



~RITAS & FAJITAS~

BAR & GRILL

EST. 2025

COCKTAILS

RITA'S CLASSIC

Cazadores Blanco, Cointreau, Fresh Sweet & Sour and Lime Wedge

\$12

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

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 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



Ritas & Fajitas Signature Dish

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. Individual 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)

\$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

FIJADO SOUP

CHICKEN TORTILLA SOUP

BACON WRAPPED
SHRIMP



Ritas & Fajitas Signature Dish

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. Individual with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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



Ritas & Fajitas Signature Dish

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. Individual with certain health conditions may be at higher risk if
these foods are consumed raw or undercooked.

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

Seared 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

 **Ritas & Fajitas Signature Dish**

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. Individual with certain health conditions may be at higher risk if
these foods are consumed raw or undercooked.

CHICKEN FAJITAS



DESSERT

CRISPY MEXICAN ICE CREAM

\$8.99

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

CLASSIC FLAN

\$8.99

Served with fresh berries

DEEP FRIED CHEESECAKE

\$8.99

Cheesecake rolled in a flour tortilla with fresh berries

CHURROS

\$8.99

Rolled in cinnamon and served with caramel sauce and strawberry salsa

TRES LECHES CAKE

\$8.99

Served with strawberry salsa

NON- ALCOHOLIC BEVERAGES

JUICE

\$3.99

No free refills

Apple, Orange, Tomato, Cranberry, V8

SOFT DRINKS FREE REFILLS

\$3.99

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

HOT DRINKS

\$3.99

Coffee, Hot Tea, Hot Chocolate

MILK

\$3.99

No free refills

AQUAFINA 20OZ BOTTLE

\$2.99

JARRITOS

\$5

Grapefruit and Pineapple

TRES LECHES
CAKE

 Ritas & Fajitas Signature Dish

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. Individual with certain health conditions may be at higher risk if these foods
are consumed raw or undercooked.

