



HAPPY HOUR

Bar Only
M-F 3-6 / 9-CL

BEBIDAS

Domestic Beer 5 110-180CAL
Imported Beer 6 100-180CAL
Well Drinks & House Wine 6 140-150CAL
Casa 'Rita 6 230-490CAL

PLATILLOS

QUESADILLAS

Chicken or beef fajita 7.00 1100/1200CAL

QUESO LAREDO ▲

Queso with seasoned ground sirloin and pico de gallo 7.00
610CAL

QUESO BLANCO ▲

White queso with poblano peppers, spinach,
artichokes 5.00 930CAL

QUESO Y GUACAMOLE COMBO ▲

Chili con queso and guacamole topped with
tomato, queso fresco 8.00 600CAL

CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 5.00 390CAL

FLAUTITAS ▲

Chicken flautas with roasted poblano sauce, crisp lettuce,
tomato, jalapeño, red onion, cilantro and
monterey jack 6.00 800CAL

AHI TUNA TACOS* ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole,
pickled red onion and chipotle aioli 8.00 350CAL

CEVICHE* ▲

Lime marinated fish and shrimp, cilantro, green olives,
avocado, and a touch of Cholula 8.00 890CAL

NACHOS

Chicken ▲7.00 or Beef Fajita 8.00 1390/1470CAL

TAQUERIA

3 Tacos per order

PESCADO • ▲ 8.00 930CAL
POLLO ASADO ▲ 8.00 600CAL
CARNE ASADA 9.00 590CAL
BARBACOA ▲ 9.00 790CAL

• SIGNATURE dish ▲ ask about GLUTEN-FREE version

Ceviche is served raw. Please direct any food allergy concerns to the manager prior to placing your order.
*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain conditions.