

Shareables

CHIPS & SALSA - \$9

homemade salsa served with tortilla chips

PACIFIC CALAMARI FRIES - \$13

fried calamari marinated in milk, banana peppers, red onions served with honey mustard horseradish sauce

BACON & EGGS - \$14

coffee-rubbed pork belly & southern style pimento deviled eggs filled with chipotle sour cream

TITO'S OLIVE MARTINI - \$10

olive medley marinated in Tito's Vodka, fresh herbs, lemon zest, chili

RICOS WINGS - \$16

thai chili | roasted garlic-lemon pepper | habanero | traditional buffalo served with carrots & celery, bleu cheese or ranch

DON NACHO - \$10

choice of nachos or house-fried chips loaded with a three-meat trio of pork, chicken & beef chili, refried beans, cheddar cheese, guacamole, pico de gallo, sour cream

HUMMUS PLATTER - \$8

red pepper hummus, tomato, green onion, Kalamata olives cucumbers, roasted pita

CRAB-STUFFED AVOCADO - \$16

avocado halves stuffed with lump crab meat, cheddar, jack cheeses, sriracha sauce



Soups

CHICKEN TORTILLA SOUP - \$8 / \$10

chicken, black beans, tomato, sour cream cilantro, cumin, garlic, chili, corn tortilla

TRES FRIJOLAS CHILI - \$9 / \$12

black, red, pinto beans, ground beef, green onions, sour cream, jack cheese, jalapeños



GLUTEN FREE



VEGAN



CAGE-FREE CHICKEN



Salads

DRESSINGS: BALSAMIC VINAIGRETTE, LITE ITALIAN, RANCH, BLEU CHEESE, HONEY MUSTARD, LITE RASPBERRY, BANANA YOGURT

CARIBBEAN MIXED GREENS - \$9

spinach, frisée, watercress, arugula, baby kale, grilled pineapple, strawberries, oranges brie croutons

TIJUANA CAESAR SALAD - \$11

romaine lettuce, jalapeno cornbread croutons Kalamata olives, roasted peppers, cotija chese

WEDGE SALAD - \$12

baby iceberg lettuce, Nueske's brown sugar-rubbed bacon planks, cucumber, eggs tomato, bleu cheese, red onions, carrots

TROPICAL FRUIT & SORBET - \$14

strawberry, blackberry, blueberry, raspberry, grape orange, pineapple, watermelon, canteloupe, honeydew topped with your choice of mango or mixed berry sorbet served with homemade banana nut bread

Add Protein +9

STEAK

GROUPER

SHRIMP

CHICKEN

Sandwiches

ALL SANDWICHES SERVED WITH A PICKLE SPEAR & HOMEMADE MESQUITE KETTLE CHIPS

VEGGIE BURGER - \$14

patty of brown rice, quinoa, bulgur wheat, oats, roast corn, peppers, black beans, mushrooms, soy topped with portobella mushroom, roasted red pepper, lettuce, tomato, red onion, dijon pesto ailio on a challah bun

CHICKEN BLT - \$16

grilled chicken, brown sugar-rubbed Nueske's bacon plank, lettuce, tomato

RICOS BURGER - \$17

half-pound short rib, brisket, chuck blend, cheese, lettuce, tomato, red onion. served on a brioche bun

PECAN SMOKED BBQ SHORT RIB - \$18

boneless beef short ribs smoked with pecan wood, smothered in Jim Beam BBQ sauce. topped with smoked cheddar cheese, fried Tobasco onions, spicy kale, served on a schiacciata roll

CUBAN SANDWICH - \$16

slow roasted pork, smoked ham, swiss cheese, dill pickle, dijon mustard, served on a Cuban roll

GRILLED GROUPER - \$17

local grouper fillet, cilantro slaw, tomato, red onion, avocado, tartar sauce, on a brioche bun



Tacos

SERVED WITH TORTILLA CHIPS & SALSA

CHOICE OF 1 - GRILLED GROUPER, BLACKENED SHRIMP, STEAK, CHICKEN PASTOR OR ROASTED VEGETABLES - \$19

soft flour tortilla, shredded lettuce, pico de gallo, chipotle sour cream

MIX & MATCH CHOICE OF 3 - \$22

Sides

SAFFRON RICE - \$7

WHITE CHEDDAR, ASIAGO, BOURSIN MAC & CHEESE - \$8

STREET CORN - \$6

MESQUITE SPICED HOUSE FRIES - \$8

VEGGIE OF THE DAY - \$6

CILANTRO SLAW - \$5

TROPICAL FRUIT MEDLEY - \$6

GARDEN MIXED GREENS - \$6

HAYSTACK OF ONION STRINGS - \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | Inform your server of all food allergies | Parties of 8 or more will be charged 20% gratuity