

1ST ROUND OF
CHIPS ON THE
HOUSE



Rito's

MEXICAN REST.

BAR AND GRILL



OUR FIRST PRIORITY IS
THE CUSTOMER'S HEALTH

- My steaks are only 100% USDA choice, trimmed and served lean.
 - The steak is char-broiled to perfection and seasoned with my own secret family recipe to ensure maximum tenderness and flavor.
 - We also recommend the boneless, skinless, trimmed and marinated chicken breast, also seasoned with my own family recipe.
 - Even the refried beans receive our own special care. They are carefully selected, rinsed, boiled for eight hours, then refried for six hours in 100% cholesterol free vegetable oil.
 - All our condiments, from our onion slices to the salsa, are prepared fresh, every day to guarantee that home-made taste.
 - We only use 100% cholesterol free vegetable oil.
 - Everything we make is 100% natural. We use no preservatives or artificial flavorings.
- *Dear valued customer, please be advised that any of our products may contain allergens including peanut and gluten.

MOLCAJETE - A Rito's specialty!

A traditional dish from Rito's hometown of Zacatecas. This dish comes with steak, grilled chicken breast, barbecued ribs, Mexican sausage, grilled cactus leaf, grilled onions and slices of Chihuahua cheese. Topped off with Rito's special green sauce and a side of charro beans with your choice of tortillas. All mixed in a sizzling 3400 stone mortar to assure that your food stays warm until the last bite.

\$ 28.98



CLOSED MONDAY

TUESDAY - SATURDAY 11:00 AM - 10:00 PM

SUNDAY 12:00 PM - 9:00 PM

3450 MONTGOMERY ROAD AURORA IL. 60504

PHONE: 630.236.3539

Visit us at: www.ritosrestaurants.com

 RitosMexicanRestaurant

Appetizers - Botanas

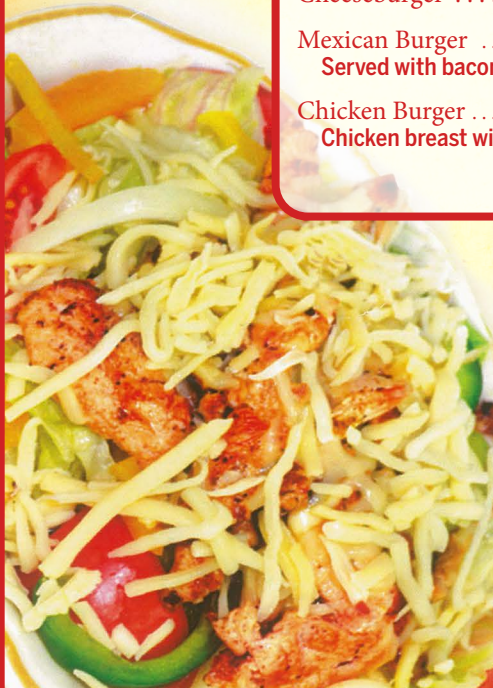
Rito's combination	\$ 14.93
An assortment of various tasty appetizers that include quesadillas, tortilla chips, smothered with home-made refried beans and melted Chihuahua cheese, sour cream and guacamole.	
Quesadillas	\$ 9.27
Three grilled flour tortillas stuffed with Chihuahua cheese served with our sour cream.	
Queso Fundido	\$ 9.49
Deep fried large tortilla in a shape of a bowl with melted Chihuahua cheese, chorizo, mushrooms and mild salsa ranchera.	
Queso La Hacienda	\$ 13.39
Melted Chihuahua cheese with Jalapeño peppers, onions, chorizo (Mexican sausage) and mushrooms.	
Mexican Nachos	\$ 9.30
Warm corn tortilla chips topped with home-made refried beans, sour cream and guacamole. (Add your favorite beef or chicken \$1.50)	
Mexican Potato Skins	\$ 8.27
Four potato skin halves filled with home-made refried beans layered with melted Chihuahua cheese and mild salsa ranchera, sour cream and guacamole.	
Papas Locas	\$ 9.30
Same as above but with ham and bacon.	
Guacamole	\$ 9.27
Freshly made every day.	
Chile con Queso	\$ 8.27
Melted Chihuahua cheese, sliced Poblano peppers blended with a mild tomato sauce, served with flour tortillas.	
Mexican Zincronizada	\$ 9.27
Three grilled flour tortillas stuffed with Chihuahua cheese, ham and mayonnaise.	



American Favorites

Cheeseburger	\$ 10.88
Mexican Burger	\$ 11.88
Served with bacon, lettuce, tomato and avocado.	
Chicken Burger	\$ 10.27
Chicken breast with lettuce, tomato and onions.	

All burgers served with french fries.



Salads - Ensaladas

Grilled Chicken Salad	\$ 14.99
Seasoned strips of grilled chicken breast on a bed of freshly sliced lettuce, tomato, cheese.	
Shrimp Salad	\$ 16.43
Broiled shrimp blended with mayonnaise, celery, tomatoes, onions, delicately decorated with tomatoes.	
Chef Salad	\$ 9.39
An assortment of fresh vegetables.	
Taco Salad	\$ 12.89
A large flour tortilla served with shredded cheese, fresh diced tomatoes, lettuce, refried beans, sour cream, guacamole and choice of filling.	

¡A Lo Mexicano! (Antojitos)

Tacos (3)	\$ 12.58
Your choice of crispy shells or soft tortilla with lettuce, tomato, cheese, beef or chicken.	
Steak Tacos	\$ 14.62
Skirt steak cooked with onions.	
Tacos al Pastor	\$ 13.59
Slowly cooked marinated pork meat.	
Mega Burrito	\$ 12.99
Burrito stuffed with choice of filling, guacamole, sour cream, cheese, lettuce, tomato and home-made refried beans.	
Burrito Sabroso	\$ 11.38
Burrito stuffed with choice of filling, cheese, lettuce, tomato, home-made refried beans, salsa ranchera and melted Chihuahua cheese.	
Baby Burrito	\$ 10.38
Large flour tortilla stuffed with choice of filling, cheese, lettuce, tomato, and home-made refried beans.	
Chimichanga	\$ 12.59
Deep fried baby burrito.	
Chimichanga Suiza	\$ 13.59
Burrito A-la Carte	\$ 10.27
(Does not include rice and beans).	
Tostadas	\$ 11.38
Crispy shell open face tortilla with your choice of ground beef or chicken filling, lettuce, tomato, cheese and beans.	
Tostadas Suizas	\$ 12.59
Crispy shell open face tortilla with choice of meat, beans and melted cheese.	
Flautas	\$ 12.38
Deep fried rolled up tortillas your choice of filling, ground beef or chicken, guacamole and sour cream.	
Tamales	\$ 13.59
Three home-made tamales made from ground corn meal filled with mildly spicy pork cooked in corn husks and topped with tomato sauce.	
Enchiladas Rojas	\$ 13.59
Corn tortillas filled with your choice of ground beef, chicken or Chihuahua cheese.	
Enchiladas Verdes Spicy	\$ 13.59
Same as above with our Mexican spicy green sauce.	
Enchiladas de Mole	\$ 14.59
Same as above with our Mexican spicy flavor sauce. Add suiza for \$1.50 extra.	

Add Steak to any of the above for \$2.50. All of the above dishes are served with Spanish rice and refried beans.

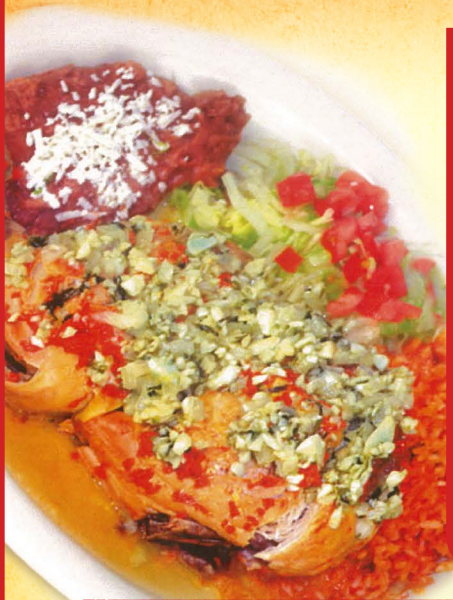
Caution: There may be small bones in some of the chicken.

Combination Dishes

Rito's Combination	\$ 20.59
A sampling of Rito's favorites! Mini Chimichanga, Chile Relleno, Enchilada Suiza, Tamale and Taco.	
Cancun Combination	\$ 15.99
A tasty fiesta variety! Taco, Tostada, Enchilada Suiza.	
Pinata Mix	\$ 19.09
A series that can't be passed up. Skirt Steak, Flauta, Taco.	
Acapulco Combination	\$ 19.09
A vacation platter served with choice of filling, skirt steak, Enchilada and beef Taco.	
Maya Combination	\$ 15.99
A Giant burrito and Taco with your choice of filling ground beef or chicken.	
Azteca Combination	\$ 15.99
A Giant burrito and Enchilada with your choice of filling ground beef or chicken.	

*Note: may not substitute items. Add Steak to any of the above for \$2.50 per item
All of the above dishes are served with Spanish rice and refried beans.*



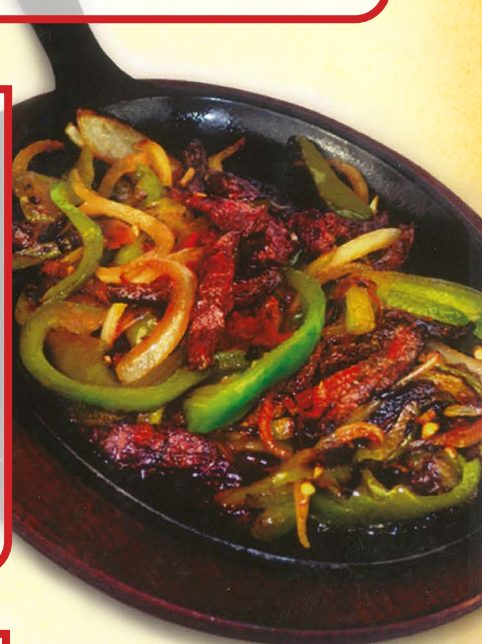


Los Pollos de La Hacienda

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| Pollo Guajillo | \$ 16.50 |
| A half of fresh chicken broiled in our very own Mexican style, covered with our own special salsa guajillo (mild tomato sauce) and red chili pepper – a real delight! | |
| Pollo Al Mojo de Ajo | \$ 16.50 |
| A half of fresh chicken sauteed in olive oil, elegantly decorated with fresh cilantro, Spanish onions, fresh garlic sauce cooked to perfection and served with Spanish rice and beans. | |
| Pollo en Mole | \$ 16.50 |
| A half of deliciously cooked fresh chicken in our very own mole recipe “Best in Town”. Served with Spanish rice and Mexican refried beans with your choice of corn or flour tortillas. | |
| Pollo a la Barbaque | \$ 16.50 |
| A half of fresh chicken broiled in our very own Mexican style, covered with BBQ salsa, a real delight. | |
| Pollo Zacatecas | \$ 16.50 |
| Chicken breast, delicately breaded and deep-fried. | |

Del Char-Broiled (Steaks)

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| Carne Asada | \$ 22.84 |
| Flame broiled skirt steak blanketed with sauteed onions and green peppers. | |
| Carne Tampiquena | \$ 24.94 |
| Flame broiled skirt steak with an Enchilada | |
| Carne Asada Gratinda | \$ 24.94 |
| Rito's steak flame broiled with melted Chihuahua cheese and salsa ranchera. | |
| Carne A la Mexicana | \$ 22.84 |
| Chopped skirt steak sauteed with onion, tomato and hot peppers. | |
| Bistec Cazuela | \$ 22.26 |
| Tender steak slices mixed with onions and green peppers in mild tomato sauce. | |
| Zacatecas Steak | \$ 22.26 |
| Breaded steak with Rito's style potato slices. | |



Fajitas

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| Steak Fajitas | \$ 22.20 |
| Skirt steak strips marinated in Burgundy wine, orange juice and oregano, mixed with green peppers and Spanish onions. Served with sour cream and flour tortillas. | |
| Chicken Fajitas | \$ 20.00 |
| Strips of boneless, skinless chicken breast marinated in white wine, orange juice and oregano, mixed with green peppers and Spanish onions. Served with sour cream and flour tortillas. | |
| Pork Fajitas | \$ 20.00 |
| Strips of pork meat marinated with orange juice and oregano, mixed with green peppers and Spanish onions. Served with sour cream and flour tortillas. | |
| Shrimp Fajitas | \$ 23.25 |
| Shrimp marinated in white wine, orange juice and oregano, mixed with green peppers and Spanish onions. Served with sour cream and flour tortillas. | |
| Deluxe Fajitas | \$ 23.49 |
| Marinated skirt steak strips, boneless and skinless chicken breast and shrimp mixed with green peppers and Spanish onions. Served with sour cream and flour tortillas. | |

A gratuity of 15% will be added to parties of six or more.
Additional fee for card payments (save 4% with cash payment)



Los Guisados

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| Guisado de Puerco | \$ 14.97 |
| Chunks of pork sauteed with our green Mexican spicy sauce or red sauce.
Served on a bed of rice. | |
| Guisado de Res | \$ 15.97 |
| Chunks of steak sauteed and seasoned with our own recipe red sauce. Served on a bed or rice. | |
| Lengua con Salsa | \$ 16.59 |
| Beef tongue seasoned, cooked with onions and our own spicy green sauce made with green tomatillos and Jalapeno peppers. Served on a bed of rice. | |
| Chiles Rellenos | \$ 15.97 |
| Green Poblano peppers roasted and stuffed with your choice of ground beef or cheese and covered lightly with our own mild ranchera sauce. | |

All of the above dishes are served with Spanish rice and refried beans.



Del Mar / Of the Sea

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Pescado del Golfo de Mexico al Mojo | \$ Market Price |
| Fresh whole Red Snapper sauteed in butter and white wine with poached garlic, cooked to perfection and served on a bed of Spanish rice. Elegantly decorated with vegetables. | |
| Pescado del Golfo de Mexico a la Veracruzana | \$ Market Price |
| Broiled fresh Red Snapper cooked in our own special salsa ranchera (mild tomato sauce) with special spices, olives, Spanish onions, green peppers, fresh cilantro and garlic, served on a bed of Spanish rice. Elegantly decorated with vegetables. | |
| South of the Border Camaron | \$ 21.39 |
| Jumbo size shrimp cooked with olive oil and orange juice and spiced with our very own special salsa chile de arbol (Mexican hot sauce). If you prefer it milder, please ask waiter. | |
| Camarones al Mojo | \$ 21.39 |
| Jumbo size shrimp sauteed in white wine, olive oil, fresh cilantro, Spanish onions and fresh garlic sauce cooked to perfection and served on a bed of Spanish rice. Elegantly decorated with vegetable. | |
| Camarones a la Veracruzana | \$ 21.39 |
| Jumbo size shrimp cooked in tomato sauce and olive oil with olives, green peppers, garlic and fresh cilantro. Delicately seasoned and served on a bed of Spanish rice. Elegantly decorated with vegetables. | |
| Ceviche Mexicano | \$ 16.39 |
| Shrimp marinated in lime juice, which serves to cook the shrimp garnished with small cubes of tomato and finally chopped Spanish onions plus a touch of cilantro. | |
| Cocktel de Camaron | \$ 17.39 |
| Shrimp cocktail Mexican style. Mixed with ketchup, lime juice, hot sauce chopped cilantro, tomato onions and avocado. | |
| Aguacate Relleno | \$ 17.39 |
| Shrimp stuffed avocado with mayonnaise and cilantro. | |
| Enchiladas de Mar | \$ 18.39 |
| Stuffed with shrimp in our own mild chipotle sauce. Served with Spanish rice and beans. | |

Note: for the whole Red Snapper cooking time will take from 45 min. to an hour.



MEXICAN BEER

CORONA • MODELO SPECIAL
 NEGRA MODELO • DOS XX LAGER
 DOS XX AMBER • VICTORIA
 PACIFICA • SOL • INDIO • BOHEMIA
 CARTA BLANCA



\$572

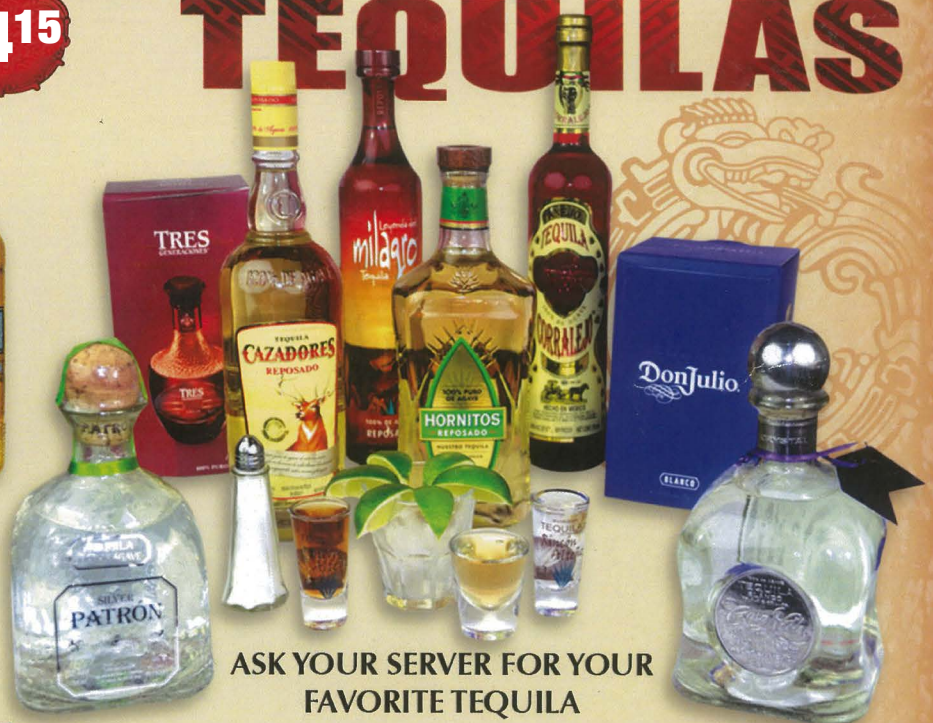
DOMESTIC BEER



MILLER LITE • BUD LIGHT
 MGD • COORS LIGHT
 MGD 64

\$415

TEQUILAS

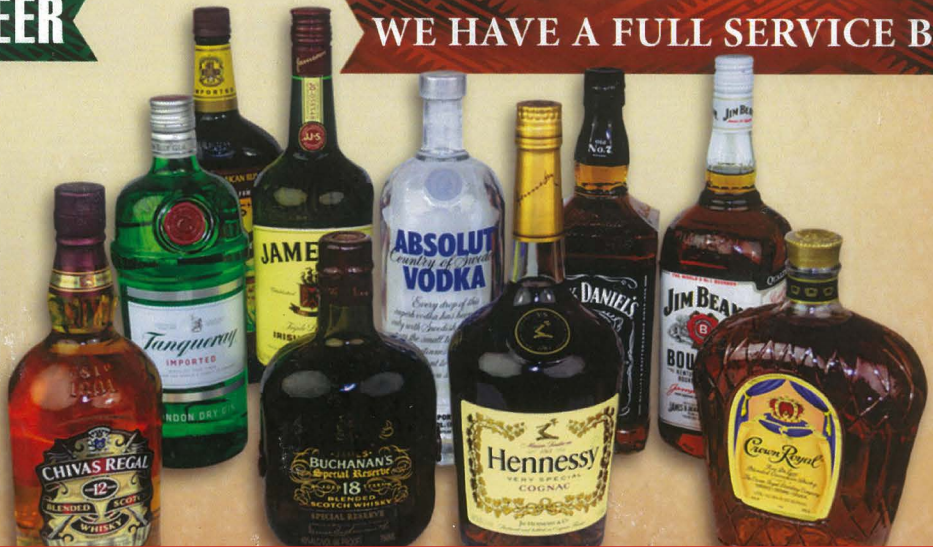


ASK YOUR SERVER FOR YOUR
 FAVORITE TEQUILA

\$515 IMPORTED BEER



WE HAVE A FULL SERVICE BAR



BEST MARGARITA IN TOWN

SMALL \$ 7.02
MEDIUM \$ 11.18
LARGE \$ 16.64

Red Sangria
Small \$ 7.02
Medium \$ 11.18
Large \$ 16.64

Daiquiris

Small \$ 7.02
Medium \$ 11.18
Large \$ 16.64

Flavors: Strawberry, Peach, Mango

FLAVORS:

Original, Strawberry, Mango, Peach, Banana, Raspberry

Add a Flavor for \$0.75

Piña Colada

Small \$ 7.02
Medium \$ 11.18
Large \$ 16.64

MEXICAN CLASSIC DRINKS

Paloma

made with tequila, squirt and fresh lime \$9.88

Vampiro

made with tequila, squirt and Sangrita \$9.88

Michelada

made with special recipe and your choice of beer \$8.32

Cucaracha

flaming shot with tequila, kahlua, 151 Rum \$7.28

DAILY DRINKS SPECIALS

Ask your server about current drink specials.



Desserts

Mexican Buñuelos	\$ 6.79
Deep fried flour mixture in a shape of a tortilla and sprinkled with sugar-cinnamon topping while warm. A classic Mexican dessert served at traditional fiestas.	
Fried Ice Cream	\$ 6.79
Snowball size ice cream covered with cornflakes and deep fried.	
Flan (Regular)	\$ 6.79
Custard dessert made with milk, egg, sugar, cinnamon on caramel sauce.	
Flan with Rum	\$ 6.79
Custard dessert made with milk, egg, sugar, cinnamon on caramel sauce and topped with Rum.	
Root Beer Float	\$ 6.79
Churros Only	\$ 6.79
Churros with Fried Ice Cream	\$ 9.89

Beverages

Soft Drinks	\$ 4.10
Milk	\$ 4.10
Orange Juice	\$ 4.10
Coffee	\$ 4.10
Tea	\$ 4.10

Free refills on ice tea, coffee and soft drinks.

AUTHENTIC MEXICAN FOOD PREPARED FRESH DAILY

“FRESH” is a word used a lot around our restaurant. Our day starts early with deliveries of fresh produce, poultry and meat. Some of the produce we work with in our freshly-prepared recipes have names which may not be familiar to you, so we have provided information below on how they are used in our authentic Mexican dishes.

CHILE ANCHO (Mex.):	Used in the preparation of Mole Sauce, which is used in cooking and marinating chicken and pork.
CHILDE DE ARBOL (Mex.):	Used in the preparation of Red spicy salsa.
CHILE POBLANO (Mex.):	A pepper which, after careful preparation becomes a Chile Relleno (Stuffed Pepper).
JALAPENO (Calif., Mex.):	Used in the preparation of Guacamole and Green salsa.
TOMATILLO (Mex.):	Vine-grown vegetable (Green Tomatoes) which is used in the preparation of green salsa or green mole.
CILANTRO (Mex.):	Used alone or in various recipes, Mexican Parsley.
ABOUT OUR STEAK:	Choice cuts of sirloin top butt, trimmed and ground daily on premises.

Catering and Party services available. For information call 630.236.3539

