

ROJO

MEXICAN BISTRO

APPETIZERS

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TABLESIDE GUACAMOLE 8.99
Avocado, onion, tomato, cilantro, Serrano peppers and fresh orange juice.
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QUESADILLA 6.99
Large flour tortilla stuffed with our house cheese blend. Grilled Chicken 9.99
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QUESO FUNDIDO 6.99
Rich cheese dip with a tomato, onion, poblano chiles and chorizo sauce.

NACHOS small 6.99 large 9.99
Chips piled high with our house cheese blend, lettuce, refried beans, pico de gallo, jalapenos and green olives. Served with guacamole and sour cream. Add Shredded Chicken or Ground Beef 2.99.

MUSSELS 9.99
Sautéed mussels with onions, garlic, cilantro, tomatoes, guajillo, ancho and chipotle pepper broth.

STUFFED JALAPEÑOS 10.99
Fresh jalapeños stuffed with shrimp, bacon, cream cheese, roasted garlic and topped with our signature lobster cream sauce.

QUESO FRIES 6.99
Fries topped with our house cheese blend and pico de gallo. Add Chorizo 2.99

CHICKEN EMPANADAS 9.99
Three flour tortillas filled with our house cheese blend and shredded chicken, deep fried and served with tres dipping sauces.

GUACAMOLE EMPANADAS 9.99
Three flour tortillas filled with our house cheese blend and guacamole, deep fried and served with tres dipping sauces.

CALAMARI 10.99
Calamari lightly fried and served with tres dipping sauces.

CHICKEN TORTILLA SOUP 4.99
A cream based version of a Mexican classic

FAJITAS

- Served with rice and beans.*
- CHICKEN FAJITAS** 13.99
- STEAK FAJITAS** 15.99
- STEAK & CHICKEN FAJITAS** 14.99
- PORTABELLA FAJITAS** 13.99
- SHRIMP FAJITAS** 16.99
- FAJITAS SUPREMAS** 18.99

QUESADILLAS

-  *Served with rice and beans.*
- GRILLED VEGETABLES** 9.99
- GRILLED CHICKEN** 11.99
- BBQ PORK** 12.99
- STEAK** 13.99
- SHRIMP** 14.99

LITTLE AMIGOS

- Served with red rice or fries and a drink 5.99 10 and under*
- TACOS - CHICKEN OR BEEF**
- QUESADILLA - CHEESE OR CHICKEN**
- CHEESEBURGER**
- CHICKEN FINGERS**
- CHEESE NACHOS**

ROJO TACOS

- Two tacos erved with rice and beans.*
- CLASSIC** Classic 7.99
Soft flour or hard corn tortilla filled with seasoned ground beef or shredded chicken and topped with lettuce, pico de gallo and cheese.
- ROJO TWO STORY** 8.99
Soft flour tortilla, layer of melted cheese and a hard corn tortilla filled with seasoned ground beef or shredded chicken and topped with lettuce, pico de gallo and cheese.

BBQ PORK & BACON 10.99
Soft flour tortilla filled with BBQ pork, citrus coleslaw and bacon.

SURF & TURF 11.99
Soft flour tortilla filled with marinated Steak and sautéed shrimp tossed with grilled peppers and a lobster cream sauce.

SHRIMP DIABLA 11.99
Soft flour tortilla filled with sautéed shrimp in our spicy diablo sauce and topped with sliced avocado and cilantro.

MAHI-MAHI 11.99
Soft flour tortilla filled with grilled mahi-mahi, citrus cabbage and cucumber relish topped with a chipotle aioli dressing. Also available blackened or fried.

SALMON 11.99
Soft flour tortilla filled with sautéed salmon and our signature black bean corn salsa and chipotle cream sauce. Also available blackened or fried.

PORTABELLA 10.99
Soft flour tortilla filled with grilled portabella mushrooms, sautéed Swiss chard, caramelized onions, goat cheese and drizzled with our roasted tomato sauce.

TRES TACOS

- STEAK** 11.99
4” soft corn tortillas filled with marinated Steak topped with caramelized onions, cilantro and our homemade roasted tomato sauce.
- SCALLOP** 13.99
4” soft corn tortillas filled with sautéed scallops, caramelized onions, sautéed Swiss chard and a roasted tomato sauce.
- CHORIZO** 9.99
4” soft corn tortillas filled with spicy Mexican sausage, onions, potatoes, and house cheese blend.
- PASTOR** 9.99
4” soft corn tortillas filled with marinated pork tossed with onion, cilantro, roasted pineapple and cascabel chile salsa.

SIGNATURE ENTREES

- Served with rice and beans.*
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ENCHILADAS 12.99
Three corn tortillas dipped in our homemade red sauce, stuffed with your choice of shredded chicken, ground beef, or grilled vegetables. Topped with our house cheese blend, cotija cheese, cilantro and onions. Shrimp 15.99
- ENCHILADAS VERDES** 12.99
Three flour tortillas stuffed with marinated, shredded chicken, fried potatoes and topped with a green tomatillo sauce, sour cream, onions, cilantro and cotija cheese.
- CHIMICHANGA** 12.99
Large flour tortilla filled with your choice of shredded chicken or ground beef, refried beans, onions, peppers and our house cheese blend. Deep fried and served with a side of sour cream and our roasted tomato sauce.
- CHILE RELLENO** 11.99
Roasted poblano pepper filled with our house cheese blend, topped with our roasted tomato sauce and Cotija cheese. Shredded Chicken 12.99
Ground Beef 12.99 • BBQ Pork 13.99
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SALMON 17.99
Pan seared salmon topped with a black bean corn salsa. Served with white rice and vegetable. Also available blackened.
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SHRIMP DIABLA 14.99
Sautéed shrimp with onions, garlic, tomato, cilantro, fresh avocado, and our signature spicy sauce.
- SEAFOOD CAZUELA** 19.99
Shrimp, calamari, mussels, scallops and mahi mahi sautéed in a Chile infused Lobster Stock.
- ROJO CHICKEN** 13.99
Tender grilled chicken breast seasoned with our homemade red sauce and signature spice blend. Served with grilled romaine, potato and vegetables.
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FIRE-ROASTED SEASONAL VEGETABLES 13.99
Bell peppers, onions and seasonal vegetables lightly seasoned then topped with raspberry vinaigrette and goat cheese. Served with white rice and black beans.
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ROJO RIBEYE 19.99
Tender ribeye prepared in 3 unique fashions
- Steak House**
Brown butter sauce, potato and vegetable
- Ranchero**
Roasted tomato sauce, red rice and vegetable
- Carne Asada**
Roasted onions and peppers, white rice and black beans

SALADS & SANDWICHES

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ROJO SIGNATURE SALAD 9.99
Fresh romaine, roasted poblanos, green apples, pico de gallo, cucumber, black beans, and green olives tossed in a dijon balsamic and topped with cotija cheese. Grilled Chicken 12.99 • Shrimp 15.99 • Salmon 16.99
- TACO SALAD** 10.99
Shredded lettuce, pico de gallo, black beans, cotija cheese and green olives tossed in fiesta ranch. Ground beef or grilled chicken served in a crisp tortilla.
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GRILLED FAJITA SALAD 9.99
Roasted bell peppers and onions served over romaine hearts and topped with cotija cheese, fresh sliced avocado and tossed in cilantro lime vinaigrette. Grilled Chicken 12.99 • Steak 14.99 • Shrimp 15.99
- ROJO BURGER** 12.99
Our special blend of ground beef and chorizo sausage topped with house cheese blend, bacon, sliced avocado, pico de gallo, lettuce and chipotle aioli. Served on a brioche bun with with fries.
- BBQ PORK** 11.99
BBQ pork and citrus slaw. Served on a brioche bun with fries.
- CALIFORNIA CHICKEN CLUB** 11.99
Grilled chicken breast topped with house cheese blend, bacon, sliced avocado, lettuce, pico de gallo and ranch. Served on a brioche bun with fries.

BURRITOS

- Served with rice and beans.*
- WET BURRITO** 9.99
Large flour tortilla stuffed with refried beans, onions, peppers and our house cheese blend. Topped with sour cream, cotija cheese and our signature sauce.
• Grilled Vegetables 10.99 • Shredded Chicken 11.99
• Ground Beef 11.99 • BBQ Pork 12.99
- FAJITA BURRITO** 9.99
Large flour tortilla stuffed with refried beans, peppers and cheese blend. Topped with cotija cheese, lettuce, pico de gallo and sour cream.
Grilled Vegetables 10.99 • Grilled Chicken 12.99
Steak 14.99 • Shrimp 15.99
- CALIFORNIA BURRITO** 12.99
Large flour tortilla stuffed with white rice, black beans, grilled chicken, pico de gallo, house cheese blend and avocado. • Steak 14.99 • Shrimp 15.99
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BURRITO BOWL 9.99
White rice, black beans, pico de gallo, sliced avocado, peppers & onions, lettuce, sour cream & cheese.
• Grilled Vegetables 10.99 • Grilled Chicken 12.99
• Steak 14.99 • Shrimp 15.99

 ***These items available gluten free. Ask your server.***

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

what makes our margaritas better than the others?

it's this simple

Leading Premium Margarita Mix (from a plastic bottle)
INGREDIENTS: Water, high fructose corn syrup, lime juice from concentrate, sugar, citric acid, lemon juice from concentrate, modified food starch, natural flavors, mixed triglycerides, sodium benzocate, sucrose acetate isobutyrate, sodium metabisufite, ester gum FD&C yellow #5 FDC blue #1

ROJO MARGARITA MIX (made fresh daily in house)
INGREDIENTS: Water, Fresh Squeezed Unpasteurized Lime Juice from Lambeth Groves in Vero Beach Florida, Madhava USDA Organic Agave Nectar from Mexico,

Add any one of our 100 plus Tequilas, Gran Marnier or Triple Sec and you have
“SIMPLE, NATURAL, PERFECTION!”



margarita
de la casa
Regular \$5 Jumbo \$9

ROJO LOVES
BIRTHDAYS!

Celebrating your special day?
Simply show us a valid ID and
you'll receive your entree FREE!

Rojo
MEXICAN BISTRO

MARGARITAS &
COCKTAILS

Margarita De La Casa 5
Our House Margarita with gold tequila, triple sec, fresh lime juice, agave nectar and garnished with a lime. *Jumbo 9*

Frozen Margarita 7
House gold tequila, triple sec and your choice of strawberry, raspberry, peach, mango or lime.
Jumbo 11

Perfect Margarita 8
1800 Silver, Agavero Tequila Liquor, fresh lime juice and agave nectar.

Sanga-Rita 6
Milagro Silver, fresh lime and red sangria.

Diamond Margarita 13
Maestro Dobel, Gran Marnier, fresh lime juice and agave nectar.

Cerveza-Rita 12
Our jumbo house margarita topped with a corona.

Coconut-Rita 8
1800 Coconut, agave nectar, pineapple and fresh lime juice.

Skinny-Rita 8
Milagro Silver, orange liqueur, fresh lime.

The Made Man 9
1800 Anejo, sweet vermouth, dry vermouth, bitters.

Rojito 9
Bacardi Razz, raspberries, mint, agave nectar, fresh lime and soda.

El Pepino 9
Jose Cuervo Tradiconal Silver, fresh lime, simple syrup, cucumber.

Sangria/ Red or White 7
Made with wine, fresh juices, and brandy.

ROJO WINES

House wines
Cabernet Sauvignon 6
Chardonnay 6
White Zinfandel 6

Mexican Wines, LA Cetto, BAJA Peninsula
L.A. Cetto Chardonnay 8/28
L.A. Cetto Cabernet Sauvignon 8/28

Red Glass Pours/Bottles
Rickshaw Pinot Noir, California 10/36
Rickshaw Cabernet Sauvignon, California 10/36
Clayhouse Adobe Red blend, Paso Robles CA 10/36
Clayhouse Malbec, Paso Robles CA 10/36

White Glass Pours/Bottles
Italico Pinot Grigio, Italy 8/28
Karl Kaspar Riesling, Germany 8/28
Pikorua Sauvignon blanc, Marlborough NZ 9/32
Poppy Chardonnay, California 10/36

Sweet Wines
Baci Dolci Red Italy 8/28
Baci Doci Moscato D'Asti 8/28

DAILY SPECIALS

AMIGO MONDAYS
Buy One Entree Get One FREE Simply Show your Amigo Card

TACO TUESDAYS
\$1 Beef or Chicken Tacos
\$2 Corona & Corona Lights
\$2 Tequila Shots

FAJITA WEDNESDAYS
\$9.99 Steak, Chicken, Shrimp or Portabella Fajitas
\$3 Red or White Sangrias

\$5 FIESTA THURSDAYS
All Appetizers \$5
Jumbo Margaritas \$5
Jumbo Draft Beers \$5
Glass Wine \$5

KIDS EAT FREE SUNDAYS
For our little Amigos & Amigas (10 & under) One child per adult please.

All specials valid with purchase of a beverage

THE MOST INTERESTING
HAPPY HOUR IN THE WORLD

Friday-Saturday 9pm-Close

\$3 Dos Equis Lager/Amber Pints
\$3 House Wine & House Sangria
\$4 Cheese Crisps & Deep Fried Avocado
\$5 Featured Margarita

TEQUILA MENU All tequilas are subject to limited availability.

Selects and Reserves

Asombroso Anejo 35
Don Julio Real 55
Don Julio 1942 19
Don Julio 70th Anniversary 14
El Mayor Extra 17
Gran Patron Buerdeos 75
Gran Patron Platinum 40
Herradura Colleccion de la Casa 20
Jose Cuervo Reserva la Familia 20
Jose Cuervo Platino Reserva 12
Maestro Dobel Diamond 14
Milagro Select Anejo 18
Milagro Select Reposado 15
Milagro Select Silver 13
1800 Coleccion 125

Anejo (Aged)

Aged in oak casks for a minimum of one year. The oak imparts an amber color and woody flavor.
Avion 13
Cabo Wabo 11

Casa Noble 17
Casamigos 15
Cazadores 12
Corazon 10
Corralejo 12
Corzo 15
Don Eduardo 12
Don Julio 14
El Jimador 7
El Mayor 9
Gran Centenario 10
Herradura 12
Hornitos 9
Lunazul 7
Maestro Dobel 15
Mañana 12
Milagro 10
Patron 14
Roca Patron 17
Sauza Tres Genaraciones 11
1800 8

Reposado (Rested)

Aged in wood barrels from two to twelve months, the wood imparts nuances of caramel and butterscotch.
Avion 12
Blue Nectar Reposado 10
Blue Nectar Special Reserve 12
Cabo Wabo 10
Cabresto 8
Casamigos 13
Casa Noble 12
Cazadores 9
Corazon 9
Corralejo 8
Corzo 15
Don Eduardo 12
Don Julio 13
El Espolon 7
El Jimador 6
El Mayor 8
Gran Centenario 9
Herradura 10
Hornitos 7

Hussongs 9
Jose Cuervo Especial 6
Jose Cuervo Tradicional 7
Lunazul 7
Maestro Dobel 13
Mañana 13
Milagro 8
Patron 13
Roca Patron 15
Sauza Tres Genaraciones 10
1800 7

Plata (Silver)

“Un-aged” under 60 days old and may be bottled fresh from distillation.
Asombroso 9
Avion 10
Cabo Wabo 9
Cabresto 7
Casamigos 12
Casa Noble 10
Cazadores 8
Corazon 9
Corralejo 7
Corzo 12

Cuatro Cirios 7
Don Eduardo 11
Don Julio 12
El Espolon 7
El Jimador 7
El Mayor 7
Gran Centenario 8
Herradura 10
Hornitos 7
Jose Cuervo Especial 6
Lunzaul 7
Maestro Dobel 11
Mañana 11
Milagro 7
Patron 11
Roca Patron 13
Sauza Tres Genaraciones 10
1800 Coconut 7
1800 6
901 9

Rojo
MEXICAN BISTRO