

# Dinner

## Margaritas

<b>AÑEJO MARGARITA</b> Tequila aged for one to three years. 28-ounce Grande	16- 25-	<b>HOUSE MARGARITA</b> Made with 100% blue agave Mi Campo Silver Tequila. 28-ounce Grande	11- 19-
<b>REPOSADO MARGARITA</b> Tequila aged for two to twelve months. 28-ounce Grande	14- 23-	<b>TOP SHELF MARGARITA</b> Ultra-premium Azunia Reposado, Patrón Citrónge, & Grand Marnier. 28-ounce Grande	17- 32-
<b>BLANCO MARGARITA</b> Tequila unaged. 28-ounce Grande	12- 21-	<b>SKINNY MARGARITA</b> Avion Blanco Tequila, Agave Nectar, & fresh lime juice. Served on the Rocks. 125 calories. 12 ounce only	15-
<b>THE VIA RITA</b> Original recipe & Fran's favorite. Don Julio Reposado, Cointreau, Grand Marnier, & fresh lime juice. Served Martini style. 12 ounce only	15.5-		

## Appetizers

<b>CRAB CAKE</b> Roasted Corn & Pineapple Relish Anchovy-Chipotle Remoulade	16-	<b>CEVICHE</b> Chilled Shrimp & Bay Scallops Lime & Tomato Juices	15-
<b>FAJITA NACHOS</b> Chicken & Beef Fajita Black Beans & Pico de Gallo Sour Cream & Guacamole	15-	<b>TAPAS VIA REAL FOR TWO</b> Assortment Platter Calamari, Spinach Quesadillas, Fajita Nachos Cream Cheese Stuffed Jalapeños	16- -8 per Addt'l. Person
<b>CRISPY CALAMARI</b> Marinara Sauce	16-	<b>SHRIMP COCKTAIL</b> Four Jumbo Shrimp Homemade Cocktail Sauce Add Tomato & Avocado	16- Add 3-
 <b>FRESH GUACAMOLE</b> Serves Four	10-	<b>SMOKED BRISKET FLAUTAS</b> Crema Lime Compote	14-
<b>CHILE CON QUESO</b> Add Spinach Add Shredded Beef	8.5- Add 1.5- Add 3.5-		

## Quesadillas

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

<b>SHRIMP</b> Sautéed Shrimp Monterey Jack Cheese	18-	<b>CHICKEN OR BEEF</b> Chicken or Beef Fajita Meat Monterey Jack Cheese	17-	<b>SPINACH</b> Fresh Chopped Spinach Monterey Jack Cheese	15-
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Vegetarian

Splitting entrees and substitutions may be subject to additional charges.  
20% 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.

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## Soups & Salads


 <b>BLACK BEAN SOUP</b> Chipotle Sour Cream	7-	 <b>ROASTED CORN BLUE CHEESE SALAD</b>	8-
<b>TORTILLA SOUP</b> Avocado & Chicken Tortilla Strips & Cheese	7-	Roasted Corn & Romaine Lettuce Tomatoes & Chopped Pecans Chipotle-Blue Cheese Dressing	
 <b>VIA REAL GARDEN SALAD</b> Crisp Greens, Tomatoes & Tortilla Strips House Basil-Cilantro Vinaigrette Dressing	7-	<b>JALAPEÑO CAESAR SALAD</b>	7-
		 <b>SPINACH SALAD</b> Baby Spinach, Mushrooms, Red Bell Peppers, Red Onions, Balsamic Vinaigrette Dressing	8-

## Tex Mex Favorites

<b>RANCHER'S SPECIAL</b> Pork Chile Relleno Cheese Enchilada & Crispy Beef Taco Spanish Rice <i>Substitutions will incur a price increase</i>	25-	<b>TACOS DE RES</b> Sautéed Beef Tenderloin Tips Ancho Chile Sauce & Cheddar Cheese Rolled in Two Flour Tortillas Spanish Rice & Black Beans <i>With Chile con Carne &amp; Queso</i>	18-     <i>Add 2-</i>
<b>TACOS, ENCHILADAS, &amp; TAMALES</b> Choice of Two Cheese or Shredded Beef or Chicken Pork Tamales Spanish Rice & Black Beans <i>Choose Three</i>	15-     <i>Add 3-</i>	 <b>SQUASH ENCHILADAS</b> Zucchini & Squash Sour Cream & Queso Sauces Black Beans & Southwest Corn	15-
<b>GRILLED CHICKEN PASTA</b> Grilled Chicken Strips Red Chile Pasta & Pico de Gallo Jalapeño Cream Sauce Parmesan Cheese <i>Substitute Shrimp</i>	20-     <i>Add 4-</i>	 <b>SPINACH ENCHILADAS</b> Spinach, Sautéed Onions & Tomatoes Tomatillo & Sour Cream Sauces Black Beans & Southwest Corn	15-
		<b>CHICKEN CILANTRO</b> Grilled Chicken Breast Spanish Rice & Fresh Vegetables Sherry-Cilantro Cream Sauce	17-

## Fajitas

Guacamole and Shredded Cheese upon Request

<b>BEEF OR CHICKEN</b> Sautéed Onions & Peppers Pico de Gallo, Sour Cream Borracho Beans <i>Add ¼ lb. Pork Tenderloin</i> <i>Add ¼ lb. Gulf Shrimp</i>	21-     <i>Add 6-</i> <i>Add 10-</i>	<b>PORK TENDERLOIN</b> Sautéed Onions & Peppers Pico de Gallo, Sour Cream Borracho Beans	22-
<b>SHRIMP</b> Sautéed Onions & Peppers Pico de Gallo, Sour Cream & Borracho Beans	25-	 <b>VEGETABLE</b> Grilled Zucchini, Squash, Asparagus, Portabella Mushroom & Red Peppers Black Beans & Sour Cream	20-

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## Southwest Specialties

ADD TO ANY SOUTHWEST SPECIALTY  
**Three Shrimp | Two Scallops**  
 Market Price

<p><b>TENTACIÓN</b> <span style="float: right;">45-</span></p> <p><b>6 oz. Beef Tenderloin &amp; Three Shrimp</b>            Sautéed Vegetables &amp; Yukon Potatoes            House Steak Sauce on Request  <i>Substitute 8 oz. Filet</i> <span style="float: right;">Add 6-</span>  <i>Substitute 10 oz. Filet</i> <span style="float: right;">Add 12-</span></p>	<p><b>PAN ROASTED SALMON</b> <span style="float: right;">34-</span></p> <p>Cilantro Potatoes            Herbed Asparagus &amp; Cherry Tomatoes            Coconut-Jalapeño Sauce</p>
<p><b>PETITE FILET MIGNON</b> <span style="float: right;">37-</span></p> <p>6 oz. Filet Mignon            Side Salad with Balsamic Vinaigrette            Herbed Tomatoes &amp; Asparagus Spears  <i>Substitute 8 oz. Filet</i> <span style="float: right;">Add 6-</span>  <i>Substitute 10 oz. Filet</i> <span style="float: right;">Add 12-</span></p>	<p><b>COCONUT JUMBO SHRIMP</b> <span style="float: right;">30-</span></p> <p>Coconut Crusted Shrimp            Cilantro Mashed Potatoes            Pineapple-Jalapeño Sauce</p>
<p><b>DRY AGED PORK LOIN</b> <span style="float: right;">30-</span></p> <p>Bone-In, Oven Roasted, 12 oz. Thick Cut            Golden Yukon Potatoes            Port Wine Poached Pear Salad            House Demi-Glaze</p>	<p><b>ADOBO JUMBO SHRIMP OVER CRAB &amp; SPINACH ENCHILADAS</b> <span style="float: right;">36-</span></p> <p>Mango Black Bean Salsa            White Veracruzana Beurre Blanc</p>
<p><b>TRES ESCALOPAS</b> <span style="float: right;">38-</span></p> <p>Three Macadamia Nut Encrusted Sea Scallops            Port Wine Poached Pear Salad            Mango-Basil Sauce  <i>With Four Scallops</i> <span style="float: right;">Add 6-</span></p>	<p><b>ROASTED JUMBO SHRIMP &amp; SEA BASS ENCHILADAS</b> <span style="float: right;">36-</span></p> <p>Spinach &amp; Julienned Vegetable Salad                with Orange Vinaigrette            White Veracruzana Beurre Blanc</p>
<p><b>CANCÚN</b> <span style="float: right;">45-</span></p> <p>Sautéed Gulf Shrimp in Mango Basil Sauce            Sea Scallops in Cilantro Cream Sauce            Baby Carrots &amp; Asparagus            Poblano Rice</p>	<p><b>CAMARONES A LA DIABLA</b> <span style="float: right;">25-</span></p> <p>Sautéed Jumbo Shrimp in Diabla Sauce            Cilantro Potatoes &amp; Garlic Asparagus</p>
	<p><b>CHICKEN MONTEREY</b> <span style="float: right;">20-</span></p> <p>Grilled Chicken Breast            Sautéed Spinach &amp; Texas Goat Cheese            Monterey Jack Cheese &amp; Poblano Rice            Roasted Red Bell Pepper Sauce</p>

## Via Real Merchandise

<p><b>SPECIAL BLEND COFFEE</b> <span style="float: right;">13-</span></p> <p>One Pound Bag</p>	<p><b>ROOT BEESWAX CANDLE</b> <span style="float: right;">20-</span></p> <p>Various Scents</p>
<p><b>CHIMAYO BLEND ICED TEA</b> <span style="float: right;">6-</span></p> <p>1.5 Gallon Bag</p>	<p><b>CACTUS MARGARITA GLASS</b> <span style="float: right;">8-</span></p>
<p><b>VIA REAL COFFEE MUG</b> <span style="float: right;">8-</span></p>	<p><b>LARGE MARGARITA GLASS</b> <span style="float: right;">20-</span></p>

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