

Lunch

Margaritas

AÑEJO MARGARITA

12 OZ. 16-
28 OZ. 25-

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

REPOSADO MARGARITA

12 OZ. 14-
28 OZ. 23-

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

BLANCO MARGARITA

12 OZ. 12-
28 OZ. 21-

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



THE VIA RITA

15.5-

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.
12 ounce only

TOP SHELF MARGARITA

SMALL 17-
LARGE 32-

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

THE HOUSE MARGARITA

12 OZ. 11-
28 OZ. 19-

We proudly serve 100% blue agave Mi Campo Silver Tequila in our house margarita. On the rocks or frozen.

SKINNY MARGARITA

12 OZ. 15-

Avion 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

7-

CHILE CON QUESO
Add Spinach
Add Shredded Beef

8.5-
Add 1.5-
Add 3.5-

 **BLACK BEAN SOUP**
Chipotle Sour Cream

7-

 **FRESH GUACAMOLE**
Serves Four

10-

CEVICHE
Chilled Shrimp & Bay Scallops
Lime & Tomato Juices

15-

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

15-

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

18-

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

17-

10-

10-

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

20-

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

15-

14-

9-

Salads

JALAPEÑO CAESAR

7-

SUBSTITUTE ON ANY CHICKEN SALAD
5 Shrimp Add 5- 6oz. Salmon Add 8-

 **VIA REAL GARDEN**

7-

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

8-

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

17-

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

20-

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

17-

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

17-

Lunch

Southwest Specialties

TACOS DE RES Diced Beef Tenderloin in Flour Tortillas Cheese & Ancho-Chile Sauce Black Beans & Spanish Rice <i>Add Chile Con Carne & Queso Sauces</i>	18- Add 2-	SEA BASS ENCHILADAS Spinach Salad & Spanish Rice Lobster White Wine Cream Sauce	20-
PAN SEARED TILAPIA Yukon Mashed Potatoes Sautéed Green Beans & Cherry Tomatoes Smoked Tomato Sauce	20-	BLACK BEAN RAVIOLI Sautéed Sun-Dried Tomatoes Mushrooms & Basil Jalapeño Cream Sauce Parmesan Cheese <i>Add Grilled Chicken</i> <i>Add Shrimp</i> <i>Add Salmon</i>	16- Add 4- Add 7- Add 8-
CHICKEN MONTEREY Texas Goat Cheese & Spinach Poblano Rice Roasted Red Bell Pepper Sauce	20-	RED CHILE PASTA Sautéed Mushrooms, Corn & Spinach Garlic Olive Oil Parmesan Cheese <i>Add Grilled Chicken</i> <i>Add Shrimp</i> <i>Add Salmon</i>	14- Add 4- Add 7- Add 8-
CABO SAN LUCAS SHRIMP Grilled Shrimp & Grilled Vegetables Poblano Rice Cilantro-Pepita Sauce	22-	ENCHILADAS MEXICANAS Two Rolled Corn Tortillas Sautéed Beef Tenderloin Tips Ancho-Chile Sauce Spanish Rice & Black Beans	17-
GRILLED CHICKEN BREAST Mixed Vegetables & Spanish Rice <i>Cilantro Cream or Tomatillo Sauce on Request</i>	17-		

Tex-Mex Favorites

DEL RIO Crispy Tortilla Stuffed with Shredded Beef or Diced Chicken Monterey Jack Cheese & Queso Sauce	15-	FAJITAS 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>	21- Add 4-
SPINACH ENCHILADAS Spinach, Sautéed Onions & Tomatoes Sour Cream & Tomatillo Sauces Black Beans & Southwest Corn	15-	SALMON TACOS Blackened Salmon Fresh Spinach & Avocado Pineapple & Corn Relish Sautéed Vegetables Borracho Beans	20-
SQUASH ENCHILADAS Zucchini & Squash Sour Cream & Queso Sauces Black Beans & Southwest Corn	15-	SHRIMP TACOS Sun-dried Tomato & Pecan Pesto Red Cabbage Slaw Spicy Aioli Sautéed Vegetables Borracho Beans	20-
TACOS, BURRITOS, OR ENCHILADAS Choice of Two with Cheese, Beef or Chicken Spanish Rice & Black Beans <i>Choose Three</i>	15- Add 3-		



Vegetarian

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