THE “RITAS & QUESO” QUESO
ADD CHILE CON CARNE, GUAC, AND SOUR CREAM +2/3

QUESO BLANCO
WITH PICO DE GALLO PICOSO

CHIMICHANGITOS
BLACK BEANS, CHICKEN, JALAPEÑO-JACK, CORN, CILANTRO WITH GUAC, CREMA & CHIPOTLE-BUTTERMILK DIPPING SAUCE

GUACAMOLE MICHOCAN
CAN BE MADE PICOSO

PERFECT NACHOS
QUESO MIX, [WITH OR WITHOUT] REFRIED BEANS, PICKLED JALAPEÑOS, SOUR CREAM, GUAC
ADD TENDERLOIN +3/5 ADD CHICKEN +2/4 ADD BRISKET +4/6

QUESADILLAS
QUESO MIX, BLACK BEANS, SOUR CREAM, PICO, GUAC
TENDERLOIN +6 CHICKEN +4 SHRIMP +6 BRISKET +6

TORTILLA SOUP LIKE IT’S 1989
GRILLED CHICKEN, AVOCADO, QUESO FRESCO, CREMA, TORTILLA STRIPS

ENSALADA CAESAR [INVENTED IN Tijuana]
TEX-MEX STYLE WITH CRISPY TOSTILLA STRIPS, CHIPOTLE, QUESO FRESCO
ADD CHICKEN +4 ADD SHRED +3/5

ENSALADA CORTADO [CHOPPED]
ROMAINE & ICEBERG, BACON, BLACK BEANS, CORN, TORTILLA STRIPS, QUESO FRESCO, AVOCADO, CHERRY TOMATOES, SCALLION, CILANTRO
(CHOICE OF CHILI-GARLIC VINAIGRETTE OR BUTTERMILK RANCH)
ADD TENDERLOIN +6 ADD CHICKEN +4 ADD SHRED +6

CLASSIC TACO SALAD
ROMAINE & ICEBERG, WAGYU TACO MEAT, JACK CHEESE, TORTILLA STRIPS, AVOCADO, PICO, SOUR CREAM
(CHOICE OF CHILI-GARLIC VINAIGRETTE OR BUTTERMILK RANCH)

FROM OUR WOOD & CHARCOAL FIRED GRILL

FAJITAS ESPECIAL
HANDMADE FLOUR TORTILLAS, GREEN CHILE GARLIC BUTTER, QUESO FUNDIDO, GRILLED ONION, POBLANOS, GUAC, SOUR CREAM, PICO DE GALLO & SERRANO TOREADO.

ROSEWOOD WAGYU
STEAK ARRACHERA
32

FILET MIGNON MEDALLIONS
36

RIBEYE: BOZ MARINATED IN PINEAPPLE, SOY, GARLIC
38

SURF AND TURF: FILET MIGNON AND MAINE LOBSTER TAIL
55

WILD GULF SHRIMP AL CARBON
28

ORGANIC BELL & EVANS CHICKEN BREAST
24

VEGETARIAN: CHARGED BROCCOLINI, CALABACITA, POBLANOS & SWEET PEPPERS, 1015 ONIONS
20

ADD BACON WRAPPED WAGYU +9 ADD CHILE RELLENO +12 ADD MAINE LOBSTER TAIL +24 ADD GULF SHRIMP +16
TEXICAN COMBOS

LUNCH FROM 11AM - 3PM
NO SUBSTITUTIONS ON COMBOS

UNO
LUNCH 17 / DINNER 19
ONE PAN-FRIED GROUND WAGYU TACO, SOFT CHEESE TACO, GREEN CHILE-QUESO TAMALE, RICE & REFRIED BEANS

DOS
LUNCH 15 / DINNER 17
THREE CRISPY BEEF TACOS, RICE, BEANS, TAPATIO (ON TABLE)

TRES
LUNCH 14 / DINNER 16
ENCHILADAS: CHEESE WITH CHILE CON CARNE, SOUR CREAM CHICKEN & SOFT CHEESE TACO WITH RICE & BEANS

QUATRO
LUNCH 16 / DINNER 18
NAKED CHILE RELLENO STUFFED WITH GROUND WAGYU, CHEESE ENCHILADA WITH VERDE SAUCE, RICE & REFRIED BEANS

CINCO
LUNCH 18 / DINNER 20
NAKED CHILE RELLENO STUFFED WITH CHEESE, BRISKET TACO & SOUR CREAM CHICKEN ENCHILADA

SEIS
LUNCH 16 / DINNER 18
CRISPY BEEF TACO, CHEESE ENCHILADA VERDE, TORTILLA SOUP

Siete
LUNCH 15 / DINNER 17
TWO BURRITOS: GROUND BEEF OR CHICKEN, SALSA VERDE, QUESO, OR SOUR CREAM SAUCE WITH RICE & BEANS

OCHO
LUNCH 14 / DINNER 16
SMALL TORTILLA SOUP OR POSOLE, WITH SMALL CAESAR OR CHOPPED SALAD

NEW MEXICO CLASICOS

ENCHILADAS DE LA SHED
17
RED CHILE-CHEESE ENCHILADAS WITH POSOLE AND RICE
ADD FRIED EGG +3
ADD CHICKEN +4
ADD BRISKET +5

GREEN CHILE PORK STEW
9/16
GREEN CHILE, HOMEMADE PORK, RICE, AND HANDMADE FLOUR TORTILLAS

THE SANTA FE BURRITO
18
CHOICE OF GROUND WAGYU OR CHICKEN WITH PINTO BEANS: SMOTHERED IN RED OR GREEN CHILE OR NAVIDAD, SERVED WITH POSOLE
ADD FRIED EGG +3

A LA CARTE

TORTILLAS (4)
3
Pinto Beans
Borracho or Refried
3
Black Beans
Whole or Refried
3
Burrito
Ground Beef
5
PAN FRIED TACO
GROUND BEEF
5
Crispy or Soft Taco
GROUND BEEF, ICEBERG, SHREDDED CHEESE
5
Brisket Taco
FLOUR TORTILLA, QUESO BLANCO, POBLANOS, CARAMELIZED ONION, AVOCADO
10
FAJITA TACO
BEEF 10 | CHICKEN 9 | SHRIMP 10

HANDMADE TAMALE
GREEN CHILE-CHEESE OR BRISKET
6/7

HANDMADE TAMALE
GREEN CHILE-CHEESE OR BRISKET
6/7

Green Cheese Enchilada
CHEESE OR CHICKEN, WITH CHOICE OF TOMATILLO VERDE, SOUR CREAM SAUCE, OR CLASSIC CHILI CON CARNE, SOFT CHEESE TACO, OR SHED ENCHILADA
7

Grilled Broccolini
GREEN CHILE-GARLIC BUTTER
8

Side Salad
ROMAINE & ICEBERG, CHERRY TOMATOES, CUCUMBERS, TORTILLA STRIPS CHOICE OF CHILE-GARLIC VINAIGRETTE OR BUTTERNAUT RANCH
5

Fries
4

VEGETARIAN OPTIONS

OUR CHILES HAIL FROM THE LYTLE FAMILY IN HATCH, NEW MEXICO. THEY’RE THE BEST.

OUR SEAFOOD IS WILD & FROM THE GULF. NO TILAPIA AQUI.

WE PROUDLY USE ROSEWOOD WAGYU BEEF, RAISED IN NAVARRO COUNTY, TEXAS.

OUR POLLO AND PUERC0 IS ORGANIC.

NIÑOS

ALL NIÑOS ITEMS SERVED WITH RICE & BEANS OR FRIES. 12 & UNDER.

FAJITA TACO
BEEF OR CHICKEN
9

CRISPY TACO
GROUND BEEF, ICEBERG, SHREDDED CHEESE
8

CLASSIC CHEESE ENCHILADA
WITH CHILE CON CARNE
8

CHEESE QUESADILLA
8

LITTLE PAESAN BURGER
WITH CHEESE AND FRIES
12

EL SWEETS

Praline Brownie
BROWNIE WITH PECANS, CARAMEL DRizzle SERVED LA MODE
8

Tres Leches Cake
DENSE, MOIST AND PERFECTLY SWEET TOPPED WITH WHIPPED CREAM
6

Helados Cart
SEASONAL - ASK YOUR SERVER
5

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MARGARITAS

HOUSE RITA  14
 jimador blanco, triple sec, citrus, cane sugar

CLÁSICA (AKA TOP SHELF)  15
 arette blanco, coingrau, cane sugar, citrus

MEZCALERA  15
 ilegal joven, citrus, cane sugar, celery bitters, celery salt

SPICY RITA  16
 osadía blanco, coingrau, citrus, chile de arbol, tajín

MAS FLACA  15
 arette blanco, coingrau, citrus

PALOMA  15
 osadía blanco, st. germain, cristal, el cantinero grapefruit cordial, squirt

SEASONAL RITA (ASK YOUR SERVER)  16

LA BANDA  16
 socorro reposado, ancho reyes, citrus, passion fruit, cane sugar, lavender bitters

CADILLAC MOON  16
 osadía reposado, grand marnier, citrus, coingrau

THE PAESAN  16
 patron reposado, solerno, xtabentún, citrus, bitters

FRESCA VERDE  14
 arette blanco, cucumber juice, citrus, mint

FROZENS DE LA CASA

FROZEN MARGARITA  14
 grand marnier float +$4 | sangria og swirl +$2
 flavors +$2 (strawberry, mango, guava)

FROZEN PALOMA  14
 averna float +$4

COCKTAILS

EL VALIENTE  12
 irish whiskey, hibiscus, mint, ginger beer

RANCH WATER  14
 casamigos, citrus, agua mineral

MEZCAL MULE  14
 ilegal joven mezcal, mint syrup, cucumber, citrus, ginger beer

CORAZONCITO  16
 casa noble reposado, citrus, strawberry, st. germain, coingrau, prosecco

TEQUILA OLD FASHIONED  16
 la pulga reposado, mole bitters, orange bitters, miel de cana

AFTER DINNER DRINKS

ESPRESSO MARTINI  15
 cocoa nib infused casa noble reposado, espresso, kahlua, bailey’s

CARAJILLO  14
 licor 43, espresso

IMPORT BEER

MAKE IT A MICHELADA +$3

CORONA  7
 XX LAGER
 NEGRA MODELO
 VICTORIA
 MODELO ESPECIAL
 PACIFICO

TECATE (CAN)  6
 XX AMBER
 BOHEMIA
 CARTA BLANCA
 CORONA LIGHT
 N/A BEER

MODEL ESPÉCIAL  6
 PACIFICO

DOMESTIC BEER

MILLER LITE  6
 MICHIBOB ULTRA
 DEEP ELLUM IPA [CAN]

COORS LIGHT  6
 SHINER ORÁLÉ [CAN]
 EL CHINGÓN [CAN]

HAPPY HOUR

MONDAY - THURSDAY | 3PM - 6PM
ASK YOUR SERVER FOR DETAILS

DRINKS

AGUAS FRESCAS  9
 SEASONAL - ASK YOUR SERVER

LEMONADE  3.5
 ICED TEA  3.5

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