

A LA CARTE

ENCHILADA \$3

Beef • Chicken • Chile Colorado • Cheese (v) • Barbacoa + \$1
Corn tortilla filled with cheese, onions, and topped with mole sauce and one meat of your choice.

ENCHILADA VERDE \$3

Beef • Chicken • Chile Colorado • Cheese (v) • Barbacoa + \$1
Corn tortilla filled with cheese, onions, and topped with green poblano sauce and one meat of your choice.

PEPITO \$3

Beef • Chicken • Chile Colorado • Barbacoa + \$1 • Frijoles • Black Beans (v)
A fried soft taco. A flour tortilla folded over your choice of one filling and fried until golden, garnished with lettuce and tomato.

BURRITO \$3

Beef • Chicken • Chile Colorado • Barbacoa + \$1 • Frijoles • Black Beans (v)
A warm flour tortilla filled with your choice of one filling.
+Melted Monterrey Jack Cheese .40

EMPANADA \$3

Wheat dough folded over a savory beef filling and fried until golden.

TAMAL \$3 (g)

Pork • Chicken
Made from scratch! Choose from shredded pork made with chile ancho, or chicken made with roasted green tomatillo.
Top with beef & shredded cheese for .70 (per Tamal)

TOSTADA \$3

Beef • Chicken • Chile Colorado • Barbacoa + \$1 • Frijoles • Black Beans (v)
Fried corn tortilla topped with beans, onions, cheese, your choice of topping, lettuce and tomato.

TACO AMERICANO \$3

Beef • Chicken • Chile Colorado • Barbacoa + \$1 • Frijoles • Black Beans (v)
Choose between hard corn shell or soft flour tortilla, then filled with your choice of one filling and garnished with lettuce and tomato.

ARROZ & FRIJOLE \$3

Flavorful Mexican rice and creamy refried beans. You can substitute the Mexican Corn for either the Arroz or Frijoles for 75¢

MEXICAN CORN (v/g) \$3.50

Kernels of corn sautéed with peppers and onions. Topped with Queso Cotija.

FROM THE GRILL

ALL PLATES COME WITH ARROZ & BEANS: BLACK BEANS OR FRIJOLE
ADDITIONAL CHARGE FOR TORTILLAS & SIDES.

FAJITAS

Steak \$18 • Chicken \$17 • Shrimp \$18 • Steak & Chicken \$17 • Veggie (v) \$13

Grilled with bell peppers, onions and tomatoes. Served with warm flour tortillas, pico de gallo, and sour cream.
Extra tortillas or sides may be purchased.

+Homemade Chorizo \$2 • +Bacon \$2 • +Shrimp \$4.25

POLLO ADOBADO \$12

Grilled chicken breast cut into strips, sautéed in spicy chipotle sauce and tossed with grilled onions. Served with warm flour tortillas. **It's spicy, no crying.**

DISCADA \$15

A meat lovers dream. Our marinated steak, homemade chorizo, and bacon grilled together with onions, tomatoes and bell peppers. Served with warm flour tortillas, pico de gallo and sour cream.

STEAK TAMPIQUEÑA \$17

New York Strip steak grilled in a zesty marinade with a hint of butter, lime and cilantro. Topped with melted cheese and served with one cheese enchilada.
+Mexican Pepper Steak topping \$2

FOR THE KIDS

ALL KIDS MEAL COME WITH CHOICE OF ARROZ & FRIJOLE OR FRIES

CHICKEN RINGS \$5

KIDS CREATE ONE \$5

Taco • Quesadilla • Burrito

Choose one filling for your item:

Beef • Chicken • Frijole • Cheese (v)

DESSERTS

FRIED ICE CREAM \$6

SOPAPILLA \$4

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GET WITH THE PROGRAM!

Ask your server about our Royalty Rewards program to get coupons for your special occasions, and just because!

(v) = vegetarian option

(g) = gluten free

A 20% gratuity will be added to parties of 8 or more • No more than 6 separate checks • A cake fee of 5% will be added to tables who bring dessert

• All non-menu items are subject to availability • Please alert us to any allergies •

• Any modifications/substitutions are subject to a surcharge •

• Consuming raw or undercooked items such as meats/seafood may pose a risk of food-borne illness •

DIPS

JALAPEÑO FRIJOLE DIP \$5

Otherwise known as bean dip. Beans, bacon, cheese, and jalapeños come together to form a creamy dip full of flavor.

GUACAMOLE RUIZ \$6

Rich, creamy guacamole made Ruiz style from fresh avocado.

GUACAMOLE POBLANO (v/g) \$6

Fresh avocados mixed with diced tomatoes, onions, jalapeños and cilantro and freshly squeezed lime juice.

QUESO GRINGO (v) \$6

White cheese blended with diced green chiles.
+ **Homemade Chorizo \$1.75**

APPETIZERS

EMPANADAS \$9

Four wheat dough empanadas folded over a savory seasoned beef filling and fried until golden. Served with hot sauce or sour cream.

FAJITA QUESADILLA

Steak \$10 • Chicken \$10 • Shrimp \$13

An oversized flour tortilla filled with cheese, onions, bell peppers and served with a dollop of sour cream and pico de gallo.

WINGS \$9 / \$16

Hot • Honey Hot

Chicken wings tossed in your choice of sauce. Choose either 1 or 2 pounds. *Please allow at least 15 minutes for wings.*

BURRITOS & QUESADILLAS

ALL PLATES COME WITH ARROZ & BEANS: BLACK BEAN OR FRIJOLE

GRILLED BURRITOS

Steak \$13 • Chicken \$13 • Shrimp \$15

Flour tortillas filled with your choice of meat, sautéed onions and bell peppers. Served with sour cream, Guacamole Ruiz and pico de gallo.

Add cheese to your burrito:

Melted Monterrey Jack Cheese \$1.59 • Queso Gringo \$2

BURRITO MELT \$13

Beef • Chicken • Chile Colorado • Frijoles • Black Beans

Three flour burritos of the same filling smothered with melted cheese.

GRILLED QUESADILLAS

Steak \$13 • Chicken \$13 • Shrimp \$15

Three warm, soft flour tortillas filled with your choice of meat and melted cheese. Served with sour cream, Guacamole Ruiz and pico de gallo. Some call these soft tacos, some call them quesadillas. Either way – delicious.

TACOS

CAMARONES \$15 (g)

Sautéed shrimp topped with chipotle aioli, queso fresco and cilantro. Served with Guacamole Poblano, cebollas en escabeche and Mexican Corn.

PESCADO \$13

Seared tilapia topped with chipotle aioli, queso fresco and cilantro. Served with Guacamole Poblano, cebollas en escabeche and Mexican Corn.

SELECTIONS BELOW ARE SERVED WITH (4) TACOS ON CORN TORTILLAS AND TOPPED WITH QUESO FRESCO, CEBOLLAS EN ESCABECHE & CILANTRO

POLLO ADOBADO \$10 (g)

Grilled chicken sautéed in chipotle sauce. Spicy already, no salsa picante needed.

CARNE ASADA \$11 (g)

Grilled marinated steak.

BARBACOA \$11 (g)

Slow cooked beef with a blend of dried chiles and spices until tender.

CLASSICS

ALL PLATES COME WITH ARROZ & BEANS: BLACK BEANS OR FRIJOLE (unless noted)

TACO SALAD

Beef \$9 • Grilled Chicken \$10.50 • Shrimp \$13.25

Lettuce, tomato, bell peppers, onions, cheese inside of a fresh homemade fried flour tortilla bowl. **No rice and beans** are needed to enjoy this plate.

PLATO CHICO \$9

A classic Ruiz favorite. Served with a beef tostada, cheese enchilada and a beef taco. **No rice and beans** are needed to enjoy this plate.

PLATO MACHO \$20

Cheese enchilada, pork tamal, beef tostada, chile Colorado burrito, beef taco, chicken pepito and beef empanada.

RUIZ CHIMICHANGA \$11

Beef & Chile Colorado • Chicken

A large flour tortilla filled with your choice of filling and frijoles then fried until golden brown. Topped with Guacamole Ruiz, sour cream and shredded cheese, garnished with lettuce and tomato.

MADE-FROM-SCRATCH TAMALES \$12

Pork • Chicken

Our tamales are made with lots of tender love and care. Plate served with three of the same tamales. Choose from shredded pork made with chile ancho, or chicken made with roasted green tomatillo.

+Top with beef & shredded cheese for \$2

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