

Menu

Antojitos

(702) 227-9100 ~ www.ricardosoflasvegas.com

GUACAMOLE	8.95
Fresh Haas avocados with tomatoes, onions, cilantro, chilies and spices. Small Guacamole 4.95 4 oz. Large 16oz.	
POPPERS "Stuffed Jalapeños"	8.95
Cream cheese-filled jalapeños, lightly breaded and fried. Served with prickly pear red chile dipping sauce & bean dip.	
CHILE CON QUESO	9.50
Imagine a sizzling cast iron skillet with melted cheeses, roasted chilies & spices-¡que rico! Warm tortillas served.	
TAQUITOS	8.95
A bunch of hand-rolled beef tacos, fried crisp, served with guacamole, sour cream and salsa cruda	
BAJA FINGERS	8.95
Breaded chicken strips with a spicy baja sauce, served with creamy ranch dressing	
FLAUTAS DE POLLO	9.25
Chicken machaca with poblano chilies and cheese rolled in flour tortillas, fried crisp, with guacamole, sour cream, & salsa cruda	
LOBSTER FLAUTAS	12.50
Grilled lobster with pico de gallo mixed with our cheese blend, wrapped in flour tortilla, fried crisply served with chipotle ranch dressing.	

MEXICAN PIZZA 14.50
We take a large, flat flour tortilla and crisp it, then we melt jack & cheddar cheese, sprinkle diced tomatoes, olives & onions on top, & garnish with guacamole & sour cream, jalapeños on request.
With your Choice of Beef, Chicken or Chorizo 15.95
Plain Melted Cheese Tortilla 8.95

NACHOS SUPREMOS 13.95
Fresh chips topped with beans, ranchera sauce, and melted cheese. Then we sprinkle the top with onions, tomatoes, and chilies. Garnished with guacamole and sour cream.
Add Beef or Chicken Machaca or Chorizo 15.50
Traditional Nachos 12.50

QUESADILLA 12.50
North of the border original. Large flour tortilla filled with cheese and mild chilies, folded, cooked on the griddle. Served with guacamole, sour cream, and salsa cruda.
Add Fresh, Seasoned Veggies 13.50
Add Chorizo (Made Here) 14.50
Add Fajita Chicken or Beef 14.50
Add Chicken or Beef Machaca 14.50

SAMPLER DE RICARDO'S 19.95
Nachos, beef taquitos, beef quesadilla, jalapeno poppers, chicken wings, guacamole, sour cream, salsa cruda.

Sopas

Albondigas 5.50 Menudo 7.95 Lg 10.95

Ensaladas

DE LA CASA 6.50
House Salad

DE CESAR 8.50
Cesar Salad, a Tijuana original with a roasted garlic twist.

TOSTADA FIESTA 12.50
Classic tostada salad-crisp tortilla topped with beans, your choice of beef, chicken, chile verde or chile colorado, shredded lettuce, cheese, salsa, guacamole, sour cream & olive. Pico de gallo garnish.

TACO SALAD TRADICIONAL 12.50
Tortilla shell layered with beans, seasoned ground beef, lettuce, cheese, salsa, guacamole, sour cream, garnished with pico de gallo & olive.

CALIFORNIA CHICKEN CESAR 12.50
Crisp romaine leaves with sliced grilled chicken, avocado slices and cotija cheese with seasoned tortilla strips

Tacos de Pescado o Asada

Seasoned halibut, grilled, topped with chopped cabbage & creamy cilantro sauce, or Carne Asada with

chopped onion & cilantro, both served with rice & beans. One 12.95 Two 14.95 Ala Carte 5.95

Especialidades de la Casas

Served with rice, beans and steamed vegetable, unless otherwise stated.

With soup or salad add \$2.00. Tortillas on request.

De Carne

BISTEC NORTEÑO 22.95
N.Y. sirloin flame grilled, atop a crispy corn tortilla with our house favorite tomatillo-chipotle salsa, finished with a Mexican asadero cheese and cilantro, served with rice and beans

CARNE ASADA 22.95
Grilled and marinated New York strip complemented with a cheese enchilada, rice, beans & steamed vegetables

CHILE COLORADO 17.50
Tender sirloin cooked in red chile with onions, chilies and spices, served in a tortilla shell

CHILE VERDE

17.50

Diced pork cooked with onions, chilies, tomatillos, and seasonings, served in a tortilla shell with rice and beans

STEAK PICADO

18.95

Choice sirloin strips sautéed with onions, tomatoes, chilies & spices. South-of-the-border twist on pepper steak.

CARNITAS

18.95

Seasoned roasted pork served with grilled green onions, cilantro, salsa cruda, and salsa brava. Served with rice and beans.

CARNE DIABLO

22.95

Adobo-marinated N. Y. sirloin grilled with an intense, spicy red sauce, served with rice & beans. Great marriage of heat & flavor.

De Pollo

POLLO DE RICARDO'S

18.95

A Ricardo's favorite since 1980! Sautéed breast of chicken in wine, butter and spices, topped with tomato, avocado and melted cheese, presented in a tortilla basket.

POLLO RANCHERO

18.95

Breasts of chicken sautéed with mushrooms & spices, served over rice with ranchera sauce & melted cheese. Garnished with pimientos & roasted poblanos

CHICKEN PICADO

18.95

Chicken breasts sautéed with onions, tomatoes, peppers, and spices, presented in a corn tortilla basket.

POLLO ARROYO

18.95

Chicken breasts sautéed in wine, mushrooms, mustard seed & cream, presented in a corn tortilla basket.

De Pescado

TACOS DE PESCADO

Our seasoned halibut, grilled, topped with chopped cabbage & a creamy cilantro sauce.

One 12.95 Two 14.95 A la Carte 5.95

HALIBUT AJO ROJO	22.95
Halibut filet in seasoned flour, sautéed with butter, garlic, lemon, sherry, cilantro, and red chile. A contemporary dish with traditional roots. Can also be prepared in a lemon butter and wine sauce.	
CAMARONES CHIPOTLES con Ajo	21.95
Shrimp cooked with butter, wine, garlic, chipotle chile & cream. Served over rice with fresh steamed vegetables.	
HALIBUT SAUTÉ	22.95
Filet of halibut, our special cut, sautéed with a lemon butter and wine sauce.	
MARISCO CILANTRO VERDE	22.95
Excellent halibut filet sautéed with mushrooms, cilantro, butter & verde sauce. Delicioso!	
CAMARONES a la VERA CRUZANA	21.95
Shrimp sautéed with tomatoes, onions, cilantro, spices, chilies & green olives.	
CAMARONES a la DIABLA	21.95
Tender shrimp sautéed with a fiery red chile sauce-intense, delicious, and spicy!	

Fajitas

Traditional meets contemporary with our sizzling skillet plates. Grilled, marinated steak, chicken or shrimp on a sizzling mound of onions, peppers, mushrooms and vegetables, garnished with a fresh tomato and cilantro. Served with rice, beans, guacamole, sour cream and salsa cruda.

SIRLOIN STEAK · BREAST OF CHICKEN · VEGETARIAN	17.95
Double order for 2	34.95
Luncheon Portion (until 4 p.m.)	13.95
SHRIMP FAJITAS	21.95
Double Shrimp	42.50
Luncheon Portion	16.95

Burritos

Served with rice & beans and pico de gallo garnish

CHIMICHANGA	15.00
Chicken machaca with beans and cheese, crisply fried, served with guacamole and sour cream, red and green garnish.	

BURRITO de CARNITAS VERDES	15.00
Roast pork, beans and cheese with verde sauce and melted cheese.	
BURRITO GRINGO	15.00
Seasoned ground beef with beans, sour cream & pico de gallo, wrapped in a flour tortilla, topped with red chile sauce & melted cheese.	
BURRITO RICARDO'S	15.00
Our shredded beef machaca wrapped in a flour tortilla, topped with chili con carne and melted cheese.	
BURRITO ESPECIAL	15.00
Beef or chicken, beans, with ranchera sauce and melted cheese, our "comfort" food.	
Plain Bean Burrito	8.95
BURRITO VERDE	15.00
Our pork chile verde, and beans topped with more chile verde and cheese	
BURRITO COLORADO	15.00
A Ricardo's tradition, tender sirloin cooked in red chile with onions, chilies & spices, wrapped with beans in a tortilla, topped with more chile colorado & melted cheese. Delicioso!	
BURRITO DE CARNE ASADA	15.00
Grilled, seasoned carne asada stuffed with beans, salsa cruda & shredded cheese, molcajete salsa on the side.	

Enchiladas Especiales Two

Enchiladas served with rice and beans. With one enchilada 13.25

ENCHILADAS DE VERDURAS	15.50
Seasoned chopped vegetables in a corn tortilla, topped with a mild cheese sauce.	
ENCHILADAS SOUTHWEST	15.95
Seasoned ground beef with cheese in a corn tortilla topped with red chile enchilada sauce, garnished with sour cream.	
ENCHILADAS DEL MAR	15.95
Shrimp, halibut & snapper with select vegetables & seasonings, rolled in corn tortillas, your choice of salsa verde or roja.	

ENCHILADAS SUIZAS 15.95
Corn tortilla rolled with our chicken machaca & sour cream, topped with tomatillo-chipotle sauce and melted cheese.

ENCHILADAS CARNITAS ROJAS 15.95
Roasted pork in a corn tortilla with our rich enchilada sauce and melted cheese on top. Garnished with sourcream. Incredible flavor!

ENCHILADAS RANCHERAS 15.95
Flour tortilla rolled with beef machaca and cheese, topped with ranchera sauce and melted cheese. Garnished with guacamole and sour cream.

Combinaciones Mexicanos

Served with rice and beans

1. CHEESE ENCHILADA	13.50
2. BEEF ENCHILADA	13.50
3. CHICKEN ENCHILADA	13.50
4. BEEF TACO	13.50
5. CHICKEN TACO	13.50
6. CHILE RELLENO	13.50
7. TAMALES	13.50
8. TACO, RELLENO	15.50
9. TAMALES, RELLENO	15.50
10. ENCHILADA, RELLENO	15.50
11. ENCHILADA, TACO	15.50
12. ENCHILADA, TAMALES	15.50
13. TACO, TAMALES	15.50
14. ENCHILADA, TACO, RELLENO	17.50
15. ENCHILADA, TAMALES, RELLENO	17.50
16. TACO, TAMALES, RELLENO	17.50
17. TACO, TAMALES, ENCHILADA	17.50

Norfeños

BBQ PORK SANDWICH (Torta) 11.25

Our slow-roasted carnitas served with a tangy BBQ chipotle sauce, french fries & a green salad

CHICKEN SANDWICH (Torta) 11.25
Grilled chicken breast topped with roasted poblanos & cheese on a toasted bun, served with fries & green salad

CHEESEBURGER 10.95
A third-pound ground chuck patty, grilled, served with battered, seasoned fries and garnish

PLAIN BROILED CHICKEN 13.75
Two grilled chicken breasts served with steamed vegetables & rice.

FRIED SHRIMP PLATE 17.95
Jumbo breaded shrimp with fries, vegetables and cocktail sauce.

NEW YORK STEAK DINNER 22.95
Choice sirloin grilled, served with fries & steamed vegetables.

Desayunos

Served with rice & beans. Tortillas on request.

BREAKFAST WRAP 11.50
Eggs, chorizo, and potatoes with cheese, red chile sauce. Hearty Mexican favorite!

HUEVOS RANCHEROS 11.50
Two fried eggs atop a soft corn tortilla spread with refried beans, topped with ranchera sauce and melted cheese. Red or green sauce on request.

MACHACA CON HUEVOS 11.50
Shredded beef cooked crisply and browned with onions, peppers and tomatoes, lightly scrambled with eggs. Delicioso!

HUEVOS CON CHORIZO 11.50
Our "signature" chorizo scrambled with two eggs

A La Carta

CHILE RELLENO 5.95
TAMALE 5.95
TACO 5.95
BOWL OF CHILI 5.95
ENCHILADA 5.75

RICE OR BEANS
FRIES
TORTILLAS

4 . 5 0
4.50
2.25

DRINKS

Margaritas

Our house margaritas are made exclusively with 100% Blue Agave Tequila!

Small ~ Medium ~ Large ~ Pitcher

Strawberry, Peach, Midori Melon, Blue Mexico, Coconut, Guava, Raspberry, Mango, Prickly Pear, Pineapple, Banana

Tequilas

ANEJO

Jose Cuervo Reserva
de la Familia
Cabo Wabo
Cazadores
Don Julio
Herradura
Patron
Sauza 3
Generaciones
Cazadores
Corralejo
Don Eduardo
Don Julio
Gran
Centenario
El Jimador
Don Julio
Gran
Centenario
El Jimador
Jose Cuervo

Partida
Sauza Hornitos
Avion

REPOSADO

Jose Cuervo Tradicional
1800
Herradura
Patron
Sauza
Hornitos
Cabo Wabo
Cazadores
Don Julio
Sauza 3
Generaciones
Don Eduardo
Gran Centenario
El Jimador
Jose Cuervo
Partida
Corralejo
Avion

SILVER
Cabo Wabo
Don Julio
Herradura

Patron
Sauza 3
Generaciones
Cazadores
Corralejo
Don Eduardo
Don Julio
Gran
Centenario
El Jimador
Jose Cuervo
Partida
Sauza Hornitos
Avion

Cervezas - Beers

DOMESTIC

Bud
Bud Light
Coors &
Coors Light
Millers Lite
Michelob Ultra
Becks (No Alcohol)

SPECIALTY

DOMESTIC
Samuel Adams

EUROPEAN IMPORT

Stella Artois
Heineken
Newcastle

DRAFT BEER

Estrella Jalisco ~
Goose Island IPA

MODELO ESPECIAL-

XX AMBER

MEXICAN IMPORT

Bohemia
Corona & Corona
Light
Corona Premier
Corona Familiar
Victoria
XX Amber & Lager
Modelo Especial
Negra Modelo
Pacífico
Tecate