

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

SAVE
3%
PAY CASH

CASH DISCOUNT



APPETIZERS

TOP SHELF GUACAMOLE 14.50

Made fresh at your table.

QUESO DIP 11.60

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

ULTIMATE CEVICHE 18

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

RAJA TAQUITOS 14

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 13.50

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 15.50

Not your lazy nachos !!

Served with beans, mixed cheeses, lettuce, pico de gallo, jalapeños, black olives, guacamole, sour cream, chicken or ground beef. -Upgrade to Steak +10 | Grilled chicken +7

QUESO FUNDIDO 14.50

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

PHILLY ROLLS 14.50

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

BUFFALO WINGS 16.60

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

TAQUITO BITES 13.00

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 LARGE 12

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

COLORADO CHICKEN SALAD 13

Mixed greens, sugar roasted pecans, dried cranberries, roasted corn, cilantro vinaigrette, tortilla chips, and avocado slices.

Add salmon 11 | chicken 8 | shrimp 10 | steak 9 | chicken milanesa 8

SOUTHWESTERN CAESAR SALAD 13

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

Add: crusted chicken milanesa, tossed in chipotle-ranch dressing 4

Add salmon 11 | chicken 8 | shrimp 10 | steak 9 | chicken milanesa 8

FIESTA TACO SALAD 18

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.

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 11 | chicken 8 | shrimp 10 | steak 9 | chicken milanesa 8

QUESADILLAS

GRILLED QUESADILLAS L15 D18.50

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 D20

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

MAUI QUESADILLA D20

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

SOUTHWEST QUESADILLA D20

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 L16 D22. 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 29. 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 26.5. 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 Chicken for Shrimp +4**

CARNE ASADA 31.5. 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 29. Jumbo shrimp sautéed with mushrooms, pecans and olive oil. Served with rice, beans and citrus chipotle slaw.

RED SNAPPER VERACRUZANO 30. Grilled blackened Red Snapper fish topped with an all roasted Mediterraneo salsa. Served with sautéed vegetables. and rice.

SQUARE KNOT SALMON 29. Achiote and lemon seared salmon with roasted pineapple. Served with rice, sautéed vegetable, citrus chipotle slaw.

PORK CARNITAS L18 D24.5. Braised pork served with guacamole, queso fresco, lettuce, cheese mix, pico de gallo, flour tortillas, charro beans, and rice.

PEPPER JACK ENCHILADA D23.99. 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 L15.5 D18.55

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

GRINGO BEEF TACOS L15.5 D17.55

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

PORK CARNITAS TACOS L15.5 D18.55

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

TEMPURA FISH TACOS D19.55

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

MARCO POLO 19.55

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

TACOS GOBERNADOR 19.55

Juicy shrimp, sauteed onions, poblano pepper and tomato smothered in melted cheese.

KOREAN TACOS D19.55

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

FRENCH TACOS 19.55

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 L15.5 D18.55

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

TACOS AL PASTOR L15 D18.55

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

ALOHA TACOS D19.55

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

WORLD BEST TACOS D19.55

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 D20.55

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

BIRRIA QUESA TACOS 23.99

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 20

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 L15 D19

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 L14 D18.55

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

SHRIMP ENCHILADAS 21.55

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

SEAFOOD ENCHILADAS 23.99

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 23.99

Ultimate Cheese Enchiladas. Enchilada suiza and mole.

ENCHILADAS CON MOLE 20

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.

39

Substitute Churrasco +9

CHURRASCO

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

34.5



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.

23.5

SIDES

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

BURRITOS & BOWLS

BURRITO BOWL 14.99

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 11 | shrimp 10 | steak 9 | chicken 8 | pork carnitas 7 | ground beef or shredded chicken 6

FAJITA BURRITO L18 D23.5

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 L16 D19.99

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 D21.5

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 D23.99

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 L15 D18.99

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 L16 D19.99

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 19.99

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

VEGETARIAN ENCHILADAS L16 D19.99

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



CHEF'S SPECIALS

BIRRIA 23.5 Birria is the most traditional dish originated in Jalisco Mexico. Made with juicy & tender shredded beef braised in an adobo. Served with rice & your choice of beans.

FLAUTAS 20.5 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 34 Traditional seafood broth with shrimp, clams, mussels, scallops, New Zealand green mussels, octopus and pollock fish & fresh vegetables.

COCKTEL DE CAMARON 20.99 Shrimp cocktail made with tomatoes, cilantro, onions, diced avocado, cucumber & fresh lime. Make it campechana add octopus +3.

CAMARONES A LA DIABLA 29 Slightly hot. Prawns sautéed with mushrooms in a delicious Mexican sauce. Served with rice, beans & tortillas.

POLLO BORRACHO 27 Sliced chicken breast sautéed with mushrooms, tossed in a creamy 1800 Tequila, cilantro pecan pesto sauce. Served with rice, beans & citrus chipotle slaw.

MOLCALETE 39.99 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 28.99 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 36 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 27 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 27 Add shrimp 3 Tender, sliced chicken sautéed with mushrooms & simmered in a rich cream sauce. Served with rice & beans. Substitute Chicken for Shrimp +3

MOLCAJETE DE MARISCOS 43 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 27 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 L18 D27.99

A giant portion of marinated steak.

MATADOR CHICKEN L18 D26.99

A giant portion of wood grilled chicken breast.

CRIMINAL COMBO 28.99

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

VEGETABLE L18 D24.99

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

FAJITAS TEXANAS 32

(Chicken, Steak, and Shrimp)

FAJITAS HAWAIIANAS L17 D27.99

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

LEMON GRILLED SALMON FAJITAS D28.99

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

SHRIMP FAJITAS D28.49

CHIMICHANGAS

CHIMICHANGA DELUXE L14.50 D19.65

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

CARNE ASADA CHIMICHANGA D22.60

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 24.99

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.

BRAVO CHIMICHANGA 19.65

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

\$10 Flavored Margarita

RIO GRANDE THURSDAY

\$4 Domestic bottle beer
\$11 Margarita with No name

MARIACHI BAND

SUNDAY

BOTTOMLESS \$25 per person
mimosa, sangria, house margarita, domestic beer.
Bottomless for 90 minutes.

25% OFF bottles of wine



MARGARITAS

All Margaritas are Hand-Shaken and served on the rocks

RIO BRAVO'S TOP SHELF 16

Rio Bravo's Barrel Select Patron Tequila, fresh lime juice, triple sec, agave nectar and Grand Marnier.

RIO BRAVO MARGARITA 16

Jalapeño infused Barrel Select Patron Tequila, our house mango-pineapple flavor mix, organic agave, fresh lime and tajin.

ULTIMATE MARGARITA 16

Pueblo Viejo and Patron Citronge, agave syrup, and fresh lime juice.

MARGARITA FLY 26

Choose from 4 Ultimate Margarita flavors: Bluemoon, Black Jack, Coconut, Spicy and Mangonada

BLUEMOON MARGARITA 14.5

Tradicional Silver, fresh lime juice, Cointreau and triple sec with a float of Blue Curacao.

CASA AMIGOS MARGARITA 17

Casa Amigos reposado tequilla, fresh lime juice, Cointreau and organic agave nectar.

MIL BESOS MARGARITA 20

Watermelon, infused rose water, margarita mix and an Upside Down Rose Sparkling Wine.

TORERO MARGARITA 18

Don Julio Reposado, Grand Marnier with fresh lime and our house sour mix.

PASION MARGARITA 20

Passion fruit juice, pomegranate, fresh lime, house mix and an Upside Down Prosecco Wine.

EL PRESIDENTE 15

Pueblo Viejo, fresh lime juice, Cointreau, Triple Sec, and Presidente Brandy.

COCONUT MARGARITA 15

Delicious homemade Coconut Mix and 1800 Coconut Tequila.

SKINNY MARGARITA 16

Under 100 calories, Avion Tequila Silver, fresh lime juice, and skinny simple syrup.

THE MARGARITA WITH NO NAME 13.5

House margarita made with 100% Blue Agave Tequila and our house made sour.

FLAVORED MARGARITA 14.5

Choose from Strawberry, Banana, Raspberry, Blackberry, Kiwi, Mango, Peach, Tamarind, Guava, Wild Berry, Blueberry, Melon, Watermelon.

BLACKJACK MARGARITA 14.5

Cazaderez Tequila, Triple Sec, lime juice, a shot of Chambord Raspberry Liquor.

SMOKEY MARGARITA 15

Peloton de la Muerte Mezcal, fresh lime juice, organic agave, tajin rim.

Your choice of lime, tamarindo, watermelon or cucumber.

LA CAZUELA 19

Pueblo Viejo Añejo, fresh lime juice, fresh grapefruit juice, agave nectar, fresh orange juice and grapefruit soda.

BASIL, BLUEBERRIES MARGARITA 16

Tequila Pueblo Viejo blanco, fresh blueberries, fresh basil leaves, fresh lime juice cointreau and organic agave nectar.

SMOKY CANTARITO 16

Combination of mezcal and Pueblo Viejo reposado tequila, fresh lime juice, fresh orange juice and grapefruit soda.

