





## 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 Tajin 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 your choice of 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, Tajin

\$12

### OLD OAXACAN

Don Julio Anejo, 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, Tajin Rimmed Pint Glass

\$15

### MEXICAN CANDY

Gran Malo, Cazadores Blanco, Watermelon Pucker, Pineapple Juice, Tanqueray, Tabasco and Sandia Lollipop dipped in Chamoy and Tajin

\$10

### PALOMA

Cazadores Blanco, Lime Juice, Jarritos Grapefruit Soda, Agave, Pinch of Salt and Lime Wedge

\$11

HIBISCUS  
BLOSSOM



MEXICAN  
CANDY



FIERY MANGO  
MARGARITA



18% gratuity automatically added to parties of 8 or more. No split checks on parties of 8 or more.

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## BOTANAS

### TABLESIDE GUACAMOLE & CHIPS (SERVES 4)

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

\$11.99

### 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

\$8.99

### CASA BEAN DIP

Topped with cotija cheese, served with warm chips

\$7.99

### CASA QUESO DIP

Topped with cotija cheese, served with warm chips

\$7.99

### ADD CHORIZO

\$3

### QUESADILLA

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

\$10.99

### 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

\$13.99

### ADD POLLO ASADO

\$5

### ADD CARNE ASADA

\$7

### ADD CHORIZO

\$3

### BACON WRAPPED SHRIMP

White cheddar cheese stuffed with honey mustard dip

\$15.99

### FRIED JALAPEÑOS

6 fried golden brown jalapeños, served with pickled onions and cucumbers topped with cotija cheese and served with lime cilantro dressing

\$8.99

### FRIED BEEF EMPANADAS

6 empanadas, lime dip, pickled cucumbers and onions

\$9.99

## SOUPS

CUP/BOWL

\$4.99/\$6.99

### FIDEO SOUP

### CHICKEN TORTILLA SOUP

BACON WRAPPED  
SHRIMP



### Ritas & Fajitas Signature Dish

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## ENSALADAS

### CASA SALAD

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

\$6.99

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, onions, Oaxaca and cotija cheese, choice of shredded chicken, shredded beef, braised pork, or ground beef

\$15.99

### SUB SHRIMP

\$19.99

### FAJITA SALAD

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

\$17.99

## 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

\$16.99

### CASA GRANDE BURRITO

Choice of shredded chicken, shredded beef, braised pork, or ground beef with Oaxaca cheese, lettuce, pico de gallo (make it enchilada style with red or green sauce)

\$16.99

### 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

\$17.99

### STEAK VICENTE

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

\$19.99

### SHRIMP VERACRUZ

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

\$21.99

### THREE STREET TACOS

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

\$15.99

### FISH TACOS

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

\$16.99

### CHILE VERDE PLATO

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

\$16.99

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 \$14.99 | THREE ITEM PLATE \$17.99**

### 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

Cheese stuffed poblano chili topped with ranchero sauce \*Limit one per combo

## FAJITAS

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

### CHICKEN

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

**\$17.99**

### BEEF FLANK

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

**\$19.99**

### SHRIMP

Jumbo Citrus Shrimp with fresh lime, peppers, onions, and tomatoes

**\$20.99**

### MAHI MAHI FAJITAS

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

**\$17.99**

### EL JEFE PLATO

8oz filet mignon with peppers, onions, mushrooms and tomatoes, topped with ranchero sauce

**\$34.99**

### VIP PLATO

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

**\$22.99**

### TRES HERMANAS

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

**\$14.99**

### CHILE RELLENO

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

**\$15.99**

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

### BAKED CHEESE

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

**\$15.99**

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

### CHORIZO N CHEESE

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

**\$17.99**

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**CHICKEN FAJITAS**





## DESSERT

### CRISPY MEXICAN ICE CREAM

Rolled in cinnamon sugar and corn flakes, served with crispy Buñuelos and fresh 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

\$8.99

### 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

Grapefruit and Pineapple

\$5

TRES LECHES  
CAKE

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