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

CHEESE
Queso de cabra 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.

BEEF
Tex-Mex ground beef, onions, pico de gallo, cilantro, served with sour cream 12.95

CHICKEN
Grilled marinated chicken, served with sour cream and guacamole 12.95

GROUND BEEF
Seasoned ground beef, grilled onions, pico de gallo, cilantro, and manchego cheese 12.75

SHRIMP
Lightly breaded shrimp, fried then sautéed, sweet chile sauce, esquites and cilantro 13.75

BARRACOA
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

BEBETO
Beef or chicken, onions, garlic, asadero and manchego cheese, red chile sauce, drizzled with sour cream 15.50

BEBETO*
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 12.75 | Carne Asada 13.95

Shrimp 11.95 | Vegetarian 11.95

MEATLOAF
Ground beef, carrots, sausage, sautéed onions, topped with cream cheese sauce 14.50

BEEF RIBS
Five-ribed baby back ribs glazed with a five-spice smoked BBQ sauce, served with fries and sweet chile sauce 17.75

CHICHENITAS
Shredded beef or shredded chicken, roasted beans, asadero and manchego cheese, choice of green or red chile sauce, drizzled with sour cream 15.75

TORTILLA CHICKEN
Crispy 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

KIDS 4.95
(2 and Under)

CHEESE QUESADILLA
Mozzarella and cheddar cheese, served with refried beans, sweet rice and sour cream 10.50

MACARONI & CHEESE
Penne with cheese and guacamole 10.95

BEAN & CHEESE BURRITO
Two corn enchiladas served with refried beans, sweet rice and sour cream.

DESSERTS

FRIED ICE CREAM
Vanilla ice cream wrapped in cinnab^{k}olles and dusted with cinnamon 3.75

PIED DE GALLO
Mozzarella and cheddar cheese, served with refried beans, sweet rice and sour cream 10.50

GUACALOME
Roasted poblano peppers, black beans, rice, cheese, pico de gallo, dove sauce or poblano cream sauce 15.95

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

PIED DE GALLO
Mozzarella and cheddar cheese, served with refried beans, sweet rice and sour cream 10.50

GUACALOME
Roasted poblano peppers, black beans, rice, cheese, pico de gallo, dove sauce or poblano cream sauce 15.95

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

The Roojo Restaurant 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. Contaminants may contain raw or uncooked ingredients. Gluten Free items. Please mention your gluten free request when placing your order. Some substitutions may apply.
## Sparkling Wine

**Monetto Prosecco Brut** 11.00 | 29.00  
**Martin's & Rossi Spumante** 11.00 | 29.00

## White Wine

**House White** 8.00 | 30.00  
**The Seeker, Pinot Grigio** 9.00 | 34.00  
**Chateau Ste Michelle Us, Riesling** 9.00 | 34.00  
**Ferrari Carano, Chardonnay** 49.00  
**Risata Moscato D' Asti** 19.00 | 34.00

## Red Wine

**House Red** 8.00 | 30.00  
**Motto Gung Ho, Red Blend** 9.00 | 34.00  
**Castle Rock, Merlot** 9.00 | 34.00  
**Alta Vista, Malbec** 9.00 | 34.00  
**Garnet, Pinot Noir** 10.00 | 30.00  
**Drumheller, Cabernet** 12.00 | 48.00  
**Francis Coppola `Claret`, Cabernet** 50.00  
**Francis Coppola `Directors Cut`, Pinot Noir** 70.00

## Beer

**Mexican Bottle**  
Teqteca Can 3.95  
Teqteca Light Can 3.95  
Bohema 7.5  
Guinness 6.75  
Heineken 6.75  
Miller Lite 5.75  
Stella Artois 6.75  
Fostie 6.75

**Draft**  
Manager Selections 6.75  
Dos XX Amber 5.25  
Dos XX Lager 5.75  
Corrs Light 5.75

## Jose Cuervo

### “350 Year Anniversary Extra Anejo” 300.00  
**Manager Selection**  
Now featuring “HEE” Tequila as well as many other changes to the menu. Ask your server or manager for more information on these unique selections.

## Tequila

### Our Finest

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<tr>
<th>Blanco</th>
<th>Reposado</th>
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### 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.

### Signature Cocktails

**Rojo Margarita**  
Signature blend made with Sauza Blanco Tequila, served frozen or over ice 9.95

**Rojo Beergarita**  
Signature flavor blended with Sauza Blanco Tequila, served frozen or over ice, topped with a Dos Coras 12.95

**Skinny 97**  
The skinny on this margarita, 100% blue 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 agave El Jimador Blanco mixed, 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 your version more than the original 12.95

**Strawberry Jalapeno Margarita**  
A unique blend of strawberry nectar, Sauza Horrez Reposado Tequila and lightly muddled jalapenos 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

## Diverse Tequila

### Avión Reserve A 4:4  
19.00

### Azulina 10.75, 12.75, 14.00

### Mástrego Dobel Diamond 11.75

### Corralejo Triple Distilled 25.75

### Gran Centenario Roseangel 11.75

### Bonita Cristal 10.75

### Clase Azul Blanco 10.75

### Clase Azul Reposado 20.75

### Clase Azul Añejo 99.00

### Herradura Suprema 15.75

### Cuevo Platinio 14.75

### Cuevo Reserve 28.75

## Mezcal

### Alipeus 10.75

### Don Julio 13.75 • Reposado 16.75 • Añejo 25.75

### Sambra 12.00

### Mucano

### Joven 10.75 • Reposado 12.75 • Añejo 14.00

### Pierre Almas 68.00

### La Venenosa

- “Racil” Tabernes 12.00
- “Racil” Sierra del Tigre 15.00
- “Racil” Sierra de Jalisco 12.50

### Signature Margaritas

- Sauza Triple Generations Blanco Tequila and freshly muddled limes topped with Craft Ginger Beer 11.75

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

DRINKS
Rojo Margarita
Featuring Sauza Tequila
On the rocks or frozen 6.75
Skinny 97 7.00
House Wine
Red/White 6.00
Gato Negro Malbec & 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

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

LATE NIGHT HAPPY HOUR
Monday – Thursday | 8pm – 10pm
Friday & Saturday | 9pm – 11pm

Available in our bar, lounge & lounge patio

Please Drink Responsibly
©US Foods Menu 2019 (26652)