



RIO BRAVO

TACOS & TEQUILA



9 Orchard Hill Dr
Leominster MA 01453



www.RioBravoTacosTequila.com



APPETIZERS

TOP SHELF GUACAMOLE 13

QUESO DIP 8

A blend of creamy cheeses melted dip and roasted green chiles, garnished with cilantro and tomatoes

Add Chorizo +2 Add Beans +2

ULTIMATE CEVICHE 13.5

Scallops, shrimp and tilapia marinated in citrus juices mixed with tomatoes, onions, cilantro, cucumber, jalapeños and avocados. Drizzle with olive oil.

BORDER NACHOS 15.5

Not your lazy nachos!!

Served with beans, mixed cheeses, lettuce, pico de gallo, jalapeños, guacamole, sour cream, chicken or ground beef.

Upgrade to steak +5 or grilled chicken +3

CORN ON THE COB 8.5

Two poblano crema corn on the cob (Delicious !)

SOUP-SALADS

TORTILLA SOUP

Tender chunks of grilled chicken with avocados, chives and cheese. Topped with crispy tortilla strips.

COLORADO CHICKEN SALAD 16.5

Wood grilled chicken, mixed greens, sugar roasted pecans, dried cranberries, roasted corn, cilantro vinaigrette, tortilla chips and avocado slices.

SOUTHWESTERN CAESAR SALAD 16.5

A new spicy twist with romaine, corn, tomatoes, cotija cheese and chicken milanese, tossed in chipotle-ranch dressing. Substitute Shrimp 18

FIESTA TACO SALAD 13.5

Large crispy flour tortilla shell filled with seasoned ground beef, romaine, corn, tomatoes, black olives, mixed cheese, garnished with pico de gallo, guacamole and sour cream.

RIO BRAVO CHOPPED SALAD 14.5

Romaine, chopped tomatoes, sweet onion, avocado, corn, garbanzo beans, cucumbers, roasted red peppers and cotija cheese, and chipotle ranch dressing.

Add Salmon 6 Steak or shrimp 4 Chicken 4

QUESADILLAS

Add citrus chipotle slaw +2

GRILLED CHICKEN L 11.5 D 14.5

With wood grilled marinated chicken breast and mixed cheeses, garnished with lettuce, pico de gallo, guacamole and sour cream.

STEAK L 13.5 D 16.5

With wood grilled marinated skirt steak and mixed cheese, garnished with lettuce, pico de gallo, guacamole and sour cream.

PORK CARNITAS L 12.5 D 15.5

Quesadilla made with pork carnitas, mixed mexican cheeses, pico de gallo, guacamole sour cream and lettuce .

MANGO CLUB L 12.5 D 15.5

Mix cheeses, grilled chicken, caramelized onions, mango relish, (Onions, red and green bell peppers, cilantro and mango) apple wood smoked, bacon avocados, served with lettuce, pico de gallo and poblano salsa.

BIRRIA QUESADILLA Grandmother special recipe ! L 13.5 D 16.5

Quesadilla made with juicy and tender shredded beef braised in adobo, stuffed with shredded cheese then grilled to a slight crispy perfection. Served with a delicious side of rich consome for dipping with a side of cilantro and onions.

QUESO FUNDIDO 11.5

Iron cast Oaxaca cheese casserole with your choice of chorizo sausage or portobello, garnished with cilantro and tomatoes.

PHILLY ROLLS 14.5

Carne Asada, onions, peppers and mixed cheeses rolled in egg roll wrap. Served w/cilantro crema dip, on a bed of lettuce and pico de gallo.

BUFFALO WINGS 13.5

Sweet and spicy sour hot wings served with a ranch dressing and your choice of regular or boneless

RAJA TAQUITOS 13.5

Four corn tortillas stuffed with roasted poblano peppers, onions, and crispy potatoes sauteed in a parmesan cream sauce topped with pico de gallo and avocado slices.

Upgrade to pork, chicken or steak +3

Served with cabbage avocado and cilantro crema.

S bowl 8
L bowl 10

Lunch not available on holidays

The department of public health advises that consuming undercooked meats, poultry, eggs, or seafood may increase your risk of foodborne illness. Please inform your server if a person has a food allergies.

20% Gratuity may be added to a parties of six or more.

SOUTH THE BORDER FEATURES

Add citrus chipotle slaw +2

CHILE RELLENO

18

Beer battered roasted poblano pepper stuffed with Oaxaca cheese, topped with poblano queso sauce and drizzled with cilantro crema. Served with rice, charro beans, and guacamole.

SHRIMP EMBOSCADA

23.5

Bacon wrapped shrimp grilled to perfection on a hot skillet over sautéed vegetables covered with melted Oaxaca Cheese. Drizzled with roasted poblano crema sauce, mushrooms and served with rice, charro beans and cilantro.

CARNE ASADA

23.5

El Patron's favorite. Thin of skirt steak charbroiled and garnished with green onions, pico de gallo, lettuce and guacamole. Served with rice, charro beans and a roasted jalapeno pepper.

CAMARONES 1800.

22.5

Jumbo shrimp sautéed with mushrooms, pecans and olive oil. Served on a bed of tequila 1800 cilantro crema sauce, served with rice and charro beans.

PEPPERJACK ENCHILADA

L 15.5 D 18.5

Grilled chicken fajita, sautéed bell peppers, onions and pepper jack cheese wrapped in a flour tortilla accompanied with a zesty poblano sauce, rice and beans.

ARROZ CON POLLO

20

Our signature item! Tender sliced chicken breast specially prepared with fresh mushrooms, onions, and green peppers served on a bed of rice with melted Monterrey Jack cheese, topped with our special mild sauce and garnished with avocados and tomato. **Add Shrimp +3**

SQUARE KNOT SALMON

23.5

Achiote and lemon seared salmon with roasted pineapple, sautéed vegetables, pico de gallo and white rice

PORK CARNITAS

22.5

Braised pork served with guacamole, lettuce, pico de gallo, pickled onions, flour tortillas, charro beans and rice.

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RIO BRAVO TRIO

8 oz Skirt steak (carne asada), one chicken molé enchilada and three bacon-wrapped shrimp sautéed in garlic butter. Served with rice, charro beans and citrus chipotle slaw.

25

BURRITOS

GORDITO FAJITA BURRITO

L 12.5 D 20.5

Large 12 inch, soft flour tortilla stuffed with rice, beans, grilled onions, green peppers and choice of fajita-style steak, chicken, or pork carnita. Upgrade shrimp* (+3). Topped with burrito sauce and garnished with pico de gallo, sour cream, guacamole and melted cheddar cheese.

WET BURRITO

L 12.5 D 20

Large 12 inch, soft flour tortilla stuffed with grilled shrimp and grilled chicken, Spanish rice and queso. Everything inside the burrito. Smothered with more queso, garnished with lettuce, avocado slices and pico de gallo.

EXPRESSO BURRITO

18.5

Pork carnitas, rice, beans, and cheese wrapped in a flour tortilla smothered enchilada style. Topped with guacamole, tomatoes, onions and cotija cheese.

DELUXE BURRITO

L 12.5 D 18.5

Your choice of chicken or beef, filled with rice and beans in a flour tortilla. Topped with melted cheese, lettuce, guacamole, sour cream tomatoes and onions.

MARCO POLO BURRITO

20

Bacon wrapped shrimp, flour tortillas covered with melted Jack cheese, caramelized onions, rice, beans, mix cabbage, pico de gallo and roasted chipotle crema.

COMBO Make your own Combination
CHOOSE 1 ENCHILADA, 1 TACO
& 1 QUESADILLA \$20

Add 2 Extra for shrimp items -SERVED WITH RICE, BEANS- Add citrus chipotle slaw +2

TACOS
ENCHILADAS
QUESADILLAS

THE TACOS

Add citrus chipotle slaw +2

All taco platters comes wit two tacos on a hand stretch yellow corn tortilla. Served with red rice and your choice of charro, refried or black beans **17.5**

TACOS DE BIRRIA

Grandmother special recipe !

Three tacos made with juicy and tender shredded beef braised in an adobo and cheese stuffed on corn tortillas, then grilled to a slight crispy perfection. Topped with cilantro and onion. With a delicious side of rich consome for dipping.

WORLD BEST TACOS

L 14.5 D 18.5

Two large corn tortillas, filled with fine skirt steak, mix cabbage, caramelized onions, topped with mango salsa and cotija cheese.

STREET TACOS

L 12.5 D 15.5

Tortilla covered with melted Jack cheese, caramelized onions, shredded cabbage, grilled chicken, cotija cheese, avocado sauce and pico de gallo.

GRINGO BEEF TACOS

L 12.5 D 15.5

Crispy corn shells, seasoned ground beef, lettuce , mixed cheeses , touch of sour cream and tomatoes.

PORK CARNITAS TACOS

L 12.5 D 15.5

Braised pork, melted Jack Cheese, caramelized onions, shredded cabbage, pico de gallo and queso fresco.

MARCO POLO

L 13.5 D 17.5

Bacon wrapped shrimp, tortillas covered with melted Jack cheese, caramelized onions, mix cabbage, pico de gallo and roasted chipotle crema.

EMILIO'S CALAMARI TACOS

L 13.5 D 17.5

Tortillas covered with melted Jack Cheese, caramelized onions, crispy calamari, mixed cabbage, pico de gallo and Cholula garlic crema.

SHORT RIB KOREAN TACOS

L 13.5 D 16.5

Two yellow tortilla tacos filled with skirt steak, marinated in a soy sauce ginger and topped with mix cabbage and pico de gallo.

FRENCH TACOS

L 13.5 D 16.5

Tortilla covered with melted cheese, caramelized onions, chorizo sausage , skirt steak, smoked onion sauce, mix cabbage, pico de gallo and shredded cheese.

MILANESA CHICKEN TACOS

L 13.5 D 16.5

Hand battered fried chicken, melted cheeses, caramelized onions, roasted poblano crema, pico de gallo, queso fresco and mixed cabbage.

TACOS AL PASTOR

L 13.5 D 16.5

Melted Jack cheese, caramelized onions, mixed cabbage, braised pork, pineapple, pico de gallo and Mexican crema.

POWER TACO

L 13.5 D 16.5

Corn tortillas, melted cheese, spinach, roasted corn, mix peppers, carrots, mixed cabbage and pico de gallo, black beans, avocados and with rice.

BAJA FISH TACOS

L 13.5 D 18.5

Two corn tortillas filled with lightly fried Mahi Mahi, mix cabbage, pico de gallo and our Baja cream sauce.

ENCHILADAS

All enchiladas are served with rice, choice of beans

Add citrus chipotle slaw +2

ENCHILADAS SONOMA

18.5

Two flour tortillas filled with cheddar cheese, grilled chicken and spinach. Topped with a creamy chardonnay cilantro pecan sauce, tomatoes and cilantro.

ENCHILADAS SUIZAS

L 13.5 D 17.5

Two corn tortillas rolled and stuffed with chicken and cheese. Topped with melted Monterrey Jack cheese, tomatillo sauce and sour cream, cilantro and tomatoes.

ENCHILADAS CON MOLE

L 14.5 D 18.5

2 chicken enchiladas topped with our rich apple mole sauce, and sesame seeds.

ULTIMATE CHEESE ENCHILADAS

Two corn tortillas topped with cheese, onions, black olives, roasted corn and cilantro crema, add chicken or seasoned ground beef +2 **17.5**

SEAFOOD ENCHILADAS

18.5

Two flour tortillas filled with sauteed shrimp, scallops, tilapia, mushrooms, onions, peppers, celery and cheese. Topped with a seafood guajillo sauce and sour cream and carrots.

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FAJITAS

Fajitas are served with onions, green peppers, charro beans, lettuce, red rice, pico de gallo, sour cream, guacamole, shredded cheese and warmed homemade Flour tortillas.

TORERO STEAK L 14.5. D 24.5

A giant portion of wood grilled marinated skirt steak

MATADOR CHICKEN L 13.5 D 22.5

A giant portion of wood grilled marinated chicken breast

CRIMINAL COMBO 24.5

Pick TWO of your favorites to Duel it out – Steak, Chicken Or Vegetable. Add shrimp +2

VEGETARIAN FAJITAS L 13.5 D 20.5

Sautéed spinach, fresh diced tomatoes with Portobello mushrooms, corn, carrots, broccoli and cauliflower.

FAJITAS TEXANAS 26.5

(Chicken, Steak and Shrimp).

FAJITAS HAWAIIANAS L 15.5 D 24.5

Tender sliced chicken, peppers, onions, and pineapple relish sauce.

LEMON GARLIC SALMON FAJITAS

Fresh tender salmon, cooked with olive oil, peppers, onions. 24.5

SHRIMP FAJITAS L 15.5 D 23.5

Tender seasoned shrimp cooked in a skillet with plenty of peppers and onions.

CHIMICHANGAS

CHIMICHANGA DELUXE L 11.5 D 19.5

Chicken or Beef. Topped with queso dip, Served with lettuce, sour cream, guacamole, tomato, cilantro, pico de gallo, rice and beans.

CARNE ASADA CHIMICHANGA

Stuffed with skirt steak, roasted corn, caramelized onions, roasted pimiento pepper and queso fresco. Topped with a roasted poblano cream sauce, guacamole, sour cream, pico de gallo, cilantro, rice and beans. 20.5

SEAFOOD CHIMICHANGA 20.5

Filled with sauteed shrimp, scallops, tilapia, mushrooms, onions, peppers, celery and cheese. Topped with a seafood guajillo sauce and sour cream and carrots.

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RIO BOWLS

White rice bowl topped with black beans, guacamole, sour cream, corn, pickled onions, grilled onions, mixed bell peppers, lettuce, queso fresco and cilantro. L 10.5 D 13.5

CHOOSE YOUR OWN PROTEIN :

- GRILLED CHICKEN +5
- GRILLED STEAK +5
- GRILLED SHRIMP +5
- SALMON +7
- CARNITAS +5
- ROASTED VEGETABLES +5
- TILAPIA +7

MEAT FREE

BOMBAY CHIMICHANGA L 11.5 D 18.5

Stuffed w/spinach, roasted corn, green peppers, roasted jalapeños, carrots and queso fresco. Served with rice, black beans, guacamole, sour cream and topped with a creamy chardonnay cilantro pecan sauce, rice and beans

CALIFORNIA QUESADILLA

Stuffed w/mixed cheeses, spinach, carrots, broccoli and green peppers. Garnished with lettuce, pico de gallo, sour cream and guacamole. L 13.5 D 16.5

VEGETARIAN ENCHILADAS

Flour tortilla, sautéed spinach, zucchini, roasted asparagus carrots, broccoli, cauliflower topped with a tomatillo sauce, Oaxaca cheese, tomatoes and drizzled with cilantro crema. L 15.5 D 18.5

VEGETARIAN FAJITAS

Sautéed spinach, fresh diced tomatoes with Portobello mushrooms, corn, carrots, broccoli and cauliflower. L 15.5 D 19.5

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DESSERTS

Tres Leches Cake

Vanilla Fried Ice Cream

Churros w/ Ice cream

FLAN

Apple Chimichanga

Cheesecake Chimichanga

\$7