

Dinner

Margaritas

<p>AÑEJO MARGARITA Tequila aged for one to three years. <i>12 and 28 ounce available</i></p>	10.5/19	<p>THE VIA RITA Original recipe & Fran's favorite. Don Julio Reposado, Cointreau, Grand Marnier, & fresh lime juice. Served Martini style.</p>	13-
<p>REPOSADO MARGARITA Tequila aged for two to twelve months. <i>12 and 28 ounce available</i></p>	9.5/17	<p>TOP SHELF MARGARITA Ambhar Reposado, Patron Citronge, & Grand Marnier. Rocks or Frozen. <i>12 and 28 ounce available</i></p>	14/25
<p>BLANCO MARGARITA Tequila unaged. <i>12 and 28 ounce available</i></p>	8.5/15	<p>THE LAHTI MARGARITA Don Julio Reposado, Cointreau, Fresh lime juice. Served on the Rocks. <i>12 and 28 ounce available</i></p>	11/21
<p>THE HOUSE MARGARITA Our signature, with Chinaco Tequila. Rocks or Frozen. <i>12 and 28 ounce available</i></p>	8/13		

Appetizers

<p>CRAB CAKE Roasted Corn & Pineapple Relish Chipotle Remoulade</p>	14-	<p>CEVICHE Chilled Shrimp & Bay Scallops Lime & Tomato Juices</p>	12-
<p>FAJITA NACHOS Grilled Chicken & Beef Black Beans & Pico de Gallo Sour Cream & Guacamole</p>	10-	<p>TAPAS VIA REAL (FOR 2 OR MORE) Assortment Platter Calamari, Spinach Quesadillas, Fajita Nachos Cream Cheese Stuffed Jalapeños</p>	6- per person
<p>CRISPY CALAMARI Marinara Sauce</p>	11-	<p>SHRIMP COCKTAIL Four Jumbo Shrimp Homemade Cocktail Sauce <i>Add Tomato & Avocado</i></p>	14- 17-
<p> FRESH GUACAMOLE Serves Four</p>	7-	<p>SMOKED BRISKET FLAUTAS Crema Lime Compote</p>	11-
<p>CHILE CON QUESO Melted, Blended Cheeses Peppers & Onions</p>	5.5		
<p>QUESO WITH SPINACH</p>	6-		

Quesadillas

Served with Roasted Red Bell Pepper Sauce.
Guacamole & Sour Cream on Request

<p>SHRIMP 15- Sautéed Shrimp Monterey Jack Cheese</p>	<p>CHICKEN OR BEEF 11- Chicken or Beef Fajita Meat Monterey Jack Cheese</p>	<p> SPINACH 10- Fresh Chopped Spinach Monterey Jack Cheese</p>
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Vegetarian

*Splitting entrees and substitutions may be subject to additional charges.
18% Waiter Gratuity may be added to parties of 5 or more.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Dinner

Soups & Salads


<p> BLACK BEAN SOUP Chipotle Sour Cream</p> <p>TORTILLA SOUP Avocado & Chicken Tortilla Strips & Cheese</p> <p> VIA REAL GARDEN SALAD Crisp Greens, Tomatoes & Tortilla Strips House Basil-Cilantro Vinaigrette Dressing</p>	<p>6-</p> <p>6-</p> <p>5-</p>	<p> ROASTED CORN BLEU CHEESE SALAD 7- Roasted Corn & Romaine Lettuce Tomatoes & Chopped Pecans Chipotle-Bleu Cheese Dressing</p> <p> SPINACH SALAD 7- Baby Spinach, Mushrooms, Red Bell Peppers, Red Onions, Strawberries, & Parmesan Cheese</p> <p> JALAPEÑO CAESAR SALAD 6-</p>
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Tex Mex Favorites

<p>TACOS DE RES 15- Sautéed Beef Tenderloin Tips Ancho Chile Sauce & Cheddar Cheese Rolled in Two Flour Tortillas Spanish Rice & Black Beans Add Chile con Carne & Queso Add 1-</p> <p>CHICKEN CILANTRO 15- Grilled Chicken Breast Spanish Rice & Fresh Vegetables Sherry-Cilantro Cream Sauce</p> <p>TACOS, ENCHILADAS, & TAMALES 11- Choice of Two Cheese or Shredded Beef or Chicken Pork Tamales Spanish Rice & Black Beans Choose Three Add 3-</p>	<p>15-</p> <p>15-</p> <p>11-</p> <p>Add 1-</p> <p>15-</p> <p>11-</p> <p>Add 3-</p>	<p>GRILLED CHICKEN PASTA 14- Grilled Chicken Strips Red Chile Pasta & Pico de Gallo Jalapeño Cream Sauce Parmesan Cheese Substitute Shrimp Add 4-</p> <p>RANCHER'S SPECIAL 19- Pork Chile Relleno Cheese Enchilada & Crispy Beef Taco Spanish Rice</p> <p> SQUASH ENCHILADAS 11- Zucchini & Squash Sour Cream & Queso Sauces Black Beans & Southwest Corn</p> <p> SPINACH ENCHILADAS 11- Spinach, Sautéed Onions & Tomatoes Tomatillo & Sour Cream Sauces Black Beans & Southwest Corn</p>
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Fajitas

Guacamole and Shredded Cheese upon Request

<p>BEEF OR CHICKEN 17- Sautéed Onions & Peppers Pico de Gallo, Sour Cream Borracho Beans Add ¼ lb. Pork Tenderloin Add 5- Add ¼ lb. Gulf Shrimp Add 9-</p> <p>SHRIMP 20- Sautéed Onions & Peppers Pico de Gallo, Sour Cream & Borracho Beans</p>	<p>17-</p> <p>Add 5-</p> <p>Add 9-</p> <p>20-</p>	<p>PORK TENDERLOIN 18- Sautéed Onions & Peppers Pico de Gallo, Sour Cream Borracho Beans</p> <p> VEGETABLE 15- Grilled Zucchini, Squash, Asparagus, Portabella Mushroom & Red Peppers Black Beans & Sour Cream</p>
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Dinner

Jumbo Shrimp

COCONUT SHRIMP 28-
Coconut Crusted Shrimp
Cilantro Mashed Potatoes
Pineapple-Jalapeño Sauce

ADOBO SHRIMP 32-
On Crab Enchiladas
Mango Black Bean Salsa

ROASTED SHRIMP 32-
Paired with Two Sea Bass Enchiladas
White Veracruzana Beurre Blanc

Southwest Specialties

TENDERLOIN FILET 36-
Center Cut 8 oz. Tenderloin
Grilled Vegetables & Yukon Potatoes
Tobacco Onions & Guajillo Port Sauce

TENTACIÓN 31-
6 oz. Filet with Gulf Shrimp or Sea Scallops
Golden Yukon Potatoes & Vegetables
Substitute 10oz Filet Add 15-
With Both Shrimp & Scallops Add 12-

PETITE FILET MIGNON 25-
6 oz. Filet Mignon
Side Salad with Balsamic Vinaigrette
Herbed Tomatoes & Asparagus Spears
Substitute Center Cut 8 oz. Filet Add 5-

STRIP LOIN 32-
10 oz. Strip Loin
Shiitake Mushroom Risotto
Sautéed Green Beans & Cherry Tomatoes
Tamarind Steak Sauce

DRY AGED PORK LOIN 26-
Bone-In, Oven Roasted, 12 oz. Thick Cut
Golden Yukon Potatoes
Port Wine Poached Pear Salad
Chipotle Wild Berry Sauce

PAN SEARED RED SNAPPER 38-
Shiitake Mushroom Risotto
Sautéed Green Beans & Cherry Tomatoes
Smoked Tomato Sauce

PAN ROASTED SALMON 24-
Cilantro Potatoes
Herbed Asparagus & Cherry Tomatoes
Coconut-Jalapeño Sauce

CANCÚN 36-
Sautéed Gulf Shrimp in Mango Basil Sauce
Sea Scallops over Poblano Rice
Baby Carrots & Asparagus

CAMARONES A LA DIABLA 21-
Sautéed Jumbo Shrimp in Diabla Sauce
Cilantro Potatoes & Garlic Asparagus

TRES ESCALOPAS 30-
Three Macadamia Nut Encrusted Sea Scallops
Port Wine Poached Pear Salad
Mango-Basil Sauce
With Four Scallops Add 6-

CHICKEN MONTEREY 16-
Grilled Chicken Breast
Sautéed Spinach & Texas Goat Cheese
Monterey Jack Cheese & Poblano Rice
Roasted Red Bell Pepper Sauce

Via Real Merchandise

**VIA REAL
SPECIAL BLEND COFFEE** 12.50
One Pound Bag

**CHIMAYO BLEND
ICED TEA** 5-
One Bag Makes 1.5 Gallons

ROOT BEESWAX CANDLE 25-
Various Scents



VIA REAL COFFEE MUG 6-

SMALL MARGARITA GLASS 6-

LARGE MARGARITA GLASS 16-

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