

RIO TACOS

TAKE OUT MENU



CONTACT US



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RioTacos

**MADE FRESH.
MADE LOCAL.**

Order Online Now:
riotacos.smartonlineorder.com

Menu DRINKS

BEVERAGES

Fountain Drinks 16 OZ 32 OZ

**Coca-Cola, Diet Coke, Coke
Cero, Sprite, Dr. Pepper,
Lemonade**

Mexican Bottled Soda 12 OZ

**Coca-Cola, Fanta, Sprite
Jarritos, Squirt, Topo Chico**

Aguas Frescas 16 OZ 32 OZ

**Horchata
Jamaica
Seasonal**

ALCOHOL

Draft 16 OZ

**Modelo, XX, Jetty Jack
Amber Ale, Compa Blue
Corn Lager, 7K IPA**

Bottle 12 OZ

**Pacifico, Coors Light,
Michelob Ultra, Corona
Premium, Sandia Hard
Cider: (peach, sangria,
watermelon)**

Rio BREAKFAST

Pancake Trio \$5.50

3 pancakes made from house-made batter served with a side of maple syrup and butter.

Add chocolate chips for \$0.50 or fruit for \$3

Strawberry Croissant French Toast \$5.50

Baked french toast served with fresas con crema.

Breakfast Torta \$12.50

Mexican bolillo sandwich, served with egg, ham, pickled onion, cheese.

Chilaquiles w/ Eggs \$12.50

House-made tortilla chips tossed in creamy salsa, topped with eggs, cotija, pickled onion, cilantro, and avocado salsa. Served with refried beans and queso fresco.

Breakfast Burrito \$7.99

Eggs, papas a la mexicana, beans, wrapped in a 10 inch flour tortilla.

Choice of red or green chile.

Rio-Big Breakfast Burrito \$13.50

Eggs, papas a la mexicana, beans, wrapped in a 10 inch flour tortilla.

Choice of red or green chile.

Huevos Rancheros \$12.99

Eggs, papas a la mexicana, beans, wrapped in a 10 inch flour tortilla.

Choice of red or green chile.

Omelette Plate \$14.00

Served with papas a la mexicana, beans with queso fresca.

Add a protein or side to any breakfast plate for \$3.00

TACOS

Specialty Taco Order (3)

3 Quesa-Birria

\$14.00 EACH

3 corn tortilla quesadillas, filled with beef birria stew meat, with a side of a delicious birria stew consome

3 Beer Batter Fish

3 corn tortilla cod-fish tacos, fried with mexican beer batter, habanero crema, pico, avo salsa, and house slaw

3 Beer Batter Shrimp

3 corn tortilla shrimp tacos, fried with mexican beer batter, habanero crema, pico, avo salsa, and house slaw

3 Shrimp Dorado Tacos

3 corn tortilla fried taquitos filled with shrimp and cheese mix, topped with salsas, lettuce, tomato consomé, cotija cheese, pickled red onions and cilantro.

Street Tacos

\$3.50 EACH

Proteins:

- Asada
- Al Pastor
- Barbacoa
- Grilled Chicken Adobada
- Potato Soyrizo (VEGAN)

Quesadillas

Crusted Quesadilla

\$5

Melted and crusted golden cheese taco, with your choice of protein

Mulita Quesadilla

\$7

2 corn tortilla sandwich with melted cheese and choice of protein

RioGrande Quesadilla

\$13.50

12" flour tortilla, with melted cheese, choice of protein cut into 4 triangles

**All street tacos & Quesadillas served with:
Onions, Cilantro, Salsa and Avocado Salsa**

Rio

SPECIALTIES

Chilaquiles

\$14.00

House made tortilla chips, tossed with our famous creamy salsa. Served with cotija cheese, pickled onions, and cilantro, and avocado salsa

Torta

\$12.50

Mexican bolillo sandwich, prepared with cheese, pickled jalapenos, slice tomato, mayo, house salsa and avocado salsa

Burrito

\$13.50

12" flour tortilla, wrapped with choice of protein, rice, beans, cheese, crema, onions, cilantro, house salsa, and avocado salsa

Stuffed Potato

\$13.50

Giant charcoal baked potato, stuffed with butter, choice of protein, melted cheese and salsas

Birria Soup Bowl

\$14.00

Birria meat served in a warm bowl of consome, with 3 fresh corn tortillas, tomatillo salsa, onions, and cilantro.

Elote Cup

\$5.50

Corn cooked in butter broth, served with crema, mayo, cotija cheese and chile powder.

**ALL RIO SPECIALTY PLATES AND QUESADILLAS
COME WITH YOUR CHOICE OF PROTEIN!**

DESSERTS

Made In House!

Tres Leches

\$5

Sweet, three milk moist cake, topped with our house whipped cream

Sopapilla Cheesecake

Puff pastry square, filled with a delightful cream cheese frosting, drizzled with dulce de leche and honey

Choco Flan

Beyond heavenly creamy dulce de leche custard topped with chocolate cake