

Dinner Drinks

<p>TORONJA SMASH 15- Nosotros Blanco, El Cantinero Grapefruit Fresh Mint & Bitters</p> <p>MANGONADA 15- Nosotros Blanco, El Cantinero Chamoy de Barrio Margarita Mix & Mango</p> <p>HIBISCUS RANCH WATER 15- Nosotros Blanco, El Cantinero Hibiscus Fresh Lime & Topo Chico</p> <p>PIÑA COLADA 13- Bacardi Rum & Gifford Coconut Mix Lime Juice & Pineapple Juice</p>	<p>HOUSE MARGARITA 12.5- Made with 100% Blue Agave Mi Campo Silver Tequila. 28-ounce Grande 25-</p> <p>TOP SHELF MARGARITA 18- Ultra-premium Reposado Tequila Patrón Citrónge & Grand Marnier 28-ounce Grande 36-</p> <p>THE VIA RITA 16- Original Recipe & Fran's Favorite. Don Julio Reposado, Cointreau, Grand Marnier & Fresh Lime Juice. Served Martini Style.</p>
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Appetizers

<p>CRAB CAKE 16- Roasted Corn & Pineapple Relish Anchovy-Chipotle Remoulade</p> <p>FAJITA NACHOS 16- Chicken & Beef Fajita Black Beans & Pico de Gallo Sour Cream & Guacamole</p> <p>CRISPY CALAMARI 16- Marinara Sauce</p> <p> FRESH GUACAMOLE 10- Serves Four</p> <p>CHILE CON QUESO 9- Add Spinach Add 1.5- Add Shredded Beef Add 3.5-</p>	<p>CEVICHE 15- Chilled Shrimp & Bay Scallops Lime & Tomato Juices</p> <p>TAPAS VIA REAL FOR TWO 16- Assortment Platter -8 per Addt'l. Person- Calamari, Spinach Quesadillas , Fajita Nachos & Cream Cheese Stuffed Jalapeños</p> <p>SHRIMP COCKTAIL 20- Four Jumbo Shrimp Homemade Cocktail Sauce Add Tomato & Avocado Add 3-</p> <p>BEEF TENDERLOIN MEATBALLS 18- Smoked Jalapeño Cheddar Sausage Garlic Tortilla Chips Ranchera Sauce</p>
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Quesadillas

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

<p>SHRIMP 19- Sautéed Shrimp Pepper Jack Cheese</p>	<p>CHICKEN OR BEEF 18- Chicken or Beef Fajita Meat Monterey Jack Cheese</p>	<p>SPINACH 15- Fresh Chopped Spinach Monterey Jack Cheese</p>
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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.

Dinner


Soups & Salads

 BLACK BEAN SOUP 8- Chipotle Sour Cream	 ROASTED CORN BLUE CHEESE 9- Romaine Lettuce, Roasted Corn, Tomatoes & Chopped Pecans Chipotle-Blue Cheese Dressing
TORTILLA SOUP 8- Avocado, Tortilla Strips, Chicken, Cheese	JALAPEÑO CAESAR SALAD 8-
 VIA REAL GARDEN SALAD 8- Crisp Greens, Tomatoes & Tortilla Strips House Basil-Cilantro Vinaigrette Dressing	 SPINACH SALAD 9- Baby Spinach, Mushrooms, Red Onions & Red Bell Peppers Balsamic Vinaigrette Dressing

Tex-Mex Favorites

RANCHER'S SPECIAL 25- Pork Chile Relleno Cheese Enchilada & Crispy Beef Taco Spanish Rice <i>Substitutions will incur a price increase</i>	TACOS DE RES 20- 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> Add 2-
TACOS, ENCHILADAS & TAMALES 16- Choice of Two Cheese or Shredded Beef or Chicken Pork Tamales Spanish Rice & Black Beans <i>Choose Three</i> Add 4-	 SQUASH ENCHILADAS 16- Zucchini & Squash Sour Cream & Queso Sauces Black Beans & Southwest Corn
GRILLED CHICKEN PASTA 21- Grilled Chicken Strips Red Chile Pasta & Pico de Gallo Jalapeño Cream Sauce Parmesan Cheese <i>Substitute Shrimp</i> Add 5-	 SPINACH ENCHILADAS 16- Spinach, Sautéed Onions & Tomatoes Tomatillo & Sour Cream Sauces Black Beans & Southwest Corn
	CHICKEN CILANTRO 19- Grilled Chicken Breast Spanish Rice & Sautéed Vegetables Sherry-Cilantro Cream Sauce

Fajitas

BEEF OR CHICKEN 23- Sautéed Onions & Peppers Pico de Gallo & Sour Cream Borracho Beans <i>Add 1/4 lb. Pork Tenderloin</i> Add 6- <i>Add 1/4 lb. Gulf Shrimp</i> Add 10-	PORK TENDERLOIN 22- Sautéed Onions & Peppers Pico de Gallo & Sour Cream Borracho Beans
SHRIMP 26- Sautéed Onions & Peppers Pico de Gallo & Sour Cream Borracho Beans	 VEGETABLE 21- Grilled Zucchini, Squash, Asparagus, Portabella Mushroom & Red Peppers Black Beans & Sour Cream



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Southwest Specialties

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

<p>TENTACIÓ 46- 6oz. Beef Tenderloin & Three Shrimp Sautéed Vegetables & Yukon Potatoes House Steak Sauce on Request <i>Substitute 8oz. Filet</i> Add 6- <i>Substitute 10oz. Filet</i> Add 12-</p>	<p>PAN ROASTED SALMON 34- Cilantro Potatoes Herbed Asparagus & Cherry Tomatoes Coconut-Jalapeño Sauce</p>
<p>PETITE FILET MIGNON 38- 6oz. Beef Tenderloin Side Salad with Balsamic Vinaigrette Herbed Tomatoes & Asparagus Spears <i>Substitute 8oz. Filet</i> Add 6- <i>Substitute 10oz. Filet</i> Add 12-</p>	<p>COCONUT JUMBO SHRIMP 31- Coconut Crusted Shrimp Cilantro Mashed Potatoes Pineapple-Jalapeño Sauce</p>
<p>DRY AGED PORK LOIN 33- Bone-in, Oven Roasted, 12oz. Thick Cut Golden Yukon Potatoes Port Wine Poached Pear Salad House Demi-Glaze</p>	<p>ADOBO JUMBO SHRIMP OVER CRAB & SPINACH ENCHILADAS 38- Mango Black Bean Salsa White Veracruzana Beurre Blanc</p>
<p>TRES ESCALOPAS 38- Three Macadamia Nut Encrusted Sea Scallops Port Wine Poached Pear Salad Mango-Basil Sauce <i>With Four Scallops</i> Add 6-</p>	<p>ROASTED JUMBO SHRIMP & SEA BASS ENCHILADAS 38- Spinach & Julienned Vegetable Salad <i>with Orange Vinaigrette</i> White Veracruzana Beurre Blanc</p>
<p>CANCUN 45- Sautéed Gulf Shrimp in Mango Basil Sauce Sea Scallops in Cilantro Cream Sauce Baby Carrots & Asparagus Poblano Rice</p>	<p>CAMARONES A LA DIABLA 26- Sautéed Jumbo Shrimp in Diabla Sauce Cilantro Potatoes & Garlic Asparagus</p>
	<p>CHICKEN MONTEREY 21- Grilled Chicken Breast Sautéed Spinach & Texas Goat Cheese Monterey Jack Cheese & Poblano Rice Roasted Red Bell Pepper Sauce</p>

Via Real Merchandise

<p>SPECIAL BLEND COFFEE 13- One Pound Bag</p>
<p>CHIMAYO BLEND ICED TEA 6- 1.5 Gallon Bag</p>
<p>VIA REAL COFFE MUG 8-</p>



<p>ROOT BEESWAX CANDLE 25- Various Scents</p>
<p>CACTUS MARGARITA GLASS 8-</p>
<p>LARGE MARGARITA GLASS 8-</p>

**FOLLOW, LIKE
& SHARE**

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