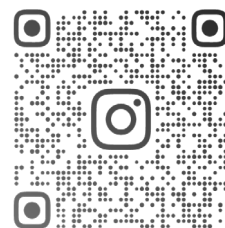




HOUSE RULES



1. Don't be a jerk!
2. All "To-Go" orders will have an 18% gratuity added to the final bill
3. NO SEPARATE CHECKS... but we will split your check evenly amongst your group (four max)
4. No children at the bar... don't act like a child
5. We are casual and laid back... you should be too
6. We usually open at 11:30 am... except when we don't
7. Say please and thank you
8. Our drinks are strong... please don't get too borracho mi amigo
9. Please enjoy yourself... makes it more fun for all of us
10. No political or religious talk at the bar
11. Please use an order sheet for tacos (up to five people per sheet)



@RITAS_BRECK

*HAPPY HOUR

11:30AM - 1:30PM & 4:00PM - 6:00PM



\$1 off all Margaritas
\$10 off all Marg Pitchers
\$5 Arette Silver Shots
\$4 Malort Shots
\$4 Ska Lager Drafts

Buy 2 Tacos, Get 1 Free*
(all 3 must be the same, exactly the same taco,
seriously all 3 tacos must be identical)

**dine-in only*

CHIPS AND DIP

Chips and Salsa \$7
Chips and Queso / Add Chorizo \$8 / \$9
Chips and Guacamole..... \$10
Side of Sour Cream \$1

Borracho's Nachos (chips, queso, tomatoes, lettuce, jalapeños, and ground beef) \$13
Side of Queso \$3 / \$6
Side of Guacamole \$4 / \$8

BOWLS

Taco Salad..... \$15
fried tortilla shell filled with: mixed greens, cucumber, tomato, corn salsa,
choice of protein (bean, pork, pollo, beef, fish, chorizo)
choice of dressing (ranch, avocado ranch, balsamic)
Add bison for \$1 extra or duck for \$3 extra

Rice and Bean Bowl \$15
rice, beans, cheese, corn salsa,
choice of protein (pork, pollo, beef, fish, chorizo)
Add bison for \$1 extra or duck for \$3 extra

TACOS (PLEASE USE TACO ORDER SHEET)

STEP 1 — PROTEIN

Black Beans \$4
with cumin and cilantro
Al Pastor Pork \$4.5
pulled pork in pineapple chili sauce
Pollo Asada..... \$4.5
marinated and grilled chicken breast
Ground Beef..... \$4.5
seasoned ground beef
Fish..... \$5
beer battered cod
Mexican Chorizo..... \$5
Colorado Proud from Polidori
Braised Bison..... \$6
shredded braised bison
Roasted Duck..... \$7
roasted and shredded duck legs

STEP 2 — STYLE

Calle
salsa calle (onion, cilantro, lime),
fresh guacamole, queso fresco
Baja
cabbage, cilantro,
crema chipotle, lime
Gringo
shredded cheddar jack,
iceberg lettuce, tomato

STEP 3 — TORTILLA

Soft Flour
warmed soft flour tortilla
Hard Corn
crispy corn shell
Soft Corn
warmed soft corn tortilla
Double Taco (add \$1)
choose soft corn or soft flour
slathered in queso
wrapped around a hard shell

SOUP

Chicken Tortilla Soup..... \$6 cup / \$9 bowl
Tender chicken, roasted corn, diced tomatoes, monterey jack cheese, and peppers in a hearty broth thickened with tortilla strips

DESSERT

Lemon Leche Cake \$9
Traditional Latin sponge cake, sweetened with milk, topped with whipped cream

FRESH SQUEEZED MARGARITAS



Señor Rita.....12oz \$12 | 64oz \$60

...AKA Rita's house marg

Arette Classico, Naranja Orange Liqueur,
fresh lime and orange juice

The Kenny.....16oz \$16 | 64oz \$64

...a tribute to our favorite local, do as Kenny does

Arette Reposado, Naranja Orange
Liqueur, fresh lime and orange juice

Pura Vida.....12oz \$15 | 64oz \$75

...our classic lime margarita

Cascahuin Blanco, Naranja Orange Liqueur,
fresh lime juice, simple syrup

Espicy12oz \$15 | 64oz \$75

Chili and cucumber infused tequila, Naranja Orange
Liqueur, fresh lime juice, simple syrup, tajin rim

The Smokey12oz \$17 | 64oz \$80

...the mezcal margarita

La Luna Mezcal, Naranja Orange
Liqueur, fresh lime, simple syrup

For a little extra smoke sub

Del Maguey Chichicapa for \$20

Smoke and Ginger.....12oz \$17 | 64oz \$85

La Luna Mezcal, Naranja Orange
Liqueur, fresh lime, ginger syrup

Mexican Bulldog \$17

16oz Señor Rita garnished with a Coronita

**Substitute Untitled Art Hard Seltzer float for \$18*

Cadillac.....12oz \$18 | 64oz \$90

Rita's Single Barrel Patron Reposado,
Naranja Orange Liqueur, fresh lime and
orange juice, Gran Marnier float

The Amatitan.....12oz \$35 | 64oz \$175

Amititeña Añejo Tequila,
Naranja Orange Liqueur, fresh lime juice,
simple syrup, Gran Marnier float

The Benjamin.....12oz \$100 | 64oz \$500

...you won't

Patron Burdeos, Naranja Orange Liqueur,
fresh lime and orange juice, simple syrup,
Gran Marnier float

Add a Gran Marnier float for to any marg for \$5

Add a Mezcal float to any marg for \$3

Add passion fruit liquor for \$3



PINK DRINKS (\$13 PINT/\$50 PITCHER)



Strawberry Margarita
...served blended or on the rocks
tequila, triple sec, strawberry puree

Strawberry Banana Margarita
...served blended or on the rocks
tequila, banana liquor, strawberry puree

Mango Margarita
...served blended or on the rocks
tequila, triple sec, mango puree

Bahama Poma
tequila, lime and pomegranate juice,
Rita's Marg Mix

Blue Tarantula
tequila, blue curaçao,
Rita's Marg Mix

Tap Margarita
tequila, triple sec,
Rita's Marg Mix

AGAVE SPIRIT COCKTAILS



Bye Tai \$22
Patron Añejo, Gran Marnier, orgeat, fresh
lime, bitters, Gosling's Dark Rum Float

Rita's Paloma \$16
Fortaleza Blanco, pamplemousse liquor, aperol,
lime, grapefruit juice, cinnamon, tajin rim

La Lolita \$16
Chili infused mezcal, passion fruit, fresh
lime and orange juice, sal de gusano rim

Agave Old Fashioned..... \$16
our take on the classic cocktail

My Mexican Cousin \$16
...Rita's spin on The Last Word
La Luna Mezcal, Luxardo, Green
Chartreuse, fresh lime

Sloppy Seconds \$13
Sangria fruit infused tequila, mixed with fresh orange
and lime juice, topped with mezcal and ginger beer

Mexican Mule \$13
Tequila Ocho Blanco, ginger beer, fresh lime
**Sub La Luna Mezcal for a smokey flavor*

Spicy Mezcal Mule..... \$13
Chili infused mezcal, ginger beer, fresh lime

Ranch Water..... \$12
Tequila, Topo Chico, fresh lime
**sub fruit infused tequila for a fruity ranch water*
***sub mezcal for a dirty ranch water*

OTHER COCKTAILS



Speedball \$13
...mango piña colada: Rita's Style
rum, rum and more rum

Moscow Mule..... \$13
Breckenridge Vodka,
ginger beer, fresh lime juice

Dark and Stormy \$13
Goslings Black Rum,
ginger beer, fresh lime juice

Rita's White Sangria \$13
...our take on the Spanish fruit punch

MEXICAN STANDOFFS (BEER, SHOT, CHASER)



Mexican Standoff \$9
...stolen from Jimmy's who borrowed it from Prizefighter
Tecate Mexican Lager,
Copita of Rey Campero Espadin,
Rita's Sangrita

Oaxacan Standoff..... \$19
...for a bigger and bolder mezcal
Westbound and Down Mexican Lager,
Copita of Rita's Batch Mezcal,
Rita's Sangrita

Jalisco Standoff..... \$11
Tecate Mexican Lager,
3/4oz pour of Fortaleza Blanco,
Rita's Sangrita

Los Abuelos Standoff..... \$19
La Cumbre Azulito Blue Corn Mexican Lager,
3/4oz pour of Fortaleza Anejo,
Rita's Sangrita

MOCKTAILS/NON-ALCOHOLIC



Virgin Margarita \$7
Virgin Strawberry Margarita \$7
Virgin Mango Margarita \$7
Pomegranate Lemonade \$5
Strawberry Lemonade..... \$5
Virgin Mule \$5

Root Beer \$5
Jarritos Grapefruit Soda \$4
Jarritos Orange Soda \$4
Topo Chico..... \$4
Coke, Diet Coke, Sprite & Dr. Pepper..... \$3
Lemonade..... \$3

ASK YOUR SERVER ABOUT OUR DRAFT LIST

BLANCOS (¾ oz | 1 ½ oz)



A blanco is known as a silver or white tequila and is bottled within 60 days of resting in wood. But, a blanco can rest/sit in anything but wood for up to 20 years and still be called a blanco.

Arette Classico	\$4/\$8	Dona Loca	\$6.5/\$13
Suerte	\$5/\$10	Arette Sauve	\$6.5/13
Tapatio	\$5/\$10	ArteNOM 1579	\$6.5/13
G4	\$5/\$10	Lagrimas del Valle	\$7/\$14
Tequila Ocho	\$5/\$10	Tapatio (110 proof)	\$7/\$14
Cascahuin	\$5/\$10	Cascahuin Plata 48	\$7/\$14
Patron	\$6/\$12	ArteNOM 1123	\$7/\$14
Siembra Azul	\$6/\$12	Fortaleza (92 proof)	\$7/\$14
Siembra Valles	\$6/\$12	Wild Common	\$7.5/\$15
Suerte Still Strength	\$6/\$12	Arette Fuerte (101 proof)	\$8.5/\$17
Fortaleza	\$6/\$12	Cascahuin Tahona	\$9/\$18
Volans	\$6/\$12	Wild Common (100 proof)	\$9.5/\$19
El Tequileno	\$6/\$12	Cazcanes	\$10/\$20
Lalo	\$6/\$12	Cazcanes Still Strength	\$11.5/\$23
El Tesoro	\$6/\$12	Cazcanes Joven	\$11.5/\$23
G4 108 Proof	\$6.5/\$13	Siembra Azul Ancestral	\$13.5/\$27

REPOSADOS (¾ oz | 1 ½ oz)



A reposado tequila is rested in an oak barrel for 2-12 months.

Arette Classico	\$5/\$10	Fortaleza	\$6.5/\$13
Tapatio	\$6/\$12	Arette Suave	\$7/\$14
La Gritona	\$6/\$12	ArteNOM 1414	\$7/\$14
Cascahuin	\$6/\$12	Lagrimas del Valle	\$8/\$16
G4	\$6/\$12	Wild Common	\$8.5/\$17
Suerte	\$6/\$12	El Tesoro	\$9/\$18
El Tequileno Gran Reserva	\$6/\$12	Siembra Valles Joven	\$14/\$28
Tequila Ocho	\$6/\$12	Fortaleza (Winter Blend 2021)	\$15/\$30
Patron Barrel Select	\$6.5/\$13	Fortaleza (Winter Blend 2022)	\$15/\$30
Siembra Valles	\$6.5/\$13	Fortaleza (Winter Blend 2023)	\$20/\$40
Volans	\$6.5/\$13	Clase Azul	\$20/\$40

AÑEJO (¾ oz | 1 ½ oz)



Añejo translates to “old one” and is matured for over a year in oak barrels.

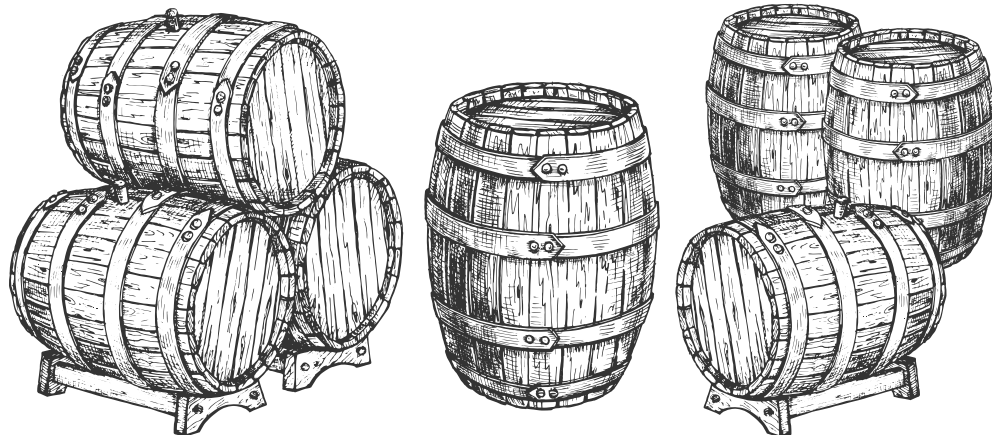
Tapatio.....	\$6/\$12	Amatitena	\$10/\$20
Suerte.....	\$8/\$16	ArteNOM (1146)	\$10/\$20
Tequila Ocho.....	\$8/\$16	Fortaleza.....	\$11/\$22
Patron	\$8/\$16	Tequila Ocho (Single Barrel).....	\$11/\$22
Cascahuin.....	\$9/\$18	Cazcanes.....	\$14/\$28
G4	\$9/\$18	Don Julio 1942.....	\$20/\$40
Arette Suave	\$9.5/\$19	Patron Burdeos.....	\$54/\$108
El Tesoro.....	\$10/\$20		

EXTRA AÑEJO (¾ oz | 1 ½ oz)



Extra Añejo is ultra-aged tequila that is aged in barrels for three or more years.

Patron (3 year).....	\$11.5/\$23	Arette (3 year)	\$20/40
Suerte (7 year).....	\$12/\$24	Tequila Ocho (3 year).....	\$26/\$52
Tapatio (3 year).....	\$17/\$34		



MEZCAL & OTHER DISTILLATES (¾ oz | 1 ½ oz)



Mezcal is unlike tequila because it can use any agave variety and is made in nine specific states of Mexico: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas, Michoacan & Puebla.

"I was used to tequila, with its mild flavor and lower alcohol content. Mezcal was different. Mezcal was like a slap to the face from a beautiful woman — sure it hurts a little, but you savor the sting. Because you know she wouldn't hit you if she didn't care."

—Judah Emanuel Kuper—

Fidencio

Pechuga (Espadin)\$9/\$18

Mezcal Vago

Espadin en Barro\$9/\$18

Madrecuixe\$9/\$18

Mexicano\$9/\$18

Ensamble en Barro\$10.5/\$21

Colorado Batch #3 (Tepeztate)\$10.5/\$21

Rita's Blend (Madre-6 months clay/3yrs Glass)\$11.5/\$23

Rey Campero

Espadin\$6/\$12

Cuishe\$8.5/\$17

Tepeztate/Cuishe/Espadin\$11/\$22

Jabali\$11/\$22

Derrumbes

Zacatecas (Azul)\$6/\$12

Durango (Durangensis)\$7.5/\$15

Guerrero (Cupreata)\$11.5/\$23

Mezonte

Oaxaca (Bixuixe/Espadin)\$17.5/\$35

Michoacan (Alto)\$17.5/\$35

Jalisco (Ixtero Amarillo)\$17.5/\$35

Jalisco (Ixtero/Cim Prieto/Cimarron/Cenizo)\$17.5/\$35

Rezpiral

Espadin (Reina)\$13/\$26

Tobala (Aureliano)\$13.5/\$27

6 Agave Ensamble (Alejandrina)\$13.5/\$27

Jabali/Tepeztate (Leonardo)\$14.5/\$29

Tobala/Tepeztate (Berta)\$15/\$30

Tobala/Cuishe/Tepeztate (Berta)\$15/\$30

Arroqueno (Reina)\$15/\$30

7 Agave Ensamble (Leonardo)\$15/\$30

Tepeztate (Reina)\$16/\$30

Cuishe/Madrecuixe (Reina)\$16.5/\$33

Del Maguey

Santo Domingo (Espadin)\$7/\$14

Chichicapa (Espadin)\$7/\$14

Jabali\$12/\$24

Taviche (Espadin, Tobala, Tobasiche)\$12/\$24

Tobala\$13/\$26

Iberico (Pechuga w/Iberico Ham)\$20/\$40

Mal Bien

Alto (Rodriguez)\$8.5/\$17

Papalote (Sonido)\$8.5/\$17

Papalote (Gutierrez)\$8.5/\$17

Tobaxiche (Ramos)\$9/\$18

Madrecuixe (Ramos)\$9.5/\$19

Jabali/Espadin (Sanchez)\$11/\$22

Papalote (Barranca)\$11/\$22

Jabali/Bicuixe/Arroqueno (Cortes)\$11/\$22

Arroqueno (Ramos)\$11/\$22

Mezcalero

#1 (Madrecuixe)\$13/\$26

Origen Raiz

Cenizo\$9.5/\$19

Chacaleno\$10.5/\$21

Lalocura

Tobasiche/Espadin\$17/\$34

Pechuga (Espadin)\$18/\$36

San Martinero\$18/\$36

Tobasiche\$20/\$40

NETA

Espadin\$11/\$22

Barril/Mexicanito\$15.5/\$31

Madre/Bicuixe/Espadin/Jabali/Tepeztate\$20/\$40

Pulquero\$23/\$46

Arroqueno\$25/\$50

Penca Larga/Tobaziche\$25/\$50

MEZCAL & OTHER DISTILLATES (¾ oz | 1 ½ oz)



Caballito Cerrero

Azul.....	\$8.5/\$17
Chato	\$10/\$20
Azul Reposado	\$11.5/\$23
Chato Reposado.....	\$13/\$26

Chacolo

Brocha.....	\$12/\$24
Ixtero Amarillo/Brocha	\$13/\$26
Ixtero Amarillo.....	\$13/\$26
Lineno	\$13/\$26

Gusto Historico

Cucharillo	\$12.5/\$25
Tobala/Bicuixe	\$12.5/\$25
Bicuixe	\$12.5/\$25
Tepeztate/Tobala/Cuixe	\$12.5/\$25

La Venenosa Raicilla

Tabernas II (Chico Aguiar)	\$6/\$12
Sierra Occidental de Jalisco (Maximiliana)..	\$6.5/\$13
Costa de Jalisco (Rhodacantha)	\$9/\$18
Sierra del Tigre (Bruto)	\$13.5/\$27
Puntas 63% (Maximiliana).....	\$20/\$40

Pa'alma

Puebla (Espadilla)	\$13.5/\$27
Puebla (Papametl).....	\$17.5/\$35

Real Minero

Espadin/Largo.....	\$13/\$26
Tobala (Capon)	\$19/\$38
Pechuga.....	\$20/\$40
Cirrial/Arroqueno (Rita's Batch).....	\$20/\$40

FLIGHTS (¾ OZ POURS)



Ask your server about our featured agave flight!

OR

Build your own flight by choosing any 3 bottles on the wall

IF YOU LET THE BARTENDERS GO ROGUE, HERE'S WHAT THEY ARE DRINKING!

Abram's Flight (Cascahuin Blanco Plata, Arette Suave Fuerte, Fortaleza Still Strength Blanco)	\$22.5
Maddie's Flight (Siembre Valles Blanco, Arette Suave Blanco, Amatitena Anejo)	\$22.5
Connor's Flight (Fortaleza Still Strength, Caballito Azul Blanco, Gusto Historico 4 Agave Blend).....	\$28.5
Skidge's Flight (Wild Common Still Strength, Caballito Azul Repo, Mal Bien Papalote).....	\$29.5
Eddie's Flight (Arette Suave Repo, Patron Extra Anejo, Del Maguey Jabali).....	\$30.5
Rita's Flight(Patron Reposado Rita's Batch, Vago Rita's Blend, REAL Minero Rita's Blend).....	\$38
Jeff's Flight (Del Maguey Taviche, REAL Minero Rita's Blend, La Venenosa Sierra Del Tigre)	\$45.5
Anders's Flight (Patron Burdeos Anejo, G4 6 Year Extra Anejo, Arette 3 Year Extra Anejo)	\$124

TEQUILA



What is Tequila?

First, you must know that all tequilas are mezcals (any agave based spirit). To be considered tequila, the spirit must originate from the Blue Weber Agave and be produced in particular regions of Mexico. Tequila is made in five specific states: Jalisco, Michoacan, Guanajuato, Nayarit and Tamaulipas. Overall, Jalisco is the center of the tequila universe.

Tequila is aged the same way as whiskey, typically in oak barrels. The most common type of barrel is a used American Whiskey barrel. This gives it a golden color (oro) and other flavors depending on the type of wood it is aged in (caramel, vanilla, tannin, pepper, etc). If you try a good tequila you'll find that the cheap stuff is intolerable. Good tequila is just as complex and interesting as a good scotch.

Gold/Mixto: For cheap tequilas, not made from 100% agave, they make “gold” tequila by adding caramel colorings and flavors, but it bears little resemblance to the properly aged reposado or añejo tequilas. This is the stuff that gives tequila a bad name and is probably what you drank in college.

Additives: To make things extra confusing, the rules state that a producer can use additives. This does not need to be disclosed on the label, as long as it does not exceed 1% of total volume.

