cheddar Cheese	SIX 7.25 TWELVE 9.25	Ceviche de Camarones VERDE Spicy Tomatillo and Avocado PINEAPPLE AND JICAMA con Pico	10.45
Queso Blanco Picadillo Beef or Brisket	Cup 5.75 Bowl 7.75 + 1.00 + 2.00	Nachos Locos Picadillo Beef, Beans, Aged Cheddar, Guacamole, Jalapeños y Crema	9.45 14.45	Rico Salad House Favorite – Sliced Fajita Chicken over Romaine, Aged Cheddar Cheese, Tomato and Bacon or chopped and tossed "Estilo Ricardo" with choice of dressing	11.95
Chile con Queso Picadillo Beef or Brisket	Cup 5.75 Bowl 7.75 + 1.00 + 2.00	Nachos Mi Tierra Fajita Chicken, Serranos, Onions, Beans, Jack Cheese y Guacamole with Poblano Crema	10.45 15.45	Taco Salad Shredded Chicken or Seasoned Ground Beef, Queso, Romaine, Avocado y Tomato with choice of dressing	11.75
✓ Guacamole "Mexicano"	7.95	Fajita Beef	+ 3.00	Chicken and Rice Soup	4.95 6.95
Flautitas de Pollo Shredded Chicken, Crispy Corn Tortillas, Guacamole, Sunset Sauce y Crema	8.95	Nachos al Carbon Fajita Chicken, Beans, Aged Cheddar, Guacamole y Pico de Gallo	10.45 15.45	Sopa de Tortilla Classic Tex-Mex Style	4.95 6.95
Shrimp Brochette Four Bacon Wrapped Wild Gulf Shrimp with Jack Cheese, Jalapeño, Poblano Crema y Guacamole	13.45	Fajita Beef	+ 3.00	Sopa de Frijol Classic Bean Soup	4.95 6.95
		Habana Nachos Chile Adobo spiced Chicken Breast, Jack Cheese, Beans, Guacamole y Pico de Gallo with Pica-Pica	10.45 15.45		

MI COCINA SPECIALS

Tacos "De Brisket" Slow roasted Shredded Brisket, Jack Cheese, Onions, Poblanos, Sliced Avocado Ensalada y Arroz Verde	14.95	Fajitas Served with Rice and Beans, Guacamole y Pico de Gallo and Tortillas LATIN STIR FRY VEGETABLES 15.45 CHICKEN 17.45 BEEF 19.75 50/50 19.75 SHRIMP 20.45 RIBEYE 26.95 Sunset Style with Chile-Cilantro Queso, Rice and Crispy-fried Onions	Mama's Chicken con Hongos Seared Chicken Breast served with Mushrooms, Onion and Poblano Sauté with Rice	16.45	
Tacos Habana Chicken Breast marinated in Chile Adobo served in Corn Tortillas with Cilantro, Onion, Pica-Pica, Sliced Avocado Ensalada y Arroz Verde	15.45		Pollo Moderno Marinated Grilled Chicken Breast served over Latin Stir Fry Vegetable Sauté served with Arroz Verde	16.45	
Tacos Mi Tierra "Street Style" - Corn Tortillas, Chicken Fajita, Serranos, Onions, Guacamole, Pico de Gallo, Rice and Beans	15.45		Ribeye al Carbon* Midwestern Aged Angus Beef served with Rice, Bean Soup, Guacamole, Pico de Gallo and Tortillas	26.95	
Beef + 3.00			Tacos de Ribeye* Midwestern Aged Angus Beef served with Rice, Bean Soup, Guacamole y Pico de Gallo	26.95	
Mama's Tacos Grilled Chicken, Jack Cheese and Grilled Green Onion on Corn Tortillas with Rice and Sliced Avocado Ensalada	15.95		Crispy Chicken "Enchiladas Verdes" Topped with Salsa Verde, Crema, Refritos y Arroz	12.45	
Beef + 3.00			Spinach Enchiladas Latin Stir Fry Vegetable Sauté over Spinach Enchiladas, Jack Cheese and Ranchero Sauce served with Arroz Verde	12.45	
Cocina Changa Flour Tortillas stuffed with Picadillo Beef or Shredded Chicken, Jack Cheese, Arroz, Guacamole, Refritos and side sauce	14.95		Ernie's Chicken Marinated Grilled Chicken Breast with choice of Sour Cream Sauce or Poblano Crema served with Guacamole, Rice y Pico	16.45	

TEX-MEX BASICS

Sunset Enchiladas Two to an order, served with Rice and Beans; Beef, Chicken or Spinach with Chile-Cilantro Queso	11.45	El Ray's Cheese Enchilada, Beef Taco, Pork Picoso Tamale, Refritos y Arroz	11.75	Deluxe 57 Cheese Enchilada, Chicken Enchilada, Beef Enchilada, Beef Taco, Cheese Taco and Pork Picoso Tamale, Refritos y Arroz	15.45
Milo's Cheese Enchilada, Beef Taco, Chicken Enchilada, Refritos y Arroz	11.75	Luann's Guacamole Chalupa, Beef Taco, Cheese Enchilada, Cheese Taco, Refritos y Arroz	12.75	Enchilada Dinner Two to an order with Refritos y Arroz; Choice of Cheese, Beef, Chicken or Spinach	10.95
Gina's Three Chalupas: Queso, Bean and Guacamole	9.45	Pauley's Two Beef Burritos, Refritos y Arroz, choice of side sauce	10.75	Tacos Clasicos Picadillo Beef or Spicy Shredded Chicken on Crispy Corn or Flour Tortillas with Arroz	11.45
Poblano Chicken Enchiladas Two Chicken Enchiladas with Poblano Crema, Refritos y Arroz	11.85	#11 Beef Taco, Chicken Burrito, Refritos y Arroz, choice of side sauce	10.75	Tamale Dinner Three Pork Picoso Tamales, Refritos y Arroz	11.45
#4 Beef Taco, Cheese Enchilada, Refritos y Arroz	10.95				

DIANA'S FAVORITES

ALIMENTOS DEL MAR

Tacos "De Pescado" Seared Fresh Tilapia with Salsa Verde y Poblano served with Cole Slaw a la Mexicana, Sliced Avocado Ensalada y Arroz Verde	14.45
Shrimp Brochette Bacon Wrapped Wild Gulf Shrimp with Jack Cheese, Jalapeño, Poblano Crema, Arroz Verde, Bean Soup y Guacamole	20.55
Tilapia Verde Fresh Tilapia Filet seared a la plancha with Garlic and Lime served with Avocado, Latin Stir Fry Vegetables y Arroz Verde	17.45
Tacos "De Camarones" Lime, Serrano and Garlic Gulf Shrimp, Bacon and Jack Cheese, and Poblano Crema with Arroz Verde y Ensalada a la Mexicana	16.45

VEGANO

✓ Tacos "De Papa" Guajillo sautéed Mushrooms, Poblanos, Spinach, Grape Tomato and Garlic over Potatoes served with Avocado Ensalada	11.25
✓ Crispy Guacamole Tacos Guacamole, Habana-spiced Jicama, Cucumber and Pepitas in Crispy Corn Shells with Chile de Arbol y Avocado Ensalada	12.25
✓ Pasilla Poblano con Hongos Poblano, Mushroom and Onion Sauté with Pica-Pica and Lime served with Refritos, Guacamole and Pico de Gallo	16.45

HUEVOS / BRUNCH

All dishes made with 3 eggs. Served all day.

Rancheros* Over Easy Eggs, Ranchero Sauce con Potato Wedges, Refritos, Ensalada and Sliced Avocado	9.45	Fajita Beef + 4.00
Con Chorizo* Chorizo and Pico de Gallo sautéed with Eggs con Refritos, Potato Wedges, Ensalada and Sliced Avocado	9.45	
Breakfast Quesadillas Eggs scrambled with oven roasted Brisket or Bacon, Jack Cheese and Pico de Gallo with Salsa Verde y Crema	11.45	

PARA LOS NIÑOS

Includes Rice, Beans and Drink **5.95**

**CRISPY TACO • BURRITO DE CARNE O POLLO
CHEESE ENCHILADA • FLAUTITA DE POLLO
QUESADILLA • FAJITAS DE CARNE O POLLO
QUESO CHALUPA • SOFT TACO • TAMALES**

SIDE SAUCES 1.95

MOLCAJETE • CHILE CON CARNE SUNSET SAUCE • SERRANO LIMON SALSA VERDE • CHILE DE ARBOL SALSA RANCHERO • QUESO BLANCO CHILE CON QUESO	5.95
Babalu Choice of three side sauces	5.95

A LA CARTE

Small House Salad	6.25
Latin Stir Fry Vegetables	3.95
Shrimp Brochette (2)	6.95
Pork Picoso Tamales (4)	7.95

LUNCH SPECIALS

Monday - Friday til 4 p.m.

#1	Two Enchiladas, Rice and Beans Cheese, Chicken, Spinach or Beef	9.45	Cocina Changa One Flour Tortilla stuffed with Picadillo Beef or Roasted Shredded Chicken, Jack Cheese, Arroz, Guacamole, Refritos and choice of Side Sauce	10.45
#2	One Cheese Taco, One Beef Taco, One Cheese Enchilada	9.45		
#4	One Beef Taco, One Cheese Enchilada, Rice and Beans	9.45	Tacos "De Brisket" Slow roasted Shredded Brisket, Jack Cheese, Onions, Poblanos, Sliced Avocado Ensalada y Arroz Verde	10.95
#5	One Cheese Enchilada, One Beef Taco, One Sour Cream Chicken Enchilada	9.45	Mama's Tacos Grilled Fajita Chicken, Jack Cheese and Grilled Green Onion on Corn Tortillas with Rice and Sliced Avocado Ensalada	10.95
#8	Three Chalupas: One Queso, One Bean, One Guacamole	9.45	Beef + 2.00	
#9	Two Sunset Enchiladas, Rice and Beans Cheese, Chicken, Spinach or Beef	9.45	Tacos Habana Chicken Breast marinated in Chili Adobo served in Corn Tortillas with Cilantro, Onion, Pica-Pica y Arroz Verde	10.45
#10	Two Pork Picoso Tamales, Rice and Beans	9.45		
#12	Half Order of Chicken Quesadillas con Sliced Avocado Ensalada or Cup of Soup	9.45		

The Business Lunch Special	
Fajitas	13.45
Grilled Chicken, Rice and Beans, Guacamole and Pico de Gallo	
Beef + 2.00	
Tacos Mi Tierra	12.45
"Street Style" – Chicken Fajita, Serranos, Onions, Guacamole, Pico de Gallo, Rice and Beans	
Beef + 2.00	

CÓCTELES DE AGAVE

FROZEN SKINNY MARGARITA 12
Salud *Dulce Vida organic tequila blanco with all-natural agave*

SKINNY MAMBO 12
Flaca *Dulce Vida organic tequila blanco, all-natural agave and home made Sangria*

SKINNY SMASH 12
Nuevo *Frozen Skinny Margarita layered with a muddled strawberry, lime and Socorro blanco tequila smash*

MAMBO TAXI 10
Legendary *The classic frozen margarita with Sauza tequila blanco and home made Sangria*

THE "MI COCINA" MARGARITA 9
The Classic *Frozen or on the rocks with Sauza tequila blanco*

MAMBO LIMOUSINE 11
Smooth Ride *The Mambo Taxi goes uptown with a Chambord meltdown*

DILEMMA 11
Three Layers *Start with strawberry, take a Taxi, arrive on mango*

JALAPENO-AGAVE MARGARITA 11
Sweet Heat *Agave nectar topped with both a frozen margarita base and chilled, shaken margarita rocks with jalapeño salsa*

MARGARITAS DE FRUTA 10
Strawberry *Sauza tequila blanco and fresh Strawberry*
Mango *El Jimador tequila silver and fresh Mango*

DOUBLE BARREL MARGARITA 11
Smoked *The classic frozen margarita featuring Sauza tequila blanco with Hornitos Black Barrel añejo tequila*

HANDMADE SKINNY MARGARITA 12
Fresh *Dulce Vida organic tequila blanco with all-natural agave*

SEISEGUNDOS "HANDMADE" MARGARITA 12
Grand Finale *With Herradura silver tequila and Grand Marnier*

OTRAS OPCIONES

SKINNY PALOMA 13
Mexico City *El Tesoro tequila blanco, grapefruit, lime and Squirt*

MOJITOS 10
La Cubana *Traditional favorite made with Bacardi Silver rum*
Strawberry *Muddled strawberries in our Bacardi rum mojito*
Tropical Fresh *Fresh seasonal fruit added to our Bacardi rum mojito*

SANGRIA 10
House-made *Principato Red Wine, Presidente Brandy and special blend of fruit juices*

TITO'S Y TOPO 12
On the Rocks *Tito's Handmade vodka with a bottle of Topo Chico*

TEQUILA

BLANCO

- Sauza
- Casamigos
- Dulce Vida
- El Jimador
- Patrón
- Herradura
- Don Julio
- El Tesoro

REPOSADO

- Casamigos
- Patrón
- Herradura
- Don Julio
- El Tesoro

JOVEN

- Casa Noble

AÑEJO

- Casamigos
- Patrón
- Herradura
- Don Julio
- El Tesoro
- Hornitos Black Barrel
- Don Julio 1942

EXTRA AÑEJO

- Arette
- El Tesoro

MEZCAL

- Casamigos
- Banhez Espadin

CERVEZA

DE MÉXICO

- Corona
- Corona Light
- Corona Premier
- Negra Modelo
- Modelo Especial
- Dos Equis Lager

NACIONAL

- Miller Lite
- Bud Light
- Michelob Ultra
- Coors Light
- O'Doul's (NA)

VINO

PROSECCO

- La Marca

PINOT GRIGIO

- Santa Margherita

SAUVIGNON BLANC

- Kim Crawford

CHARDONNAY

- Sonoma-Cutrer
- Mer Soleil

ROSÉ

- Miraval
- Rose Gold

PINOT NOIR

- Meiomio

CABERNET SAUVIGNON

- The Calling
- Joel Gott '815'

	TEQUILA, TOPO Y LIME	TEQUILA, SQUIRT Y GRAPEFRUIT	
	Blanco	Reposado	Mezcal
Don Julio	13	14	
Casamigos	13	14	14
Herradura	13	14	
Patrón	13	14	
El Tesoro	13	14	
Socorro	13		