APPETIZERS

FRESH GUACAMOLE
W/HOUSE TOTOPOS
Avocado blended w/tomatoes, onions, serranos & cilantro.
5.49 PER PERSON

CHILE CON QUESO
W/ HOUSE TOTOPOS
Anaheim chiles, fresh jalapeños, onions & tomatoes blended w/cheese
4.49 PER PERSON

HONGOS AL AJILLO
Mushrooms sautéed w/garlic, butter, white wine & crushed chile.
4.49 PER PERSON

ENCURTIDOS
Pickled jalapeños filled w/shrimp & queso ranchero, dipped in egg batter, fried & topped w/salsa Española.
5.49 PER PERSON

FLAUTITAS
A corn/flour blend tortilla filled w/shredded chicken, shredded beef, or refried beans, deep fried then garnished w/crema Mexicana, salsa de aguacate & queso cotija.
4.89 PER PERSON

RAJAS DE CHILE POBLANO
Roasted poblano chile strips w/sautéed sliced tomatoes and onions, topped w/melted jack cheese, served w/your choice of corn or flour tortillas.
4.49 PER PERSON

CAMARONES EN MOLE AMARILLO
Tiger prawns in our sweet, savory & spicy mole sauce.
8.99 PER PERSON

CHIPS & SALSA
2.50 PER PERSON

HAND TOSSED SALAD
With house made seasonal vinaigrette.
5.49 PER PERSON
ENTREES

ALL OF OUR ENTREES INCLUDE RED IGUANA CHIPS, HOUSEMADE SALSA, SPANISH RICE, REFRIED BEANS, AND TORTILLAS.

NUMERO UNO
FAJITAS ☞
Tender chicken, seasoned vegetables, tasty top sirloin or tiger prawns grilled w/sliced tomatoes, onions, red, yellow & green bell peppers accompanied by fresh guacamole, sour cream, pico de gallo & queso cotija.
19.50 PER PERSON- CHICKEN OR VEGETABLES
22.00 PER PERSON- STEAK OR TIGER PRAWNS

NUMERO DOS
PUNTAS A LA NORTEÑA ☐☐
Top sirloin tips sautéed w/bacon, fresh jalapeño and chile guero strips, onions & fresh tomatoes, served atop our almond mole (almonds, chile guajillo, chile guero, yellow zucchini, milk & peanut butter all blended together w/herbs & spices).
22.99 PER PERSON

NUMERO TRES
MOLE DE PISTACHIO ☐
Fresh poblanos, garlic, parsley, epazote, cilantro, onion, avocado leaves, pistachios, white wine, & black pepper, served w/a grilled chicken breast.
22.00 PER PERSON

NUMERO CUATRO
MOLE COLORADITO
Pine nuts, almonds, peanuts, sesame seeds, ancho & guajillo chiles blended w/fresh chile poblano, banana, & Mexican chocolate, served w/our succulent pork carnitas.
22.00 PER PERSON

NUMERO CINCO
MOLES ☞
Choose one of our 6 homemade & unique mole sauces tossed w/chicken, turkey or sautéed vegetables.
21.00 PER MOLE

AMARILLO
Golden raisins, yellow zucchini, chile guajillo & dried seasonal yellow chiles: a fiery favorite.

POBLANO
Chile guajillo & ancho, peanuts, sesame seeds, walnuts, oiled raisins, bananas & Mexican chocolate: a beloved mole.

VERDE
Fresh chile poblano, chile guero & jalapeño blended w/pepitas, sesame seeds, basil, onions, zucchini, avocados & fresh greens: a Red Iguana favorite.

NEGRO
Dried chile mulato & pasilla w/Mexican chocolate, raisins, peanuts, walnuts & bananas: the king of moles.

RED PIPIAN
Pumpkin seeds, dried chile guajillo, peanuts, pepitas, onions & tomatoes: Lucy’s favorite.

MANGO
Yellow squash, chile guero, yellow bell peppers, tomatoes, onion, garlic, cilantro, epazote, parsley, golden raisins, banana, chile guajillo, fresh & pureed mango.

(PRICED PER PERSON. MINIMUM 5 OF EACH ITEM.)
**NUMERO SEIS**

**PORK OR CHICKEN CHILE VERDE**
Choice of tender select cubed pork or diced chicken in our green chile & tomatillo sauce.

16.99 PER PERSON

**BEEF CHILE COLORADO**
Diced top sirloin seasoned and simmered in a dried red chile powder & tomato sauce.

17.99 PER PERSON

**NUMERO SIETE**

**SUCCULENT CARNITAS**
Seasoned pork cooked in its own juices w/spices & orange pulp, then fried w/beer & a hint of milk, accompanied by fresh avocado salsa, pico de gallo & jalapeños.

18.99 PER PERSON

**NUMERO OCHO**

**PESCADO A LA VERACRUZANA**
A delicious seasonal white fish dusted w/flour, paprika & sesame seeds, then pan fried & simmered in a flavorful tomato sauce w/chile strips, garlic, onions, oregano, capers & green olives. Accompanied w/grilled pineapple rings black beans white rice.

22.00 PER PERSON

**NUMERO NUEVE**

**COCHINITA PIBIL**
Pork loin rubbed with achiote, vinegar, lime juice, orange juice, paprika & salt. Slow roasted, then shredded & simmered in the roasting juices. Served w/ pickled red onions.

18.99 PER PERSON

**NUMERO DIEZ**

**SPECIALTY CHILE RELLENOS**

17.99 PER PERSON

(17.99 PER PERSON)

A fresh roasted chile poblano filled with one of our delicious fillings, egg battered, lightly fried, topped with salsa Española & crema Mexicana. Choose from one of the following:

**CHILE RELLENO PICADILLO**
Seasoned ground beef, golden raisins & pinenuts.

**CHILE RELLENO DE CAMARON**
Diced shrimp, tomato, onion & queso Oaxaca.

**CHILE RELLENO TRES QUESOS**
Monterey jack, cotija & ranchero cheeses.

**CHILE RELLENO OAXACA**
Corn kernels & queso Oaxaca

**CHILE RELLENO CON CALABAZA**
Corn kernels & queso Oaxaca

(17.99 PER person. Minimum 5 of each item.)
**ENCHILADAS**
All enchiladas topped w/melted cheese.

**RI TRADITIONAL ENCHILADAS**
Slow roasted shredded beef
Seasoned shredded chicken
Monterrey Jack cheese
6.50 PER ENCHILADA

**SPECIALTY ENCHILADAS**
8.50 PER ENCHILADA

**ENCHILADAS VERDES**
Sour cream, chicken & topped w/mole verde.

**ENCHILADAS MANGO**
Pork carnitas topped w/mango mole.

**ENCHILADAS AMARILLAS**
Pork carnitas topped w/mole amarillo finished w/melted jack cheese.

**ENCHILADAS SUIZAS**
Sour cream chicken, avocado, topped w/mole poblano, finished w/melted jack cheese.

**ENMOLADAS**
Refried beans topped w/mole negro garnished w/queso fresco, queso cotija, 7 pickled red onions.

**RI HOUSE CHILE RELLENO**
A fresh roasted anaheim pepper filled w/queso monterrey, dipped in egg batter, lightly fried & served w/our mild, flavorful salsa Española.
8.50 PER RELLENO

**HOMEMADE TAMALES**
(Minimum 48-hour advance notice appreciated) Order minimum: one dozen.

**CHICKEN, PORK, OR CHEESE**
With your choice of chile verde or one of our moles on the side.
8.50 PER TAMALE W/MOLE SAUCE
7.00 PER TAMALE NO MOLE SAUCE

**RICE & BEANS**
Your choice of Spanish rice or Mexican style white rice & refried beans or black beans.
3.50

**AVAILABLE SIDES, SUBJECT TO CHARGE**
- Mole sauce
- Shredded lettuce
- Diced Tomatoes
- Shredded Jack Cheese
- Specialty Table Salsa

**(PRICED PER PERSON. MINIMUM  5 OF EACH ITEM.)**

**GLUTEN-FREE**
**FAVORITE**
**VEGETARIAN**
**ADVENTUROUS**

**WE COOK WITH NUTS PROVECHO! ENJOY!**
DESSERTS

10 INCH FLAN 32.00
8 INCH FLAN 24.00

CARAMEL 🥥
CHOCOLATE 🥥

TRES LECHEs
A light vanilla cake soaked in a blend of condensed, evaporated, & 2% milk. Decorated w/ whipped cream and seasonable berries.
10 INCH 32.00  8 INCH 24.00

MEXICAN STYLE COOKIES
7.50 PER DOZEN

DRINKS

MARGARITAS 7.50
CAZADORES BLANCO OR CAZADORES REPOSADO
Served on the rocks, shaken w/ our house made margarita mix, a dash of Presidente Brandy & orange liqueur

AVAILABLE TO SIP FOR 6.50
Served w/ lime & salt

BEER
PACIFICO, NEGRA MODELO BOHEMIA 6.50
BUD LIGHT 3.25

WINE
(House select white or red)
7.65 A GLASS  BOTTLE 38.45

PEPSI PRODUCTS 2.20
(Assorted Pepsi products and bottled waters)

(PRICED PER PERSON. MINIMUM 5 OF EACH ITEM)

AGUA DE HORCHATA 3.10