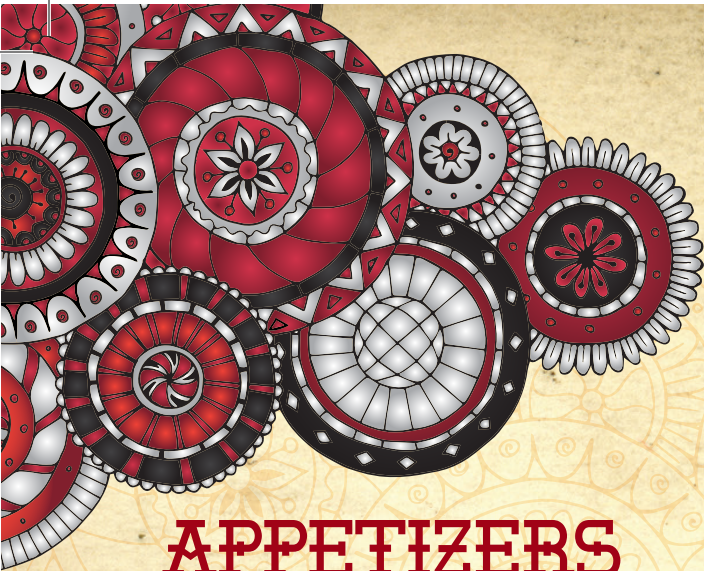




Rojo

MEXICAN GRILL

APPETIZERS

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

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

FRESH GUACAMOLE*

Fresh avocado, tomato, garlic, cilantro, lime and topped with cotija cheese 10.50

ROJO GUACAMOLE*

Fresh guacamole, goat cheese, cilantro, tomatoes, red onions, pepitas, jalapenos, mango and tequila 10.95

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

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

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

ROASTED POBLANO QUESO*

Melted Oaxaca and Manchego cheese, topped with chorizo, cilantro and poblano vinaigrette 9.50

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 12.25 | Chorizo & Black Olives 11.75

SOUPS & SALADS

TORTILLA SOUP

Chicken, avocado, sour cream and crispy tortilla strips. Bowl: 7.95 | Cup: 4.95

ROASTED CORN CHOWDER

Roasted corn, shredded chicken, poblano peppers and green chiles topped with monterey jack and cilantro. Bowl: 7.95 | Cup: 4.95

SOUTHWEST CAESAR*

Romaine and iceberg lettuce, chipotle caesar dressing, pepper jack cheese, pico de gallo and crispy tortilla strips. Regular: 9.95 | Side: 6.50 Chicken: 12.95 | 9.50 • Carne Asada: 14.95 | 11.50

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: 6.50 • Chicken: 12.95 | 9.50 • Carne Asada: 14.95 | 11.50

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, tomatoes, tequila lime dressing, topped with queso Fresco. Regular 9.95 | Side 6.50 Chicken 12.95 | 9.50 • Carne Asada 14.95 | 11.50 • Shrimp 14.50 | 10.50

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 6.50 • Ground Beef 12.95 | 9.50, Chicken 12.95 | 9.50 • Carne Asada 14.95 | 11.50

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 Edina & St. Louis Park Locations.

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

CHEESE

Oaxaca cheese with pasilla chile sauce 12.95

BEEF

Seasoned ground beef, roasted green chiles and onions, asadero and manchego cheese, served with pasilla chile sauce or poblano cream sauce 15.50

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

CHICKEN

Shredded chicken with roasted poblano cream sauce, asadero and manchego cheese 15.50

LOBSTER

Chunk lobster meat, roasted poblano-sweet corn sauce, serrano pepper, asadero and manchego cheese 18.75

TACOS

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

FISH*

Sautéed catfish with chipotle mayonnaise, pico de gallo and a sweet cabbage slaw 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

VEGETARIAN*

Roasted corn, sweet potatoes, squash, onions, red pepper, lettuce, black beans, cotija cheese and roasted corn aioli 12.25

CARNITAS*

Slow roasted pork, pico de gallo, tomatillo sour cream and cilantro 12.50

GROUND BEEF*

Seasoned ground beef, green chiles, onions, lettuce, pico de gallo, asadero and manchego cheese 12.50

SHRIMP

Sautéed shrimp, sweet chile sauce, escabeche slaw and cotija cheese 13.75

LOBSTER

Chunk lobster meat, tomatillo salsa, avocado, roasted sweet corn and cotija cheese 16.75

CHICKEN

Grilled marinated chicken, avocado, pico de gallo, cotija cheese and chipotle sour cream 12.50

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 15.25

BURGER*

Wood grilled angus beef topped with manchego cheese, pico de gallo, avocado and chipotle mayonnaise, served with fries 13.50

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

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, green chile sauce, drizzled with sour cream 15.50

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

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

CHEESE QUESADILLA

MACARONI & CHEESE

BEAN & CHEESE BURRITO

CHICKEN TENDERS

CHICKEN OR BEEF TACOS

HAMBURGER

DESSERTS

FRIED ICE CREAM*

Vanilla ice cream wrapped in cornflakes and dusted with cinnamon 5.95

FLAN

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

SIDES

PICO DE GALLO* 2.50 / GUACAMOLE* 4.50

GREEN TOMATILLO SALSA* 2.50

CORN/FLOUR TORTILLAS (4) 2.50

BLACK BEANS 3.50 / REFRIED BEANS* 3.50

SWEET RICE* 3.50 / 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

MIONETTO PROSECCO BRUT 11.00 | 39.00
MARTINI & ROSSI SPUMANTE 11.00 | 39.00

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
OYSTER BAY, SAUVIGNON BLANC 10.00 | 40.00
MERF CHARDANNAY 10.00 | 40.00
FERRARI CARANO, CHARDONNAY 69.00
RISATA MOSCATO D' ASTI 9.00 | 34.00

RED WINE

HOUSE RED 8.00 | 30.00
MOTTO GUNG HO, RED BLEND 9.00 | 34.00
SMOKING LOON, 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 | 38.00
DRUMHELLER, CABERNET 12.00 | 40.00
FRANCIS COPPOLA 'CLARET', CABERNET 50.00
FRANCIS COPPOLA 'DIRECTORS CUT', PINOT NOIR 70.00

BEER

MEXICAN BOTTLE

Tecate Can 3.75	Corona 6.75	Model Especial 6.75
Tecate Light Can 3.75	Corona Light 6.75	Negra Modelo 6.75
Bohemia 6.75	Pacifico 6.75	Victoria 6.75
Day of the Dead Blonde Ale 6.75		
Day of the Dead Hefeweizen 6.75		

DRAFT

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

BOTTLE

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

1800
AVION
Cabo Wabo
Casamigos
Cenote
Código
Corralejo
Don Julio
Casa Noble
Cazadores
Chamucos
El Tesoro Single Barrel
El Tesoro
Herradura Rojo Double Barrel
Herradura
Dulce Vida
El Jimador
Hornitos
Maestro Dobel
Milagro
Patron
Roca Patron
Pasote
Tres Agave
Tres Generaciones

BLANCO

7.75
9.75
9.75
10.50
11.00
13.75
7.75
9.75
12.75
6.75
10.50
8.75
8.75
9.75
6.75
7.75
10.75
8.50
10.25
17.25
11.75
8.50
10.75

REPOSADO

9.75
11.75
10.75
12.50
13.75
17.75
10.75
10.75
13.75
8.75
11.50
12.00
10.75
10.75
12.00
7.75
8.75
12.75
9.75
10.75
20.25
12.75
9.50
11.75

ANEJO

11.75
13.75
11.75
15.50
16.00
24.75
11.75
11.75
14.75
10.75
12.50
15.75
12.75
14.00
8.75
10.75
15.75
10.75
12.75
25.25
13.75
10.50
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
CRAN 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

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 8.95

ROJO BEERGARITA

Signature house blend made with Sauza Blanco Tequila, served frozen or over ice, topped with a 7oz 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 11.95

MEXICAN MULE

Sauza Tres Generaciones Blanco Tequila and freshly muddled limes topped with Craft Ginger Beer 11.75

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 11.50

THE JALISCO MARGARITAS

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

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

WATERMELON MARGARITA

Refreshingly crisp cocktail made with Hornitos Blanco, fresh pressed watermelon juice and a hint of Lime 12.95

GRILLED PINEAPPLE MARGARITA

This sweet and spicy cocktail features our Rojo Signature El Tesoro Single Barrel Reposado, perfectly paired with a grilled pineapple jalapeno slurry, lime and a splash of soda 12.95

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