

TEQUILA RIO



APERITIVOS

Tequila-Lime-Cured Salmon • \$10
Jicama, Citrus, Red Chile on Toast Points

Crabmeat Empanandas • \$12
Poblano Cream Sauce, Mango Salsa

BBQ Beef Tostadas • \$12
Pico de Gallo, Queso Fresco, Micro Greens

Guacamole 2 Ways & Salsa • \$13
Traditional & Tropical Guacamole,
Housemade Tortilla Chips, Housemade Salsa

PLATOS

**Grilled Vegetable
Enchiladas • \$17**
Salsa Ranchera, Pickled Cabbage Salad

**Coconut-Habanero
Shrimp Tacos • \$18**
Red Chile Tortillas, Pickled Red Onion

**Grilled Mahi-Mahi
Veracruzana • \$26**
White Bean-Avocado Leaf Purée

8 oz. Filet Mignon • \$34
Chimichurri Sauce

Grilled Salmon • \$26
Avocado-Poblano Sauce, Tomatillo Salsa

16 oz. Ancho Ribeye • \$38
Ancho-Rubbed with Chipotle Butter

Pork Carnitas Tacos • \$17
Salsa Verde, White Onion, Cilantro

Oaxacan Marinated Steak • \$27
Grilled Corn on the Cob, Black Bean Puree,
Chipotle Aioli

**Organic Free-Range
Chicken & Cheese Quesadilla • \$17**
Charred Corn Pico de Gayo, Chipotle Crema

GUARNICIONES

Rice • \$4

Black Beans • \$4

*All of our dishes are completely made
in house from scratch by our culinary team!
No substitutions will be made to the menu.
We thank you for your understanding.*

Rice & Beans • \$6

Mexican Street Corn • \$5
Chipotle Aioli & Queso Cotija

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CÓCTELES HELADOS

Margarita Tradicional

• \$12

Mango (+ \$1) / Strawberry (+ \$1)

+ Frozen, Up or On The Rocks

CÓCTELES ESPECIALES

La Paloma última

• \$11

Cimarron blanco, ruby red grapefruit, grapefruit-lime sherbet, lime, agave, club soda

El Diablo Esta Vivo

• \$11

Cimarron reposado, tawny port, combier cassis, xocolatl mole, lime juice, ginger beer

Recuerda Tenochtitlán

• \$13

Gran Centenario añejo, carpano antica, ancho reyes, orange & xocolatl mole bitters

La Chinampa

• \$13

Cimarrón reposado, violette, meyer lemon sherbet, fresh squeezed lemon, combier l'orange, orange blossom, burlesque bitters

Humo Liquido

• \$12

roasted poblano-infused mezcal, lustau sherry, ancho reyes poblano, pickled red onion, jalapeno

VINO

GL / BTL

Domaine Terlato & Chapoutier Shiraz Viognier

• \$14 / \$49

2015

Alvaro Castro Dao Branco Reserva

• \$9 / \$28

2011

Broadbent Vinho Verde Rose

• \$9 / \$32

ramón bilbao albariño

• \$12 / \$42

2018

Rabble Tempranillo Mossfire Ranch

• \$14 / \$49

2016