

RIO GRANDE

Mexican Restaurant



Rio Grande Mexican Restaurant

1525 blake street denver co 80202
303.623.5432

www.facebook.com/denverrio
www.riograndemexican.com

FORT COLLINS . GREELEY . STEAMBOAT
PARK MEADOWS . LODO . BOULDER

★ Lunch prices are listed in green

friday Seafood Specials

Queso Del Mar \$8.50

sautéed green peppers · mushrooms · onions · jack · crab · shrimp

Crab & Shrimp Enchiladas \$11.50

alaskan snow crab · diced shrimp · jack · classic enchilada sauce

Grilled Shrimp Fajitas \$12.95

wild-caught gulf shrimp

weekend Brunch

Huevos Rancheros \$6.95

corn tortillas · two eggs smothered w/ ranchero sauce · jack · papas · black beans · side of flour tortillas

Steak & Eggs \$10.50

grilled steak · two eggs · papas · black beans · side of flour tortillas & salsa roja

Breakfast Relleno \$8.95

in-house roasted green chiles stuffed w/ scrambled eggs · topped w/ salsa roja · jack · papas · black beans

Papas Breakfast Burrito \$6.95

scrambled eggs · potatoes · jack · choice of sauce

make it HOT! w/ salsa atómica

breakfast Tacos w/ salsa roja

Spinach & Potato \$6.95

flour tortillas · eggs · papas · spinach · rice · black beans

Pork 'n Eggs \$7.50

flour tortillas · eggs · braised pork · papas · black beans

Steak Revuelto \$7.95

flour tortillas · eggs · grilled steak · papas · black beans

Mexicana \$6.95

flour tortillas · eggs · jalapeño · tomato · onion · papas · black beans

Custom Catering To-Go: simply choose your favorite dishes, tell us the number of guests you're expecting and we'll do the rest. It's really that simple. Talk with a manager or give us a call a day in advance.

CHECK IT OUT

For your next big gathering let the Rio do all the work

- Hours -

Lunch	Daily 11am - 4pm
Dinner	Daily 4pm - close
Brunch	Sat & Sun 11am - 4pm

Home-Roasted Chiles

We roast fresh jalapeños, serranos, poblanos, habaneros, anaheim, ancho, árbol and guajillo chiles for our sauces. Sip a Rio marg and say that seven times.

Locally Sourced Beef

We use only choice Rocky Mountain Angus beef - hormone & antibiotic-free, aged 21 days, never frozen.

Always Natural Chicken

Fresh, not frozen, chicken without steroids, hormones and injected solutions is how we roll.

Fresh Tortillas Daily

We mix dough fresh every morning and hand-press more than 1,000 tortillas a day, one at a time.

Scratch Guacamole

Some restaurants serve guac made of frozen avocado pulp. Not the Rio. We cut, scoop and hand-mash more than 1,500 avocados a week. Because it tastes better.

Not Your Average Rice-and-Beans

Every Rio pot of rice, every Rio kettle of beans, is cooked from scratch, slowly and with love. And unlike many, our bean recipe is vegetarian, healthy and oh-so-good.

Great Ingredients = Great Food



You love us for our margs. Now let us tell you about our food.

Every day is a fresh start in the Rio kitchen. Just this morning, we chopped and blended those tomatoes, onions and jalapeños for that incredible salsa you're munching on. That tender chicken in your burrito? It was roasted and pulled off the bone by a real person, today. Every tortilla that leaves our kitchen is handmade by our staff and individually warmed for your order.

You get the point. It's because we make all of our food from scratch every day that you're able to taste each and every ingredient. This simple culinary approach gives our food an addictive edge. In fact, many Rio regulars say that our food is approachable enough to eat a few times a week and so soul-warming that they long for it when they're away.

We believe that freshness is wholesomeness, and wholesome is who we are.

The Rio's been a scratch kitchen since we opened in 1986. Twenty-five years later, we're still using fresh, locally grown produce and our original recipes—the very same recipes that our owner, Pat McGaughran, gathered with friends in his early years traveling the Yucatan peninsula...Mexican flavors with layers of Tex-Mex style.

Today our food is more fresh-tasting than ever. **For 2012** we've hired new culinary talent, refined recipes and sourced even better ingredients so that even after 25 years, we're able to serve you the best dang Mexican food and margaritas this side of the Rio Grande.

Enjoy!

appetizers **Aperitivos**

Guacamole *small \$4.00 large \$7.50*

fresh avocado · pico de gallo · cilantro · queso fresco

Chile Con Queso \$6.95

cheese blend · fresh pico de gallo

*make it **HOT!** w/ salsa atómica*

*make it **Deluxe \$7.50** w/ black beans & guac*

Shrimp Diabla \$10.50

wild-caught gulf shrimp ·

chile de árbol sauce · flour tortillas



Queso Verduras \$8.95

sautéed green bell peppers ·

mushrooms · onions · jack · tortillas

*make it **Del Mar \$10.95** w/ crab & shrimp*

Flautitas \$6.95

sautéed chicken wrapped in corn tortillas ·

fried crispy · avocado crema · five-pepper crema

soups **Sopas**

Green Chile *cup \$4.25 bowl \$6.75 \$3.95 - \$6.50*

green chiles · sautéed chicken · homemade broth

*make it **Braised-Pork Green Chile***

Tortilla *cup \$3.95 bowl \$6.50 \$3.95 - \$6.50*

cilantro · avocado · queso fresco · tortilla strips

*add **Sautéed Chicken \$0.50***

toasted **Quesadillas**

handmade tortillas stuffed and toasted ·

pico de gallo · guac · sour cream

lunch

Combo
1/2 Quesadilla
& Soup or Salad

\$7.95

your choice of
quesadilla &
soup or salad

Grilled Steak *whole \$11.50 / half \$9.50*

green chiles · cheddar

Grilled Chicken *whole \$10.50 / half \$8.50*

green chiles · jack

Grilled Veggie *whole \$9.50 / half \$6.95*

red & green bell peppers · onions ·
salsa negra · jack · cheddar

custom **Nachos**

black beans · jalapeños · lettuce · tomatoes

Grilled Steak \$10.50

cheddar · guac

Grilled Chicken \$9.50

jack · sour cream

Bean & Cheese \$8.50

jack · cheddar · guac



salads **Ensaladas**

Rio Salad \$9.95 \$8.95

mixed greens · tomatoes · carrots · pepitas ·

pickled onions · avocado · tortilla crisps

*add **Pan-Seared Mahi \$3.50***

*add **Sautéed Shrimp \$3.50***

*add **Grilled Chicken \$2.00***

*add **Grilled Portobello \$2.00***

open-faced **Tacos**

Pan-Seared Mahi \$13.50 \$11.95

corn tortillas · rio slaw · mango salsa ·

five-pepper crema · rice · steamed veggies

Grilled Steak \$11.95 \$9.95

flour tortillas · ancho pepper sauce · corn salsa ·

lettuce · queso fresco · rice · black beans

Adobo Chicken \$10.95 \$8.95

flour tortillas · rio slaw · grilled pineapple · rice ·

black beans

Braised Pork \$10.95 \$8.95

flour tortillas · tampico salsa · rio slaw · grilled

pineapple · rice · black beans

Tequila Shrimp \$13.50 \$11.95

flour tortillas · rio slaw · avocado crema · rice ·

steamed veggies

Smoked Chicken \$10.95 \$8.95

flour tortillas · chipotle-lime sauce · pico · queso

fresco · rice · black beans

texas-style **Enchiladas**

w/ rice and black beans

Cheese & Onion \$9.95 \$7.95

cheese blend · diced onions · classic enchilada sauce

Spinach \$11.95 \$8.95

sautéed spinach · squash · cheese · red onions ·

tomatillo sauce · blue-corn tortillas

Sautéed Chicken \$10.95 \$8.95

jack · red-chile tortillas · classic enchilada sauce

*make it **Verde \$11.50 \$8.95** w/ tomatillo sauce*

Crab & Shrimp \$13.95 \$11.95

alaskan snow crab · diced shrimp · jack ·

classic enchilada sauce

Grilled Steak \$12.50 \$9.50

cheddar · classic enchilada sauce



crispy **Tostadas**

Guacamole \$6.95

black beans · jack · cheddar · lettuce · tomatoes

Sautéed Chicken \$7.95

black beans · jack · lettuce · tomatoes · sour cream

Grilled Steak \$7.95

black beans · cheddar · lettuce · tomatoes · guac

smothered **Burritos**

*add **Fajita Veggies \$1.50***

Grilled Steak \$9.95 \$8.95

cheddar · choice of sauce

Sautéed Chicken \$8.95 \$7.95

jack · choice of sauce

Braised Pork \$8.95 \$7.95

jack · choice of sauce

Bean & Cheese \$7.50 \$6.95

black beans · jack · cheddar ·

choice of sauce

Breakfast \$9.95 \$8.95

scrambled eggs · cheddar · grilled steak ·

choice of sauce

— *Rio Sauces* —

green chile

spicy green chile

veggie green chile

ranchero

tomatillo

signature **Fajitas**

grilled veggies · rice · black beans · jack · cheddar ·

guac · sour cream · pico de gallo · flour tortillas

Grilled Steak \$15.95 \$11.95

Grilled Chicken \$15.95 \$11.95

Grilled Shrimp \$16.95 \$13.50

*make it **HOT! Diabla Style***

w/ chile de árbol sauce

Grilled Veggie \$13.95 \$9.95

red & green bell peppers · onion · yellow squash ·

tomato · portobella mushroom



main dish **Platos**

Huevos Rancheros \$7.95

corn tortillas · two eggs smothered w/ ranchero sauce ·

jack · rice · black beans · side of flour tortillas

Flautas De Pollo \$10.50

sautéed chicken wrapped in corn tortillas · fried crispy ·

avocado crema · five-pepper crema · rice · black beans

Chile Rellenos *Trio \$11.95 One \$9.95*

in-house roasted green chiles stuffed w/ cheese &

sautéed veggies · lightly fried · choice of sauce · rice ·

black beans

*make it **Baked** instead of lightly fried*

— *Sides* —

guacamole \$1.50

rice \$1.95

sour cream \$0.95

black beans \$1.95

chile con queso \$2.95

side salad \$4.95



* we gladly accept cash or major credit cards