

killer

APPETIZERS & SALADS

★	KILLER NACHOS (VEGETARIAN OPTION AVAILABLE)	11.79
Generous portion of topos topped with refried beans, pork chile verde, house-made pork chorizo, melted Jack cheese, pico de gallo, guacamole, sour cream, black olives, green onions and jalapeños – Substitutions make it NOT so KILLER!		
🌱	NACHOS REGULARES	7.49
Housemade tortilla chips topped with refried beans and melted cheese, garnished with jalapeños, sour cream, olives and tomatoes.		
GF	HOUSEMADE GUACAMOLE	11.79
🌱	Serves 4 or more. Avocado, tomato, onion, serranos and cilantro – made fresh daily	
🌱	CHILE CON QUESO WITH TOTOPOS	7.99
Anaheim chile, fresh jalapeños, onions and tomato blended with Velveeta and Jack cheese		
	SHRIMP QUESADILLA	10.69
Seasoned grilled shrimp folded into a flour tortilla with melted Jack cheese. Served with a side of sour cream		
	HOUSE QUESADILLAS	
Garnished with guacamole, a 10-inch flour tortilla generously filled with your choice of:		
🌱	JACK CHEESE	7.99
	CHEESE AND SAUTÉED MUSHROOMS	9.19
	SAUTÉED SHRIMP	10.69
	CHEESE AND SEASONED SHREDDED CHICKEN	9.99

perfect

COMBINATION PLATES

RED IGUANA	16.79
One cheese enchilada, a Taco a la Iguana, a beef flauta topped with guacamole and sour cream, a chile relleno and a beef tostada complete this very special combo plate	
ALL COMBINATION PLATES BELOW ARE SERVED WITH RICE AND BEANS. NO SUBSTITUTIONS, PLEASE.	
Most of our menu items are available a la carte.	
POBLANO PLATE	15.49
One sour cream chicken entomatada topped with salsa española, a Taco a la Iguana, a beef tostada served with a side of guacamole	
TAPATIO PLATE	15.49
One chicken, beef or cheese enchilada, chile relleno, and a beef or chicken flauta topped with sour cream and guacamole	
IGUANA PLATE	15.49
One chicken, beef or cheese enchilada, chile relleno, hard-shell beef taco	
MEXICAN PLATE	15.49
One chile verde burrito, hard-shell beef taco, beef tostada	

traditional

MEXICAN SPECIALTIES

	CHILE VERDE	12.59
Tender select diced pork cooked in our green chile and tomatillo sauce, served with rice, refried beans and flour or housemade corn tortillas		
GF	CHILE COLORADO	12.59
Diced top sirloin seasoned and simmered in a dried red chile powder and tomato blend sauce, served with rice, refried beans and your choice of tortillas		
🌱	CHILE RELLENOS	12.59
Two anaheim peppers stuffed with Jack cheese, fried in egg batter and topped with our salsa española, served with rice, refried beans and choice of tortillas		
GF	CARNITAS	14.69
Tender pieces of succulent pork cooked in its own juices, with spices and orange pulp, then fried with beer and a hint of milk, served with refried beans, guacamole, pico de gallo, jalapeño and choice of tortillas		
	FAJITAS	
Served sizzling on a platter with onions, red, yellow and green bell peppers, and tomatoes. Accompanied with pico de gallo, guacamole and a jalapeño, served with your choice of tortillas		
	CHICKEN	14.49
	TIGER PRAWNS	15.99
	TOP SIRLOIN	15.99
	VEGETARIAN	13.29

signature

MOLE DISHES

Mole (pronounced MOH-lay) is a sauce made of dried and fresh chiles, nuts, spices, herbs, fruits and vegetables. Delight in Red Iguana's interpretation of Mexico's national dish.

All mole dishes are served with Spanish rice, refried beans and your choice of flour or GLUTEN-FREE HOUSE-MADE corn tortillas. **Vegetarian** option available.

GF	MOLE NEGRO	16.79
The king of moles! Dried chile mulato, negro pasilla, Mexican chocolate, raisins, peanuts, walnuts and banana – tossed with chicken or turkey		
GF	MOLE AMARILLO	16.79
Golden raisins, yellow tomatoes, yellow zucchini, guajillo, qji and habanero chiles make this mole a fiery favorite – tossed with chicken		
GF	MOLE POBLANO	16.79
Puebla's beloved mole...guajillo and ancho-dried chiles, peanuts, sesame seeds, walnuts, raisins, bananas and Mexican chocolate – tossed with turkey		
GF	MOLE VERDE	16.79
Fresh chile poblano, jalapeño, blended with pepitas, sesame seeds, basil, onions, lettuce, zucchini and avocados, tossed with turkey or chicken		
	MOLE COLORADITO	16.79
Pine nuts, almonds, peanuts, sesame seeds, dried ancho and guajillo chiles, blended with fresh chile poblano and Mexican chocolate – served with succulent carnitas		
GF	RED PIPIAN	16.79
A pumpkin seed sauce made with dried chile guajillo, peanuts, pepitas, onions, tomatoes – tossed with chicken		

MOLE SAUCES TO-GO **PINT: 9.85 QUART: 19.80**
Take some delicious mole sauces home with you. Delicious hot or cold!

historical

RED IGUANA CLASSICS

★	PUNTAS DE FILETE A LA NORTEÑA	17.99
GF	Top sirloin tips sautéed with bacon, jalapeño strips, onions and fresh tomatoes, served atop our almond mole. Refried beans and tortillas complete this much loved dish	
🌱	ENMOLADAS	10.69
Three corn tortillas folded into triangles, filled with refried beans, topped with mole negro, sprinkled with a queso fresco and cotija blend then topped with pickled red onions		
GF	RAMON'S FAMOUS FISH TACOS	16.79
Grilled mahi mahi served in soft corn tortillas accompanied with our house-made tangy coleslaw, cucumber salsa, limes and Spanish rice		
GF	CAMARONES SONORA	17.89
Seven large tiger prawns sautéed in garlic and butter with emon and a hint of pepper. Served with Mexican white rice, black beans and tortillas		
★	CARNE ASADA A LA TAMPIQUEÑA*	17.99
A traditional dish from the port of Tampico. A 10 oz choice New York steak, cheese enchilada, refried beans, guacamole, and your choice of tortillas		
	RAMON JR'S QUESADILLA SAN FRANCISCO	11.99
A 10-inch flour tortilla filled with carne asada, queso cotija, Jack cheese, sliced black olives, pico de gallo, jalapeño, avocado slices and sour cream, grilled to perfection and accompanied with our tangy house-made coleslaw and black beans		

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

extraordinary

ENCHILADAS

★	ENCHILADAS SUIZAS (NOT YOUR TRADITIONAL SUIZA)	10.99
Two corn tortillas filled with sour cream chicken and avocado, topped with mole poblano, finished with melted Jack cheese and a dollop of sour cream		
	RED IGUANA TRADITIONAL ENCHILADAS	9.49
Shredded beef, chicken or cheese enchiladas in two corn tortillas, topped with our housemade dried red chile powder enchilada sauce, finished with melted Jack cheese		
GF	ENCHILADAS VERDES	10.99
Two sour cream chicken enchiladas topped with mole verde and melted Jack cheese, garnished with roasted pepitas		
★	ENCHILADAS AMARILLAS	10.99
Two enchiladas filled with pork carnitas, topped with our fiery Mole Amarillo, finished melted Jack cheese and drizzled with crema mexicana		
🌱	ENCHILADAS POBLANAS	9.69
Two sour cream and cheese enchiladas topped with our traditional enchilada sauce, melted Jack cheese, garnished with avocado and a dollop of sour cream		
	MANGO ENCHILADAS	10.99
Succulent pork carnitas wrapped in two corn tortillas, topped with our spicy, sweet and savory mango mole, made with golden raisins, spices, yellow chiles and mango, finished with melted Jack cheese		
GF	ENTOMATADAS (LEAST SPICY)	9.49
Two sour cream chicken enchiladas topped with salsa española and melted Jack cheese and jalapeño		
GF	ENCHILADAS RANCHERAS	10.99
🌱	Jack cheese wrapped in two corn tortillas topped with a mountain of sautéed mushrooms, salsa ranchera and more melted Jack cheese, garnished with diced green onions	



delectable

TACOS & BURRITOS

★	TACOS DON RAMON	12.29
GF	Three grilled corn tortillas filled with tender top sirloin tips, grilled with pork chorizo, garnished with shredded lettuce and queso cotija, served with pico de gallo and a salsa de aguacate	
GF	RED IGUANA TRADITIONAL TACOS	9.69
	Three hard-shell corn tortillas filled with shredded beef or chicken, garnished With lettuce, sauce, cheese and tomatoes	
GF	GUACAMOLE TACOS	10.69
	Three hard-shell corn tortillas filled with guacamole, garnished with lettuce, sauce, cheese and tomatoes	
GF	TACOS A LA IGUANA	11.79
	Three grilled corn tortillas with shredded beef, melted Jack cheese and sour cream, served with guacamole with refried beans	
GF	TACOS DE CARNE ASADA	12.29
	Three soft corn tortillas filled with grilled top sirloin tips, served with pico de gallo, a tangy taco salsa, refried beans, diced onion and cilantro	
GF	TACOS DE POLLO	11.79
	three grilled corn tortillas filled with Jack cheest and seasoned shredded chicken, cooked with onions and tomato sauce, served with guacamole and refried beans	
	FLAUTAS	10.49
	A blend of corn and flour tortillas filled with your choice of shredded chicken or shredded beef, rolled and deep fried, topped with guacamole and sour cream served with spanish rice and refried beans	
GF	TACOS DE HONGOS	11.29
	Three grilled corn tortillas filled with sautéed seasoned mushrooms and melted Jack cheese, served with guacamole and refried beans	

All of our burritos have a touch of our killer refried beans:

ENCHILADA STYLE	+2.99	SMOTHERED IN CHILE VERDE	+3.99
SMOTHERED IN MOLE	+3.99	SMOTHERED IN CHEESE	+1.99

2 CARNE ASADA BURRITOS 11.79

Filled with Spanish rice, refried beans, pico de gallo and top sirloin tips

★ 2 CHILE VERDE BURRITOS 10.69

Our housemade pork chile verde wrapped in a flour tortilla, smothered with more chile verde

2 SHREDDED BEEF OR CHICKEN BURRITOS 10.49

Our slow-cooked shredded beef or seasoned shredded chicken, finished with onions and tomatoes, rolled in a flour tortilla, smothered with salsa española

2 REFRIED PINTO BEAN AND CHEESE BURRITOS 8.49

2 CHILE COLORADO BURRITOS 10.69

Our housemade seasoned, diced beef cooked with dried red chile powder, spices, and a bit of tomato purée, smothered in more Chile Colorado

🌶️ 2 BURRITOS AHOGADOS 10.99

Your choice of shredded beef or chile verde burritos smothered in beef chile colorado and melted Jack cheese

popular

CHIMICHANGAS

A 10-inch flour tortilla, rolled up with refried beans, your choice of filling, deep fried to perfection, then smothered in our Salsa Española. Finished with melted jack cheese and a side of guacamole and sour cream.

SALSA ESPAÑOLA is a delicate, flavorful sauce of thinly sliced onions fried with fresh minced garlic, bay leaf, oregano, white pepper, ground cinnamon, pimienta peppers, and blended with crushed tomatoes & tomato sauce.

Any choice is a good one: 10.29

SHREDDED SEASONED CHICKEN

SLOW-COOKED SHREDDED BEEF

CHILE VERDE CHIMICHANGA

Our flavorful pork chile verde, a dollop of refried beans wrapped in a flour tortilla, deep fried, topped with more chile verde, and melted Jack cheese. Served with guacamole and sour cream on the side

flavorful, gluten-free

GF TOSTADAS

Two crisp corn tortillas topped with refried beans, melted Jack cheese and your choice of protein, garnished with lettuce, sauce, tomatoes, sour cream and black olives

TRADITIONAL 9.99

Choice of seasoned chicken or shredded beef

🌶️ **GUACAMOLE** 10.29

Featuring our delicious housemade guacamole

comforting

EGG DISHES

GF **HUEVOS RANCHEROS*** 11.79

🌶️ A Mexican favorite! Three eggs cooked to order topped with salsa ranchera and finished with Jack cheese, served with rice, refried beans and tortillas

SUNRISE BURRITOS* 11.79

Two pork chile verde burritos smothered in chile verde, finished with melted Jack cheese and topped with two eggs cooked to order

HUEVOS MOTULEÑOS* 13.99

Our succulent pork carnitas smothered in our spicy mole amarillo and melted Jack cheese, topped with two poached eggs and two strips of crispy bacon, garnished in a crown of flour tortilla chips, served with a side of Spanish rice and refried beans

CALL IN YOUR ORDERS TO:

RED IGUANA 2
866 W South Temple
801-214-6050

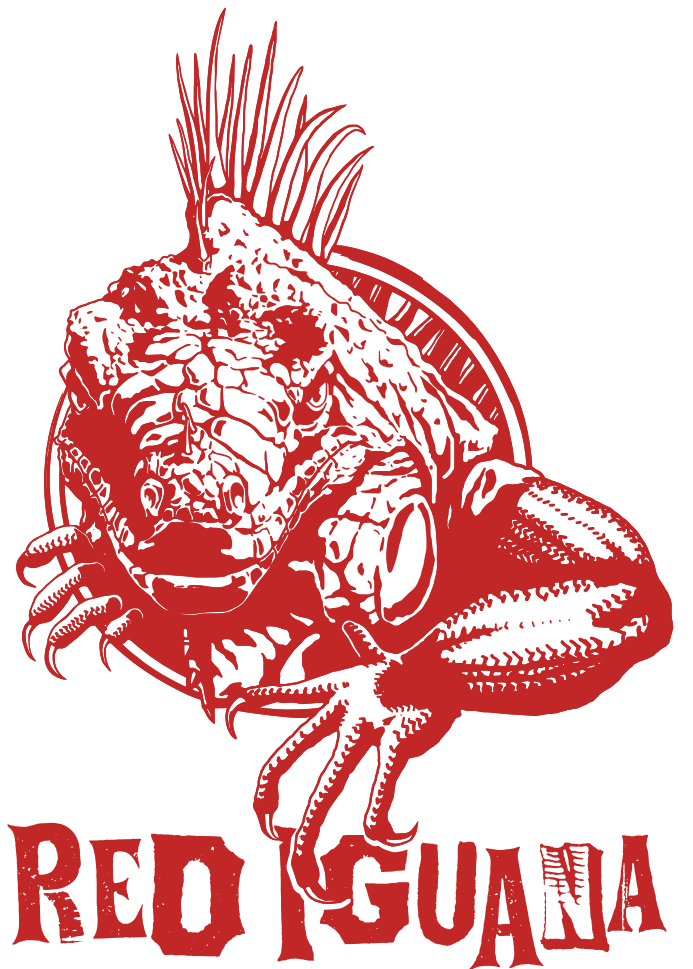
**CURBSIDE TAKEOUT AND DELIVERY
ONLY UNTIL FURTHER NOTICE**

TO YOU, OUR DEAR CUSTOMERS:

**WE ARE SO GRATEFUL AND APPRECIATIVE OF
YOUR PATRONAGE DURING THIS CRAZY TIME.
THE RED IGUANA FAMILY AND STAFF IS FULLY
COMMITTED TO SAFETY FOR YOU AND ALL OF
US. WE'RE IN THIS TOGETHER!**

**PLEASE BE SAFE, HEALTHY, AND CONTINUE
TO ENJOY THE LOVE RED IGUANA PUTS INTO
EVERY DISH WE CREATE.**

**ALL THE BEST,
LUCY**



EST^d 1985



AWARD WINNING KILLER MEXICAN FOOD



¡Provecho!

OUR MENU OFFERS SOMETHING FOR EVERY PALATE



GLUTEN-FREE



VEGETARIAN



FAVORITE



ADVENTUROUS

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES,
VEGETARIAN, GLUTEN, OR SPICE PREFERENCES



Red Iguana believes in equality and doing our part to protect the environment – Our entire hardworking staff receives a living wage, paid vacation, health insurance and 401K – and this menu is printed on 100% recycled paper. :)



@RedIguanaOG