APPETIZERS

Pueblo Nachos	\$11.95
Yellow Corn Chips, Jack & Cheddar Cheese, Whol	e Beans
Topped with Guacamole, Sour Cream and Pico de	Gallo
Chicken	\$ <i>13.95</i>
Steak	\$ <i>14.95</i>
Cheese Quesadilla	\$11.50
Add Chicken\$12.95 Add Steak\$13.9	95
Quesadilla Poblano	\$12.95
Monterey Jack, Roasted Poblano Chiles, w/ Salsa I	Romesco
Add Chicken	\$13.95
Quesadilla Hongos	\$13.95
Wild Mushrooms, Monterey Jack Cheese on a Parr	nesan
Crusted Tortilla. w/ Caesar Dressing	
Add Chicken	\$14.95
Guacamole and Chips	\$9.95

<u>BURRITOS</u>

The "R&B" (Rice & Bean) Burrito\$10.50 Whole Pinto Beans & Rice, Cheese, Guacamole And Pico de Gallo Salsa, in a Flour Tortilla Adobe Chicken Burrito\$13.95 Marinated Char-Grilled Chicken, Rice, Pintos, Pico de Gallo Salsa, Cheese, Sour Cream, and Guacamole Adobe Steak Burrito
Salsa, Cheese, Sour Cream, and Guacamole Burrito Mojado
Guacamole Topped with Red Sauce and Baked Cheese. *Steak
Del Mar Fish Burrito
Cabbage, Salsa Blanca, Cheese and Guacamole
Mariscos Shrimp Burrito\$14.95
Citrus Marinated Grilled Shrimp, Rice, Pico de Gallo Cabbage, Salsa Blanca, Cheese and Guacamole
Carne Adobada Burrito
Pork Slow-Cooked with New Mexico Chiles and Spices,

Cheese, Rice, Onions & Cilantro

– New Mexican Style – This is SPICY!!

ENCHILADAS

Served with Rice and Beans

Served with Rice and Beans
Enchilada Traditional\$14.95
Choice of Grilled Chicken or Steak* Topped with Red or
Green Sauce ("Christmas" is both) and Baked Cheese
*Steak\$15.95
Cheese Enchilada\$13.95
Carne Adobada Enchilada\$15.95
Slow Cooked Pork in Red Chiles, Topped with Red or
Green Sauce ("Christmas" is both) and Baked Cheese
Hopi Blue Corn Enchilada\$15.95
Blue Corn Tortillas Served Open Face, Roasted Corn,
Topped with Red or Green Sauce ("Christmas" is both)
and Baked Cheese
New Mexican Style\$3.95
Add a Fried Egg on Top of Any Enchilada
SALADE
<u>SALADS</u>
Taos Toss House Salad\$11.50
Mixed Greens, Carrots, Onions, Jicama, Red Bells, Corns
Tossed in our Citrus Vinaigrette and Queso Seco
Add Grilled Chicken\$12.95
Tijuana Caesar Salad
Romaine Lettuce, Corn and Black-Bean Salsa, Shaved
Parmesan Tossed in a Caesar Dressing <i>Add Grilled Chicken</i>
Havasu Salad
Soft Flour Tortilla, Mixed Greens, Black Beans, Carrots,
Onions, Jicama, Red Bells, Corn, Citrus Vinaigrette Topped with Sour Cream, Guacamole and Queso Seco
Add Grilled Chicken
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<u>KIDS MENU – 10 AND YOUNGER</u>

Chicken Tender Soft Taco	<i>\$6.95</i>
Rice and Bean Bowl	<i>\$5.95</i>
Chicken Bowl	<i>\$6.95</i>
Cheese Quesadilla	<i>\$5.95</i>
Chicken Soft Taco	<i>\$6.95</i>
Rice, Bean & Cheese Burrito	<i>\$6.95</i>

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# <u>TACOS</u>

<u>77000</u>	
Al Carbon Chicken Taco	<i>\$6.50</i>
Grilled Chicken, Onions & Cilantro on Soft Co	orn Tortillas
Al Carbon Steak Taco	<i>\$6.95</i>
Grilled Steak, Onions & Cilantro on Soft Corn	Tortillas
Taco Adobada	
Spicy Slow-cooked Pork Topped with Queso Seco and Cilantro on Soft Corn Tortillas	
Del Mar Fish Taco	<i>\$6.50</i>
Grilled White Fish with our Southwest Slaw on	Soft Corn
Tortillas	,
Mariscos Shrimp Taco	<i>\$6.95</i>
Citrus Marinated Grilled Shrimp, with our Sou	thwest
Slaw on Soft Corn Tortillas	
The "R&B" (Rice & Bean) Taco	<i>\$5.95</i>
Rice & Black Beans, Grilled Fajita Style Veggie	s,
Lettuce and Cheese	
Rio Taco PlateFrom	\$ <i>12.95*</i>
Mix and Match Tacos with Rice & Beans	
*Price varies on selection	~~~~
SIDES	
Black Bassa	\$2.05

Black Beans	<i>\$3.95</i>
Whole Beans	\$3.95
Rice	\$3.95
Chips	\$4.95
Chips & Salsa	
Guacamole	
Sour Cream	\$2.50
Corn Tortillas	\$2.50
Flour Tortillas	\$2.50

#### **BEVERAGES**

Fountain Drinks	
Iced Tea	
Assorted Bottled Juices and S	loda A.Q.
See Cashier for Prices	
Margaritas	<i>\$6.95</i>
Sangria w/Fresh Fruit	<i>\$6.95</i>
Mexican Cervezas	<i>\$6.95</i>
Micro Brew Cervezas	<i>\$6.95</i>
Wines by the Glass	A.Q.
Wines by the Bottle	
See Beverage Cooler for Selection	

See Beverage Cooler for Selection Prices Subject To Change Without Notice

### Rio Adobe Philosophy and Culture

We all need to eat to live and we all know that life is short, so we founded Rio Adobe on that principle. Rio Adobe is about fresh wholesome food at everyday affordable prices. We are also about healthy food, if you are going to eat something every day or often then it should be good for you.

#### **Our Product**

There are all kinds of diet fads that come and go. Most of us have tried them in some manner. The one theme that is common to all of the fads is moderation. A diet that consists of a balanced and moderate supply of fruits, vegetable, proteins and fat combined with an active lifestyle is one that will help most maintain a healthy physique and provide a foundation for long life. The menu and recipes at Rio Adobe have been carefully developed to provide a choice when dining out. It is becoming increasingly difficult in the restaurant marketplace to find healthy alternatives that actually taste good and are affordable on an everyday basis.

Our menu pledges the following:

- All our recipes are made in house and never outsourced.
- Our produce is the freshest possible, highest quality available.
- We do not use lard.
- We do not cook with trans-fats
- We do not use M.S.G. or any other artificial preservatives.

The fruits of the traditional Indian harvest evolved over time with the arrival of new people to the region. Over the years Native American, Mexican, and Spanish influences all combined to create the spirit of a cuisine that has become uniquely Southwestern. It is this spirit of combining well-traveled flavors, cultivated for many generations that bring about the richness that has become Rio Adobe.







10525 S. De Anza Blvd. #100 Cupertino, CA 95014 408-873-1600 408-873-1614 fax www.rioadobe.com

> Open Daily 11-9 Lunch & Dinner

10525 S. De Anza Blvd Cupertino, CA 95014 408-873-1600 Take Out Available

On the corner of McClellan & S. De Anza Blvd