## APPETIZERS

## Pueblo Nachos. <br> Yellow Corn Chips, Jack $\mathcal{E}$ Cheddar Cheese, Whole Beans <br> Topped with Guacamole, Sour Cream and Pico de Gallo <br> Chicken ....................................................... $\$ 12.95$ <br> Steak.. <br> $\$ 13.95$ <br> Cheese Quesadilla ................................ $\$ 10.50$ <br> Add Chicken...\$11.95 Add Steak...\$12.95 <br> Quesadilla Poblano............................... $\$ 11.50$ <br> Monterey Jack, Roasted Poblano Chiles, w/ Salsa Romesco <br> Add Chicken ............................................... \$12.95 <br> Quesadilla Rtongos ................................. $\$ 12.50$ <br> Wild Mushrooms, Monterey Jack Cheese on a Parmesan <br> Crusted Tortilla. w/ Caesar Dressing <br> Add Chicken <br> $\$ 13.50$ <br> Guacamole and Chips.......................... $\$ 8.95$

BURRITOS
The "Res" (Rice \& Bean) Burrito
Whole Pinto Beans $\mathcal{E}$ Rice, Cheese, Guacamole
And Pico de Gallo Salsa, in a Flour Tortilla

## Aclobe Chicken Burrifo

Marinated Char-Grilled Chicken, Rice, Pintos, Pico de Gallo Salsa, Cheese, Sour Cream, and Guacamole

## Aclobe Steak Burrito

Marinated Char-Grilled Steak, Rice, Pintos, Pico de Gallo
Salsa, Cheese, Sour Cream, and Guacamole

## Burrito Mojacio

$\$ 14.50$
Choice of Chicken or Steak, * with Rice, Beans, Salsa and Guacamole Topped with Red Sauce and Baked Cheese. *Steak..
$\$ 15.50$
Del Mar Fish Burrito .............................. $\$ 12.50$
Marinated Char-Grilled White Fish, Rice, Pico de Gallo, Cabbage, Salsa Blanca, Cheese and Guacamole

## Mariseos Shrimp Burrito.................... $\$ 12.95$

Citrus Marinated Grilled Shrimp, Rice, Pico de Gallo
Cabbage, Salsa Blanca, Cheese and Guacamole

## Carne Adobada Burrifo. $\$ 12.50$

Pork Slow-Cooked with New Mexico Chiles and Spices,
Cheese, Rice, Onions $\mathcal{E}$ Cilantro

- New Mexican Style - This is SPICY!!


## ENCHILADAS

Served with Rice and Beans

## Enchilada Tradifional

 \$12.95Choice of Grilled Chicken or Steak* Topped with Red or Green Sauce ("Christmas" is both) and Baked Cheese
*Steak ..... $\$ 14.95$
Cheese Enchilada .....  $\$ 12.95$
Carne Aciobada Enchilada ..... $\$ 14.95$
Slow Cooked Pork in Red Chiles, Topped with Red orGreen Sauce ("Christmas" is both) and Baked Cheese
Hopi Blue Corn Enchilada ..... $\$ 14.95$
Blue Corn Tortillas Served Open Face, Roasted Corn
Topped with Red or Green Sauce ("Christmas" is both
and Baked Cheese
New Mexican Style$\$ 2.95$
Add a Fried Egg on Top of Any Enchilada
SALADS
Taos Toss House Salad ..... $\$ 10.25$
Mixed Greens, Carrots, Onions, Jicama, Red Bells, CornAdd Grilled Chicken... $\$ 11.95$
Tijuana Caesar Salad. ..... $\$ 12.95$
Romaine Lettuce, Corn and Black-Bean Salsa, Shaved
Parmesan Tossed in a Caesar Dressing
Add Grilled Chicken. ..... $\$ 13.95$
Ravasu Salad. .....  $\$ 12.95$
Soft Flour Tortilla, Mixed Greens, Black Beans, CarrotsOnions, Jicama, Red Bells, Corn, Citrus Vinaigrette
Topped with Sour Cream, Guacamole and Queso Seco
Add Grilled Chicken. ..... $\$ 13.95$
KIDS MENU - 10 AND YOUNGER
Chicken Tender Soft Taco ..... $\$ 5.95$
Rice and Bean Bowl. ..... $\$ 5.50$
Chicken Bowl ..... $\$ 5.95$
Cheese Quesadilla ..... $\$ 5.50$
Chicken Soft Taco ..... $\$ 5.95$
Rice, Bean \& Cheese Burrito ..... $\$ 6.50$
DESSERT
Sopaipillas$\$ 5.95$
Sopaipillas ala Mode ..... $\$ 6.95$
Chocolate Empanada ..... $\$ 6.95$
Chocolate Empanada ala Mode ..... $\$ 7.95$

## TACOS

## Al Carbon Chicken Taco

## Grilled Chicken, Onions $\mathcal{E}$ Cilantro on Soft Corn Tortillas

Al Carbon Steak Taco. ..... $\$ 6.25$
Grilled Steak, Onions $\mathcal{E}$ Cilantro on Soft Corn Tortillas
Taco Adobada ..... $\$ 5.95$
Spicy Slow-cooked Pork Topped with Queso Seco, Onionsand Cilantro on Soft Corn Tortillas
Del Mar Fish Taco ..... $\$ 5.95$
Grilled WTortillas
Mariscos Shrimp Taco$\$ 5.95$
Citrus Marinated Grilled ShrimSlaw on Soft Corn Tortillas
The "REsB"d (Rice \& Bean) Taco ..... $\$ 4.95$
Rice $\mathcal{E}$ Black Beans, Grilled Fajita Style Veggies,
Lettuce and Cheese
Rio Taco PlateFrom \$10.95*
Mix and Match Tacos with Rice $\mathcal{E}$ Beans
*Price varies on selectionSIDES
Black Beans ..... $\$ 2.95$
Whole Beans ..... $\$ 2.95$
Rice ..... $\$ 2.95$
Chips ..... $\$ 2.95$
Chips \& Salsa ..... $\$ 3.95$
Guacamole ..... $\$ 2.95$
sour Cream ..... \$ 1.25
Corn Tortillas ..... $\$ 1.50$
Flour Tortillas ..... $\$ 1.50$
BEVERAGES
Fountain Drinke ..... $\$ 2.95$
liced Tea ..... $\$ 2.95$
Assorted Bottled Juices and Soda ..... A.Q.
See Cashier for Prices
Marcaritas ..... $\$ 5.95$
Sangria w/Fresh Fruit ..... $\$ 5.95$
Mexican Cervezas ..... $\$ 5.95$
Micro Brew Cervezas ..... $\$ 5.95$
Wines by the Glass ..... A.Q.
Wines by the Bottle ..... A.Q.
See Beverage Cooler for SelectionPrices 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

