

AVILA'S EL RANCHITO

SINCE 1966



Mama Avila

DRINK MENU

Herradura Skinny Margarita

Made with Herradura Silver Tequila, fresh lime juice, and Agave Nectar. One of the Avila Family's favorite tequilas. 15

Orange Herradura Cadillac

Our signature Skinny Margarita made with Herradura Silver Tequila, lime juice, Agave Nectar, and orange juice. Prepared Cadillac style. 15.5

Blood Orange Margarita

Made with 100% Blue Agave Tequila and Blood Orange Margarita mix. 15

Skinny Vodka Jalapeño Margarita

Stoli Jalapeño Vodka, our signature Skinny Margarita mix, made with fresh lime juice, fresh jalapeños, and Agave Nectar. May also be made with tequila instead of vodka upon request. 15

Skinny Cucumber Vodka Margarita

Cucumber Vodka, our signature Skinny Margarita mix, made with fresh lime juice, cucumber slices, and Agave Nectar. 15

Avila's Guava Margarita

Our signature Skinny Margarita made with Herradura Silver Tequila, lime juice, Agave Nectar, and 100% Guava Nectar. 15

Patrón Chambord Margarita

Our famous Skinny Margarita made with Patrón Silver. Topped with a splash of Chambord Black Raspberry Liqueur. 16

Bacardi Mojito

Bacardi Silver Rum, fresh mint leaves, fresh lime juice, simple syrup, and soda water. Classic recipe, classic taste! 15

Berry Limonada

Stoli Blueberry Vodka, fresh muddled lemons, simple syrup, and soda water. 15

Mexican Mule

Made with 100% Blue Agave Tequila, fresh lime juice, and ginger beer. 15

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 shredded cheese. 15

Nachos Especial

Choice of shredded chicken or shredded beef, topped with Salsa Ranchera, Beans, melted cheese, sour cream, and guacamole. 17

Quesadilla

A grande flour tortilla with a blend of cheeses. Served with guacamole and sour cream. 14

Avila's Appetizer

A combination of bite-size taquitos, flautas, tacos, and a quesadilla. Served with guacamole and sour cream. 25

Ceviche

Wild caught Mazatlán shrimp or White Fish marinated in lime juice and tossed with fresh tomatoes, onions, and cilantro.

Topped with avocado slices and served with tostada shells. 21

With wild caught shrimp 23

Shrimp Cocktail

Succulent shrimp, fresh squeezed lime juice, cilantro, and fresh avocado, tossed in a tomato based Mexican style cocktail. 22

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 5

Shrimp Botana

Large wild caught Mazatlán shrimp in Avila's special garlic butter sauce. 40

Fiesta Botana - A Local Favorite

Large wild caught Mazatlán shrimp sautéed in Avila's special garlic butter sauce, delicious crispy chunks of lean pork and grilled chicken. 40

SOUPS AND 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! 16

Add a Condiment Plate - cheese, crunchy tortilla strips, 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. 18

Azteca Chicken Salad

Grilled chicken lightly tossed in cilantro lime dressing, over a medley of black beans, corn, red and green peppers. Served on a bed of crisp green lettuce, tomato, avocado and topped with crunchy tortilla strips. 18

Grilled Chicken Salad

Seasoned warm grilled chicken, fresh lettuce, tomatoes, cheese, and sliced avocado. Served barbeque style upon request. It's absolutely delicious! 18

Tostada

Shredded fresh lettuce on a crispy corn tortilla smothered with beans. Garnished with cheese, pico de gallo, guacamole, and sour cream.

Choice of shredded chicken, grilled chicken or shredded beef. 18

Avila's Soup and Salad

A bowl of our famous Avila's Soup with a fresh green salad. Tortillas served on request. 18

Tacos and Caldo

A cup of our famous Avila's Soup served with two crispy tacos, taquitos or chicken flautas. 20

Guacamole or sour cream add 2 Each

Substitute a salad for the cup of soup at no extra charge

Albondigas Soup

Seasoned meatballs simmered with garden fresh vegetables.

Served with your choice of warm tortillas. 16 While supplies last.

Menudo

A traditional homemade beef tripe soup with our special El Ranchito seasoning. Served with your choice of warm tortillas. 16

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. 23

Substitute with wild caught shrimp add 4

Chingolinas

A flaky pastry filled with chicken served with rice and beans, garnished with guacamole and sour cream. Absolutely delicious! 19

Mayan Burrito

Filled with shredded chicken and rice. Smothered with Tomatillo salsa and melted cheese. Garnished with sour cream. 19

Quesadilla Avila

A large grilled flour tortilla filled with a blend of cheeses and shredded chicken or beef, garnished with guacamole and sour cream. 19

Substitute with wild caught shrimp add 4

Chimi-Changa

A crispy burrito stuffed with shredded chicken, shredded beef, or chile verde with beans. Topped with sour cream. Served with rice and beans. 19

Autumn Burrito

A fresh tortilla stuffed with grilled chicken, veggies, frijoles frescos, rice, and shredded lettuce. Sprinkled with cheese and pico de gallo. Served with guacamole and a small Fresh Green Salad. 21

Fresco Burrito

Choice of grilled chicken, steak, or white fish, filled with lettuce, salsa fresca, rice, guacamole, cheese, and Tomatillo sauce. 19

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. 19

California Chicken

Grilled chicken breast simmered in Tomatillo sauce, topped with Ortega chiles and green onions. Served with Mexican rice and frijoles frescos. 23

Baja Bowl

Your choice of grilled chicken breast, steak, or white fish, over rice and black beans, served with pico de gallo, avocado and Tomatillo salsa.

Your choice of warm tortillas. 19

Substitute with wild caught shrimp add 4

Tampiqueña

Tender U.S.D.A. steak grilled in the authentic Mexican style alongside a delicious cheese enchilada. Served with Mexican rice, beans, and guacamole. 24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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. 24

Steak or Chicken Picado

Tender pieces of steak or chicken breast prepared in bitesized chunks with bell peppers, savory onions, garden fresh tomatoes, and our special El Ranchito Seasoning. 24

Shrimp al Mojo de Ajo

Large Mazatlán shrimp sautéed in Avila's special garlic butter sauce. 26

Carne Asada

Tender sliced U.S.D.A. grilled rib eye steak prepared in the authentic Mexican style. 25

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! 25
Substitute with wild caught shrimp add 4

Camarones a la Diabla

Large wild caught Mazatlán shrimp sautéed in a spicy toasted red chile and garlic sauce. 26

Sizzling Fajitas

A medley of grilled fresh vegetables served on a sizzling skillet.

Large Mazatlán Shrimp 26 Chicken Breast 25
Mixed Vegetables 20 Steak 25

Asada and Shrimp al Mojo de Ajo

Tender sliced U.S.D.A. steak and large wild caught Mazatlán shrimp in Avila's special garlic butter sauce 26

Chicken and Mole

Chicken breast simmered in Mamá Avila's Mole sauce, served with sour cream. Absolutely delicious! 23

Chile Verde

Chunks of lean pork, marinated in a green chile salsa. One of our favorites! 23

Chile Colorado

Strips of steak simmered to perfection in a tasty red chile salsa. 24

Camarones Rancheros

Large wild caught Mazatlán shrimp simmered in a tomato based salsa with fresh bell peppers, tomatoes, and onions. 26

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 cabbage and chipotle aioli.

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.

Guanajuato - Two flautas or taquitos. 17

One Item Combo 17

Two Item Combo 20

♦ Substitute with shrimp add 4 per item

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.

LOCAL FAVORITES

Enchiladas Camarones Rancheros

Two shrimp enchiladas, covered with melted cheese and Ranchera sauce. Served with Mexican rice, beans, and sour cream. 25

Seafood Tacos

Two tacos filled with large wild caught Mazatlán shrimp, sautéed in Avila's special garlic butter sauce. Garnished with cabbage and pico de gallo on flour tortillas - OR - grilled Mahi Mahi filled with cabbage, cilantro, and chipotle aioli, wrapped in corn tortillas. Served with rice and black beans. 24

Impossible Combination

Mix & Match to create your own two item combination of tacos crispy or soft or an enchilada with sauce of our choice made with impossible meat. Served with Black Beans and salad. A great vegetarian option! 24

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. 21

Tacos de Papa

Two crispy potato tacos seasoned with Ortega chilies, topped with lettuce, pico de gallo, and jack cheese. Served with frijoles frescos and rice. 20

Avocado Tacos

Two soft tacos filled with fresh sliced avocado, crisp lettuce, pico de gallo and cheese, with spicy ranch buffalo sauce served on the side. Served with Frijoles Frescos and Mexican Rice. 19
Add Grilled Chicken for 3

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. 20

Crispy Ground Beef and 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. 20

Avocado Bowl

Sliced avocado served over Mexican Rice, pinto beans, black beans shredded lettuce and pico de gallo. Topped with a tangy avocado sauce. 20
Add Grilled Chicken or Carne Asada for 3

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. 25

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. 25
Substitue large wild caught shrimp add 4

Pescado con Vegetables

Lightly seasoned grilled fish. Served with grilled vegetables and black beans. 24
Great for low carb diets!

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. 20

Veggie Chile Relleno

One fresh grilled pasilla chile stuffed with fresh vegetables, topped with ranchera sauce, and sprinkled with jack cheese. Served with rice and frijoles frescos. 19
With Grilled Chicken add 3

Light Tostada

Tender grilled chicken and frijoles frescos on a mound of shredded lettuce, topped with pico de gallo, low-fat cheese, and guacamole. Light dressing available upon request. 19

Light Enchiladas

Two chicken enchiladas specially prepared with all white meat chicken and low-fat cheese. Your choice of Tomatillo salsa or salsa roja. Served with frijoles frescos and a salad. 20

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. 19

KID'S MEALS

Children under 10

Kids Eat Free on Mondays!
(4pm-10pm, 1 Kid's Meal with each adult meal purchased.)
Not valid on holidays or on take out orders.

Quesadilla - Burrito - Taco - Enchilada - Taquito - Chicken Fingers

Served with Mexican rice and beans or curly fries, and your choice of lemonade, water or a soft drink. 10
Milk or Juices add 2

Toddler Plate

Chicken, rice, and frijoles frescos. 6

Baby Rice

Our famous rice with chicken broth. Get 'em started young! 4