Rojo
MEXICAN GRILL

APPETIZERS

GF CHEESE FRIES
French fries with queso, chorizo, jalapenos, green onion, topped with sour cream 9.25

TOSTADAS
Four corn tostadas with refried beans, lettuce, cheese, pico de gallo, sour cream, sliced avocado, tomatillo sauce and your choice of one protein: chicken, beef or pork 11.95

GF GREEN TOMATILLO SALSA 2.95

GF COTIJA GRILLED CORN
Two cobs of sweet corn rolled in aioli and cotija cheese, finished with cayenne pepper and lime 6.95

SKEWERS
Marinated chicken or carne asada served with cabbage slaw and BBQ sauce.
Chicken: 11.95 | Carne Asada: 12.95

GF FRESH GUACAMOLE
Fresh avocado, jalapeno, tomato, onion, garlic, cilantro, lime and topped with cotija cheese 10.75

GF ROJO GUACAMOLE
Fresh guacamole, goat cheese, cilantro, tomatoes, red onions, pepitas, jalapenos, mango and tequila 11.25

GF THE TRIO
3 appetizers all served together: fresh guacamole, roasted poblano queso and our green tomatillo salsa 11.95

THREE CHEESE QUESADILLA
Grilled flour tortillas filled with Manchego, Cotija and Asadero cheese, cilantro, tomatillo sauce, topped with sour cream and pico de gallo.
Cheese: 9.95 | Chicken: 12.75 | Pork: 12.75 | Carne Asada: 13.95 | Barbacoa: 12.75

GF CEVICHE
Shrimp, crab, tomatoes, onions, garlic, lime, avocado, jalapeno, cilantro 14.95

AVOCADO EGG ROLLS
Two egg rolls filled with avocado, red onions, sun dried tomatoes, with a honey cilantro dipping sauce 11.95

GF NACHOS
Tortilla chips with melted cheese, jalapenos, pico de gallo, roasted corn, black olives, drizzled with sour cream 10.95. Chicken 12.95 | Beef 12.95

GF ROASTED POBLANO QUESO
Melted Oaxaca and Manchego cheese, topped with chorizo, cilantro and poblano vinaigrette 9.75

CHEESE CRISPS
Manchego, Cotija and Asadero cheese, melted on a 12-inch crisp flour tortilla
Three Cheese 9.75 | Chicken & Poblano Chile 11.75 | BBQ Pork 11.75
Shrimp & Corn 12.50 | Chorizo & Black Olives 11.75

SOUPS & SALADS

TORTILLA SOUP
Chicken, avocado, sour cream and crispy tortilla strips. (Cream based)
Bowl: 7.95 | Cup: 4.95

ROASTED CORN CHOWDER
Roasted corn, shredded chicken, poblano peppers and green chiles topped with monterey jack and cilantro. (Cream based) Bowl: 7.95 | Cup: 4.95

GF SOUTHWEST CAESAR
Romaine and iceberg lettuce, chipotle caesar dressing, pepper jack cheese, pico de gallo and crispy tortilla strips. Regular: 9.95 | Side: 6.75
Chicken: 12.95 | 9.75 • Carne Asada: 14.95 | 11.75 • Salmon: 16.70 | 13.75

GF TOMATILLO SALAD
Mixed greens and romaine lettuce, Asadero and Manchego cheese, roasted corn, tomatoes, pico de gallo, tomatillo dressing, topped with Cotija cheese.
Regular: 9.95 | Side: 6.75 • Chicken: 12.95 | 9.75 • Carne Asada: 14.95 | 11.75
Salmon: 16.70 | 13.75

SALMON SALAD
Mixed greens and romaine lettuce tossed in a sesame soy dressing, topped with a sweet chile-glazed salmon filet, tomatoes, sliced avocado and crispy tortilla strips 15.95

CHOPPED SALAD
Chopped arugula, pepitas, toasted fideo pasta, diced avocado, corn, tomatoes, tequila lime dressing, topped with Cotija cheese. Regular 9.95 | Side 6.75
Chicken 12.95 | 10.00 • Carne Asada 14.95 | 12.00 • Shrimp 14.50 | 11.00
Salmon: 16.70 | 13.75

GF TACO SALAD
Romaine and iceberg lettuce, Asadero and Manchego cheese, roasted corn, pico de gallo, and black olives, topped with sour cream and tomatillo salsa.
Regular 9.95 | Side 6.75 • Ground Beef 12.95 | 9.75,
Chicken 12.95 | 9.75 • Carne Asada 14.95 | 11.75 • Salmon: 16.70 | 13.75

The Rojo Room offers the perfect space for your private event. Whether it is a business function or presentation, a birthday party or wedding rehearsal, our private space has all the amenities to accommodate your needs.
Please ask a manager for more details.
Available at our St. Louis Park Location.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; contains (or may contain) raw or undercooked ingredients. Gluten Free items. Please mention your gluten free request when placing your order. Some substitutions may apply.

ENCHILADAS
Two corn enchiladas served with refried beans, sweet rice and sour cream

CHEESE
Oaxaca cheese with pasilla chile sauce 12.95

CHICKEN
Shredded chicken with roasted poblano cream sauce, Asadero and Manchego cheese 15.95

BEEF
Seasoned ground beef, roasted green chiles and onions, Asadero and Manchego cheese, served with pasilla chile sauce or poblano cream sauce 15.95

TACOS
Three tacos served with refried beans and sweet rice, choice of flour or corn tortillas

GF FISH
Blackened catfish with chipotle mayonnaise, cabbage, carrots, pico de gallo and avocado. Served with Maui Sauce on the side 13.75

CARNE ASADA
Grilled marinated skirt steak, avocado, carrots, pico de gallo, Cotija cheese with cabbage, corn, chipotle mayo and sour cream 13.75

GF VEGGIE
Roasted corn, sweet potatoes, squash, onions, red pepper, lettuce, black beans, Cotija cheese and roasted corn aioli 12.75

GF CARNITAS
Slow roasted pork, pico de gallo, tomatillo sour cream and cilantro 12.75

GF GROUND BEEF
Seasoned ground beef, green chiles, onions, lettuce, pico de gallo, asadero and manchego cheese 12.75

SHRIMP
Lightly breaded shrimp, fried then sautéed, sweet chile sauce, escabeche slaw and Cotija cheese 13.75

BARBACOA
Slow roasted barbacoa with guajillo chili salsa, onion and cilantro 12.75

CHICKEN
Grilled marinated chicken, avocado, pico de gallo, cotija cheese and chipotle sour cream 12.75

ENTREES
Served with refried beans and sweet rice.

HOUSE SPECIALTY
Slow roasted pork, onions, serrano peppers and sour cream with pasilla chile sauce 17.75

BURRITO
Beef or chicken, onions, garlic, Asadero and Manchego cheese, red chile sauce, drizzled with sour cream 15.50

BURGER*
Wood grilled Angus beef topped with Manchego cheese, pico de gallo, avocado and chipotle mayonnaise, served with fries 13.75

FAJITAS
Sautéed onions, peppers, topped with sour cream. Served with lettuce, cheese, pico de gallo and guacamole.
Chicken: 17.95 | Carne Asada: 19.95
Shrimp: 19.95 | Veggie: 17.75

MEATLOAF
Ground beef, chorizo, sausage, sautéed onions, topped with Oaxaca cream sauce 15.50

GF RIBS
Fire-roasted baby back ribs glazed with a five-spice smoked BBQ sauce, served with fries and sweet cabbage slaw 17.25

CHIMICHANGA
Shredded beef or shredded chicken, refried beans, Asadero and Manchego cheese, choice of green or red chile sauce, drizzled with sour cream 15.75

GF TORTILLA CHICKEN
Corn tortilla and walnut crusted chicken breast, pan-seared and served in a tomatillo sauce, topped with cheese, cilantro pesto and pico de gallo 17.95

LUNCH SPECIAL
(Lunch Special available until 4 PM)

TORTAS
Full Sandwich served with fries

BEEF TORTA
Machaca beef with cabbage slaw 10.95

CHICKEN TORTA
Marinated chicken breast, cabbage slaw, lettuce, pico de gallo, cotija cheese and guacamole 10.95

FISH TORTA
Catfish filet, cabbage slaw, pico de gallo and chipotle mayonnaise 12.95

HALF TORTA WITH CUP OF SOUP OR SIDE SALAD

BEEF OR CHICKEN TORTA
With soup or salad 10.95

FISH TORTA
With soup or salad 12.95

KIDS 5.95
(12 and Under)

CHEESE QUESADILLA
MACARONI & CHEESE
BEAN & CHEESE BURRITO
CHICKEN TENDERS
CHICKEN OR BEEF TACOS
HAMBURGER

DESSERTS

GF FRIED ICE CREAM
Vanilla ice cream wrapped in cornflakes and dusted with cinnamon 5.95

GF FLAN
A classic Mexican dessert. A rich and creamy custard, topped with a layer of soft caramel 6.95

SIDES

GF PICO DE GALLO 2.50 | GF GUACAMOLE 4.75
CORN/FLOUR TORTILLAS (4) 2.50
BLACK BEANS 3.50 | GF REFRIED BEANS 3.50
GF SWEET RICE 3.50 | GF FRENCH FRIES 3.50
GF COTIJA GRILLED CORN (1) 3.75

BOTTLED CRAFT SODA

MEXICAN COLA 3.50 | GINGER BEER 3.50 | ROOT BEER 3.50 | GRAPEFRUIT 3.50

SPARKLING WINE

PROSECCO, PRIMA PERLA 11.00 | 39.00

MOSCATO, GEMMA DI LUNA 11.00 | 39.00

BRUT ROSE, CRISTALINO 11.00 | 39.00

WHITE WINE

HOUSE WHITE 8.00 | 30.00

ROSE, DOM. BOUSQUET 9.00 | 35.00

PINOT GRIGIO, LUNA NUDA 9.00 | 35.00

SAUVIGNON BLANC, THE CRUSHER 10.00 | 38.00

CHARDONNAY, BOGLE 10.00 | 38.00

CHARDONNAY, FESS PARKER -- | 45.00

RED WINE

HOUSE RED 8.00 | 30.00

PINOT NOIR, BREAD & BUTTER 10.00 | 38.00

RED BLEND, SMOKING LOON 9.00 | 35.00

MALBEC, CHAKRAS 10.00 | 38.00

CABERNET SAUVIGNON, FREAKSHOW 12.00 | 40.00

CABERNET SAUVIGNON, JUGGERNAUT -- | 45.00

BEER

MEXICAN BOTTLE

Tecate Can 3.95
Tecate Light Can 3.95
Bohemia 6.75
Corona 6.75
Corona Light 6.75
Pacifico 6.75
Model Especial 6.75
Negra Modelo 6.75
Victoria 6.75

DRAFT

Manager Selections 6.75
Dos XX Amber 5.75
Dos XX Lager 5.75
Coors Light 5.75
Indeed (MN) 6.75
Summit (MN) 6.75
Surly (MN) 6.95
New Belgium 6.75

BOTTLE

Bud Light 5.75
Budweiser 5.75
Michelob Golden Light 5.75
Miller Lite 5.75
Strongbow Cider 6.75
Fat Tire 6.75
Guinness 6.75
Heineken 6.75
Leinenkugel's Seasonal 6.75
Newcastle 6.75
Stella Artois 6.75

JOSE CUERVO

"250 YEAR ANIVERSARIO EXTRA ANEJO" 300.00

MANAGER SELECTION

Now Featuring "REVEL" Tequila as well as many other new to the market Agave Spirits. Ask your server or manager for more information on these unique selections.

TEQUILA

BLANCO
Also known as Plata is not aged, bottled straight from the still. It has an upfront bold flavor from the roasted agave with hints of citrus and grassy notes.

REPOSADO TEQUILA
Rested up to one year in oak. Perfect for margaritas or sipping. The aging rounds and softens the flavor profile. Hints of cinnamon and vanilla on the back end.

AÑEJO "VINTAGE" TEQUILA
Aged one-to-three years in oak. Best for sipping and exhibits the agave, rich vanilla, caramel, toffee and floral aromas and finishes very smooth.

MEZCAL
Smoky, earthy flavor. The hearts of the agave plants, piñas, are cooked in pits in the ground in a style that's similar to that for making barbacoa. The cooked agave is then crushed, combined with water, and allowed to ferment. Mezcal can be aged or enjoyed with no aging.

OUR FINEST	BLANCO	REPOSADO	ANEJO
1800	7.75	9.75	11.75
AVION	9.75	11.75	13.75
Cabo Wabo	9.75	10.75	11.75
Casamigos	10.50	12.50	15.50
Cenote	11.00	13.75	16.00
Código	13.75	17.75	24.75
Corralejo	7.75	10.75	11.75
Don Julio	9.75	10.75	11.75
Casa Noble	12.75	13.75	14.75
Cazadores	6.75	8.75	10.75
Chamucos	10.50	11.50	12.50
El Tesoro Single Barrel	8.75	12.00	15.75
El Tesoro	8.75	10.75	15.75
Herradura Rojo Double Barrel		10.75	
Herradura	9.75		12.75
Dulce Vida	10.00	12.00	14.00
El Jimador	6.75	7.75	8.75
Hornitos	7.75	8.75	10.75
Maestro Dobel	10.75	12.75	15.75
Milagro	8.50	9.75	10.75
Patron	10.25	10.75	12.75
Roca Patron	17.25	20.25	25.25
Pasote	11.75	12.75	13.75
Tres Agave	8.50	9.50	10.50
Tres Generaciones	10.75	11.75	12.75

TEQUILA FLIGHTS:

How it works... Select a brand of your choice. Receive a 2 oz pour of that brand's signature Blanco, Reposado and Anejo. Start with the Blanco and work your way through to the vintage Anejo. In between we recommend cleansing your pallet with fresh orange slices and cinnamon. Ask your server for more details on our specially priced flight program.

DIVERSE TEQUILA

AVION RESERVA 44 38.00
AZUNIA 10.75 | 12.75 | 14.00
MASESTRO DOBEL DIAMOND 11.75
CORRALEJO TRIPLE DISTILLED 20.75
GRAN CENTENARIO ROSEANGEL 11.75
BONITA CRYSTAL 17.75
CLASE AZUL BLANCO 18.75
CLASE AZUL REPOSADO 20.75
CLASE AZUL ANEJO 95.00
HERRADURA SUPREMA 85.75
CUERVO PLATINO 14.75
CUERVO RESERVA 28.75
CONTIGO BLANCO 16.75
DON JULIO 19.42 24.75
DON JULIO REAL 73.75
ALACRAN 10.75
HUSSONGS 9.75
HERRADURA ULTRA 15.75
PATRON XO 10.75
901 10.75
CODIGO EXTRA ANEJO 95.00
CODIGO ROSE 16.75
REVEL BLANCO 11.00
REVEL REPOSADO 15.00

MEZCAL

ALIPUS 10.75
BOZAL
Cuixe 17.75 | Espadin Barril 11.75
Tobasiche 17.75
CLASE AZUL 50.00
CASAMIGOS 16.00
DEL MAGUEY
VIDA 9.75 | Chichicapa 12.75
Pechuga 60.75 | Tobal 35.75
LOS NAHUALES
Javen 8.75 | Reposado 10.75 | Anejo 13.75
ILLEGAL
Blanco 13.75 | Reposado 16.75 | Anejo 25.75
SAMBRA 12.00
NUCANO
Joven 10.75 | Reposado 12.75 | Anejo 14.00
PIERDE ALMAS 60.00
LA VENENOSA
"Raicilla" Tabernas 12.00
"Raicilla" Sierra del Tigre 15.00
"Rac" Sierra Occidental de Jalisco 12.50

SIGNATURE COCKTAILS

ROJO MARGARITA
Signature house blend made with Sauza Blanco Tequila, served frozen or over ice 9.95

ROJO BEERGARITA
Signature house blend made with Sauza Blanco Tequila, served frozen or over ice, topped with a 7 oz Corona 12.95

SKINNY 97
The skinny on this margarita, 100% blue weber agave El Jimador Blanco mixed with the light version of our margarita mix and served at 97 calories per serving 10.95

ROJO CADILLAC MARGARITA
The ultimate in margaritas, 100% blue weber agave El Jimador Blanco mixed with Dekuyper Brazilian Orange Liqueur and hand shaken with our signature margarita mix 12.50

PALOMA
Our take on a Mexican staple. We mix Hornitos Blanco, Ancho Reyes, Fresh Grapefruit and a squeeze of lime juice. We know you'll love our version more than the original 12.95

STRAWBERRY JALAPENO MARGARITA
A unique blend of strawberry nectar, Sauza Hornitos Reposado Tequila and lightly muddled jalapeno 11.95

EL GUAPO
We mix our Rojo Double Barrel Herradura Reposado, Nucano Mezcal, St. Germain, and house infused habanero simple syrup giving you a perfectly layered cocktail 12.95

ROJO SANGRIA
Your choice of red or white wine, mixed with fresh fruit and served over ice with a splash of soda 9.95

MEXICAN MULE
Sauza Tres Generaciones Blanco Tequila and freshly muddled limes topped with craft ginger beer 11.75

TROPICAL COCONUT MARGARITA
1800 coconut Tequila, orange and lime juice, with agave nectar shaken over ice. Includes a full can of Tropical Red Bull to top it all off 14.00

THE JALISCO MARGARITAS
A blend of Tequila and Dekuyper Brazilian Orange Liqueur, mixed with our agave flavored margarita mix.

BLANCO – Milargro 11.75
– El Tesoro 12.75
– Herradura 13.75
REPOSADO – Milagro 12.75
– El Tesoro 13.75
– Herradura 14.75
ANEJO – Milagro 14.75
– El Tesoro 15.75
– Herradura 16.75

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Rojo
MEXICAN GRILL

APPETIZERS

TOSTADAS 7.00

COTIJA GRILLED CORN 5.00

CHICKEN SKEWERS 7.00

THREE CHEESE QUESADILLA 6.25
Chicken 7.25 • Carne Asada 8.00 • Pork 7.25

NACHOS 6.50 • Chicken 7.25 • Beef 7.25

ROASTED POBLANO QUESO 6.50

CHEESE CRISPS

THREE CHEESE 6.00

CHICKEN & POBLANO CHILE 6.75

SHRIMP & CORN 7.25

CHORIZO & BLACK OLIVES 6.75

BBQ PORK 6.75

Sauza®

SURLY®
BREWING Co

DRINKS

ROJO MARGARITA
FEATURING SAUZA TEQUILA
On the rocks or frozen 6.75

SKINNY 97 7.00

HOUSE WINE Red/White 6.00

SANAMA CARMENERE
& SAUVIGNON BLANC 6.75

PEPPERWOOD GROVE
PINOT GRIGIO 6.75

ROJO SANGRIA
Red or White 7.00

DOS XX DRAFT
Lager or Amber 5.00

TECATE
"Can" 3.75

COORS
LIGHT 5.00

SURLY
1.00 Off All Day

SHOTS

HORNITOS
Blanco 5.00
Reposado 6.00

MILAGRO
Blanco 6.00
Reposado 7.00

CASAMIGOS
Blanco 7.00
Reposado 8.00

HAPPY HOUR

Monday – Friday | 3pm – 6pm

Available in our bar, lounge & lounge patio

Please Drink Responsibly

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