

ANTOJITOS

TABLE SIDE GUACAMOLE | 16.95
Fresh avocados, tomatoes, onions, garlic, cilantro, Serrano pepper, and fresh-squeezed lime juice. Served with corn chips.

CHILES GUERITOS  **Full 16.95 | Half 9.95**
Half dozen tasty yellow peppers stuffed with sautéed shrimp, garlic, tomatoes, onions, & cilantro served with a homemade cream sauce.

NACHOS | 15.95
Homemade tortilla chips smothered with refried beans, jack cheese, ranchera sauce, topped with sour cream, guacamole, pico de gallo, & the chef's famous salsa negra.

- Add Chicken / Carnitas / Chorizo \$2
- Add Steak or Shrimp \$3

TOSTADA de CEVICHE | 9.95
Cooked diced shrimp mixed with tomatoes, red onions, cucumber, avocado, and lime juice. Served on a corn tostada

QUESO FLAMIADO | 15.95
A delicious cheese casserole made with Jack cheese and chorizo sausage. (Also available vegetarian)

With Shrimp 18.95

QUESADILLA | 15.95
Large flour tortilla filled with Jack cheese, Anaheim peppers, diced tomatoes, served with Pico de Gallo, guacamole, and sour cream.

- Add Chicken / Carnitas / Chorizo \$2
- Add Steak or Shrimp \$3

CALAMARI | 16.95
Deep-fried calamari dusted with New Mexico chile flour accompanied with lemon pepper cream.

SMALL GUACAMOLE | 8.95

ENSALADAS

FAJITA ENSALADA
Romaine lettuce tossed in our apple-garlic-lime vinegar dressing. Topped with onions, bell peppers, grilled tomatoes, and garnished with a slice of avocado.

With Chicken or Carnitas 17.95
With Steak or Shrimp 20.95

RIO AZUL ENSALADA | 18.95
Romaine lettuce tossed in our homemade dressing made with vegetable oil, sweet basil, cilantro, pepita & cotija cheese. Served with **grilled chicken** or **crispy carnitas**, avocado, tomatoes & topped with flour tortilla strips.


With Fish Diabla or Shrimp 21.95

SOPAS

SOPA DE TORTILLA
Our homemade tortilla soup created with juicy diced chicken breast, red bell peppers, onions, & basil. Topped with Jack cheese & tortilla strips for added texture.

SOPA DE FRIJOL NEGRO
Black bean soup topped with sour cream, and cotija cheese.

ESPECIALIDADES DE LA CASA

CAMARONES RELLENOS  **| 24.95**
Large shrimp stuffed with Jalapeño chile pepper, Jack cheese, wrapped in bacon, & topped with our delicious homemade ranchera sauce, accompanied with fresh guacamole, & salsa fresca.

OAXACA TAMALE | 19.95
Stuffed with pork, calabacita, & chile de arbol, topped with its own special sauce, all wrapped up in a banana leaf. **served with black beans and salad*

- Add Carnitas / Cochinita / Chicken / Chile Verde \$2
- Add Steak or Shrimp \$3

TACOS DE PAPA CON CHORIZO | 18.95
Crispy tacos filled with potato and chorizo.

TOSTADA GRANDE | 17.95
Large flour tortilla bowl filled with refried beans, your choice of **shredded chicken, beef, or Cochinita(pork)** topped with iceberg lettuce, and pico de gallo.

With Fish or Shrimp 20.95

PLAZA TOSTADA | 17.95
Two crispy corn tortillas topped with refried beans, your choice of **Shredded Chicken, Beef, or Cochinita(pork)**. Shredded lettuce, jack cheese, pico de gallo, guacamole, sour cream, pickled red onions, cotija cheese, & our homemade Chicken consome.

ALBONDIGAS
Meatball soup cooked with fresh cut vegetables, creating a delicious and savory broth.

POBLANO SOUP | 15.95
Large bowl filled with our homeade chicken broth, rice, beans, onions, and a fresh poblano pepper stuffed with cheese garlic and tomato.

ENCHILADAS DEL MAR | 24.95
Sautéed shrimp & crab meat, bell peppers, onions & tomatoes, tortillas topped with our homemade cream sauce & cotija cheese.

COCHINITA PIBIL | 20.95
Pork prepared with fresh orange juice, lime juice, achiote sauce, fresh Serrano & Habanero pepper, topped with red onions. Accompanied with a homemade cheese & garlic empanada.

CHILE POBLANO RELLENO | 19.95
Poblano pepper, stuffed with cheese, tomato & garlic, your choice of **Ranchera** or **Mole Sauce**.

- Add Carnitas / Cochinita / Chicken / Chile Verde \$2
- Add Steak or Shrimp \$3

CARNES


Served with rice and your choice of refried, black, pinto beans

CARNE ASADA & ENCHILADA | 24.95
Marinated sirloin beef grilled to perfection, accompanied with a cheese enchilada . Served with guacamole and a chile toreado.

Add Adobado Shrimp \$3

CHILE VERDE | 20.95
Juicy and tender pork cooked in our delicious fresh homemade tomatillo cilantro sauce. Served over rice.

CARNITAS | 20.95
Delicious tender pork topped with our homemade tomatillo sauce and Jack cheese. Served with guacamole, pico de gallo, and a chile toreado.

RANCHERO 
Your Choice of steak, shrimp, or chicken. Sautéed with fresh bell peppers, onion, tomatoes, cilantro, jalapeños, potatoes, anaheim pepper & garlic. **served with black beans and salad*

POLLO a la PLANCHA **Achiote or Mole | 20.95**
Juicy grilled strips of chicken breast topped with pico de gallo, and your choice from one of our homemade sauces.

With Chicken 20.95
With Steak or Shrimp 23.95
Combo 2 items 26.95
Combo 3 items 28.95

RIO AZUL CREATIONS

All Creations are accompanied with refried beans and rice *No Modifications on Rio Azul Creation Meals		
One Item	Two Items	Three Items
14.95	16.95	18.95
TACOS	TAMALES	ENCHILADAS
Chicken / Beef / Pork	Green Corn / Pork	Cheese / Chicken / Beef / Pork
CHILE RELLENO	MINI BURRITOS	
Stuffed with cheese topped with tomatillo sauce.	Bean & Cheese / Chicken / Beef / Pork <i>(burritos contain lettuce, sour cream and cheese)</i>	

SIZZLING FAJITAS

Served with rice and your choice of refried, black, pinto beans Accompanied with guacamole, sour cream, and pico de gallo.		
Fajitas for 1		Fajitas for 2
Vegetable	19.95	Vegetable 36.95
Chicken	20.95	Chicken 39.95
Carnitas	20.95	Carnitas 39.95
Shrimp	23.95	Shrimp 42.95
Steak	23.95	Steak 42.95
		Create Your Own Mix
		Up to Three Items for \$4

TACOS

Served with rice and your choice of refried, black, pinto beans

COCHINITA TACOS 18.95 Pork / Cabbage / Guacamole Pico de Gallo / Red Onions	TACOS al PASTOR 18.95 Marinated Pork / Diced Onions / Pineapple Cilantro / Salsa	TACOS de CALAMARI 18.95 Fried Calamari / Cabbage / Pico de Gallo Avocado / Citrus Cream Sauce
TACOS de POLLO ASADO 18.95 Grilled Strips of Chicken / Cabbage / Jack Cheese / Pico de Gallo	TACOS de CARNITAS 18.95 Red Onions / Cilantro / Tomatillo Pico de Gallo / Guacamole	TACOS de CAMARON 18.95 Sautéed Shrimp / Bell Peppers / Cilantro / Chipotle / Pico de Gallo / Jack Cheese
TACOS de PESCADO 18.95 Lightly Breaded Grilled White Fish / Pico de Gallo Avocado / Shredded Cabbage / Citrus Cream Sauce	TACOS de CARNE ASADA 18.95 Grilled Sirloin Beef / Cabbage / Jack Cheese / Pico de Gallo / Molecajete Salsa	

One complimentary serving of chips and salsa per table. \$4.95 for each additional serving.



RIO HAPPY HOUR

4PM - 6PM DAILY

\$12

MOLE QUESADILLA
Delicious quesadilla filled with jack cheese, diced tomatoes, shredded chicken, and our homemade mole sauce.

FLAUTAS
2 rolled deep fried flour tortillas filled with your choice of beef or chicken. Accompanied with lettuce, guacamole, sour cream, and chile de arbol salsa.

LA CANOA
Large fried tortilla stuffed with black beans, Jack cheese, chorizo, picode gallo, topped with guacamole, citrus cream sauce, salsa negra, molcajete salsa, and sour cream.

GUACAMOLE
Made daily with fresh avocados, chopped cilantro, diced tomatoes, red onions & jalapenos. Served with warm tostada chips.

PAPAS BRAVAS 
Fried potato wedges covered in our smoky tomato Diabla salsa, cheese, and mayonnaise.

TACOS TRADICIONALES
3 carnitas or shredded beef tacos topped with cilantro, red onions, and salsa de tomatillo.

NACHOS
Homemade tortilla chips topped with refried beans, ranchera sauce, jack cheese, smoky jalapeno salsa, guacamole, and sour cream.

RIO SAMPLER
3 item sampler consisting of a flauta, nachos, and a quesadilla.

DRINKS

\$7

HOUSE MARGARITAS
HOUSE WINE
DRAFT AND BOTTLED BEER
WELL DRINKS

TACO THURSDAYS

\$3
CRISPY OR SOFT TACOS
Chicken, Beef or Pork

2 FOR 1
HOUSE MARGARITAS
Large for \$2 more.

Taco Thursdays special is only available
Thursday from 2pm - 6pm


SPICE IT UP
with our Salsa Negra for \$2.95

PALM SPRINGS - CALIFORNIA

We cannot accomodate split checks for parties of 6 or more. No exceptions.

ENCHILADAS

Served with rice and your choice of refried, black, pinto beans

ENCHILADAS de CHORIZO | 19.95

Half folded corn tortilla stuffed with, chorizo, pico de gallo, jack & cotija cheese, topped with our delicious red enchilada sauce and molcajete salsa.

ENCHILADAS RANCHERAS | 18.95

Flour or corn tortillas, shredded chicken breast. Topped with, jack cheese, vegetable ranchera sauce, sour cream, & salsa negra.

ENCHILADAS SUIZAS | 18.95

Two corn tortillas filled with shredded chicken breasts, topped with shredded lettuce, pickled onion, our homemade tomatillo sauce, fresh cotija cheese, and sour cream.

ENCHILADAS de MOLE | 19.95

Two corn tortillas filled with shredded chicken or cheese. Topped with our homemade sweet mole made from raisins, plantains, fresh pineapple, onions and garlic.

ENCHILADAS VEGETALES | 18.95

Flour or corn tortillas stuffed with Corn tortillas filled with bell pepper, onion, sweet corn, black beans, zucchini, and cheese. Topped with our vegetable ranchera sauce.

ENCHILADAS de CARNITAS | 18.95

Two corn tortillas filled with shredded pork, red onions, cilantro, covered with salsa de tomatillo, and jack cheese. Accompanied with a salsa de molcajete.

ENCHILADAS POBLANAS | 18.95

Shredded chicken mixed with onions zucchini, cilantro, garlic, rolled in corn tortillas. Topped with our homemade Poblano Pepper Chicken Cream Sauce, topped with cotija cheese.

ENCHILADAS de CAMARON🔥| 20.95

Two flour tortillas filled with sautéed shrimp, garlic, jalapenos, topped with our cilantro tomatillo sauce and Jack cheese.

BURRITOS

Served with rice and your choice of refried, black, pinto beans

BURRITO de CARNE ASADA | 20.95

Grilled marinated beef sirloin with bell peppers, onions, cilantro, mushrooms, and tomatoes. Topped with guacamole & pico de gallo.

BURRITO de CAMARON🔥| 20.95

Sautéed shrimp, bell peppers, chipotle, cilantro, tomatoes, butter, onions, and Jack cheese.

BURRITO de VEGETALES | 18.95

Bell peppers, onions, sweet corn, black beans, zucchini, mushrooms, and cheese. Topped with our vegetable ranchera sauce.

CHIMICHANGA | 18.95

Crispy deep fried burrito stuffed with your choice of **shredded beef**, **chicken** or **carnitas** topped with guaiillo sauce, jack cheese, sour cream, guacamole, & pico de gallo.

BURRITO de POLLO | 18.95

Grilled chicken, bell peppers, mushrooms, tomatoes, onions, and cilantro. Topped with our citrus cream sauce, guacamole & pico de gallo.

BURRITO ESPECIAL | 18.95

Large flour tortilla filled with your choice of Chile Verde, Carnitas, or Cochinita Pibil.

PLATILLOS DEL MAR

Served with rice and your choice of refried, black, pinto beans

CAMARONES a la DIABLA🔥| 24.95

Large shrimp sautéed in our own blend of chile peppers, shrimp, broth, garlic, butter, & white wine.

CAMARONES al MOJO de AJO | 24.95

Large shrimp sautéed in lemon, butter, garlic, white wine, and a hint of tomato sauce.

PESCADO VERACRUZ | 23.95

Boneless filet of fish sautéed with fresh bell peppers, mushrooms, onions, cilantro, tomatoes, butter, and garlic.

FILETE a la DIABLA🔥| 23.95

Fish filet cooked in our blend of chile peppers, fresh garlic, butter, and white wine.

FILETE de PESCADO | 23.95

Fresh grilled white fish topped with our Achiotte Cream Sauce.

PARRILLADAS

Served with rice and your choice of refried, black, pinto beans

Combination of citrus marinated grilled shrimp, bacon wrapped shrimp stuffed with jalapeño & Jack cheese, grilled chicken, grilled steak, pork al pastor, and a slice of cotija cheese. Served over grilled onions, green & red bell peppers.

for 1 person 26.95 for 2 people 46.95 for 4 people 85.95

DESSERTS

HOMEMADE CARAMEL FLAN | 8.95

Caramel sauce and whipped cream.

FRIED ICE CREAM | 8.95

Whipped cream and chocolate sauce

SOPAPILLAS | 8.95

TRES LECHES CAKE | 8.95

KIDS MENU | 10.95

(12 years old or younger)
All accompanied with refried beans and rice

CHEESE ENCHILADA
GRILLED CHICKEN
BEAN & CHEESE BURRITO

CHEESE QUESADILLA
BEEF OR CHICKEN CRISPY TACO



One complimentary serving of chips and salsa per table. \$4.95 for each additional serving.

MARGARITAS

Small / Large / Pitcher

TRADITIONAL

	Small	Large	Pitcher	Tower
House	8	10	45	90
Skinny	12	14	68	135
Cadillac	15	17	85	160

* Pitcher serves up to 6
* Tower serves up to 12

SPECIALTY

Small 12 | Large 14 | Pitcher 68 | Tower 135

TAMARINDO
CUCUMBER
PINEAPPLE
POMEGRANATE
JALAPENO
CHILE MANGO
JAMAICA
HORCHATA



MAKE YOUR OWN
RIO MARGARITA

1

BLENDED OR ON
THE ROCKS?

2

PICK YOUR FLAVOR

Raspberry • Strawberry
Lime • Mango • Peach

3

SMALL | 12
LARGE | 14
PITCHER | 68
TOWER | 135

PALOMA | 12

SANGRIA | 12

CAZUELA AZUL

25

Herradura Blanco, Fresh Lime, Lemon, Grapefruit,
Agave Nectar & Sparkling Water.

CERVEZA

DRAFT BEER | 8 Make it a Chabela for \$2 more

CERVEZA
PACIFICO
CLARA



Corona.
Extra

NEGRA MODELO

BOTTLED BEER | 7

Bud Light • Budweiser • Modelo Especial • Coors Light
Corona • Corona Light • Dos XX Amber • Dos XX Lager

Non-Alcoholic available, ask server for details.

WINE

CHARDONNAY • PINOT GRIGIO • MERLOT
SAUV BLANC • CABERNET

Glass | 9 Bottle | 31

Bottle Only

HESS CHARDONNAY | 46
SEPTIMA MALBEC | 36

MARGARITA FLIGHTS

FRUIT FLIGHT | 38

Raspberry / Strawberry / Mango / Peach

FRISCO FLIGHT | 35

Cucumber / Jamaica / Tamarindo / Pomegrante

PICOSA FLIGHT | 40

Chile Mango / Jalapeño / Spicy Pineapple
Jalapeño Cucumber

BEVERAGES

PEPSI • DIET PEPSI • SIERRA MIST
PINK LEMONADE • DR. PEPPER
BRISK ICED TEA (UNSWEETENED)

\$4.95

COFFEE

\$6.95

HORCHATA & JAMAICA

No Refills

TEQUILA FLIGHTS

FRIDA KAHLO | 38

Blanco / Reporado / Anejo

TRES AMIGOS | 35

Jose Cuervo Traditional / Don Julio Anejo / El Patron Blanco /

CELEBRITY | 45

Teremana “The Rock” - Blanco / Casa Noble “Santana” - Blanco
Casa Amigos “George Clooney” - Blanco

MEZCAL | 50

“Chef’s Choice”



PALM SPRINGS - CALIFORNIA

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parties of 6 or more. No exceptions.