

Mexico



***CUSTOMERS MUST TO NOTIFY THEIR SERVER ABOUT ANY FOOD ALLERGIES BEFORE PLACING AN ORDER**

***LOS CLIENTES DEBEN NOTIFICAR A SU CAMARERO SOBRE CUALQUIER ALERGIA ALIMENTARIA ANTES DE REALIZAR UN PEDIDO**



LARCHMONT • TUCKAHOE



APPETIZERS

TOP SHELF GUACAMOLE 12

Made fresh at your table.

QUESO DIP 10

A blend of creamy cheeses, melted dip, and roasted green chiles.

ULTIMATE CEVICHE 16

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

RAJA TAQUITOS 13

Crispy corn tortilla stuffed with roasted poblano peppers, and potatoes, topped with corn, caramelized onions and mixed cheeses. Served with cabbage, pico de gallo, avocados, and cilantro crema.
Topped w/pork, chicken, or ground beef +6

BABY CHIMICHANGAS 13

Lightly fried mini chimichangas filled with shredded chicken and Jack cheese. Topped with a mild sauce and served with guacamole and sour cream.

BORDER NACHOS 15

Not your lazy nachos !!

Served with beans, mixed cheeses, lettuce, pico de gallo, jalapeños, black olives, guacamole, sour cream, chicken or ground beef.
-Steak +6 | Grilled chicken +5 | Carnitas +6

QUESO FUNDIDO 13

Iron cast Oaxaca cheese casserole with Chorizo Sausage. Served with flour tortillas.

PHILLY ROLLS 13

Angus steak, onions, peppers, and mixed cheeses rolled in egg roll wrap. Served w/ cilantro crema dip.

BUFFALO WINGS 15

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

TAQUITO BITES 13

Small, crispy, rolled corn tortillas with your choice of shredded chicken or pork carnitas. Served with a mild red sauce, cheese, guacamole, sour cream, lettuce and tomatoes.

SOUPS - SALADS

CHICKEN TORTILLA SOUPS SMALL 8 LARGE 10

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

COLORADO CHICKEN SALAD 17.5

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

SOUTHWESTERN CAESAR SALAD 13

A new twist on the traditional Caesar Salad with corn, tomatoes, cotija cheese.

Add: crusted chicken milanese, tossed in chipotle-ranch dressing 4
Substitute for: grilled chicken 5 | shrimp 8 | salmon 9

FIESTA TACO SALAD 16

Large crispy flour tortilla bowl filled with seasoned ground beef or shredded chicken, romaine lettuce, corn, tomatoes, black olives, mixed cheese, garnished with pico de gallo, guacamole, and sour cream.
Add salmon 9 | chicken 5 | shrimp 8 | steak 6

RIO BRAVO'S CHOPPED SALAD 13

Romaine, chopped tomatoes, jicama, sweet onion, avocado, corn, garbanzo beans, cucumbers, roasted red peppers, and cotija cheese, along with a chipotle ranch dressing.
Add salmon 9 | chicken 5 | shrimp 8 | steak 6

QUESADILLAS

GRILLED QUESADILLAS L13 D16

With wood grilled marinated chicken breast and mixed cheeses, garnished with lettuce, pico de gallo, guacamole, and sour cream. Choice of Steak, Pork or Chicken

MANGO CLUB D17

Mix cheeses, grilled chicken, caramelized onions, mango relish, applewood smoked bacon, avocados, served with lettuce, pico de gallo, and poblano.

MAUI QUESADILLA D17

Mix cheeses, grilled chicken, caramelized onions, pineapple relish, served with avocado salsa.

FAJITA QUESADILLA D18

Stuffed with cheddar cheese and chicken fajita prepared with grilled onions and red and green peppers, garnished with lettuce, tomatoes, onions, sour cream and guacamole.

SOUTHWEST QUESADILLA D17

BBQ grilled chicken breast, mixed cheeses, onions, peppers, black beans, served with avocado salsa.

SOUTH THE BORDER FEATURES

L - Lunch size • D - Dinner size

CHILE RELLENO L14 D19.5. Beer battered roasted poblano pepper stuffed with Oaxaca cheese topped with poblano queso sauce and drizzled with cilantro crema. Served with white rice, black beans, guacamole, and citrus chipotle slaw.

SHRIMP EMBOSCADA 26. Bacon wrapped shrimp grilled to perfection on a hot skillet over sautéed vegetables covered with melted Oaxaca Cheese, drizzled with roasted poblano crema and served with rice, charro beans and citrus chipotle slaw.

ARROZ CON POLLO 24. Sliced chicken breast prepared with mushrooms, onions and green peppers. Served on a bed of rice of Monterrey Jack cheese. Garnished with avocados and tomato. Not served with beans. **Substitute for Shrimp +3**

CARNE ASADA 28. El Patron's favorite. Thin slices of skirt steak charbroiled and garnished with green onions and guacamole. Served with rice, beans, and citrus chipotle slaw.

CAMARONES 1800 26. Jumbo shrimp sautéed with mushrooms, pecans and olive oil. Served with rice, beans and citrus chipotle slaw.

RED SNAPPER VERACRUZANO 26. Grilled blackened Red Snapper fish topped with an all roasted Mediterraneo salsa. Served with sautéed vegetables. and rice.

SQUARE KNOT SALMON 26. Achiote and lemon seared salmon with roasted pineapple. Served with rice, sautéed vegetable, citrus chipotle slaw.

PORK CARNITAS L16 D22. Braised pork served with guacamole, queso fresco, lettuce, cheese mix, pico de gallo, flour tortillas, charro beans, and rice.

PEPPER JACK ENCHILADA D21. Grilled fajita chicken sautéed, bell peppers and onions, cheddar and pepper jack cheeses, accompanied with a zesty poblano sauce.

THE TACOS

All tacos are served on a hand stretched yellow corn tortilla.
Served with rice, citrus chipotle slaw and your choice of charro, refried, or black beans.

**Lunch Menu Monday-Friday
11:00am to 3:00pm**

STREET TACOS L13 D17

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

GRINGO BEEF TACOS L13 D16

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

PORK CARNITAS TACOS L13 D17

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

TEMPURA FISH TACOS L14 D18

Mahi Mahi hand-battered with Dos Equis Beer, dill crema, shredded cabbage, and pico de gallo.

MARCO POLO 18

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

EMILIO'S CALAMARI TACOS 18

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

KOREAN TACOS D18

Two corn tortilla tacos filled with Angus steak, marinated in soy sauce and ginger, topped with Asian inspired slaw.

FRENCH TACOS 18

Tortilla covered with melted cheese, caramelized onions, homemade Mexican sausage, skirt steak, mix cabbage, pico de gallo, and our own Hickory smoked onion sauce.

MILANESA CHICKEN TACOS L13 D17

Crusted milanese chicken, wrapped in a tortilla covered with melted cheeses, roasted poblano crema, pico de gallo, and mixed cabbage.

TACOS AL PASTOR L13 D17

Melted Jack cheese, caramelized onions, mixed cabbage, braised pork, pineapple relish, pico de gallo.

ALOHA TACOS D18

Melted cheese, caramelized onions, chorizo sausage, grilled chicken, spicy pineapple salsa and cotija cheese.

WORLD BEST TACOS D18

Two large tacos made with corn tortilla, melted Monterrey Jack cheese, mixture cabbage, caramelized onions, fine steak topped with mango salsa and cotija cheese.

TACOS VERACRUZANOS D19

Red Snapper, poblano crema and topped with a roasted Mediterranean salsa.

BIRRIA QUESA TACOS 21

3 Tortillas made with juicy and tender shredded beef braised in Adobo. Served with rice and your choice of beans.

ENCHILADAS

(All enchiladas are served with rice, choice of beans, and citrus chipotle slaw)

ENCHILADAS SONOMA 18

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

ENCHILADAS SUIZAS L13 D17

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

ULTIMATE CHEESE ENCHILADAS L13 D17

Two corn tortillas topped with cheese, onions, black olives, roasted corn, and cilantro cream.

SHRIMP ENCHILADAS 19.5

Sautéed shrimp with sun dried tomatoes, chives on a cream sauce. Topped with tomatillo sauce, Oaxaca Cheese, and drizzled with cilantro crema.

SEAFOOD ENCHILADAS 20

Two flour tortillas stuffed with dungeness crab, Mahi Mahi, scallops, shrimp, celery, onions, carrots, and Monterrey jack cheese. Topped with a seafood guajillo sauce and served with sliced avocados, sour cream, mexican rice and black beans on the side.

ENCHILADAS TRIO 21

Ultimate Cheese Enchiladas. Enchilada suiza and mole.

ENCHILADAS CON MOLE 18

2 chicken enchiladas topped with our rich apple molé sauce.



RIO BRAVO TRIO

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

34

Substitute Churrasco +8

CHURRASCO

Grilled skirt steak topped with chimichurri sauce. Served with white rice and black beans.

31



MAKE YOUR OWN COMBINATION

CHOOSE {
1 ENCHILADA
1 TACO
1 QUESADILLA

(add 2 extra for seafood items)
Served with rice, beans, and citrus chipotle slaw.

21

SIDES

- 4 - REFRIED BEANS • BLACK BEANS • CHARRO BEANS • RED RICE • CITRUS CHIPOTLE SLAW
- 5 - SEASONED FRIES
- 6 - POBLANO CORN ON THE COB
- 7 - FIRE ROASTED VEGETABLES • BROCCOLI WITH QUESO

BURRITOS & BOWLS

BURRITO BOWL 13

White rice, black beans, bell peppers, grilled onions, roasted corn, mixed cheese, shredded lettuce, pico de gallo, sour cream and guacamole topped with your choice of protein.

Add salmon 9 | shrimp 8 | steak or chicken 6 | pork carnitas 5

FAJITA BURRITO L15 D21

Large soft flour tortilla stuffed with your choice of fajita style steak or chicken, rice, beans, grilled onions and green peppers. Topped with burrito sauce and garnished with pico de gallo, sour cream, guacamole and melted cheeses.

BRAVO BURRITO L14 D18

Large flour tortilla stuffed with your choice of shredded chicken, pork carnitas or ground beef, filled with rice and beans loaded with bake cheese and topped with a light burrito sauce, lettuce, pico de gallo, guacamole and sour cream.

EXPRESSO BURRITO D19

Pork carnitas, rice, beans and cheese wrapped in a flour tortilla smothered Enchilada style. Topped with guacamole, Pico de gallo and cotija cheese.

SURF AND TURF BURRITO D21

Bacon wrapped shrimp, cheese stuffed, carne asada, pico de gallo, cabbage, lime crema, chipotle aioli, wrapped in a large flour tortilla. Served with seasoned fries and chipotle slaw.



MEAT FREE



CALIFORNIA QUESADILLA L13 D16

Stuffed with mixed cheese, sautéed spinach, zucchini, carrots, broccoli, cauliflower and roasted asparagus. Garnished with lettuce, pico de gallo, sour cream and guacamole.

BOMBAY CHIMICHANGA L14 D18

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 pesto sauce, rice and black beans.

CHAMPINON BURRITO 18

Stuffed with sautéed mushrooms, spinach, black beans and rice. Topped with Monterrey Jack cheese, green sauce and sour cream.

VEGETARIAN ENCHILADAS L14 D17.5

Sautéed spinach, zucchini, carrots, broccoli, cauliflower and roasted asparagus topped with tomatillo sauce, Oaxaca cheese and drizzled with cilantro crema.



CHEF'S SPECIALS

BIRRIA 21 Birria is the most traditional dish originated in Jalisco Mexico. Made with juicy & tender shredded beef braised in an adobo & cheese stuffed in corn tortillas, then fried to a slight crispy perfection. Topped with cilantro and onion, with a delicious side of rich consommé for dipping. Served with rice & your choice of beans.

FLAUTAS 19 3 crispy rolled corn tortillas, garnished with salsa, cotija cheese, lettuce, pico de gallo, sour cream and guacamole. Served with rice, beans & filled with your choice of protein: Chicken, or Pork Carnitas.

SOPA DE MARISCOS 33 Traditional seafood broth with shrimp, clams, mussels, scallops, New Zealand green mussels, octopus and pollock fish & fresh vegetables.

COCKTEL DE CAMARON 19 Shrimp cocktail made with tomatoes, cilantro, onions, diced avocado, cucumber & fresh lime. Make it campechana add octopus +3.

CAMARONES A LA DIABLA 26 Slightly hot. Prawns sautéed with mushrooms in a delicious Mexican sauce. Served with rice, beans & tortillas.

POLLO BORRACHO 24 Sliced chicken breast sautéed with mushrooms, tossed in a creamy 1800 Tequila, cilantro pecan pesto sauce. Served with rice, beans & citrus chipotle slaw.

MOLCALETE 37 A mix of seasoned grilled chicken, pork, steak, chorizo (Mexican sausage), over a special sauce & melted cheese, for a delicious Mexican meat feast. Served in a traditional stone bowl with warm tortillas & a side of charro beans. Add Shrimp +5.

ALAMBRE RIO BRAVO 26 Made with thinly sliced chicken breast and braised pork, mixed with our homemade Mexican sausage, bacon, bell peppers, onion, pineapple & mushrooms, topped with melted asadero cheese. Served with citrus chipotle slaw, rice and your choice of beans.

SURF AND TURF 33 12oz. Ribeye steak grilled to your liking, shrimp stuffed w/ bacon wrapped & topped w/Dungeness crab sauce. Served w/rice, grilled zucchini & citrus chipotle slaw.

MOLE POBLANO 24 Grilled chicken breast, dressed with a combination of Poblano peppers, chocolate, spices and fresh apples resulting in a mysteriously dark, bittersweet sauce. Served with rice, beans & citrus chipotle slaw.

POLLO A LA CREME 24 Add shrimp 3 Tender, sliced chicken sautéed with mushrooms & simmered in a rich cream sauce. Served with rice & beans. Substitute for Shrimp +2

MOLCAJETE DE MARISCOS 37 Shrimp, pollock, clams, mussels, scallops, octopus & crab claws over a special sauce & melted cheese. Served in a traditional stone bowl with warm tortillas & a side of white rice.

POLLO PIMIENTO 24 Tender sliced chicken breast prepared with onions & roasted peppers. Served on a cream roasted red pepper & tequila sauce, cotija cheese, white rice & your choice of beans.

FAJITAS

Delivered sizzling hot over a bed of sautéed red peppers, green peppers and onions. Served with rice, charro beans, pico de gallo, mixed cheese, jalapeños, sour cream, guacamole and warm tortillas.

TORERO STEAK L16 D25

A giant portion of marinated steak.

MATADOR CHICKEN L16 D24

A giant portion of wood grilled chicken breast.

CRIMINAL COMBO 27

Pick TWO of your favorites to duel it out
Steak, Chicken, or Vegetable.

VEGETABLE L16 D22

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

FAJITAS TEXANAS 29

(Chicken, Steak, and Shrimp)

FAJITAS HAWAIIANAS L16 D26

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

LEMON GRILLED SALMON FAJITAS D26

Tender sliced salmon, cooked with olive oil, peppers, and onions.

SHRIMP FAJITAS D27

CHIMICHANGAS

CHIMICHANGA DELUXE L14 D18

Chicken or Beef. Topped with queso dip. Served with lettuce, sour cream, guacamole, tomatoes, rice, and beans.

CARNE ASADA CHIMICHANGA D20

Stuffed with skirt steak, roasted corn, caramelized onions, roasted pimiento peppers, and queso fresco. Topped with a roasted poblano crema sauce, guacamole and sour cream, rice and beans.

SEAFOOD CHIMICHANGA 22

Stuffed with dungeness crab, seasonal fish, scallops, shrimp, celery, onions, carrots, and Monterrey jack cheese. Topped with a seafood guajillo sauce and served with sliced avocados, sour cream, mexican rice and black beans on the side.

EL PASO CHIMICHANGA 18

Your choice of chicken or ground beef. Filled with cheese topped with lettuce, sour cream, guacamole and tomatoes.

BRAVO CHIMICHANGA 18

Choice of shredded chicken, ground beef or pork carnitas. Topped with red enchilada sauce and melted Jack cheese and served with lettuce and tomato.

DAILY FEATURES

MUCHO MONDAY

1/2 Price on no name margarita pitchers

TACO TUESDAY

\$2 in the bar
(NOT VALID WITH ANY OTHER OFFER)

WEDNESDAY

\$9 Flavored Margarita

RIO GRANDE THURSDAY

\$4 Domestic bottle beer
\$9 Margarita with No name

MARIACHI BAND

SIESTA SUNDAY

1/2 Price bottles of wine

