

CLASSICS de la CASA

RITA'S CLASSICA MARGARITA

In Rita's Words, Simple & Delicious. Our house fresh made margarita mix, house Tequila, salted rim. 12

Add a Flavor: Strawberry, Peach, Mango, Guava, PassionFruit, Tamarindo, Yuzu +2.
Make it Spicy +2

NALGAS REALES

Our skinny margarita, house Blanco Tequila, fresh-pressed citrus, agave, Tajín. 16

CORONA-RITA

House margarita mix, house Tequila, Corona bottle, salted rim. 19

EL BATANGA

Tequila, Mexican Coke, lime juice, pink salt. 12

PAPI TOXICO MICHELADA

22 oz Mexican beer, house seasoning, Clamato, Chamoy, Tajín, Jugo Maggie, fresh citrus, charred jalapeño, pickled veggies, ice. 18

*Papi Toxico
Michelada*

La Catrina Chingona

DRINK MENU

Tequila COCKTAILS

CHINGONA CANTARITO

Blanco Tequila, fresh citrus mix, salt, Tajín, Locally made watermelon chamoy. Served in a clay pot. 14

QUEEN ABEJA

Patrón Tequila, Elderflower, Patrón Orange Liquor, fresh lime juice, honey, honey salt. Served over a large ice cube. 21

LAVENDER LYCHEE MARGARITA

Tequila Blanco, sake, lavender simple, lychee puree, fresh citrus. 16

TEQUILA SPRITZ

Tequila Blanco, aperol, fresh orange, fresh grapefruit, orange bitters, prosecco. 15

PEACH RING

Tequila Blanco, peach puree, Tajin, chamoy, sugared peach rings, blended. 14

CRÈME DE CARAJILLO

Tequila Reposado, 42 Crème Brulee, house espresso, served up. 15

COCO DE LOCO

Tequila Blanco, fresh lime, coconut rum, Patrón Orange Liquor, coconut cream. 15

ELOTE MARGARITA

Reposado Tequila, agave, Nixta Esquites Liquor, Tajín, fresh lime, pink salt. 18



Spicy MARGARITAS

Peppers vary in heat.

STRAWBERRY COCONUT SERRANO MARGARITA

Hornitos Blanco Tequila, strawberry, crushed serrano, coconut milk, agave, fresh citrus, floral sugar. 18

CALLE VERDE MARGARITA

Tequila Blanco, Patrón Orange Liquor, fresh lime juice, agave, crushed Serrano and our house Calle Verde Juice. 18

HABANERO MANGO MARGARITA

Mango, crushed habanero, fresh lime, Tequila Blanco, Tajín. 18



Mocktails

MOCKA MY RITA

Spirit Free Tequila, Lilikoi, fresh citrus, Tajín. 12

PITAHAYA REFRESHER

Dragon fruit, coconut milk, citrus bubbles. 8

UBE HORCHATA

House horchata, ube, vanilla, cinnamon. 7

HIBISCUS AGUA FRESCA

House brewed hibiscus, simple syrup. 6

MANGONADA

Mango smoothie, chamoy drizzle, Tajín. 10

BOTTLED REFRESHERS

Fanta Grape, Fanta Orange, Mexican Coke, Grapefruit Fresca, Red Bull, Topo Chico Mineral Water

FOUNTAIN DRINKS

Pepsi, Squirt, Diet Pepsi, Mist, Lemonade, Passion Fruit Lemonade, Guava Lemonade

BOTTLED BEER

BOTTLED BEER Modelo, Modelo Negra, Dos Equis XX, Tecate, Corona Extra, Corona Light, Corona N/A, Victoria, Pacifico, Coors Light



MEZCAL Specialties

BLOOD ORANGE MEZCALITA

House Mezcal, agave, house squeezed blood orange, citrus bubbly, pink salt. 19

SEÑORA DE ROJO MEZCALITA

House Mezcal, raspberry, house hibiscus simple, Patrón Orange Liquor, fresh citrus mix, floral sugar. 18

CASA DE MUERTOS MEZCALITA

House Mezcal, Lilikoi, fresh yuzu, orange bitters, cinnamon, fresh citrus, Patrón Orange Liquor. 19

Shareables

FIESTA A LA PLAYA

60 oz margarita, four shots of Tequila, ice, fresh juices, margarita mix and your choice of flavor. 45
Must be 2 or more people to serve.

PATRÓN TOWER

Four 16 oz Margaritas, Hibiscus, Strawberry, Traditional Margarita, Peach Margarita. No Modifications. 50
Must be two or more people to serve.

MARGARITA PITCHERS

Your choice of flavor. Price of House Margarita +40
Must be 3 or more people to serve.

Please refrain from requesting modifications to drinks. Bartenders have the discretion to make decisions based on their expertise.

Señora De Rojo
Mezcalita



HOUSE COCKTAILS

UBE PARADISE

Ube, coconut rum, pineapple, fresh citrus, coconut milk, coconut rim. 17

LYCHEE MARTINI

Lychee puree, Crater Lake Vodka. 15

GRINGA-RITA

Tito's Vodka, house margarita mix, guava puree, Patrón Orange Liquor, club soda, pink salt. 14

PEPINO POMELO SPRITZ

Elderflower, Cucumber Lemon Empress Gin, prosecco, fresh grapefruit, citrus bubbly. 16

PIÑA AGRIA

Buchanan's Pineapple Whiskey, pineapple juice, lemon juice, Piloncillo Syrup, egg white 17

SMOKED PILONCILLO OLD FASHIONED

Bulleit Rye Whiskey, chocolate bitters, Piloncillo simple, orange peel, smoke. 16

las TAPAS

FRESH GUACAMOLE VG GF DF

Avocado, tomato, cilantro, onion, serrano pepper, lime juice, and a blend of seasonings. Served with crispy tortilla chips. 16

EXQUISITE DIP V GF

This Mexican style street corn dip features sweet white corn, savory crumbled Mexican cheese, and a drizzle of Valentino sauce. Served chilled and accompanied by crispy tortilla chips. 13

QUESO BLANCO V GF

A creamy jalapeño white queso accompanied by pico de gallo. Served with crispy tortilla chips. 12



PLATOS Pequeños

BIRRIA EMPANADAS

Two flaky pastries filled with shredded beef and melty oaxaca cheese, served with consommé, white onion and cilantro. 22

AL PASTOR TLAYUDA

Crispy large flour tortilla is layered with refried black beans, melty cheese, al pastor marinated pork, sautéed onions, charred pineapple, cowboy candy, cilantro and a drizzle of jalapeño lime crema. 23

MEXICAN CIGAR LUMPIA V

Five creamy cheese and pepper filled lumpia fried crispy served with hot honey and cowboy candy. 16

YUZU LOBSTER TOSTADAS DF

Crispy wontons are topped with a yuzu lobster medley, creamy sriracha drizzle, cabbage, cilantro, mango, pomegranate, Serrano and sesame seeds. 21

PAPI CHULO NACHOS GF

This dish features a combination of refried black beans, a variety of cheeses, and carnitas, all topped with fresh pico de gallo and fresh guacamole. Drizzled with zesty chipotle sauce and Mexican crema, garnished with cilantro and a touch of spicy cowboy candy. 18

Ceviche & Aguachile

All ceviches served with house tortilla chips.

CLASSICO CEVICHE* GF DF

An authentic ceviche from Patzcuaro Mexico. Poached shrimp, avocado, tomato, Serrano peppers, fresh squeezed lime, fresh pressed orange, onion, tomatoes and spices. 18 | Sub Saku Tuna +2

LLEVAME A LA PLAYA* GF DF

A Thai style ceviche with fresh shrimp, fresh citrus, coconut milk, red Thai chilis, sliced red onion, avocado, cilantro, pomegranate and Maldron sea salt flakes. 21

SKIRT STEAK AGUACHILE* GF DF

Sliced skirt steak, avocado, fresh citrus and aji amarillo sauce, cilantro, red onion, radish, arugula and Fresno chilis. 24

SAKU TUNA NEGRO* GF DF

Ahi tuna, chile negro sauce, sliced onion, serrano, cucumber, avocado, Maldron sea salt, chili crunch drizzle and micro cilantro. 23

MANGO HABANERO AGUACHILE* GF DF

Citrus poached shrimp tossed in a spicy mango habanero sauce with avocado, sliced red onion, cilantro, fresh mango, pomegranate, black sesame and Maldron sea salt flakes. 23

Vegetarian **V** | Vegan **VG** | Gluten Friendly **GF** | Dairy Free **DF**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. While we take caution to minimize cross contamination, we can't guarantee that any of our products are safe to consume for people with specific allergies.

La Catrina Chingona

 @LACATRINACHINGONA
 @LA-CATRINA-CHINGONA

TACOS *El Special*

AL PASTOR TACOS (3) GF

Three marinated pork tacos with, grilled pineapple and onions. Topped with cowboy candy and micro cilantro. Served with a spicy chili de arbol salsa. 19

GRILLED CAMARON TACOS (3)* GF

Grilled and seasoned shrimp, pico de gallo, avocado, chipotle aioli and cilantro. 19

CARNITAS TACOS (3)

House fried carnitas. Topped with white onion and cilantro. Served with lime and salsa verde. 16

CHILLE RELLENO TACOS (3) GF

Grilled strips of poblano peppers, onions, sweet white corn and melty cheese. 17

Add: Vegan Chorizo +2 *Sub:* Vegan Gouda Cheese +1

CARNE ASADA TACOS (3)* GF

Three cooked to order skirt steak tacos seasoned well. Served with cilantro, white onions and salsa verde. 16

QUESABIRRIA TACOS (3) GF

Shredded beef in adobo, Monterey jack, cilantro and onions served with a rich consommé. 19

SIDES

BEANS whole or refried 5 | **VERDE RICE** 5

EXTRA BASKET OF CHIPS 3

SIDE SALSA 2 | **SIDE SPICY SALSA** 2

SIDE GUACAMOLE 8

PLATOS GRANDE

CARNE ASADA PLATE* GF

Tender and juicy skirt steak is served alongside pico de gallo, fried jalapeño, rice, beans and fresh handmade corn tortillas. 27

MOLE NEGRO OSSOBUCCO

Erica's homemade mole over slow cooked ossobuco, cilantro, white sesame. Mole sauce is a complex, traditional Mexican sauce known for its rich and varied flavor profiles, often featuring a combination of sweet, spicy, and bitter notes. Served with rice, beans and house corn tortillas. 33

AGAVE CHILI RELLENO GF

A savory and sweet dish made of pork and ground beef mixture with fresh pears, apples, apricots and pecans, seasoned and stuffed in a roasted poblano pepper. Topped with a house creamy cheese sauce, pomegranates and cilantro. 26

ENCHILADA DE MOLE

Choice of chicken or carnitas in our homemade mole sauce, Monterey jack cheese, Mexican crema, cilantro and onion. Mole sauce is a complex, traditional Mexican sauce known for its rich and varied flavor profiles, often featuring a combination of sweet, spicy, and bitter notes. Served with rice and beans. 18

CHILLE RELLENO BURRITO

A combination of rice, beans, melted cheese, sweet white corn, grilled onions and a whole roasted poblano pepper all wrapped up in a large flour tortilla. Served with a side of salsa verde. 21

Add: Carne Asada +4

Desserts

STRAWBERRY PINEAPPLE

DOLE WHIP VG DF GF

Strawberry, Pineapple or Swirl. Topped with mango, chamoy and Tajín. Non GMO 10

CINNAMON SUGAR

CHURROS

Cinnamon and sugar churros, topped with a drizzle of dulce de leche & whipped cream. 12

HIBISCUS TRES LECHES

Vanilla tres leches cake soaked in three types of milk complemented by a delightful hibiscus reduction. 12

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Checks will only be split 2 ways.

