



SHAREABLES

FIESTA STARTS HERE

SALSA SAMPLER

Choose three:
tomatillo, mango habanero, pineapple,
black bean & corn | 6

QUESO

house made cheese dip
Large 8 / Small 6

FRESH GUACAMOLE

avocado, red onion, lime juice
Large 9 / Small 7

CHICKEN FLAUTAS (3)

crispy flour tortillas, chicken tinga, avocado crema,
jalapeno ranch | 6

ELOTE STREET CORN DIP

sweet corn, lime juice, and cotija cheese
Large 7 / Small 5

DIP SAMPLER

queso blanco, guacamole, elote corn dip | 17

PANCHOS

three tostadas with choice of protein topped with
monterey jack, refried beans, served with sour cream,
jalapeños, and pico de gallo
Chicken Tinga 10 | Ground Sirloin 10 | Beans & Cheese 9

APPETIZER SAMPLER

bean & cheese panchos, flautas, guacamole,
queso blanco | 18

NACHOS

choice of chicken tinga or ground sirloin, queso,
lettuce, tomatoes, sour cream, chips | 11.5
Make it TOTchos! Swap chips for crispy tater tot squares | 13

FRESH FAVORITES

CHICKEN TORTILLA SOUP

chicken broth, tortilla, chicken, tomato, sour cream | 8

SHRIMP & AVOCADO SMALL PLATE

pickled shrimp, avocado, mixed greens, pico de gallo | 12

CAESAR SALAD

romaine, parmesan, croutons, caesar dressing | 7
Add Protein: chicken +7, steak +8, ground sirloin +6

KALE SALAD

apple, cranberry, smoked almonds, avocado crema,
cotija, blue cheese, apple vinaigrette | 7
Add Protein: chicken +7, steak +8, ground sirloin +6

CHOPPED SALAD

chickpea, black bean, pico de gallo, monterey jack,
cheddar, balsamic | 11
Add Protein: chicken +7, steak +8, ground sirloin +6

TACO SALAD

dressed lettuce, pico, guac, sour cream, monterey
jack, choice of ranch or jalapeño ranch, and *choice*
of ground sirloin or chicken tinga | 12

RIO LOBO BOWL

chicken thigh, mexican rice, black beans, corn, queso,
pico de gallo, pickled onions, and house peppers | 13
Swap chicken for birria +3

FAJITAS

onion, bell pepper, lettuce, pico de gallo, guacamole,
sour cream, flour tortillas

CHICKEN 16

STEAK 19

SHRIMP 17

CHICKEN & STEAK COMBO 24

Add: shrimp +6, chorizo +5

FOR THE LITTLE AMIGOS 10 AND UNDER

AMERICAN TACO crispy shell, ground sirloin or chicken tinga, monterey, lettuce, tomato. served with rice & beans | 5

CHEESE QUESADILLA served with rice & beans | 5

CHICKEN TENDERS served with crunchy tater tot squares | 8

PLATES

CHIMICHANGA

fried tortilla, rice, beans, monterey jack,
lettuce, pico de gallo, *choice of chicken tinga or*
ground sirloin | 11

CHILI RUBBED RIBEYE*

ancho chili rub, crisped new potatoes | 34

GRILLED SALMON

rice, elote corn, chipotle crema | 24

CARNITAS

rice, beans, pineapple, mole sauce, tortillas | 15

ARROZ CON POLLO

chicken, cheese, & rice | 11

BIRRIA GRILLED CHEESE

texas toast, monterey jack, birria, cilantro, red
onion served with Lobo Tots, queso, and pickled
sweet pepper | 16

QUESADILLA

flour tortilla, pepper jack cheese, lettuce,
sour cream, refried beans
CHORIZO | 10
FAJITA CHICKEN | 12
FAJITA STEAK | 14
BIRRIA | 13

EMPANADAS

**TWO EMPANADAS SERVED WITH RICE &
BLACK BEANS | 12** *Add an empanada for just \$3*

VEGETABLE

zucchini, red peppers, onions, mushrooms, jack cheese

BIRRIA BEEF

onions, cilantro, jack cheese

TINGA CHICKEN

tinga chicken, jack cheese

TORTILLA CLASSICS

SERVED WITH A DRINK DURING LUNCH MON - FRI

includes soda or tea from 11 AM to 2 PM

BURRITOS

SERVED WITH RICE & BEANS

MEXICAN

ground sirloin *or* chicken tinga, refried beans, lettuce,
tomato, monterey jack, sour cream, rice | 10.5

DELUXE

fajita style, onions, peppers, queso, rice, beans,
and choice of beef (+2) or chicken | 13

ENCHILADAS

SERVED WITH RICE & BEANS

CHICKEN

chicken tinga with salsa verde | 11

SIRLOIN

ground sirloin with red enchilada sauce | 11

CHEESE

monterey jack cheese with queso | 9

TACOS choice of flour or corn tortilla

TWO TACOS SERVED WITH RICE & BEANS | 14

AMERICAN

crispy corn tortilla, ground sirloin or chicken tinga,
monterey jack, lettuce, tomato

BIRRIA BEEF

monterey jack, onion, cilantro, birria jus, corn tortilla

AL CARBON

grilled chicken or steak, monterey jack, avocado crema,
corn tortilla

CARNITAS

pineapple salsa, cilantro, pickled onions, corn tortilla

SHRIMP

pickled cabbage, mango habanero salsa, chipotle crema, flour
tortilla

GUAJILLO CHICKEN

pickled onions, cilantro, cojita, chipotle crema, flour tortilla

SALMON

pickled red onions, chipotle crema, flour tortilla

SIDES

BLACK BEANS | 4
REFRIED BLACK BEANS | 4
BLACK BEAN & CORN SALSA | 4

STREET CORN | 5
HOUSE PEPPERS | 2

RICE | 3
CORN | 4
RICE & BEANS | 5

TATER TOT SQUARES | 6
A LA CARTE EMPANADAS | 5
A LA CARTE TACOS | 6

HAPPY HOUR

★ \$1 CHICKEN FLAUTAS

★ \$2 EMPANADAS

★ \$3 SMALL QUESO

★ \$4 HOUSE WINE & DRAFT BEER

★ \$5 LOBO HOUSE MARG

★ HALF OFF PREMIUM MARGS

2 PM - 5:30 PM

DAILY

CLASSIC MARGS *Ask your server about a Skinny option.*
Added Flavors: Strawberry, Guava, Watermelon, Blueberry, Peach, Mango | +\$1

THE CLASSIC tequila, triple sec, housemade sour, agave
SIZES: LOBO - \$10 | GRANDE LOBO - \$13 | EL JEFE - \$16
FROZEN CLASSIC tequila, triple sec, housemade sour, agave
SIZES: LOBO - \$14 | GRANDE LOBO - \$16

PREMIUM MARGARITAS

PASSION FRUIT tequila, passion fruit liqueur, housemade sour, passion fruit, vanilla | 12

PRICKLY PEAR tequila, prickly pear liqueur, housemade sour, prickly pear | 11

SPICY CHILI chile morita infused altos blanco tequila, triple sec, housemade sour, agave | 11

COCONUT coconut infused el jimador blanco, crème de cacao, housemade sour, cream of coconut | 12

PINEAPPLE pineapple infused altos blanco tequila, vida mezcal, grand marnier, housemade sour, pineapple juice | 10

SIGNATURE COCKTAILS
CANTARITO tequila, lemon, lime, grapefruit, soda | 10
RUSTY CIDER captain morgan, lime, honey ginger, sidral mundet apple soda | 13
SANDIA BREEZE white rum, watermelon, mint, lime juice, soda | 11
SMOKED OLD FASHIONED blue note, demerara, aztec chocolate bitters | 13
SMOKE ON THE WATER monkey shoulder scotch, campari, 400 conjeos mezcal, simple syrup, lime | 14
MOCKTAILS ZERO PROOF, FULL FLAVOR
PHONY NEGRONI n/a pathfinder negroni, orange peel, ginger, saffron, juniper | 10
NA MARGARITA seedlip notas de agave, lime, agave nectar | 14
NA BLUEBERRY LEMONADE seedlip, blueberry, soda | 10

DRAFT BEER 20 oz/16 oz
Nashoba Beer in Mexico Mexican Lager | 7.8/6.5
Nashoba 3 Little Birds Pale Ale | 9.3/7.6
Crosstown Traffic IPA | 9.2/7.5
Dos Equis Amber | 9.2/7.5
Ghost River Gold Golden Ale | 9.2/7.5
Modelo Mexican Lager | 9.2/7.5
Wiseacre Sky Dog Lager | 9.2/7.5
Wiseacre Tiny Bomb Pilsner | 9.2/7.5

BOTTLED BEER
Corona Mexican Lager | 6
Corona Light Pilsner Light Lager | 6
Modelo Especial Pilsner Lager | 6
Pacifico Mexican Lager | 6
Sol Mexican Lager | 6
Victoria Vienna Lager | 6
Budweiser American Lager | 5
Bud Light American Light Lager | 5
Michelob Ultra American Light Lager | 5

WINES 6 OZ POUR | BOTTLE
House Wines
Red, Pinot Grigio, Moscato, Rosé | 7
La Crema | Pinot Grigio | 11/42
Ruffino | Prosecco (375ml) | 16
Ferrari Carano | Fumé Blanc | 9/34
Meiomi | Chardonnay | 11/42
Robert Mondavi Bourbon Barrel Aged | Chardonnay | 8/30
Meiomi | Pinot Noir | 12/46
Conundrum | Red Blend | 10/38
Robert Mondavi Bourbon Barrel Aged | Cabernet Sauvignon | 12/46

Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of foodborne illnesses
PLEASE NOTE 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE AND UNCLOSED TABS AT THE END OF THE NIGHT

AGAVE SPIRITS

SERVING 1-OZ POURS | FLIGHTS
salt & lime available upon request

Premium Flight | 62

Don Julio 1942 | 29 • Clase Azul Reposado | 31 • Komos Añejo | 22

El Jimador | 18
Blanco | 6
Reposado | 6
Añejo | 7

Casamigos | 28
Blanco | 9
Reposado | 10
Añejo | 10

Herradura
Blanco | 9
Reposado | 10

Patrón | 32
Silver | 10
Reposado | 11
Añejo Gold | 12

Don Julio | 28
Blanco | 8
Reposado | 10
Añejo | 11

Jaguar
Blanco | 11
Reposado | 15
Añejo | 7

1800 | 20
Silver | 6
Reposado | 7
Añejo | 8

Mi Campo
Blanco | 6
Reposado | 6
Añejo | 7

Lunazul | 18
Blanco | 6
Reposado | 6
Añejo | 7

La Luna
Joven | 6

Casa Noble | 29
Blanco | 9
Reposado | 10
Añejo | 11

Altos
Reposado | 5
Añejo | 6

Espolòn | 18
Blanco | 6
Reposado | 6
Añejo | 10

Jose Cuervo Especial
Silver | 6
Gold | 6

Teremana | 26
Blanco | 9
Reposado | 9
Añejo | 9

123 Organic | 35
Uno Blanco | 11
Dos Reposado | 12
Tres Añejos | 13

Cantera Negra | 33
Silver | 8
Reposado | 12
Añejo | 14

Gran Centenario | 23
Plata | 8
Reposado | 9
Añejo | 7

Xicaru
Silver | 7

Tequila & Mezcal 101

Tequila comes only from 100% blue agave, mostly grown in Jalisco. It's smooth, vibrant, and shaped by time in the barrel.

Mezcal is tequila's smoky cousin, made from many different agaves and slow-roasted in underground pits for that earthy, fire-kissed flavor.

STYLES:

BLANCO (SILVER): Bold, bright, and unaged—pure agave in its truest form.

REPOSADO: Rested 2–12 months in oak, balancing smooth agave with soft wood and spice.

AÑEJO: Aged 1–3 years, deep and mellow with warm notes of caramel, vanilla, and oak.

AFTER DINNER DRINKS
LECHE DE AGAVE
tequila, agave, cream | 10
ESPRESSO MARTINI
vodka, kahlua, Levee Creamery cold brew, cream, demerara | 12
CHIAPAS NIGHTCAP
cruzan dark rum, mozart dark chocolate liqueur, crème de cacao, cream | 15

8.12.26