

APERITIVOS

FLAUTAS DE POLLO

Seasoned chicken breast rolled in a corn tortilla. Served with guacamole, queso and sour cream. 6.99

GUACAMOLE

Made fresh daily with seasoned avocados, diced tomatoes, red onions, cilantro, jalapeños and spices. 6.99

TOP SHELF QUESO

Homemade queso layered with refried beans, seasoned taco beef, melted Jack and cheddar cheeses topped with guacamole, sour cream and pico de gallo. 7.49

QUESO OR QUESO BLANCO

Homemade and delicious. 6.29

NACHOS AL CARBON

Chicken fajita, beef fajita or combination. 10.79

TRADITIONAL NACHOS

Nachos of seasoned taco beef, beans and cheeses served with all of your favorites. 9.79

TRIPLE DIP

Your choice of queso blanco or traditional queso, fire roasted bean dip and a zesty cool guacamole dip. 5.79

BOTANA MIXTA

Fajita nachos, quesadillas and flautas served with guacamole, queso, sour cream and zesty chipotle dipping sauce. 10.99

CEVICHE

Prepared fresh daily with marinated fish and shrimp in a Latin cocktail sauce. 7.99

QUESADILLAS

Chicken fajita, beef fajita or Latin stir fry. 10.49

SOPAS Y ENSALADAS

ENSALADA DEL MAR

Grilled salmon filet basted with mango chile butter atop a bed of mixed greens, roasted candied pecans, mangos and fruit pico de gallo. Served with chipotle raspberry dressing. 11.99

SIZZLING CHICKEN SALAD

Grilled chicken served tableside with marinated onions, bell peppers, greens, cheese, tomatoes, guacamole, pico de gallo, sour cream and homemade flour tortillas with avocado chipotle dressing. 9.49

TACO SALAD

Fresh greens with seasoned taco beef, chile con carne, cheese, tomatoes, guacamole, sour cream, and pico de gallo served in a large flavored flour tortilla shell. 7.99

SOPA DE TORTILLA

A traditional favorite 5.29

SOPA Y ENSALADA

Homemade tortilla soup and house salad with avocado chipotle dressing. 8.49

ESPECIALIDADES

PLATO DE CABALLERO

8-oz. choice ribeye, two cheese enchiladas, Spanish au gratin potatoes and charros. 16.99

BRISKET TACOS

Slow smoked brisket with pica pica sauce and choice of flour or corn tortillas. 11.99

ESPECIALIDAD DE LA CASA

8-oz. choice ribeye and three stuffed shrimp basted with mango chile butter. Served with Spanish au gratin potatoes, Latin stir fry and rice. 19.99

PECHUGA RELLENA

Medallions of chicken breast stuffed with chorizo and cheese, fried with panko breadcrumbs and topped with queso blanco. 11.59

POLLO A LA CREMA

Grilled chicken breast topped with queso cream sauce. 11.59

BROCHETA SANTA CRUZ

Grilled shrimp and beef tenderloin on a skewer with zucchini, squash, red peppers and red onions with a sweet chipotle glaze. Served with rice, charros and guacamole. 16.99

FAJITAS

Chicken 12.79 Beef 13.29 Shrimp 15.29 Trio 14.29

TENDERLOIN FAJITAS

The ultimate in beef fajitas. 14.99

FAJITAS CUBIERTAS

Smothered chicken or beef fajitas topped with portobello mushrooms, bacon, Jack cheese and chives. 14.29

STIR FRY VERDURAS

Seasoned vegetable medley served on a bed of sautéed onions and peppers. Topped with ancho chile butter. 11.99

FAVORITOS

TOP SHELF BURRITO

Chicken or beef burrito topped with ranchero, queso and sour cream sauces. 10.99

CHILE RELLENO

Made fresh daily with a poblano pepper and choice of seasoned chicken breast, cheese or shredded beef. 9.99

BAJA TACOS

Three crispy tacos with pan seared tilapia tossed in Baja sauce. 9.99

HUEVOS RANCHEROS

Layered corn tortillas and refried beans with ranchero sauce and salsa verde topped with two eggs and cotija cheese. Served with chorizo potatoes. 8.99

SAN MIGUEL

One tamale, one cheese enchilada, one chicken enchilada, one beef enchilada, rice and beans. 10.99

DURANGO

Chicken, cheese or shredded beef chile relleno topped with choice of sauce, one cheese enchilada, one puffy taco with a scoop of guacamole, rice and beans. 12.99

CORONADO

One taco al carbon (chicken or beef fajita), one cheese enchilada, one chicken enchilada, rice and beans. 11.99

VERA CRUZ

One shredded beef burrito topped with queso and queso blanco, four flautas served with sour cream and guacamole, rice and beans. 10.99

DEL MAR

FILETE DE PESCADO

Red snapper grilled and basted in garlic butter, *or* pan seared, coated in panko breadcrumbs seasoned with coconut and chile de arbol. Served on a bed of baby spinach with sweet chipotle glaze. 13.99

SALMON SAN JUAN

Grilled salmon filet basted with mango chile butter. Served with Latin stir fry and fruit pico. 13.99

CAMARONES A LA RITA

Six bacon wrapped jumbo shrimp stuffed with jalapeño and cream cheese and basted with mango chile butter. 14.99

PLATILLOS "TEX-MEX"

TAMPICO

Two cheese enchiladas, one beef enchilada, one puffy taco, rice and beans. 10.99

GUADALAJARA

Three chicken enchiladas topped with ranchero, sour cream, and salsa verde and one chalupa topped with guacamole. Served with rice. 10.99

COMBINACIONES

Choose two 8.99 Choose three 9.99 Choose four 10.99

Cheese enchilada
Beef enchilada
Shredded beef enchilada
Chicken enchilada
Crispy Taco
Soft Taco

Tamale
Chicken Chalupa
Beef Chalupa
Bean Chalupa
Queso Chalupa
Guacamole Chalupa

SPECIALTY MARGARITAS

All made with fresh squeezed lemon and lime juices and 100% Blue Agave tequila.

THE CASA RITA RITA
Our House Margarita made with Agavales tequila and Triple Sec. 7.00

TOP SHELF FROZEN MARGARITA
Our finest frozen margarita blended with Milagro Silver Tequila and Patron Citronge. 12.00

BOMBARITA

Cabo Wabo Silver, Cointreau, Presidente Brandy. 10.00

BLUE AGAVE

A unique blend of frozen and rocks margaritas made with Agavales tequila. 8.00

GRAND PATRON

Patron Silver and Grand Marnier. 12.00

DON JUAN

Don Eduardo Reposado and Cointreau. 11.00

GENTLE JACK

Milagro Silver, Triple Sec, Jack Daniels, Malibu. 9.00

EL PRESIDENTE

Cabo Wabo Reposado, Cointreau, Presidente Brandy. 11.00

PURPLE RAIN

Corazon Silver, Triple Sec, Chambord. 11.00

FRUIT MARGARITAS

Agavales tequila, Triple Sec, fruit purée and juice. Strawberry, Mango, Peach, Pomegranate, Raspberry, or Coconut. 7.00

TEX-MEX MARTINI

Milagro Silver, Grand Marnier, Cointreau. 8.00

STRAWBERRIES & CREAM

A frozen blend of fresh strawberries and cream with Agavales tequila and Piña Colada. 8.00

MOJITOS

EMERALD BREEZE

An enticing blend of rum, melon and coconut, straight from the islands. 7.00

SANDIA

Rum and watermelon create a refreshing twist on the Cuban classic. 7.00

RITA'S VOLCANIC

Rum blended perfectly with fresh mango and pomegranate. 7.00

TRADITIONALE

A Caribbean tradition with rum, sugar cane and fresh mint. 7.00

SIGNATURE TEQUILAS

ANEJO PLUS

Don Julio Real Milagro Romance
Gran Patron Burdeos Anejo

ANEJO

Cabo Wabo	Corralejo	El Tesoro	Don Eduardo
Casadores	Corzo	Herradura	El Jimador
Corazon	Don Julio	Patron	Milagro

REPOSADO

Cabo Wabo	Corralejo	Herradura	Don Eduardo
Casadores	Corzo	Patron	El Jimador
Corazon	Don Julio	Sauza 100 Años	Milagro
	El Tesoro	1921	

PLATA

Cabo Wabo	Corralejo	El Tesoro	Don Eduardo
Casadores	Corzo	Herradura	El Jimador
Corazon	Don Julio	Patron	Milagro

TEQUILA FLIGHTS

Choose any three premium tequilas from our Anejo, Reposado and Plata listings. 20.00

Ask your server for our beer and wine selections.

LUNCH

Served Monday-Friday until 3pm

PECHUGA RELLENA

Medallions of chicken breast stuffed with chorizo and cheese, fried with panko breadcrumbs and topped with queso blanco. 8.99

POLLO DEL SOL

Chicken breast (pulled) on a bed of Mexican rice topped with queso and queso blanco. Served with a bean chalupa. 7.59

BRISKET TACOS

Slow smoked brisket with pica pica sauce and choice of flour or corn tortillas. 8.99

BAJA TACOS

Two crispy tacos with pan seared tilapia tossed in Baja sauce. 8.99

QUESADILLAS

Chicken fajita, beef fajita or Latin stir fry. 8.99

CHILE RELLENO

Made fresh daily with a poblano pepper and choice of seasoned chicken breast, cheese or shredded beef. 8.99

FAJITAS

Chicken, beef or combination. 9.99

SOPA DE TORTILLA

A traditional favorite. 5.29

ENSALADA DEL MAR

Grilled salmon filet basted with mango chile butter atop a bed of mixed greens, roasted candied pecans, mangos and fruit pico de gallo. Served with chipotle raspberry dressing. 10.99

SIZZLING CHICKEN SALAD

Grilled chicken served tableside with marinated onions, bell peppers, greens, cheese, tomatoes, guacamole, pico de gallo, sour cream and homemade flour tortillas with avocado chipotle dressing. 9.49

TACO SALAD

Fresh greens with taco beef, chile con carne, cheese, tomatoes, guacamole, sour cream, and pico de gallo. 7.99

SOPA Y ENSALADA

Homemade tortilla soup and house salad with avocado chipotle dressing. 8.49

MONTEREY

Two cheese enchiladas with chile con carne, rice and beans. 7.59

LAREDO

One cheese enchilada with chile con carne, one crispy beef taco, rice and beans. 7.59

SONORA

One shredded beef burrito topped with queso and queso blanco, one guacamole chalupa topped with pico de gallo, rice and beans. 7.59

SAN ANTONIO

One pork tamale and one cheese enchilada, both topped with chile con carne. Served with rice and beans. 7.59

DESSERTS

FLAN

Traditional flan from our own kitchen. 4.99

DESSERT CHALUPA

Homemade puff pastry topped with praline ice cream and drizzled with chocolate. 5.29

APPLE EMPANADA

Served sizzling to your table with brandy butter sauce and cinnamon ice cream. 6.99

CHEESECAKE

Mexican sweet cream cheesecake served with choice of toppings. 5.99

Casa Rita's
MEXICAN GRILL

Everything on our menu is market fresh and created daily in our kitchen.

DAILY SPECIALS

Monday-Friday
6.99-7.99

Monday.....Chile Rellenos
Tuesday..... Brisket Tacos
Wednesday.....Pechuga Rellenos
Thursday.....Tex Mex
Friday.....Baja Tacos

FAJITA SUNDAY

Every Sunday is Fajita Sunday! All day (and all night too!) guests can enjoy our great chicken and beef fajitas, including all the traditional accompaniments and our homemade flour tortillas. 8.99

PICK UP CATERING

We've created a great ready-to-serve lunch or dinner package that's perfect for groups of 10 to 75 people. It's ready whenever you are...just call us to place your order 817/306-1376

Choose our Traditional menu or our Fajita menu.

■ Traditional

Choose from these entrées:

Cheese enchiladas
Chicken enchiladas
Beef enchiladas
Beef tacos
Tamales

SERVED WITH

Refried beans and rice
Chips
Salsa
Plastic plates
Cutlery packets

Choose 2 entrées: \$9.29 per person
Choose 3 entrées: \$10.29 per person

Options:

Add \$1.00 per person for each extra entrée item.
Add \$1.00 per person for guacamole

Standard tax will apply

■ Fajitas

Choose beef, chicken or combination fajitas

SERVED WITH

Onions and bell peppers
Refried beans and rice
Guacamole
Sour Cream and cheese
Chips
Pico de gallo and salsa
Plastic plates and cutlery packets

Beef or Chicken: \$13.99 per person
Combination Beef & Chicken: \$13.99 per person

Standard tax will apply

HAPPY HOUR

Monday - Thursday 3pm-7pm
Friday 3pm-6pm

- Margaritas
House Margaritas.....\$5.00
\$1.00 off all specialty Margaritas
- Mojitos.....\$6.00
- Draft Beer
Bud Light, Coors Light.....\$2.50
Dos Equis.....\$3.50

A LA CARTE

■ Chips and Salsa

Chips.....\$3.50 per bag
Salsa.....\$5.99 per quart
\$3.59 per pint

■ Tortillas

Homemade Corn.....\$1.99 per dozen
Homemade Flour.....\$2.99 per dozen

■ Enchiladas

Cheese.....\$19.99 per dozen
Beef.....\$19.99 per dozen
Chicken.....\$19.99 per dozen

■ Tacos

Beef.....\$19.99 per dozen
Smoked Brisket.....\$29.99 per dozen

■ Tamales

Tamales.....\$19.99 per dozen

■ Sides

	Pint	Quart
Refried Beans.....	\$3.59.....	\$5.99
Charro Beans.....	\$3.59.....	\$5.99
Mexican Rice.....	\$3.59.....	\$5.99
Queso.....	\$6.99.....	\$13.99
Guacamole.....	\$7.99.....	\$14.99

The entire Casa Rita's menu is available for take-out.

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