

APPETIZERS



Chips & Salsa - Our chips and salsa are complimentary free after you place your dinner order; you want it before you will be charged 4.00

Azteca Sampler - Grilled shrimp alambres, jalapeño Poppers, fried taquitos and assorted dips 9.25

Shrimp Alambres - fresh large shrimp stuffed with breadcrumbs, diced peppers, jack cheese, cotija cheese and wrapped with smoked bacon and charbroil-grilled 8.50

Camarones Jarochos - large gulf shrimp coated with chile-ancho seasonings and flame-grilled served with homemade cocktail sauce 7.50

Fresh Guacamole Dip - made fresh daily. fresh hass avocados hand blended with onions, fresh garlic, Chile jalapeños and touch a Mexican seasoning 6.50

Sparky's Chicken Nachos - Crispy corn tortilla chips topped with shredded chicken, nacho cheese sauce, black bean salsa, pico de gallo, Monterrey Jack cheese and topped with shredded lettuce, sour cream and fresh guacamole 7.75

Spicy Cheese Dip - homemade cheese dip mixed with fresh Pico de Gallo and fresh Mexican herbs 7.00

White Diablo Poppers - grilled jalapeño chiles stuffed with are special creamy cheese blend and lightly breaded and deep-fried 6.25 / also try our Habanero poppers for 1.25 each

Sopa Del Dia - Homemade soup daily 4.50 see server for details. Substitute bowl of soup for rice and beans for 2.00

TACOS

Fish tacos - grilled marinade mahi-mahi over corn tortillas topped with shredded lettuce, Pico de Gallo and spicy ranch sauce 8.00

Taquitos Fritos - crispy corn tortillas filled with your choice of shredded pork or chicken. topped with sauce, shredded lettuce and sour cream 7.50

Tacos de Carne Asada - flame-grilled marinade skirt steak over corn tortillas topped with diced cilantro and diced onions 7.50

Tacos de Pollo - adobo marinade shredded chicken over corn tortillas Topped with shredded lettuce, pico de Gallo and sour cream 7.50

Tacos al Pastor - adobo marinade shredded pork over corn tortillas, topped with diced cilantro and diced onions 7.50

LUNCH ENTREES

Enchiladas Ranchera's - sautéed diced skirt steak blended with Mexican chorizo and green onions finished with our spicy green sauce and melted cheese 8.65

Tostadas de Tinga - three crispy corn tortillas layered with adobo marinade shredded chicken, refried beans, shredded lettuce, sliced red onions, sliced tomatoes, sour cream and guacamole 8.50 this entree does not come with rice and beans.

Enchiladas Poblanas - sautéed oven-roasted shredded chicken mixed with green onions finished with our house adobo enchilada sauce and melted cheese 8.55

Chile Rellenos - hand-battered poblano pepper stuffed with blend of cheeses finished with our homemade roasted tomato sauce 8.25

Enchiladas with Mole Sauce - sautéed oven-roasted shredded chicken finished with our homemade mole sauce and melted cheese 8.55

Green Chile Pork - oven-roasted pulled pork with diced onions, diced potatoes simmered with our spicy green sauce and served with corn or flour tortillas 8.25

Enchiladas Veracruz - rock shrimp mixed with crabmeat and green onions lightly sautéed and finished with roasted poblano pepper sauce and melted cheese 8.65

Chile's en Nogada - hand-battered poblano pepper stuffed with blend of cheeses finished with creamy walnut sauce and pomegranate reduction sauce 8.45

Enchiladas Suizas - mexican queso fresco, diced onions, finished with roasted-tomato enchilada sauce and melted jack cheese 8.00

Robbie's Lobster Enchiladas - lobster meat mixed with green onions lightly sautéed and finished with lobster sauce and melted cheese 8.95

Green Chilaquiles - oven-roasted shredded chicken with diced onions, fresh corn tortilla chips simmered with our spicy green sauce 8.50

"BO" Pork enchiladas - sautéed oven-roasted shredded pork mixed with green onions finished with creamy nacho sauce topped with melted cheese and grilled onions on top 8.35

Spinach Enchiladas - fresh lightly sautéed spinach with diced onions, finished with roasted poblano pepper sauce and melted cheese 8.00

Shrimp Enchiladas - rock shrimp mixed with green onions lightly sautéed, finished with our spicy green sauce and melted cheese 8.65



Take-out Menu

To order, contact

Phone: 402 932-1381

Fax: 402 932-1477

www.riverasmf.com

Lunch Hours

Monday-Saturday 11am - 2 p m

Dinner Hours

Monday-Saturday 5pm - 9: p m

Sunday Closed

Payment Options:

Visa, Master Card

American Express

Cash. No Checks

DINNER MENU

Chicken Pibil - achiote-marinated chicken breast baked in banana leaves served with black beans and white rice 10.95

Carne Asada - grilled skirt steak marinade with special ingredients, served with pico de gallo, corn or flour tortillas 11.95

Enchiladas Suizas - mexican queso fresco, diced onions, finished with roasted-tomato enchilada sauce and melted jack cheese 10.15

Mahi-mahi Pibil - achiote-marinated mahi-mahi fillet baked in banana leaves served with black beans and white rice 11.95

Enchiladas Acapulco - rock shrimp and lobster meat lightly sautéed with green onions and finished with lobster sauce and melted cheese 11.75

Mole Poblano - One of Puebla's finest dishes! A homemade rich blend of Mexican chiles, dry fruit, spices, Mexican chocolate and served over Grilled Chicken breast. Served with white rice and black beans 10.95

Enchiladas Ranchera's - diced skirt steak mixed with chorizo, sautéed with green onions, finished with our spicy green sauce and melted cheese 10.95

Enchiladas Poblanas - shredded chicken sautéed with green onions finished with our special enchilada sauce and melted cheese 10.85

Shrimp Enchiladas - diced rock shrimp sautéed with green onions finished with our spicy green sauce and cheese 11.00

Enchiladas with Mole Sauce - shredded chicken finished with our homemade mole sauce and melted cheese 10.85

Pollo a las Brasas - Boneless Chicken breast marinated and grilled and topped with morita sauce. Served with white rice and black beans 10.95

Enchiladas Veracruz - rock shrimp, crabmeat lightly sautéed with green onions and finished with roasted poblano pepper sauce and melted cheese 11.25

Spinach Enchiladas - fresh sautéed spinach with chopped onions and finished with roasted poblano pepper sauce and melted cheese 10.15

Green Chilaquiles - shredded chicken, corn tortilla chips lightly simmered with our spicy green sauce 10.45

Robbie's Lobster Enchiladas - lobster meat lightly sautéed with green onions and finished with lobster sauce and cheese 11.95

Chile Rellenos - soufflé-battered poblano pepper stuffed with jack cheese finished with our homemade roasted tomato sauce 10.35

"BO" Pork enchiladas - shredded pork sauté with green onions finished with creamy nacho sauce topped with cheese and grilled onions on top 10.55

Chile's en Nogada - homemade stuffed poblano pepper covered with creamy walnut sauce and pomegranate reduction sauce 10.45

Green Chile Pork - shredded pork, chopped onions and diced potatoes simmered with our spicy green sauce and served with corn or flour tortillas 10.55

Tostadas de Tinga - three crispy corn tortillas layered with shredded chicken, refried beans, shredded lettuce, sliced red onions, sliced tomatoes, sour cream and guacamole 8.50 this entree does not come with rice and beans.

COMBO PLATTERS

Taste of Mexico - chile's en nogada served with enchiladas de mole 11.95

Veggie Combo - classic Chile relleno served with your choice of spinach enchiladas or cheese enchiladas 11.75

Mar y Tierra Combo - enchiladas rancheras served with your choice of lobster, shrimp or Crab enchiladas 12.45

House Combo - two tacos of your choice steak, chicken or pork served with our house-favored enchiladas poblanas 12.25

RIVERA'S FAJITAS

Fajitas Matador - grilled skirt steak strips, mexican chorizo, sliced poblano peppers, sliced red bell pepper and sliced onions 12.25

Ultimate Trio - grilled skirt steak, marinated chicken, large gulf shrimp, mexican chorizo, sliced poblano peppers, sliced red bell pepper and sliced onions 12.75

Fajitas Santa Fe - marinated chicken fajita meat, mexican chorizo, sliced poblano peppers, sliced red bell pepper and sliced onions 12.00

Fajitas Yucatan - marinade mahi-mahi strips, sautéed, mexican chorizo, sliced poblano peppers, sliced red bell pepper and sliced onions 12.75

MEXICAN WRAPS

Shrimp Sonora wrap - sauté shrimp over fresh spinach, black bean salsa and spicy ranch sauce, rolled and topped with lobster sauce and melted cheese 8.50

Outrageous Wrap - grilled diced skirt steak over shredded lettuce, Pico de Gallo, sour cream, guacamole, rolled and topped with green sauce and melted cheese 8.50

Spicy Chicken Wrap - adobo marinade shredded chicken over shredded lettuce, Pico de Gallo, sour cream, guacamole, rolled and lightly fried topped with nacho sauce and melted cheese 8.50

Fire Pork Wrap - adobo marinade shredded pork over shredded lettuce, Pico de Gallo, sour cream, and guacamole, rolled and topped with adobo sauce and melted cheese 8.50

Grilled Fajita Wraps - fajita peppers and onions mixed with your choice of grilled chicken or skirt steak over shredded lettuce, Pico de Gallo, sour cream and guacamole 8.50

BAR MENU

House Margarita - 1800 tequila, triple sec and lime juice with our special margarita mix 6.50

Supreme Margarita - Cazadores Reposado, Orange Curacao and lime juice with our special margarita mix 6.75

Red Fire Margarita - Patron Silver, Orange Curacao and pomegranate juice with our special margarita mix 6.95

House Wine - Red or White by the glass 6.25

Gringo's beer - bud light - Budweiser - Michelob ultra miller lite

Mexican beer - Corona - Corona light - Pacifico - Negra Modelo - Modelo Especial - Carta Blanca - Cerveza Tecate - Dos XX Amber - Dos XX Lager - Cerveza Sol - Cerveza Bohemia

Beverages - iced tea - Mr. pibb - coke - diet coke - 7up - lemonade - IBC root beer - chocolate milk - milk - tomato juice

DESSERTS, KIDS MENU & SIDE

ORDERS

Kid's Chicken Tacos - served with lettuce, cheese, rice and beans 4.25

Chicken Fingers - served with French fries 4.25

Bean & Cheese Tostada - served with rice and beans 4.25

Chicken & Cheese Nachitos - fresh chips with chicken and melted cheese 4.50

Kid's Cheese Quesadilla - served with rice and beans 4.25 (add Chicken or steak for 1.50)

Sopapillas - fresh dough deep-fried until golden brown drizzled with honey and cinnamon powder 4.00

Homemade Flan - Mexican classic custard. Ask your server for the flavor of the day 4.00

House Rice-1.50 - Corn or flour Tortillas-1.50 - Refried Beans-1.50 Any House sauce-1.00 - White Rice-1.50 - Black Beans-1.50 - Pico de Gallo-1.00 - Pepper jack cheese-1.00 - Guacamole-1.00 - Sour Cream-1.00 - Chips & salsa (to-go) - 4.00 - Salsa Fresca (Pint to-go)-6.00