



RITAS & FAJITAS

BAR &

GRILL

EST. 2025

COCKTAILS

RITA'S CLASSIC

Cazadores Blanco, Cointreau, fresh sweet & sour and lime wedge

FOR \$1 ADD STRAWBERRY, BLACKBERRY, BLUEBERRY, RASPBERRY, MANGO, GUAVA, WATERMELON, PEACH, PASSION FRUIT OR COCONUT

\$12

THE GRAND CADDY

Dobel Diamante Tequilla, Cointreau, Mini Grand Marnier, fresh sweet & sour and lime wedge-served in a black salt rimmed margarita glass

\$20

MODELO RITA

Cazadores Blanco, Cointreau, Mini Modelo, fresh sweet & sour, lime wedge and Tajín chili powder rimmed margarita glass

\$14

PRICKLY PEARFECT MARGARITA

Flecha Azul Blanco, Triple Sec, fresh sweet & sour, prickly pear puree and flower garnish

\$13

HIBISCUS BLOSSOM

Cazadores Blanco, Cointreau, fresh sweet & sour, hibiscus syrup, agave, and hibiscus flower

\$13

FIERY MANGO MARGARITA

Flecha Azul Blanco, Cointreau, mango puree, fresh sweet & sour, lime wedge and slices of jalapeños

\$14

RITA FLIGHT

Blended Rita Classic, Blended Mango Margarita, Blended Strawberry Margarita and you pick your fourth blended flavor from Strawberry, Blackberry, Blueberry, Raspberry, Mango, Guava, Watermelon, Peach, Passion Fruit or Coconut

\$16

MANGO BUBBLE MARGARITA

Cazadores Blanco, Cointreau, lime juice, chamoy, blended mango margarita mix, mango boba, Tajín

\$12

OLD OAXACAN

Don Julio Añejo, mezcal, agave, bitters and orange twist

\$14

SUNSET OVER JALISCO

LALO Blanco, Aperol, lime juice, oleo syrup, pinch of salt, garnished with slice of pineapple, Tajín rimmed pint glass

\$15

MEXICAN CANDY

Gran Malo, Cazadores Blanco, Watermelon Pucker, pineapple juice, Tanqueray, Tabasco and Sandia Lollipop dipped in chamoy and Tajín

\$10

PALOMA

Cazadores Blanco, lime juice, Jarritos Grapefruit Soda, agave, pinch of salt and lime wedge

\$11

HIBISCUS
BLOSSOM



MEXICAN
CANDY



FIERY MANGO
MARGARITA



Ritas & Fajitas Signature Cocktail

18% gratuity automatically added to parties of 8 or more. No split checks on parties of 8 or more. Southern Nevada Health District regulations governing the sanitation of food establishments-96.03.0800.2: Thoroughly cooking foods of animal origin such as eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BOTANAS

TABLESIDE GUACAMOLE & CHIPS (SERVES 4)

Made at your table! Fresh avocados, onion, cilantro, tomatoes, spices and jalapeños (if you like it spicy)

\$12.99

SALSA FLIGHT

Choose 3 of the following:

Taqueria roja (med), taqueria verde (mild), chipotle (medium), tomatillo (med) pico de gallo (mild), pineapple pico (mild), served with warm chips

\$9.99

CASA BEAN DIP

Topped with Cotija cheese, served with warm chips

\$8.99

CASA QUESO DIP

Topped with Cotija cheese, served with warm chips

\$8.99

ADD CHORIZO

\$3

QUESADILLA

Oaxaca cheese, served with sour cream, pico de gallo, and guacamole

\$11.99

ADD POLLO ASADO

\$5

ADD CARNE ASADA

\$7

ADD CHORIZO

\$3

CASA NACHOS

Crispy corn chips, cheddar cheese, refried beans, tomato, green onion, pickled jalapeños topped with guacamole, pico de gallo and sour cream

\$14.99

ADD POLLO ASADO

\$5

ADD CARNE ASADA

\$7

ADD CHORIZO

\$3

BACON WRAPPED SHRIMP

White cheddar cheese stuffed with honey mustard dip

\$16.99

FRIED BEEF EMPANADAS

6 empanadas, lime dip, pickled cucumbers and onions

\$10.99

SOUPS

CUP/BOWL

\$5.99/\$7.99

FIDEO SOUP

CHICKEN TORTILLA SOUP

BACON WRAPPED SHRIMP



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ENSALADAS

CASA SALAD

Mixed greens, tomatoes, cucumbers, Oaxaca and Cotija cheese, choice of dressing

\$7.99

Dressings

cilantro lime, ranch, chipotle ranch, bleu cheese, Thousand Island, Italian, Caesar

TACO BOWL SALAD

Fried flour tortilla topped with black or refried beans, mixed greens, tomatoes, onion, Oaxaca and Cotija cheeses, choice of shredded chicken, shredded beef, braised pork, or ground beef

\$16.99

SUB SHRIMP

\$23.99

FAJITA SALAD

Mixed green salad topped with diced tomatoes, Oaxaca and Cotija cheese, crushed avocados, fresh cilantro, topped with choice of beef, chicken or shrimp fajita and served with choice of dressing, served with warm tortillas

\$18.99

CASA SPECIALTY PLATES

Served with Spanish rice and refried beans or black beans, choice of casa salad or cup of soup

CASA CHIMICHANGA

Choice of shredded chicken, shredded beef, braised pork, or ground beef with cheese and pico de gallo, deep fried and served with red or green sauce

\$17.99

CASA GRANDE BURRITO

Choice of shredded chicken, shredded beef, braised pork, or ground beef with Oaxaca cheese, lettuce, pico de gallo. Make it wet with red or green sauce

\$17.99

THREE AMIGOS ENCHILADAS

One ground beef (served with red sauce), one chicken (served with green sauce) and one cheese enchilada (served with red sauce), just how justino likes it

\$18.99

STEAK VICENTE

8oz sliced flat iron steak grilled and served with peppers, onions, tomatoes, and melted Oaxaca cheese

\$21.99

SHRIMP VERACRUZ

Giant shrimp, peppers, tomato, roasted garlic, and onions in a buttery ranchero sauce

\$22.99

THREE STREET TACOS

Choice of carne asada or pollo asado, diced onion, cilantro, guacamole, pico de gallo and sour cream

\$16.99

FISH TACOS

Grilled mahi mahi, cabbage, lime crema, cilantro, tomato

\$17.99

CHILE VERDE PLATO

Braised pork, peppers, onions, cilantro in green sauce, choice of flour or corn tortillas

\$17.99

TACO BOWL SALAD



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COMBINATIONS

Served with spanish rice and refried beans or black beans, choice of casa salad or soup

BUILD YOUR OWN TWO ITEM PLATE \$18.99 | THREE ITEM PLATE \$21.99

TACOS

Shredded beef, shredded chicken, braised pork, ground beef

BURRITOS

Bean & cheese, shredded beef, shredded chicken, braised pork, ground beef

ENCHILADAS

Cheese, shredded beef, shredded chicken, ground beef

TAMALES

Beef or chicken

CHILE RELLENO (LIMIT ONE PER COMBO)

Cheese stuffed poblano chili topped with ranchero sauce

FAJITAS

Served on a sizzling skillet with guacamole, crema, rice and beans, with your choice of flour or corn tortillas

CHICKEN

House marinated grilled chicken breast with peppers, onions, and tomatoes

\$19.99

BEEF FLANK

House marinated grilled flap steak with peppers, onions, and tomatoes

\$21.99

SHRIMP

Jumbo citrus shrimp with fresh lime, peppers, onions, and tomatoes

\$21.99

MAHI MAHI FAJITAS

Seared mahi mahi over peppers, onions and tomatoes, topped with ranchero sauce

\$20.99

VIP PLATO

Grilled chicken, steak, shrimp, peppers, onions and tomatoes

\$23.99

TRES HERMANAS

House marinated mushrooms, corn, beans, squash, tomatoes, peppers, onions and whole garlic cloves

\$15.99

CHILE RELLENO

Poblano chilies stuffed with Oaxaca cheese and spices baked on a skillet, topped with grilled onions

\$16.99

ADD CHICKEN \$8 ADD BEEF \$12 ADD SHRIMP \$12

BAKED CHEESE

Bubbling Oaxaca and provolone cheeses, peppers, onions and tomatoes

\$16.99

ADD CHICKEN \$8 ADD BEEF \$12 ADD SHRIMP \$12

CHORIZO N CHEESE

Bubbling Oaxaca and provolone cheese topped with crispy chorizo, peppers, onions, tomatoes

\$18.99

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CHICKEN FAJITAS



DESSERT

CRISPY MEXICAN ICE CREAM

Rolled in cinnamon sugar and corn flakes, served with crispy buñuelos and berries

\$8.99

CLASSIC FLAN

Served with fresh berries

\$8.99

DEEP FRIED CHEESECAKE

Cheesecake rolled in a flour tortilla with fresh berries

\$8.99

CHURROS

Rolled in cinnamon and served with caramel sauce and strawberry salsa

\$9.99

TRES LECHES CAKE

Served with strawberry salsa

\$8.99

NON-ALCOHOLIC BEVERAGES

JUICE

No free refills

Apple, Orange, Tomato, Cranberry, V8

\$3.99

SOFT DRINKS

Free Refills

Pepsi, Diet Pepsi, Starry,
Lemonade, Iced Tea, Raspberry Tea

\$3.99

HOT DRINKS

Coffee, Hot Tea, Hot Chocolate

\$3.99

MILK

No free refills

\$3.99

AQUAFINA 200Z BOTTLE

\$2.99

JARRITOS

Jarritos Grapefruit and Jarritos Pineapple

\$5

TRES LECHES
CAKE



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