Skinny Cucumber Vodka Margarita
Cucumber Vodka, our signature Skinny Margarita mix, made with fresh lime juice, cucumber slices, and Agave Nectar. 1 1.5

Patrón Chambord Margarita
Our famous Skinny Margarita made with Patrón Silver. Topped with a splash of Chambord Black Raspberry Liqueur. 12.5

Corralejo Pink Cadillac Margarita
Corralejo Silver Tequila, fresh lime juice, Agave Nectar, and a splash of cranberry juice. Shaken with fresh lemons, limes, and oranges. Prepared Cadillac style. 12

Berry Limonada
Stoli Blueberry Vodka, fresh muddled lemons, simple syrup, and soda water. 11.5

Mexican Mule
Made with 100% Blue Agave Tequila, fresh lime juice, and ginger beer. 11

Bacardi Mojito
Bacardi Silver Rum, fresh mint leaves, fresh lime juice, simple syrup, and soda water. Classic recipe, classic taste! 11.5

Sangria
A classic red sangria made with merlot, brandy, and a mixture of juices and fruit. 9.5

Pomegranate Margarita
Mexican style margarita made with 100% pomegranate juice. 11

California Cadillac
Our signature Skinny Margarita made with Corralejo Blanco Tequila, fresh lime juice, and Agave Nectar, prepared Cadillac style. 12
Avila’s Local Specials
Dishes prepared specially for the customers of El Ranchito by our Head Chef and Staff.
We hope you enjoy our local creations. Cheers!
(These dishes are not available at all Avila’s El Ranchito locations)

Impossible Combination
Mix & Match to create your own two item combination of tacos crispy or soft
OR an enchilada with the sauce of your choice made with impossible meat.
Served with Black Beans and Salad. A great vegetarian option! 19

Avocado Burrito
A large flour tortilla filled with one whole avocado, lettuce, Mexican Rice, Black Beans,
and pico de gallo. Topped with Tomatillo sauce, melted cheese,
chipotle sauce and pico de gallo. 15

Surf & Turf Tacos
A combination of chopped Filet Mignon and Mazatlan Shrimp mixed and sautéed
in our famous Mojo de Ajo sauce topped with pico de gallo and jack cheese
on corn tortillas. Served with black beans, Mexican Rice and
garnished with guacamole. 17.5

Avocado Tacos
Two soft tacos filled with fresh sliced avocado, crisp lettuce, pico de gallo, and cheese,
with a spicy ranch buffalo sauce served on the side.

50/50 Enchiladas
Two enchiladas... one chicken, one cheese with half Tomatillo sauce and
half Salsa Roja on each. Topped with melted cheese served with
Mexican Rice and Frijoles Frescos. 15.5

Crispy Ground Beef & Potato Tacos
Two crispy seasoned ground beef and potato tacos topped with lettuce, cheese,
and pico de gallo. Served with Mexican Rice and Frijoles Frescos. 15

Avocado Bowl
Sliced avocado served over Mexican Rice, pinto beans, black beans, shredded
lettuce and pico de gallo. Topped with a tangy avocado sauce. 14.5
Add Grilled Chicken or Carne Asada for 2.
APPETIZERS

Guacamole Fresco
A chunky blend of ripe avocados, tomatoes, cilantro and onions, brought to life with a touch of garlic and fresh lime. Topped with pico de gallo and shredded cheese. 10

Avila’s Appetizer
A combination of bite-size taquitos, flautas, tacos, and quesadillas. Served with guacamole and sour cream. 20

Nachos Especial
Choice of shredded chicken or shredded beef, topped with Salsa Ranchera, melted cheese, sour cream, and guacamole. 14

Ceviche
Wild caught Mazatlan shrimp or White Fish marinated in lime juice and tossed with fresh tomatoes, onions, and cilantro. Topped with avocado slices and served with tortilla shells. 17
With wild caught shrimp 19

Quesadilla
A grande flour tortilla with a blend of cheeses. Served with guacamole and sour cream. 10

Shrimp Cocktail
 Succulent shrimp, fresh squeezed lime juice, cilantro, and fresh avocado, tossed in a tomato based Mexican style cocktail. 18

BOTANA PLATTERS
Served with sliced avocados, fresh tomatoes, onions, jalapeños, pico de gallo, lemon slices, and warm tortillas to make your own tacos! An El Ranchito Original Recipe. Add Mexican rice and beans for 4

Shrimp Botana
Large wild caught Mazatlan shrimp in Avila’s special garlic butter sauce. 30

Fiesta Botana - A Local Favorite
Large wild caught Mazatlan shrimp sautéed in Avila’s special garlic butter sauce, delicious crispy chunks of lean pork and grilled chicken. 30

SOUP & SALADS

Mamá Avila’s Soup...
An El Ranchito Favorite!
A large bowl of chicken breast and rice soup, garnished with fresh avocado, cilantro, onions, and tomatoes. Served with your choice of warm tortillas.
A meal in itself! 12.5
Add a Condiment Plate - cheese, crunchy tortilla chips, avocado, and jalapeños. 3

Grande Taco Salad
A flaky flour tortilla shell filled with lettuce, beans, and your choice of shredded chicken, shredded beef, or grilled chicken. Topped with pico de gallo, cheese, guacamole, and sour cream. 15

Azteca Chicken Salad
Charbroiled chicken lightly tossed with cilantro-lime dressing, avocado, black beans, and corn relish. Served on a bed of crisp green lettuce and topped with Mexican tortilla crouton strips. 15

Grilled Chicken Salad
Seasoned warm grilled chicken, fresh lettuce, tomatoes, cheese, and sliced avocado. Served barbeque style upon request. It’s absolutely delicious! 15

Albondigas Soup
Seasoned meatballs simmered with garden fresh vegetables. Served with your choice of warm tortillas. 12.5

Menudo
A traditional homemade beef tripe soup with our special El Ranchito seasoning. Served with your choice of warm tortillas. 12.5
Served Saturday and Sunday Only.
FAVORITOS

Grilled Fiesta Platter
Fresh seasoned mushrooms, bell peppers, onions, zucchini, and tomatoes. Grilled with your choice of sliced chicken or steak. Topped with black beans. 18
Substitute with wild caught shrimp add 4

Chingolingas
A flaky pastry filled with chicken served with rice and beans, garnished with guacamole and sour cream. Absolutely delicious! 14

Mayan Burrito
Filled with shredded chicken and rice. Smothered with Tomatillo salsa and melted cheese. Garnished with sour cream. 14.5

Quesadillas Avila
A large grilled flour tortilla filled with a blend of cheeses and shredded chicken or beef, garnished with guacamole and sour cream. 14
Substitute with wild caught shrimp add 4

Fresco Burrito
Choice of grilled chicken, steak, or white fish, filled with lettuce, salsa fresca, rice, guacamole, cheese, and Tomatillo sauce. 14.5
Substitute with wild caught shrimp add 4

Azteca Burrito
Filled with shredded chicken, beef, or chile verde and beans. Smothered with Salsa Ranchera and melted cheese. Garnished with guacamole and sour cream. 14.5

California Chicken
Grilled chicken breast simmered in Tomatillo sauce, topped with Ortega chiles and green onions. Served with Mexican rice and frijoles frescos. 18

Baja Bowl
Your choice of grilled chicken breast, steak, or white fish, over rice and black beans, served with salsa fresca, avocado, cilantro, and Tomatillo salsa. Your choice of warm tortillas. 15
Substitute with wild caught shrimp add 4

TRADICIONALES

Served with Mexican rice and beans with melted cheese. Garnished with guacamole and your choice of warm tortillas. Frijoles frescos or black beans served upon request.

Carnitas
Delicious chunks of lean pork, marinated in lemon and garlic. Tender and juicy inside, crispy outside. 19

Steak or Chicken Picado
Tender pieces of steak or chicken breast prepared in bite-sized chunks with bell peppers, savory onions, garden fresh tomatoes, and our special El Ranchito Seasoning. 19

Shrimp al Mojo de Ajo
Large Mazatlan shrimp sautéed in Avila’s special garlic butter sauce. 21

Sizzling Fajitas
A medley of grilled fresh vegetables served on a sizzling skillet.
Large Mazatlan Shrimp 21
Chicken Breast 20
Mixed Vegetables 16.5
Steak 20

Asada and Shrimp al Mojo de Ajo
Tender sliced USDA steak and large wild caught Mazatlan shrimp in Avila’s special garlic butter sauce. 21

Chicken and Mole
Chicken breast simmered in Mama Avila’s Mole sauce, served with sour cream and guacamole. Absolutely delicious! 18.50

Chile Verde
Chunks of lean pork, marinated in a green chile salsa. One of our favorites! 18.50

Chile Colorado
Strips of steak simmered to perfection in a tasty red chile salsa. 19

Camarones Rancheros
Large wild caught Mazatlan shrimp simmered in a tomato based salsa with fresh bell peppers, tomatoes, and onions. 21

Pepe’s Grill Platter
Steak or chicken breast sliced and placed over a bed of grilled onions served on a sizzling skillet. Topped with our special blackened Tomatillo salsa! 20
Substitute with wild caught shrimp add 4

Came Asada
Tender sliced USDA grilled rib eye steak prepared in the authentic Mexican style. 20

Camarones a la Diabla
Large wild caught Mazatlan shrimp sautéed in a spicy toasted red chile and garlic sauce. 21
COMBINACIONES

Create your own combination of Mexico’s favorite dishes. Served with our Mexican rice and beans with melted cheese. Frijoles frescos or black beans served upon request.

Crispy Taco 
Traditional taco filled with shredded chicken or beef, lettuce, pico de gallo, and shredded cheese.

Soft Taco 
Grilled chicken, steak, or carnitas on a corn tortilla with pico de gallo, or white fish served on a flour tortilla with pimiento and tartar sauce.

Flauta 
Flaky flour tortilla rolled with chicken. Served with guacamole and sour cream.

Taquito 
One crispy corn tortilla rolled with shredded chicken or beef, with guacamole and sour cream.

Enchilada 
Traditional style cheese, chicken, or beef enchilada covered with our authentic red salsa and melted cheese.

Enchilada de Tomatillo 
Filled with chicken and covered with Tomatillo Salsa and melted cheese, served with sour cream.

Chile Relleno - House Specialty! 
Fresh roasted chile stuffed with cheese and dipped in egg batter. Covered with Salsa Ranchera and melted cheese.

Tamale 
Shredded chicken or pork tamale topped with our Tomatillo Salsa and melted cheese.

Guanajuato
Two flautas or taquitos. 12.5

One Item Combo 12.5

Two Item Combo 15.5

◊ Substitute with shrimp add 4 per item

LOCAL FAVORITES

Enchiladas Camarones Rancheros
Two shrimp enchiladas, covered with melted cheese and Ranchera sauce. Served with Mexican rice, beans, and sour cream. 20

Autumn Burrito
A fresh tortilla stuffed with grilled chicken, veggies, frijoles frescos, rice, and shredded lettuce. Served with guacamole and a small Fresh Green Salad. 17

Seafood Tacos
Two tacos filled with large wild caught Mazatlan shrimp, sautéed in Avila’s special garlic butter sauce. Served with cabbage and pico de gallo. 22

Tequila Shrimp
Succulent shrimp simmered to perfection in tequila, fresh chopped tomato, onion, and cilantro. Served with Mexican rice, beans, guacamole, and your choice of warm tortillas. 21

Chimi-Changa
A crispy burrito stuffed with shredded chicken, shredded beef, or chile verde with beans. Topped with sour cream. 19

Tacos de Papa
Two crispy potato tacos seasoned with ortega chilies, topped with lettuce, pico de gallo, and Jack cheese. 15

Veggie Chile Relleno
One fresh grilled pasilla chile stuffed with fresh vegetables, topped with ranchera sauce, and sprinkled with Jack cheese. 15

Tamiqueña
Tender USDA steak grilled in the authentic Mexican style alongside a delicious cheese enchilada. Served with Mexican rice, beans, and guacamole. 18
**LIGHT CUISINE**

Buen Provecho to Your Health! Avila’s El Ranchito creates these dishes for those who want to eat light. Ingredients and methods of preparation are lean in calories but not in flavor!

**Low Carb Fajitas**
Your choice of chicken or steak. Grilled with mushrooms, zucchini, bell peppers, tomatoes, and onions. Served with frijoles frescos and a salad. 20
Substitute large wild caught shrimp add $3

**Light Tostada**
Tender grilled chicken and frijoles frescos on a mound of shredded lettuce, topped with tomatoes, low-fat cheese, and guacamole. Light dressing available upon request. 15

**Pescado con Vegetables**
Lightly seasoned grilled fish. Served with grilled vegetables and black beans. 19
Great for low carb diets!

**Light Enchiladas**
Two chicken enchiladas specially prepared with all white meat chicken and low-fat cheese. You choice of Tomatillo salsa or salsa rosa. Served with frijoles frescos and a salad. 16

**Skinny Tacos**
Your choice of charbroiled chicken, steak, carnitas, or white fish, wrapped in romaine lettuce. Topped with pico de gallo and cheese. Served with Mexican rice and black beans. 16

**Filet Mignon Salad**
Filet Mignon Marinated in lime, salt and pepper on a bed of arugula, baby chard and kale. Topped with creamy cilantro caesar dressing. Sprinkled with cotija cheese, spicy pepitas and diced red bell peppers. 15

**Light Breakfast**
Served with our Mexican rice and beans with melted cheese.
Frijoles frescos or black beans served upon request. Available all day and night!

**Breakfast Burrito**
Stuffed with chicken or chorizo, salsa-fresca, eggs, and rice. Garnished with guacamole and sour cream. 14.5

**Omelet del Mar**
Scrambled eggs stuffed with sautéed shrimp, covered in Salsa Ranchera and melted cheese. 18

**Quesadilla Egg-Celente**
A giant flour tortilla stuffed with scrambled eggs, cheese, avocado, Ortega chiles, and tomatoes. Garnished with guacamole and sour cream. 15

**Omelet Mexican Style**
Farm fresh eggs scrambled with bell peppers, onions, and tomatoes. Covered in Salsa Ranchera and melted cheese. 13.5

**Huevos Rancheros**
Two eggs over easy, smothered in Salsa Ranchera and melted cheese. 14

**Machaca con Huevos**
Eggs scrambled with shredded chicken or beef, fresh bell peppers, onions, and tomatoes. 15

**Steak & Eggs**
Delicious grilled U.S.D.A. Rib Eye steak served with two farm fresh eggs cooked any style. Garnished with guacamole. 18

**Filet Mignon Salad**
Filet Mignon Marinated in lime, salt and pepper on a bed of arugula, baby chard and kale. Topped with creamy cilantro caesar dressing. Sprinkled with cotija cheese, spicy pepitas and diced red bell peppers. 15

**Steak & Eggs**
Delicious grilled U.S.D.A. Rib Eye steak served with two farm fresh eggs cooked any style. Garnished with guacamole. 18

**Omelete Mexican Style**
Farm fresh eggs scrambled with bell peppers, onions, and tomatoes. Covered in Salsa Ranchera and melted cheese. 13.5

**Omelette del Mar**
Scrambled eggs stuffed with sautéed shrimp, covered in Salsa Ranchera and melted cheese. 18
**ALACARTE**

**Crispy Taco**
Shredded chicken or beef in a crispy corn tortilla. 5.5

**Enchilada**
Cheese, chicken, or beef. Served with your choice of Salsa Roja or Tomatillo Salsa. 6

**Flautas**
Flaky flour tortillas rolled with chicken. Served with sour cream and guacamole. 7.5

**Taquitos**
Chicken or beef. Served with sour cream and guacamole. 7.5

**Soft Taco**
Charbroiled chicken, carnitas, or white fish. 6

**Chile Relleno**
Fresh roasted chile stuffed with cheese, covered with Salsa Ranchera. 8

**Avila’s Burger**
A juicy cheese burger topped with fresh avocado, tomato, onions, and lettuce, on a toasted bun. Served with curly fries. 15

**Fried Ice Cream**
A large scoop of vanilla ice cream covered in flaky crisps. Smothered with chocolate syrup and whipped cream! 7.5

**Flan**
Caramel custard covered in sweet syrup and topped with whipped cream. Absolutely delicious! 7

**Empanadillas**
A delicious apple filled pastry rolled in cinnamon and sugar. Served with vanilla ice cream topped with chocolate syrup and whipped cream. 8

**Churros**
Cinnamon-sugar covered pastry sticks with warm strawberry filling. Served with vanilla ice cream topped with chocolate syrup and whipped cream. 8

**KID’S MEALS**
Children under 10

**Quesadilla - Burrito - Taco - Enchilada - Taquito - Chicken Fingers**
Served with Mexican rice and beans or curly fries. Includes milk or water. 9
Soft drinks, Lemonade, or juices available upon request.
Juice or milk refills 1

**Toddler Plate**
Chicken, rice, and frijoles frescos. 5.5

**Baby Rice**
Our famous rice with chicken broth. Get 'em started young! 3

**DESSERTS/POSTRES**

**Fried Ice Cream**
A large scoop of vanilla ice cream covered in flaky crisps. Smothered with chocolate syrup and whipped cream! 7.5

**Empanadillas**
A delicious apple filled pastry rolled in cinnamon and sugar. Served with vanilla ice cream topped with chocolate syrup and whipped cream. 8

**Churros**
Cinnamon-sugar covered pastry sticks with warm strawberry filling. Served with vanilla ice cream topped with chocolate syrup and whipped cream. 8