



RITAS & FAJITAS

BAR &

GRILL

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 Tequila, 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

MANGO BUBBLE MARGARITA

Cazadores Blanco, Cointreau, lime juice, chamoy, blended mango margarita mix, mango boba and 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) \$12.99
 Made at your table! Fresh avocados, onion, cilantro, tomatoes, spices and jalapeños (if you like it spicy)

CASA BEAN DIP \$6.99
 Topped with Cotija cheese, served with warm chips

CASA QUESO DIP \$6.99
 Topped with Cotija cheese, served with warm chips

ADD CHORIZO \$3

TOSTADAS DE CEVICHE \$8.99
 Shrimp, cucumbers, tomatoes, onions, cilantro, and lime served with crispy tostada shells

CHICKEN OR BEEF TAQUITOS \$7.99
 3 shredded chicken or beef taquitos, lettuce, tomatoes, Cotija cheese

MAKE IT A DOUBLE ORDER \$12.99

GUACAMOLE & CHICHARRONES \$10.99
 House made fresh guacamole with crispy fried chicharrones

ASADA FRIES \$17.99
 Crinkle cut fries with choice of chicken or beef asada, layered with Oaxaca cheese, tomatoes, onions, jalapeño, guacamole, chipotle crema

QUESADILLA \$11.99
 Oaxaca cheese, served with sour cream, pico de gallo, and guacamole

ADD POLLO ASADO \$5

ADD CARNE ASADA \$7

ADD CHORIZO \$3

CASA NACHOS \$14.99
 Crispy corn chips, cheddar cheese, refried beans, tomatoes, green onions, pickled jalapeños topped with guacamole, pico de gallo and sour cream

ADD POLLO ASADO \$5

ADD CARNE ASADA \$7

ADD CHORIZO \$3

BACON WRAPPED SHRIMP \$16.99
 Stuffed with white cheddar cheese and served with honey mustard dip

FRIED BEEF EMPANADAS \$10.99
 6 empanadas, lime dip, pickled cucumbers and onions

SOUPS CUP/BOWL \$5.99/\$7.99

CHICKEN TORTILLA SOUP

BACON WRAPPED SHRIMP



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ENSALADAS

DRESSINGS

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

CASA SALAD

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

\$7.99

TACO BOWL SALAD

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

\$18.99

SUB SHRIMP 4PCS \$5

TIJUANA CAESAR

Traditional Caesar salad; romaine, Caesar dressing, Cotija cheese, croutons

\$9.99

ADD CHICKEN FAJITA \$5 OR BEEF FAJITA \$7

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 choice of dressing, served with warm tortillas

\$18.99

MEXICO CITY WEDGE

Crispy iceberg, tomatoes, onions, bacon, roasted sweet corn, crumbled Cotija cheese, Oaxaca cheese, cilantro lime dressing

\$15.99

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

TAQUITO PLATE

3 shredded chicken or beef taquitos, guacamole, sour cream, rice, and beans

\$14.99

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 flat iron steak grilled and served with peppers, onions, tomatoes, melted Oaxaca cheese, guacamole, crema, and pico de gallo

\$21.99

THREE STREET TACOS

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

\$16.99

FISH TACOS

Grilled mahi mahi, cabbage, lime crema, cilantro, tomatoes

\$17.99

CAMARONES AL DIABLO

Jumbo shrimp in a spicy chile sauce, tortillas, rice, beans, served with guacamole, crema, and pico de gallo

\$22.99

CHILE VERDE PLATO

Braised pork, peppers, onions, cilantro in green sauce, guacamole, crema, pico de gallo, choice of flour or corn tortillas

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TACO BOWL SALAD

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

\$15.99

CHORIZO N CHEESE

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

\$18.99

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CHICKEN FAJITAS



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



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