

LET'S COCKTAIL
MARGARITAS & MORE

[Margs made with fresh juice & squeezed citrus]

TRADITIONAL MARG / 8

Espero Blanco, Magdala

SPICY MARG / 8

Pineapple jalapeno infused Milagro Reposado

SPANISH GIN TONIC / 10

Tanqueray gin, fresh grapefruit, lemon,
lime, orange

MANGO MARG / 8

Espero Blanco, fresh mango juice, simple, lime

AMBLI STYLE PALOMA / 14

Tres Generaciones Blanco, fresh grapefruit
juice, Campari

APEROL SPRITZ / 10

Aperol, Cinzano prosecco

LEMONADES

[No Refills]

HIBISCUS / 4

TRADITIONAL / 4

[Spritz-It-Up with Topo Chico +2]

ICED TEAS

MASALA / 5

HIBISCUS / 5

ARNOLD PALMER / 6

WINES

WHITE / ROSE

3oz / 6oz / BT

Vueve de Vernay Rosé, France

6 / 12 / 48

Triennes Rosé *(still)*, France

6.5 / 13 / 52

Casa d Valle Vinho Verde, Portugal

6 / 12 / 48

Louis Jadot Chardonnay, France

6.5 / 13 / 52

REDS

3oz / 6oz / BT

Juggernaut Pinot Noir CA

7.5 / 15 / 60

Austin Hope Cabernet, CA

11 / 22 / 88

WELCOME TO RICKY'S CANTINA

We have designed a Mexican-style

Lunch Menu that is

Light, Affordable and Fresh

SO MUCH TO BE THANKFUL FOR!

MONDAYS:

\$2 Iced Tea or

\$2 Lemonade

[Hibiscus or Traditional]

TUESDAYS:

HALF OFF

Chicken Pastor Quesadilla
AND Loaded Gringo Nachos

[Chicken or Steak]

WEDNESDAYS:

'Tis the Season....

\$5 Cranberry Lemon Drop

THURSDAYS:

Complementary Sopapillas

[For the Table]

FRIDAYS: \$5 Margs (3 Flavors)

[Traditional, Spicy or Mango]

WELCOME TO RICKY'S CANTINA

TABLE SNACKS

Guacamole • 7 / 14

Fried garlic, jalapeno, pomegranates, avocado, tortilla chips

Loaded Gringo Nachos* (4) • 15

Refried pinto beans, cheddar cheese, guacamole, crema, pickled veggies, salsa
[Grilled Chicken or Ribeye]*

Chicken Pastor Quesadilla • 15

Oaxaca and white cheddar cheeses, pineapple, onions, cilantro, morita sauce, corn masa tortilla

Mini Poblano Rellenos (2/4) • 7 / 14

Roasted poblanos, corn, onion, white cheddar, pork green chili

ENSALADA / BOWLS

[Choose Green leaf mix, Arugula, Quinoa or Brown rice]

Add: Grilled Chicken (4oz) +6 / Ribeye (4oz) +10*

Roasted Beets • 16

Heirloom tomatoes, charred avocado, red onion, goat cheese, candied pecans, fig balsamic

(Thai) International Bowl of the Month • 16

Julienne carrots, jicama, avocado, mango, red cabbage, peanuts, edamame, cilantro ginger dressing

Seasonal • 16

Avocado, corn, zucchini, asparagus, sweet potato, tomatoes, apples, almonds, corn bread, apple cider vinaigrette

SWEET BITE

Sopapillas (3) • 4
Dark chocolate ganache

TACOS & MORE

[Add Side Salad or Pork Green Chili +5]

Braised Lamb Barbacoa (Skillet Tacos) • 18

Pico, coleslaw, morita consommé, salsa, house made blue corn tortillas

Quesa Birria (Skillet Tacos) • 18

Guajillo braised brisket, guacamole, onion, cilantro, cheese crusted house made guajillo tortillas

Carne Asada* (Skillet Tacos) • 18

Chimichurri Ribeye, guacamole, grilled onions, fried jalapenos, salsa, fries, house made corn tortillas

Chicken OR Steak Enchiladas* (2) • 18

Veggie hash (cauliflower, broccoli, carrot, sweet potato), guacamole, crema, tomatillo & guajillo salsas, white cheddar cheese
[Veggie Enchiladas \$15]

SANDWICHES

[Choice of Small Salad or Potato Wedges]

French Dip • 18

Sliced Ribeye, grilled onions, dijonnaise, manchego, fried jalapenos, brioche, au jus, potato wedges

Huitlacoche Avocado Toast • 18

Huitlacoche hash, avocado puree, macha sauce (peanut based), grilled sourdough
[Huitlacoche is the mushroom that grows on corn]

Spicy Chicken Sandwich • 18

Fried chicken, tomatoes, manchego cheese, pickles, chipotle coleslaw, brioche

*These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.