

APERITIVOS

(Appetizers)

NACHOS

All nachos are served with cheese and jalapeños

Cheese	4.99
Bean & Cheese	5.49
Beef & Cheese	5.99
Beef, Bean & Cheese	6.49
Chicken	6.99
Locos	9.99
Fajita Style Nacho Grande	14.99

Fajita style cooked steak, chicken or shrimp, served on a gigantic bed of tortilla chips. Additional meats 3.99 each.

CHUNKY GUACAMOLE

5.49

Freshly chopped avocados, tomatoes, onions, and cilantro are mixed with lime juice to create this unique taste.



Fish Tacos	(1) 2.99
.	(3) 8.49
Gus's Wings (6 pc)	6.99
Guacamole Dip	3.99
Jalapeno Poppers (6)	6.99
Small Cheese Dip	3.99
Large Cheese Dip	5.99
Spinach Dip	4.99
Wings & Things	12.99

Mexi Sliders 5.99
4 mini sliders, Mexican Style, served on sweet rolls topped with cheese. Served with chipotle mayo and fries.

Dip Platter 5.99
A trio of our favorite chip dips, of Tomatillo Salsa, Cheese Dip and Waco Chili

QUESADILLAS

With Cheese	5.99
With Chicken	6.99
Veggie Quesadilla	6.99
Poratbello Quesadilla	6.99
Fajita style	8.99

(Steak, Chicken or Shrimp) Served with guacamole, sour cream, bell peppers and onion

18% Gratuity added to all parties of 6 or more.

All our beef is certified
 Black Angus Beef



SOPAS Y EN SALADAS

(Soups & Salads)

Green Chili

A southwestern and house specialty.

- Cup 2.99
- Bowl 4.99

Poblano Corn Chowder

A delicate blend of corn, poblano peppers, shrimp and chile de arbol.

- Cup 2.99
- Bowl 4.99

Charros Beans

- Cup 2.29
- Bowl 3.99

Turnip Greens

- Cup 2.29
- Bowl 3.99

Waco Chili

A hearty blend of ground beef, pork, vegetables and five varieties of red chillies. Garnished with onions, cheese and sour cream.

- Cup 2.99
- Bowl 4.99

Tortilla Soup

- Cup 2.99
- Bowl 4.99

HOUSE SALAD DRESSINGS

Honey Habanero, Ranch, Sesame Seed Vinaigrette, Honey Lime Vinaigrette, Italian, and Blue Cheese

Azuni Salad . . . 9.99 Small 6.99

A delicious mixture of grilled marinated chicken breast, romaine lettuce, honey roasted pecans, pineapples, grapes, and red bell peppers in a sesame seed vinaigrette dressing.

House Salad 3.49

Taco Salad (Beef) 6.99

Served with with lettuce, tomato, cheese guacamole, and sour cream.

Taco Salad (Chicken) 6.99

Served with with lettuce, tomato, cheese guacamole, and sour cream.

SPINACH SALAD

4.99

Fresh spinach, red onions, green olives, grilled portabella mushrooms with a sesame seed vinaigrette dressing



*We Accept "Buy it Downtown" cards.
All major Credit Cards accepted. No checks please.*



ESPECIALIDAD

(House Specials)

DE LA CASA

Presidente Shrimp17.99

A sauté of bell peppers, garlic, onions and shrimp, served on a bed of shredded flat grilled potatoes featuring a sweet presidente brandy sauce. The meal comes with Mexican rice and a dinner salad before the meal.

Garlic Shrimp15.99

A dozen large shrimp sautéed in white wine, lemon, butter, and fresh garlic, served with blanched chile peppers and tomatoes on herbal rice. Comes with a cucumber salad before the meal.

Tilapia Janitzio17.99

A Tilapia filet is blackened, then flat grilled and served over a bed of herbal rice. Smothered with vegetables, basil cream sauce, and shrimp. Served with a Spinach salad before the meal.

Que Pasta13.99

Shrimp and mushrooms sautéed in a lobster cream sauce, seasoned with chile de arbol and served on a bed of linguine with a dinner salad.

Spinach Enchiladas11.99

Two corn tortillas stuffed with a sauté of spinach, tomatoes, mushrooms, and onions. We top it off with our fresh rancho sauce, jack cheese and queso fresco. This special is served with herbal rice and a dinner salad.

Carnitas12.99

A traditional Mexican favorite twice cooked tender pork, served with Mexican rice, diced onions, cilantro, salsa frita, flour tortillas and charros beans.

Chimichanga12.99

A flour tortilla stuffed with shredded chicken, fried to a crisp, covered with your choice of waco chili or Azteca green chili. Served with Mexican rice, guacamole and sour cream.

MILLER'S SPECIAL

A sauté of green zucchini, mushrooms, red onions, & red and green bell peppers, covered by your choice of chicken, fish or steak. Drizzled with our Honey Habanero sauce.

Chicken 11.99

Skirt Steak 14.99

Tilapia 12.99



Dos Amigos10.99

Choose from two of our special enchiladas listed below. Served with Mexican rice and refried beans.

Texas – Cheese and onion enchilada smothered with our homemade waco chili.

Santa Fe – Shredded chicken enchilada covered with our famous green chili, lettuce, tomatoes, cheese and sour cream.

Pollo y Crema – Shredded chicken enchilada smothered with cheese and our special lemon cream sauce.

Tres Amigos10.99

A sampler platter with one Texas enchilada, one Santa Fe enchilada, and one enchilada con pollo y crema.

Flautitas Dinner8.99

Three corn tortillas stuffed with shredded chicken, fried to a crisp, served with refried beans, pico de gallo, guacamole and sour cream.



ESPECIALIDADES A LA PARRILLA

(Grilled Specialities)

Pescado Azuni 17.99

A filet of tilapia marinated in chile infused olive oil, grilled on the flat top and served over sautéed julienne vegetables and a shrimp & onion burrito, topped with ranchero sauce and a cup of corn chowder.

Tacos de Carne Asada 11.99

Three flour tortillas stuffed with grilled steak & onions, served with Mexican rice, refried beans, and a cup of our house spicy turnip greens.

Steak Burrito 11.99

A grilled steak, onions, and cheese burrito is topped with ranchero sauce and served with Mexican rice, and refried beans.

Pollo Loco 13.99

Grilled cutlet of chicken breast served atop a bed of blanched tomatoes, poblano and banana peppers on Mexican rice. Served with one chicken enchilada with lemon cream sauce and charros beans.

Carne Tampiquena 14.99

A popular dish from Tampico, Mexico. Thinly sliced steak, rubbed with fresh spices and grilled. Served with a Texas enchilada, Mexican rice, and refried beans.

Steak Ranchero 17.99

Twelve ounce ribeye steak, grilled to order, topped with cheese and ranchero sauce. Served with Mexican rice, refried beans, and a cup of our house spicy turnip greens.

T-Bone Del Rio 17.99

Grilled 16oz. T-Bone steak with a side of Rio Picante Salsa, a Saute of Veggies, and house spicy turnip greens.

Joe Loco 8.99

A tender grilled chicken breast served on a bed of rice and drizzled with queso blanco.

SIZZLIN' FAJITAS

All fajitas served with a side of Mexican rice, refried beans, sour cream, guacamole, pico de gallo, and tortillas.

**Steak, Chicken or
Steak & Chicken 12.99**

**Specialty Fajitas:
Vegetarian (not sizzling) 10.99**

Shrimp 15.99

Mexicali 15.99
(Steak, Chicken & Shrimp)



WARNING: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



(Vegetarian)

VEGETARIANO

Spinach Enchiladas 11.99

Two corn tortillas stuffed with a sauté of spinach, tomatoes and onions. We top it off with our fresh ranchero sauce, jack cheese and queso fresco. This special is served with herbal rice and a dinner salad.

Spinach Salad 4.99

Fresh spinach, red onions, green olives, grilled portabella mushrooms with a sesame seed vinaigrette dressing

Veggie Azuni Salad.

7.99 Small 4.49

A delicious mixture of romaine lettuce, honey roasted pecans, pineapples, grapes, and red bell peppers in a sesame seed vinagrette dressing.

Veggie Chimichanga 10.99

Veggie Burrito 5.49

Cheese Quesadilla 5.99

Veggie Quesadilla 6.99

Poblano Relleno 4.99

Vegetarian Fajitas (not sizzling) . 10.99

DEL MENU PARA NIÑOS

(Kid's Menu)

Kid's menu is for kids 12 and under only.

Beef taco (hard or soft)

Mexican Rice & Refried Beans . . . 4.99

Beef enchilada

Mexican Rice & Refried Beans . . . 4.99

Beef Burrito

Mexican Rice & Refried Beans . . . 4.99

Chicken Tenders

With French Fries 4.99

Cheese Quesadilla

With French Fries 4.99

Tilapia Sticks

With Mexican Rice 4.99

Prices include kids drink.



A LA CARTA

Create your own combination

Beef Burrito	5.29
Bean Burrito	4.99
Chicken Burrito	5.29
Cheese Enchilada	2.99
Beef Enchilada	2.99
Chicken Enchilada	2.99
Add lettuce & tomatoes75
Add beans inside75
Chalupa	4.49
Tostada	4.49
Beef Taco	2.29
Chicken Taco	2.49
Beef Soft Taco	2.99
Chicken Soft Taco	2.99
Tamale	4.49
Enchilada	3.99

Spinach, Santa Fe, Lemon Cream, or Texas

(Desserts)

POSTRES

Churros	2.99
Flan	3.99
Fried Ice Cream	4.29
Ice Cream	1.79
Natilla	2.49
Sopapilla	2.49
with ice Cream	3.49
Bread Pudding	3.29

AL LADO

(Sides)

Tortillas (3) (flour or corn)99
Refried beans	2.49
Mexican or herbal rice	2.49
Jalapenos	1.29
Sour cream	1.29
Grated cheese	1.49
Lettuce99
Onions75
Tomatoes	1.29
French Fries	2.49
Rio Picante Salsa	1.99
Tomatillo Salsa	1.99
Pico de Gallo	1.29

CHOCOLATE CHIMI

4.99



COMBINACIONES

(Combinations)

- 1. One beef burrito, one beef taco,
Mexican rice and refried beans
..... 7.99
- 2. One chicken burrito with our special
lemon cream sauce, rice & charros beans
..... 7.99
- 3. One Texas enchilada, one beef taco,
Mexican rice and refried beans
..... 7.99

- 4. Two tamales, Mexican rice and refried beans.
One tamale topped with chili and one topped
with tomatillo sauce
..... 10.99
- 5. Two beef enchiladas, rice and beans
..... 7.99
- 6. One chalupa, one taco, beef enchilada,
cheese enchilada, rice & refried beans
..... 10.99
- 7. One poblano relleno, Mexican rice
and refried beans
..... 7.99
- 8. One Texas bean burrito (Waco Chili & refried
beans) and Mexican rice, served with sour cream.
..... 6.99
- 9. *One chalupa, one cheese enchilada
and refried beans
..... 7.99
- 10. Two beef tacos, Mexican rice and refried beans
..... 6.99
- 11. One tamale, Mexican rice, refried beans
and turnip greens
..... 7.99
- 12. One beef burrito, one beef enchilada
and one beef taco
..... 7.99
- 13. *One bean burrito, one cheese enchilada
and one tostada with cheese and beans
..... 7.99
- 14. Two fish tacos with rice and beans
..... 8.49

** Indicates Rio Picante's vegetarian combinations –
Beans are refried in vegetable oil*



(Drinks)

BEBIDAS

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper . . .	\$1.99
Iced Tea / Sweet Tea	\$1.99
Red Bull	\$3.00
Juices (no refills)	\$2.50

BEER

Drafts

Bud Lt / Miller Lt	\$2.75
Bud Lt / Miller Lt Pitcher	\$8.50
Dos Equis Amber / Shock Top / ESB . . .	\$3.50
Newcastle / Sweetwater	\$4.25
Dos Equis Amber / Shock Top / ESB Pitcher	\$12.00
Newcastle / Sweetwater Pitcher	\$12.00

Bottles

Bud Lt / Miller Lt / Michelob / Coors Lt / Bud Michelob Lt / Bud Lt Lime / Yuengling Lager Yuengling Black & Tan	\$3.25
Heineken / Stella / Pacifico / Guinness / Sierra Nevada	\$4.75
Amstell Lt / Corona / Corona Lt / Modelo Especial / Dos XX Lager / Negra Modelo Woodchuck Pear	\$4.75

HOUSE MARGARITAS

12oz Glass	\$6.95
16oz Glass	\$7.95
Pitcher	\$19.95

HOUSE SANGRIAS

Red / White / Peach

Glass	\$6.95
Pitcher	\$19.95

WINES

House Red Wines Cabernet / Merlot / Carmener

Glass	\$5.95
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House White Wines Sauvignon Blanc / Chardonay

Glass	\$5.95
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Bottle of House Wine \$21.00

**Ask your server for available
Liquors of your choice.**

KEEP THE GLASS

**Rio's Hand blown Margarita glasses are
imported from Mexico and are available for
\$18.99 (Margarita included.)**

Refill the glass for only \$5

**Or get a set of two glasses and a pitcher
(filled of course) for \$55**

Refill the pitcher for only \$15

*Glasses may be purchased separately for
\$10/ea. and pitchers for \$20/ea.*

