

# RIO GRANDE

Mexican Restaurant



## Rio Grande Mexican Restaurant

9535 park meadows dr lone tree co 80124  
303.799.4999

[www.facebook.com/lonetreerrio](https://www.facebook.com/lonetreerrio)  
[www.riograndemexican.com](http://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** *Two \$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