

APPETIZERS

- Tostadas** Four tostadas with shredded chicken, refried beans, lettuce, cheese, pico de gallo, sour cream and sliced avocado 11.95
- Cotija Grilled Corn** ■ Two cobs of sweet corn rolled in aioli and Cotija cheese, finished with cayenne pepper and lime 6.95
- Skewers** Marinated chicken or carne asada served with cabbage slaw
Chicken 11.75 Carne Asada 12.75
- Fresh Guacamole** ■ Fresh avocado, tomato, garlic, cilantro, lime and topped with Cotija cheese 9.75
- Rojo Guacamole** ■ Fresh guacamole, goat cheese, cilantro, pepitas, jalapenos, mango and tequila 10.50
- The Trio** ■ 3 appetizers all served together: Fresh Guacamole, Roasted Poblano Queso and our Green Tomatillo Salsa 11.75
- Three Cheese Quesadilla** Grilled flour tortillas filled with Manchego, Cotija and Asadero cheese, cilantro, tomatillo sauce, topped with sour cream and pico de gallo 9.25
Chicken 11.95 Pork 11.95 Carne Asada 12.50
- Ceviche*** Shrimp, crab, tomatoes, onions, garlic, lime juice and cilantro 14.75
- Avocado Egg Rolls** Two egg rolls filled with avocado, red onions, with a honey cilantro dipping sauce 11.75
- Nachos** ■ Tortilla chips with melted cheese, jalapenos, pico de gallo, roasted corn, black olives, drizzled with sour cream 9.95 Chicken 12.50 Beef 12.50
- Roasted Poblano Queso** ■ Melted Oaxaca and Manchego cheese, topped with chorizo, cilantro and poblano vinaigrette 8.95

CHEESE CRISPS

Manchego, Cotija and Asadero cheese, melted on a 12 inch crisp flour tortilla

- Three Cheese** 8.95
Chicken & Poblano Chile 10.95
Shrimp & Corn 11.50
Chorizo & Black Olives 10.95
BBQ Pork 10.95

SOUPS AND SALADS

- Tortilla Soup** Chicken, avocado, sour cream and crispy tortilla strips
Bowl 7.50 Cup 4.75
- Roasted Corn Chowder** Roasted corn, shredded chicken, poblano peppers and green chiles topped with Monterey Jack and cilantro
Bowl 7.50 Cup 4.75
- Southwest Caesar** ■ Romaine and Iceberg lettuce, chipotle Caesar dressing, Pepper Jack cheese, pico de gallo and crispy tortilla strips
Regular 9.50 | Side 5.95 Chicken 12.50 | 8.95 Carne Asada 14.50 | 10.95
- Tomatillo Salad** ■ Mixed greens and Romaine lettuce, Asadero and Manchego cheese, roasted corn, tomatoes, tomatillo dressing, topped with Cotija cheese
Regular 9.50 | Side 5.95
Chicken 12.50 | 8.95 Carne Asada 14.50 | 10.95
- Salmon Salad*** Mixed greens and Romaine lettuce tossed in a sesame soy dressing, topped with a sweet-chile glazed salmon filet, tomatoes, sliced avocado and crispy tortilla strips 14.95
- Chopped Salad** Chopped Arugula, pepitas, toasted fideo pasta, diced avocado, tomatoes, tequila lime dressing, topped with Queso Fresco
Regular 9.50 | Side 5.95
Chicken 12.50 | 8.95 Carne Asada 14.50 | 10.95 Shrimp 14.50 | 10.95
- Taco Salad** ■ Romaine and Iceberg lettuce, Asadero and Manchego cheese, roasted corn, pico de gallo, black olives, topped with sour cream and tomatillo salsa Regular 9.50 | Side 5.95
Ground Beef 12.50 | 8.95 Chicken 12.50 | 8.95 Carne Asada 14.50 | 10.95

TACOS

Three tacos served with refried beans and sweet rice, choice of flour or corn tortillas

- Fish** ■ Sautéed red snapper with chipotle mayonnaise, pico de gallo and a sweet cabbage slaw 12.75
- Carne Asada** Grilled marinated skirt steak, avocado, pico de gallo, Cotija cheese and sour cream 12.75
- Vegetarian** ■ Roasted corn, sweet potatoes, squash, onions, black beans, Cotija cheese and roasted corn aioli 10.75
- Carnitas** ■ Slow roasted pork, pico de gallo, tomatillo sour cream and cilantro 10.75
- Ground Beef** ■ Seasoned ground beef, green chiles, onions, lettuce, pico de gallo, Asadero and Manchego cheese 10.75
- Shrimp** Sautéed shrimp, sweet-chile sauce, escobèche slaw and Cotija cheese 12.75
- Lobster** Chunk lobster meat, tomatillo salsa, avocado, roasted sweet corn and Cotija cheese 16.75
- Chicken** Grilled marinated chicken, avocado, pico de gallo, Cotija cheese and chipotle sour cream 10.75

ENCHILADAS

Two corn enchiladas served with refried beans, sweet rice and sour cream

- Cheese** Oaxaca cheese with pasilla chile sauce 11.75
- Chicken** Shredded chicken with roasted poblano cream sauce, Asadero and Manchego cheese 14.75
- Beef** Seasoned ground beef, roasted green chiles and onions, Asadero and Manchego cheese, served with pasilla chile sauce or poblano cream sauce 14.75
- Lobster** Chunk lobster meat, roasted poblano-sweet corn sauce, serrano pepper, Asadero and Manchego cheese 18.75

ENTREES

Served with refried beans and sweet rice

- House Specialty** Slow roasted pork, onions, serrano peppers and sour cream with pasilla chile sauce 17.50
- Burrito** Beef or chicken, onions, garlic, Asadero and Manchego cheese, red chile sauce, drizzled with sour cream 14.75
- Burger** ■ * Wood grilled Angus beef topped with Manchego cheese, pico de gallo, avocado and chipotle mayonnaise, served with fries 11.75
- Meatloaf** Ground beef, chorizo, sausage, sautéed onions, topped with Oaxaca cream sauce 14.95
- Chimichanga** Shredded beef or shredded chicken, refried beans, Asadero and Manchego cheese, green chile sauce, drizzled with sour cream 14.95
- Tortilla Chicken** ■ Corn tortilla and walnut crusted chicken breast, pan-seared and served in a tomatillo sauce, topped with cilantro pesto and pico de gallo 17.50
- Ribs** ■ Fire-roasted baby back ribs glazed with a five-spice smoked bbq sauce, served with fries and sweet cabbage slaw 16.75
- Fajitas** Sautéed onions, peppers, topped with sour cream. Served with lettuce, cheese, pico de gallo and guacamole
Chicken 17.75 Carne Asada 19.75 Shrimp 19.75 Veggie 17.75

LUNCH SPECIALS

TORTAS

Full sandwich served with fries

- Beef Torta** Machaca beef with cabbage slaw 10.50
- Chicken Torta** Marinated chicken breast, cabbage slaw, lettuce, pico de gallo, Cotija cheese and guacamole 10.50
- Fish Torta** Red Snapper filet, cabbage slaw, pico de gallo and chipotle mayonnaise 12.75

HALF TORTA WITH CUP OF SOUP OR SIDE SALAD

- Beef or Chicken Torta** with soup or salad 10.50
- Fish Torta** with soup or salad 12.75

DESSERTS

- Fried Ice Cream** ■ Vanilla ice cream wrapped in cornflakes and dusted with cinnamon 5.95
- Flan** A classic Mexican dessert. A rich and creamy custard, topped with a layer of soft caramel 6.95

KIDS

- Cheese Quesadilla** 5.50
- Macaroni & Cheese** 5.50
- Bean & Cheese Burrito** 5.50

BOTTLED CRAFT SODA

- Mexican Cola** 3.50
- Ginger Beer** 3.50

SIDES

- Black Beans** 3.50
- Corn/Flour Tortillas (4)** 2.50
- Cotija Grilled Corn (1)** 3.75
- French Fries** ■ 3.50
- Green Tomatillo Salsa** ■ 2.50
- Guacamole** ■ 4.50
- Pico de Gallo** ■ 2.50
- Refried Beans** ■ 3.50
- Sweet Rice** ■ 3.50
- Rootbeer** 3.50
- Grapefruit** 3.50

The **Rojo Room** offers the perfect space for your private event. Whether it is a business function or presentation, a birthday party or wedding rehearsal, our private space has all the amenities to accommodate your needs.

Please ask a manager for more details. Available at our Edina and St. Louis Park locations.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness; contains (or may contain) raw or undercooked ingredients.
■ Gluten free items. Please mention your gluten free request when placing your order. Some substitutions may apply.

SIGNATURE COCKTAILS

Rojo Margarita	9.75
Signature house blend made with Sauza Blanco Tequila, served frozen or over ice	
Rojo Beergarita	12.75
Signature house blend made with Sauza Blanco Tequila, served frozen or over ice, topped with a 7oz Corona	
Skinny 97	10.75
The skinny on this margarita, 100% blue webber agave El Jimador Blanco mixed with the light version of our margarita mix and served at 97 calories per serving	
Strawberry Jalapeno Margarita	10.95
A unique blend of strawberry nectar, Familia Camarena Reposado Tequila and lightly muddled jalapeno	
Coinstyle Margaritas	
A blend of Tequila and Dekuyper Brazilian Orange Liqueur, mixed with our agave flavored margarita mix	
Blanco Coin Cabo Wabo Blanco	11.50
Reposado Coin Cabo Wabo Reposado	12.50
Anejo Coin Cabo Wabo Anejo	14.50
Rojo Cadillac Margarita	11.50
The ultimate in margaritas, 100% blue webber agave El Jimador Blanco mixed with Dekuyper Brazilian Orange Liqueur and hand shaken with our signature margarita mix	
Rojo Paloma	11.50
Avion Blanco Tequila mixed with grapefruit soda, fresh lime juice and a pinch of salt.	
Mexican Mule	11.50
Sauza Tres Generaciones Blanco Tequila and freshly muddled limes topped with Craft Ginger Beer served in a classic copper mug	
Classic Mojito	11.50
Cruzan Rum mixed over muddled limes and mint. Topped off with club soda and simple syrup	
Rojo Sangria	9.95
Your choice of red or white wine, mixed with fresh fruit and served over ice with a splash of soda	

BEER

Mexican Bottle	
Tecate Can	3.75
Tecate Light Can	3.75
Bohemia	6.75
Corona	6.75
Corona Light	6.75
Pacifico	6.75
Modelo Especial	6.75
Negra Modelo	6.75
Victoria	6.75
Draft	
<i>Manager Selection</i>	6.75
Dos XX Amber	5.75
Dos XX Lager	5.75
Coors Light	5.75
Fulton (MN)	6.95
Blue Moon	6.75
Summit (MN)	6.75
Surly (MN)	6.95
Bottle	
Bud Light	5.75
Budweiser	5.75
Michelob Golden Light	5.75
Miller Lite	5.75
Strongbow	6.75
Fat Tire	6.75
Guinness	6.75
Heineken	6.75
Leinkugel's Seasonal	6.75
Newcastle	6.75
Odells IPA	6.75
Sam Adams	6.75
Stella Artois	6.75

TEQUILAS

Blanco	Reposado	Anejo	Flights
1800 7.75	1800 9.75	1800 11.75	
AVION 9.50	AVION 11.75	AVION 13.75	AVION 32.00
Cabo Wabo 9.75	Cabo Wabo 10.75	Cabo Wabo 11.75	
Casamigos 10.50	Casamigos 12.50	Casamigos 15.50	
Casa Noble 12.75	Casa Noble 13.75	Casa Noble 14.75	
Cazadores 6.75	Cazadores 8.75	Cazadores 10.75	
Don Julio 9.75	Don Julio 10.75	Don Julio 11.75	Don Julio 30.00
El Jimador 6.75	El Jimador 7.75	El Jimador 8.75	
Herradura 9.75	Herradura Rojo Double Barrel 10.75	Herradura 12.75	Herradura 30.00
Hornitos 7.75	Hornitos 8.75	Hornitos 10.75	
Maestro Dobel 10.75	Maestro Dobel 12.75	Maestro Dobel 15.75	Maestro Dobel 37.00
Milagro 8.50	Milagro 9.75	Milagro 10.75	
Patron 10.25	Patron 10.75	Patron 12.75	
Roca Patron 17.25	Roca Patron 20.25	Roca Patron 25.25	Roca Patron 42.00
Tres Agave 8.50	Tres Agave 9.50	Tres Agave 10.50	
Tres Generaciones 10.75	Tres Generaciones 11.75	Tres Generaciones 12.75	Tres Generaciones 30.00

Diverse Tequila

901 10.75	Los Nahuales Joven 8.75
Clase Azul Blanco 18.575	Los Nahuales Reposado 10.75
Clase Azul Reposado 20.75	Los Nahuales Anejo 13.75
Don Julio 1942 24.75	Illegal Blanco 13.75
Don Julio 70 16.75	Illegal Reposado 16.75
Don Julio Real 73.75	Illegal Anejo 25.75
Gran Centenario Roseangel 11.75	

Jose Cuervo "250 year Aniversario Extra Anejo" 300.00

MANAGER SELECTION 11.50

Ask to speak with the manager about unique, limited selection tequilas



WINE

	Glass	Bottle
White		
House White	8.00	30.00
Ecco Domani, Pinot Grigio	9.00	34.00
Covey Run, Riesling	9.00	34.00
Martin Codax, Albarino	9.00	34.00
Sileni, Sauvignon Blanc	10.00	38.00
William Hill, Chardonnay	10.00	38.00
Clos du Bois, Chardonnay	11.50	40.00
Whitehaven, Sauvignon Blanc		40.00
Franciscan, Chardonnay		50.00
Simi Reserve, Chardonnay		69.00
Red		
House Red	8.00	30.00
Red Rock, Merlot	9.00	34.00
Bridlewood, Pinot Noir	10.00	38.00
Dreaming Tree, Red Blend	10.50	38.00
Columbia, Red Blend	9.50	38.00
Alamos, Malbec	10.50	38.00
Louis Martini Sonoma, Cabernet Sauvignon	12.00	40.00
Meiomi, Pinot Noir		50.00
Gascon, Malbec		50.00
Ghost Pines, Cabernet Sauvignon		64.00
Sparkling		
Chandon (375ml)		25.00
LaMarca Prosecco	11.00	39.00
Veuve Clicquot		83.00