

Dinner

Margaritas

AÑEJO MARGARITA Tequila aged for one to three years. 28-ounce Grande	11- 19-	HOUSE MARGARITA Made with 100% blue agave Jose Cuervo Tradicional Silver Tequila. 28-ounce Grande	8- 13-
REPOSADO MARGARITA Tequila aged for two to twelve months. 28-ounce Grande	10- 17-	TOP SHELF MARGARITA Ultra-premium Ambhar Reposado, Patrón Citrónge, & Grand Marnier. 28-ounce Grande	14- 25-
BLANCO MARGARITA Tequila unaged. 28-ounce Grande	9- 15-	AZUNIA ORGANICA Our version of the popular Skinny Margarita. Azunia Blanco Tequila, Agave Nectar, & fresh lime juice. Served on the Rocks. 125 calories. 12 ounce only	13-
THE VIA RITA Original recipe & Fran's favorite. Don Julio Reposado, Cointreau, Grand Marnier, & fresh lime juice. Served Martini style.	13-		

Appetizers

CRAB CAKE Roasted Corn & Pineapple Relish Anchovy-Chipotle Remoulade	15-	CEVICHE Chilled Shrimp & Bay Scallops Lime & Tomato Juices	15-
FAJITA NACHOS Chicken & Beef Fajita Black Beans & Pico de Gallo Sour Cream & Guacamole	12-	TAPAS VIA REAL (FOR 2 OR MORE) Assortment Platter Calamari, Spinach Quesadillas, Fajita Nachos Cream Cheese Stuffed Jalapeños	7.5- per person
CRISPY CALAMARI Marinara Sauce	13-	SHRIMP COCKTAIL Four Jumbo Shrimp Homemade Cocktail Sauce Add Tomato & Avocado	14- Add 3-
 FRESH GUACAMOLE Serves Four	9-	SMOKED BRISKET FLAUTAS Crema Lime Compote	11-
CHILE CON QUESO Add Spinach Add Shredded Beef	6.5- Add .5- Add 1.5-		

Quesadillas

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

SHRIMP Sautéed Shrimp Monterey Jack Cheese	15-	CHICKEN OR BEEF Chicken or Beef Fajita Meat Monterey Jack Cheese	11-	 SPINACH Fresh Chopped Spinach Monterey Jack Cheese	11-
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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


 BLACK BEAN SOUP Chipotle Sour Cream	6-	 ROASTED CORN BLUE CHEESE SALAD	7-
TORTILLA SOUP Avocado & Chicken Tortilla Strips & Cheese	6-	Roasted Corn & Romaine Lettuce Tomatoes & Chopped Pecans Chipotle-Blue Cheese Dressing	
 VIA REAL GARDEN SALAD Crisp Greens, Tomatoes & Tortilla Strips House Basil-Cilantro Vinaigrette Dressing	6-	 JALAPEÑO CAESAR SALAD	6-
		 SPINACH SALAD	7-
		Baby Spinach, Mushrooms, Red Bell Peppers, Red Onions, Balsamic Vinaigrette Dressing	

Tex Mex Favorites

RANCHER'S SPECIAL Pork Chile Relleno Cheese Enchilada & Crispy Beef Taco Spanish Rice <i>Substitutions will incur a price increase</i>	19-	TACOS DE RES Sautéed Beef Tenderloin Tips Ancho Chile Sauce & Cheddar Cheese Rolled in Two Flour Tortillas Spanish Rice & Black Beans <i>With Chile con Carne & Queso</i>	16- <i>Add 1-</i>
TACOS, ENCHILADAS, & TAMALES Choice of Two Cheese or Shredded Beef or Chicken Pork Tamales Spanish Rice & Black Beans <i>Choose Three</i>	13- <i>Add 3-</i>	 SQUASH ENCHILADAS Zucchini & Squash Sour Cream & Queso Sauces Black Beans & Southwest Corn	11-
GRILLED CHICKEN PASTA Grilled Chicken Strips Red Chile Pasta & Pico de Gallo Jalapeño Cream Sauce Parmesan Cheese <i>Substitute Shrimp</i>	14- <i>Add 4-</i>	 SPINACH ENCHILADAS Spinach, Sautéed Onions & Tomatoes Tomatillo & Sour Cream Sauces Black Beans & Southwest Corn	11-
		CHICKEN CILANTRO Grilled Chicken Breast Spanish Rice & Fresh Vegetables Sherry-Cilantro Cream Sauce	15-

Fajitas

Guacamole and Shredded Cheese upon Request

BEEF OR CHICKEN Sautéed Onions & Peppers Pico de Gallo, Sour Cream Borracho Beans <i>Add ¼ lb. Pork Tenderloin</i> <i>Add ¼ lb. Gulf Shrimp</i>	18- <i>Add 6-</i> <i>Add 10-</i>	PORK TENDERLOIN Sautéed Onions & Peppers Pico de Gallo, Sour Cream Borracho Beans	18-
SHRIMP Sautéed Onions & Peppers Pico de Gallo, Sour Cream & Borracho Beans	21-	 VEGETABLE Grilled Zucchini, Squash, Asparagus, Portabella Mushroom & Red Peppers Black Beans & Sour Cream	16-

Dinner

Southwest Specialties

ADD TO ANY SOUTHWEST SPECIALTY
Three Shrimp Add 9- *Two Scallops* Add 12-

<p>TENTACIÓN 37-</p> <p>6 oz. Beef Tenderloin Choice of Two Scallops or Three Shrimp Sautéed Vegetables & Yukon Potatoes House Steak Sauce on Request <i>Substitute Center Cut 8 oz. Filet</i> Add 5- <i>Substitute Center Cut 10 oz. Filet</i> Add 10-</p> <p>PETITE FILET MIGNON 32-</p> <p>6 oz. Filet Mignon Side Salad with Balsamic Vinaigrette Herbed Tomatoes & Asparagus Spears <i>Substitute Center Cut 8 oz. Filet</i> Add 5- <i>Substitute Center Cut 10 oz. Filet</i> Add 10-</p> <p>DRY AGED PORK LOIN 28-</p> <p>Bone-In, Oven Roasted, 12 oz. Thick Cut Golden Yukon Potatoes Port Wine Poached Pear Salad House Demi-Glaze</p> <p>TRES ESCALOPAS 30-</p> <p>Three Macadamia Nut Encrusted Sea Scallops Port Wine Poached Pear Salad Mango-Basil Sauce <i>With Four Scallops</i> Add 6-</p> <p>CANCÚN 36-</p> <p>Sautéed Gulf Shrimp in Mango Basil Sauce Sea Scallops in Cilantro Cream Sauce Baby Carrots & Asparagus Poblano Rice</p>	<p>PAN ROASTED SALMON 28-</p> <p>Cilantro Potatoes Herbed Asparagus & Cherry Tomatoes Coconut-Jalapeño Sauce</p> <p>COCONUT JUMBO SHRIMP 28-</p> <p>Coconut Crusted Shrimp Cilantro Mashed Potatoes Pineapple-Jalapeño Sauce</p> <p>ADOBO JUMBO SHRIMP OVER CRAB & SPINACH ENCHILADAS 33-</p> <p>Mango Black Bean Salsa White Veracruzana Beurre Blanc</p> <p>ROASTED JUMBO SHRIMP & SEA BASS ENCHILADAS 33-</p> <p>Spinach & Julienned Vegetable Salad with Orange Vinaigrette White Veracruzana Beurre Blanc</p> <p>CAMARONES A LA DIABLA 22-</p> <p>Sautéed Jumbo Shrimp in Diabla Sauce Cilantro Potatoes & Garlic Asparagus</p> <p>CHICKEN MONTEREY 16-</p> <p>Grilled Chicken Breast Sautéed Spinach & Texas Goat Cheese Monterey Jack Cheese & Poblano Rice Roasted Red Bell Pepper Sauce</p>
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Via Real Merchandise

<p>SPECIAL BLEND COFFEE 13-</p> <p>One Pound Bag</p> <p>CHIMAYO BLEND ICED TEA 6-</p> <p>1.5 Gallon Bag</p> <p>VIA REAL COFFEE MUG 8-</p>	<p>ROOT BEESWAX CANDLE 30-</p> <p>Various Scents</p> <p>CACTUS MARGARITA GLASS 8-</p> <p>LARGE MARGARITA GLASS 20-</p>
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