



Rio Grande Menu

Salsa Bar - (choice of three + Chips)

Salsa Fresca - Made with locally sourced Tomatoes, Onions, Cilantro, Serrano Peppers, Lime Juice, and Spices blended into a smooth texture.

Salsa Verde - Made with locally sourced Tomatillos, Onions, Cilantro, Jalapeños, Lime Juice and Spices

Champagne Mango Salsa - Made with California Champagne, Mexican Mangoes, Habaneros, Cilantro, Onions, Lime Juice, and spices

Pico de Gallo - Made with locally sourced diced Tomatoes, Onions, Cilantro, Chili Peppers, Lime Juice and Spices.

Roasted Salsa - Made with locally sourced roasted Tomatoes, Onions, Cilantro, Fresh and Dried Chili Peppers, Lime Juice and Spices.

Guacamole Dip - Made with California Avocados, Onions, Tomatoes, Cilantro, Serrano Peppers, Spices

Black Bean Hummus - Black Beans prepared in the classic Middle Eastern Style, seasoned with selected spices, and a hint of heat to open your appetite.

Assorted Corn Tortilla Chips - Made with Red Chili, White and Blue Corn Tortillas

Main Grub - (choice of two)

Adobo Chicken Asada - Flame Grilled Citrus Achiote Marinated chicken breast with a citrus reduction sauce.

Grilled Camarones a la Diabla - A Mexican classic with a twist, grilled citrus marinated shrimp dressed with "A La Diabla" sauce, a Mexican spicy and slightly creamy sauce.

Texas Glazed Tri-Tip with Gorgonzola Sauce - All American Tri-Tip Beef slowly roasted in an infusion of southwest herbs and spices. Served with a creamy and sharp gorgonzola cheese sauce

Coyote's Pork Roulade - Inspired by the Coyote's Café, New Mexico's best restaurant for decades, our Pork Roulade is stuffed with Sweets Italian Sausage, and a Pear/Apple Chutney and Walnuts, slowly braised and served with caramelized onions.

Cilantro Chicken - Grilled chicken breast sautéed in a delectable cream based cilantro sauce, then set on a bed of grilled onions, and mushrooms.

Served with your choice of flour tortillas or jalapeño corn bread.

Them Sides - (choice of three)

Classic Caesar - Created in Tijuana over 100 years ago, Caesar salad is a classic and elegant staple of any occasion. Our Classic Caesar is served with romaine lettuce spears, freshly grated parmesan cheese, pumpkin seeds, croutons, and our handmade Caesar Dressing.

Roasted Corn Salad - A tri-color salad made with roasted corn, bell peppers, red onions, chopped California Avocados, and dressed with a citrus-olive oil-garlic dressing.

Ensalada de Frutas - Seasonal Fruit Salad with melons, stone fruit, and berries.

Mexican Rice - Classic Mexican Rice cooked to perfection in a tomato base broth.

Frijoles Charros - Pinto beans cooked with onions, olive oil, and infused with the aroma and slight kick of Jalapeño peppers.

Houston Smashed Potatoes - Yes, smashed potatoes in the style of Houston's Baba Yega's restaurant. Potatoes are cooked to perfection, smashed to perfection and seasoned with roasted garlic, butter and heavy cream.

New Mexico BBQ Pasta Salad - Penne pasta with scallions, bell peppers, celery dressed in a creamy and tangy bbq sauce dressing perfectly seasoned with South Western Spices.

Postre (Choice of one)

Austin Crepes: Classic French Crepes filled with Mango and Strawberries macerated in a tequila balsamic vinegar infusion.

Mini Banana Crème Tart: Individual Miniature Pies filled with a southern style banana custard and topped Dallas high with a fresh made meringue brûlé.

San Antonio Flan: Made in the style of the classic Mexican Flan and scented with Bourbon Vanilla, Chile Ancho, Cinnamon, and a hint of Cayenne pepper to warm the senses. Served with a Caramel brûlé and whipped cream.