

Lunch

Margaritas

AÑEJO MARGARITA

12 OZ. 11-
28 OZ. 19-

A smooth, rich margarita, made with tequila aged for one to three years. Experience the “true taste of Mexico”.

REPOSADO MARGARITA

12 OZ. 10-
28 OZ. 17-

Tequila rested for two to twelve months. Perfect choice to enhance your dining experience.

BLANCO MARGARITA

12 OZ. 9-
28 OZ. 15-

An elegant, robust flavor. The clean, fresh taste of Blanco tequila compliments any menu selection.



THE VIA RITA

13-

An original recipe and Fran’s favorite, the Via Rita is served martini style with Don Julio Reposado, Cointreau, Grand Marnier, and freshly squeezed lime juice.

TOP SHELF MARGARITA

SMALL 14-
LARGE 25-

With ultra-premium, smooth Ambar Reposado Tequila, Patrón Citrónge, & Grand Marnier. On the rocks or frozen.

THE HOUSE MARGARITA

12 OZ. 8-
28 OZ. 13-

We proudly serve 100% blue agave Jose Cuervo Tradicional Silver Tequila in our house margarita. On the rocks or frozen.

AZUNIA ORGANICA

12 OZ. 13-

Our version of the popular Skinny Margarita. Azunia Blanco Tequila, Agave Nectar, & fresh lime juice. Served on the Rocks. 125 calories. 12 ounce only

Via Real Merchandise

SPECIAL BLEND COFFEE

One Pound Bag

13-

ROOT BEESWAX CANDLE

Various Scents

30-

CHIMAYO BLEND ICED TEA

1.5 Gallon Bag

6-

CACTUS MARGARITA GLASS

8-

VIA REAL COFFEE MUG

8-

LARGE MARGARITA GLASS

20-

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Lunch

Appetizers

TORTILLA SOUP
Avocado, Tortilla Strips,
Chicken, Cheese

6-

CHILE CON QUESO
Add Spinach
Add Shredded Beef

6.5
Add .5-
Add 1.5-

 **BLACK BEAN SOUP**
Chipotle Sour Cream

6-

 **FRESH GUACAMOLE**
Serves Four

9-

CEVICHE
Chilled Shrimp & Bay Scallops
Lime & Tomato Juices

13-

FAJITA NACHOS
Beef or Chicken Fajita & Black Beans
Monterey & Cheddar Cheeses
Sour Cream & Guacamole

12-

Quesadillas

Served with Roasted Red Bell Pepper Sauce. Sour Cream and Guacamole upon request.

SHRIMP
Sautéed Shrimp
Monterey Jack Cheese
Roasted Red Bell Pepper Sauce
Half Order

13-

CHICKEN OR BEEF
Chicken or Beef Fajita Meat
Monterey Jack Cheese
Roasted Red Bell Pepper Sauce
Half Order

11-

8-

6.5

TENDERLOIN
Sautéed Tenderloin Tips
Monterey Jack Cheese
Onions & Tomatoes
Roasted Red Bell Pepper Sauce
Half Order

15-

 **SPINACH**
Fresh Chopped Spinach
Monterey Jack Cheese
Roasted Red Bell Pepper Sauce
Half Order

11-

8-

6.5

Salads

 **JALAPEÑO CAESAR**

6-

 **VIA REAL GARDEN**

6-

 **SPINACH**

7-

Baby Spinach
Red Peppers & Red Onion
Mushrooms & Strawberries
Aged Parmesan Cheese
Balsamic Vinaigrette

BEEF TENDERLOIN MEDALLIONS

18-

Baby Spinach
Red Peppers & Red Onion
Mushrooms & Strawberries
Aged Parmesan Cheese
Balsamic Vinaigrette

SUBSTITUTE ON ANY CHICKEN SALAD
5 Shrimp Add 4- **6oz. Salmon** Add 6-

CAESAR CHICKEN

12-

Romaine Lettuce
Aged Parmesan Cheese
Garlic Tortilla Strips
Jalapeño Caesar Dressing

GRILLED VEGETABLE & CHICKEN

12-

Crisp Greens
Aged Parmesan Cheese
House Basil-Cilantro Vinaigrette

VIA REAL CHICKEN

12-

Crisp Greens
Avocado & Tomatoes
Aged Parmesan Cheese
Garlic Tortilla Strips
House Basil-Cilantro Vinaigrette

Lunch

Southwest Specialties

<p>TACOS DE RES 15- Diced Beef Tenderloin in Flour Tortillas Cheese & Ancho-Chile Sauce Black Beans & Spanish Rice <i>Add Chile Con Carne & Queso Sauces</i> Add 1-</p>	<p>SEA BASS ENCHILADAS 16- Spinach Salad & Spanish Rice Lobster White Wine Cream Sauce</p>
<p>PAN SEARED MAHI-MAHI 18- Yukon Mashed Potatoes Sautéed Green Beans & Cherry Tomatoes Smoked Tomato Sauce</p>	<p> BLACK BEAN RAVIOLI 10- Sautéed Sun-Dried Tomatoes Mushrooms & Basil Jalapeño Cream Sauce Parmesan Cheese <i>Add Grilled Chicken</i> Add 4-</p>
<p>CHICKEN MONTEREY 15- Grilled Chicken Breast Texas Goat Cheese & Spinach Poblano Rice Roasted Red Bell Pepper Sauce</p>	<p> RED CHILE PASTA 11- Sautéed Mushrooms, Corn & Spinach Garlic Olive Oil Parmesan Cheese <i>Add Grilled Chicken</i> Add 4-</p>
<p>CABO SAN LUCAS SHRIMP 16- Grilled Shrimp & Grilled Vegetables Poblano Rice Cilantro-Pepita Sauce</p>	<p>ENCHILADAS MEXICANAS 13- Two Rolled Corn Tortillas Sautéed Beef Tenderloin Tips Ancho-Chile Sauce Spanish Rice & Black Beans</p>
<p>GRILLED CHICKEN BREAST 12- Mixed Vegetables & Spanish Rice <i>Cilantro Cream or Tomatillo Sauce on Request</i></p>	

Tex-Mex Favorites

<p>DEL RIO 10- Crispy Tortilla Stuffed with Shredded Beef or Diced Chicken Monterey Jack Cheese & Queso Sauce</p>	<p>FAJITAS 14- Beef or Chicken Strips Sautéed Onions & Peppers Pico de Gallo & Sour Cream Black Beans & Flour Tortillas <i>Vegetarian Fajitas also available</i> <i>Substitute Shrimp</i> Add 3-</p>
<p> SPINACH ENCHILADAS 10- Spinach, Sautéed Onions & Tomatoes Sour Cream & Tomatillo Sauces Black Beans & Southwest Corn</p>	<p>SALMON TACOS 16- Blackened Salmon Fresh Spinach & Avocado Pineapple & Corn Relish Sautéed Vegetables Borracho Beans</p>
<p> SQUASH ENCHILADAS 10- Zucchini & Squash Sour Cream & Queso Sauces Black Beans & Southwest Corn</p>	<p>SHRIMP TACOS 16- Sun-dried Tomato & Pecan Pesto Red Cabbage Slaw Spicy Aioli Sautéed Vegetables Borracho Beans</p>
<p>TACOS, BURRITOS, OR ENCHILADAS 11- Choice of Two with Cheese, Beef or Chicken Spanish Rice & Black Beans <i>Choose Three</i> Add 3-</p>	



Vegetarian

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