

Lunch

Margaritas

AÑEJO MARGARITA

12 OZ. 13-
28 OZ. 24-

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

REPOSADO MARGARITA

12 OZ. 12-
28 OZ. 22-

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

BLANCO MARGARITA

12 OZ. 11-
28 OZ. 20-

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



THE VIA RITA

14-

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 15-
LARGE 28-

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

THE HOUSE MARGARITA

12 OZ. 10-
28 OZ. 14-

We proudly serve 100% blue agave Mi Campo Blanco Tequila in our house margarita. On the rocks or frozen. Add a flavor to your House Margarita for .50-

SKINNY MARGARITA

12 OZ. 14-

Casa Noble 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

20-

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 1-
Add 2-

 **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

14-

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

14-

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

13-

9-

8-

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

17-

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

12-

10-

7-

Salads

JALAPEÑO CAESAR

6-

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

 **VIA REAL GARDEN**

6-

 **SPINACH**

7-

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

CAESAR CHICKEN
Romaine Lettuce
Aged Parmesan Cheese
Garlic Tortilla Strips
Jalapeño Caesar Dressing

14-

BEEF TENDERLOIN MEDALLIONS

18-

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

GRILLED VEGETABLE & CHICKEN
Crisp Greens
Aged Parmesan Cheese
House Basil-Cilantro Vinaigrette

14-

VIA REAL CHICKEN

14-

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

Lunch

Southwest Specialties

TACOS DE RES	16-	SEA BASS ENCHILADAS	16-
Diced Beef Tenderloin in Flour Tortillas		Spinach Salad & Spanish Rice	
Cheese & Ancho-Chile Sauce		Lobster White Wine Cream Sauce	
Black Beans & Spanish Rice			
Add Chile Con Carne & Queso Sauces	Add 1-	BLACK BEAN RAVIOLI	13-
		Sautéed Sun-Dried Tomatoes	
PAN SEARED TILAPIA	20-	Mushrooms & Basil	
Yukon Mashed Potatoes		Jalapeño Cream Sauce	
Sautéed Green Beans & Cherry Tomatoes		Parmesan Cheese	
Smoked Tomato Sauce		Add Grilled Chicken	Add 4-
		Add Shrimp	Add 7-
CHICKEN MONTEREY	15-	Add Salmon	Add 8-
Grilled Chicken Breast		RED CHILE PASTA	13-
Texas Goat Cheese & Spinach		Sautéed Mushrooms, Corn & Spinach	
Poblano Rice		Garlic Olive Oil	
Roasted Red Bell Pepper Sauce		Parmesan Cheese	
		Add Grilled Chicken	Add 4-
CABO SAN LUCAS SHRIMP	18-	Add Shrimp	Add 7-
Grilled Shrimp & Grilled Vegetables		Add Salmon	Add 8-
Poblano Rice		ENCHILADAS MEXICANAS	15-
Cilantro-Pepita Sauce		Two Rolled Corn Tortillas	
		Sautéed Beef Tenderloin Tips	
GRILLED CHICKEN BREAST	14-	Ancho-Chile Sauce	
Mixed Vegetables & Spanish Rice		Spanish Rice & Black Beans	
Cilantro Cream or Tomatillo Sauce on Request			

Tex-Mex Favorites

DEL RIO	12-	FAJITAS	16-
Crispy Tortilla Stuffed with		Beef or Chicken Strips	
Shredded Beef or Diced Chicken		Sautéed Onions & Peppers	
Monterey Jack Cheese & Queso Sauce		Pico de Gallo & Sour Cream	
SPINACH ENCHILADAS	12-	Black Beans & Flour Tortillas	
Spinach, Sautéed Onions & Tomatoes		Vegetarian Fajitas also available	
Sour Cream & Tomatillo Sauces		Substitute Shrimp	Add 3-
Black Beans & Southwest Corn		SALMON TACOS	16-
SQUASH ENCHILADAS	12-	Blackened Salmon	
Zucchini & Squash		Fresh Spinach & Avocado	
Sour Cream & Queso Sauces		Pineapple & Corn Relish	
Black Beans & Southwest Corn		Sautéed Vegetables	
TACOS, BURRITOS, OR ENCHILADAS	12-	Borracho Beans	
Choice of Two with Cheese, Beef or Chicken		SHRIMP TACOS	16-
Spanish Rice & Black Beans		Red Cabbage Slaw	
Choose Three	Add 3-	Spicy Aioli	
		Sautéed Vegetables	
		Borracho Beans	



Vegetarian

Splitting entrees and substitutions may be subject to additional charges.
20% Waiter Gratuity may be added to parties of 5 adults or more.