

## Appetizers

<b>Pueblo Nachos</b> .....	\$7.95
Yellow Corn Chips, Jack & Cheddar Cheese, Whole Beans Topped with Guacamole, Sour Cream and Pico de Gallo	
<i>Chicken</i> .....	\$9.25
<i>Steak</i> .....	\$10.25
<b>Cheese Quesadilla</b> .....	\$7.50
Add Chicken...\$8.50 Add Steak...\$9.50	
<b>Quesadilla Poblano</b> .....	\$8.50
Monterey Jack, Roasted Poblano Chiles, w/ Salsa Romesco	
Add Chicken.....	\$9.50
<b>Quesadilla Hongos</b> .....	\$8.50
Wild Mushrooms, Monterey Jack Cheese on a Parmesan Crusted Tortilla. w/ Caesar Dressing	
Add Chicken.....	\$9.50
<b>Guacamole and Chips</b> .....	\$6.95

## Burritos

<b>The "R&amp;B" (Rice &amp; Bean) Burrito</b> .....	\$6.25
Whole Pinto Beans & Rice, Cheese, Guacamole And Pico de Gallo Salsa, in a Flour Tortilla	
<b>Adobe Chicken Burrito</b> .....	\$8.50
Marinated Char-Grilled Chicken, Rice, Pintos, Pico de Gallo Salsa, Cheese, Sour Cream, and Guacamole	
<b>Adobe Steak Burrito</b> .....	\$9.50
Marinated Char-Grilled Steak, Rice, Pintos, Pico de Gallo Salsa, Cheese, Sour Cream, and Guacamole	

<b>Burrito Mojado</b> .....	\$10.50
Choice of Chicken or Steak, * with Rice, Beans, Salsa and Guacamole Topped with Red Sauce and Baked Cheese.	
*Steak.....	\$11.50

<b>Del Mar Mahi Burrito</b> .....	\$8.95
Marinated Char-Grilled Mahi-Mahi, Rice, Pico de Gallo, Cabbage, Salsa Blanca, Cheese and Guacamole	
<b>Mariscos Shrimp Burrito</b> .....	\$8.95
Citrus Marinated Grilled Shrimp, Rice, Pico de Gallo Cabbage, Salsa Blanca, Cheese and Guacamole	
<b>Carne Adobada Burrito</b> .....	\$8.50
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

<b>Enchilada Traditional</b> .....	\$10.50
Choice of Grilled Chicken or Steak * Topped with Red or Green Sauce ("Christmas" is both) and Baked Cheese	
*Steak.....	\$11.50
<b>Cheese Enchilada</b> .....	\$9.50
<b>Carne Adobada Enchilada</b> .....	\$11.25
Slow Cooked Pork in Red Chiles, Topped with Red or Green Sauce ("Christmas" is both) and Baked Cheese	
<b>Hopi Blue Corn Enchilada</b> .....	\$11.50
Blue Corn Tortillas Served Open Face, Roasted Corn, Topped with Red or Green Sauce ("Christmas" is both) and Baked Cheese	
<b>New Mexican Style</b> .....	\$2.50
Add a Fried Egg on Top of Any Enchilada	

## Salads

<b>Taos Toss House Salad</b> .....	\$6.50
Mixed Greens, Carrots, Onions, Jicama, Red Bells, Corns Tossed in our Citrus Vinaigrette and Queso Seco	
Add Grilled Chicken.....	\$7.95
<b>Tijuana Caesar Salad</b> .....	\$9.50
Romaine Lettuce, Corn and Black-Bean Salsa, Shaved Parmesan Tossed in a Caesar Dressing	
Add Grilled Chicken.....	\$10.50
<b>Havasu Salad</b> .....	\$9.50
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.....	\$10.50

## Kids menu - 10 and younger

<b>Chicken Tender Soft Taco</b> .....	\$3.95
<b>Rice and Bean Bowl</b> .....	\$3.95
<b>Chicken Bowl</b> .....	\$3.95
<b>Cheese Quesadilla</b> .....	\$3.95
<b>Chicken Soft Taco</b> .....	\$4.25
<b>Rice, Bean &amp; Cheese Burrito</b> .....	\$4.25

## Dessert

<b>Sopaipillas</b> .....	\$4.95
<b>Sopaipillas ala Mode</b> .....	\$5.95
<b>Chocolate Empanada</b> .....	\$5.95
<b>Chocolate Empanada ala Mode</b> .....	\$6.95

## Tacos

<b>Al Carbon Chicken Taco</b> .....	\$3.95
Grilled Chicken, Onions & Cilantro on Soft Corn Tortillas	
<b>Al Carbon Steak Taco</b> .....	\$4.50
Grilled Steak, Onions & Cilantro on Soft Corn Tortillas	
<b>Taco Adobada</b> .....	\$4.25
Spicy Slow-cooked Pork Topped with Queso Seco, Onions and Cilantro on Soft Corn Tortillas	
<b>Del Mar Mahi Taco</b> .....	\$4.25
Grilled Mahi-Mahi with our Southwest Slaw on Soft Corn Tortillas	
<b>Mariscos Shrimp Taco</b> .....	\$4.25
Citrus Marinated Grilled Shrimp, with our Southwest Slaw on Soft Corn Tortillas	
<b>The "R&amp;B" (Rice &amp; Bean) Taco</b> .....	\$3.75
Rice & Black Beans, Grilled Fajita Style Veggies, Lettuce and Cheese	
<b>Rio Taco Plate</b> .....	From \$6.95*
Mix and Match Tacos with Rice & Beans	
*Price varies on selection	

## Sides

<b>Black Beans</b> .....	\$2.50
<b>Whole Beans</b> .....	\$2.50
<b>Rice</b> .....	\$2.50
<b>Chips</b> .....	\$2.50
<b>Chips &amp; Salsa</b> .....	\$3.95
<b>Guacamole</b> .....	\$2.95
<b>Sour Cream</b> .....	\$ 1.25
<b>Corn Tortillas</b> .....	\$1.50
<b>Flour Tortillas</b> .....	\$1.50

## Beverages

<b>Fountain Drinks</b> .....	\$2.50
<b>Iced Tea</b> .....	\$2.50
<b>Assorted Bottled Juices and Soda</b> .....	A.Q.
See Cashier for Prices	
<b>Margaritas</b> .....	\$5.25
<b>Sangria w/Fresh Fruit</b> .....	\$5.25
<b>Mexican y Domestic Cervezas</b> .....	\$5.25
<b>Micro Brew Cervezas</b> .....	\$5.25
<b>Wines by the Glass</b> .....	A.Q.
<b>Wines by the Bottle</b> .....	A.Q.

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 everyday or often then it should be good for you.

### Our Product

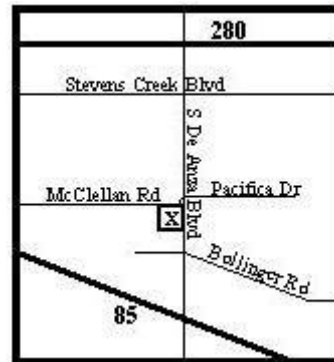
There are all kinds of diet fads that come and go. Most of us have tried them in some manner. The one theme that is common to all of the fads is moderation. A diet that consists of a balanced and moderate supply of fruits, vegetable, proteins and fat combined with an active lifestyle is one that will 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 every day 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.



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[www.rioadobe.com](http://www.rioadobe.com)

**11-9:30 Mon-Fri**  
**Sat-Sun 11-9**  
**Lunch & Dinner**



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