



THE ORIGINAL FISH TACO® 5

The Original Fish Taco®*

Our original white sauce, mild salsa and cabbage.

Fish Taco Especial*

Fresh guacamole, cheese, our original white sauce, mild salsa, cilantro/onion and cabbage.

The Coastal Trio®*

Enjoy our flight of three sustainable tacos: The Original Fish Taco®, Salsa Verde Shrimp Taco & Wild Ono Taco.

Cabo Plate*

The Original Fish Taco®, Classic Grilled Shrimp Burrito, pinto beans and chips.

Two Taco Tasting Plate

Mix & Match any two tacos, "no-fried" pinto beans™ and chips.

GRILLED SEAFOOD TACOS 5

Grilled Gourmet Shrimp*

A toasted blend of cheeses, all natural bacon, avocado and cilantro/onion layered with two chile sauces.

Salsa Verde Grilled Shrimp*

Sliced avocado, cheese, creamy chipotle sauce, cabbage and cilantro/onion on a flour tortilla.

Wild Ono

Grilled or House Blackened. Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage.

Mango Wild Ono Taco

Mango salsa, fresh guacamole, cabbage and creamy chipotle sauce on a flour tortilla.

Wild Alaska Coho Salmon*

Grilled or House Blackened. Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage.

SEAFOOD BURRITOS 6

Ancho Citrus Grilled Shrimp*

Fresh guacamole, citrus rice, black beans, lettuce, roasted chipotle salsa, salsa fresca and creamy chipotle sauce.

Classic Grilled Shrimp*

Pinto beans, cheese, mexican rice, salsa fresca and creamy chipotle sauce.

Grilled Shrimp & Bacon*

Toasted cheese, all natural bacon, avocado, blackened jalapeños, citrus rice, salsa fresca, roasted chipotle salsa and chipotle sauce.

Wild Ono

Grilled or House Blackened. Guacamole, fire-roasted corn, mexican rice, cabbage, cilantro/onion and chipotle sauce.

Wild Alaska Coho Salmon*

Grilled or House Blackened. Guacamole, fire-roasted corn, mexican rice, cabbage, cilantro/onion and chipotle sauce.

Signature Beer-Battered Fish*

Wild Alaska Pollock, fresh guacamole, black beans, our original white sauce, mild salsa, cabbage and cilantro/onion.

GRILLED VEGGIES 3

Veggie Gourmet Taco

Toasted cheese, avocado and cilantro/onion layered with two chile sauces. Available a la carte or as a two taco plate.

Burrito Especial with Veggies

Guacamole, Citrus rice, black beans, lettuce, roasted chipotle salsa, salsa fresca and chipotle sauce.

Veggie Quesadilla

Served with tortilla chips.

ALL NATURAL CHICKEN & STEAK 5

Grilled Gourmet Tacos™

Chicken or Steak. Toasted cheese, all natural bacon, avocado and cilantro/onion layered with two chile sauces.

Classic Tacos

Chicken or Steak. Fresh guacamole, cheese, salsa fresca, lettuce and drizzled with chipotle sauce. Served with "no-fried" pinto beans™ and tortilla chips.

Rubio's Street Tacos®

All natural chicken or steak. On street-sized tortillas with fresh guacamole and cilantro/onion. Available a la carte or as a three taco plate.

Burrito Especial with Guacamole

Chicken or Steak. Citrus rice, black beans, lettuce, roasted chipotle salsa, salsa fresca and chipotle sauce.

Baja Grill Burrito® with Guacamole

Chicken or Steak. Melted cheese and salsa fresca.

QUESADILLAS, NACHOS & MORE 6

Quesadilla

Cheese or Chicken. Cheese, fresh guacamole, sour cream, salsa fresca and chips.

Loaded Nachos

Cheese or Chicken. Cheese, fresh guacamole, pinto beans, sour cream and salsa fresca.

Bean & Cheese Burrito

Our signature "no-fried" pinto beans™, cheddar, jack and mozzarella cheese and mild salsa.

Tortilla Chips

Mexican or Citrus Rice

Black or Pinto Beans

SALADS & BOWLS 6

Chipotle Orange Salad

Mandarin oranges, avocado, fire-roasted corn, fresno chiles, black beans, tortilla strips, white sauce, baby greens and chipotle orange vinaigrette.

Balsamic & Roasted Veggie Salad

Grilled peppers, zucchini & onions, fire-roasted corn, avocado, baby greens and with a lemon agave white balsamic dressing.

Chopped Salad

Cheese, tortilla strips, salsa fresca, mild salsa, cabbage, romaine lettuce and chipotle dressing.

California Bowl

Fresh guacamole, citrus rice, black beans, lettuce, chipotle sauce and salsa fresca topped with roasted chipotle salsa or salsa verde.

Cilantro Lime Quinoa Bowl

Brown rice & quinoa and romaine lettuce, topped with fire-roasted veggies, fresh sliced Hass avocados, black beans, cilantro lime mojo sauce and toasted almonds.

Mango Avocado Salad

Baby greens with mango salsa, brown rice & quinoa, fresh sliced Hass avocados, crisp tortilla strips, and drizzled with a lemon agave white balsamic dressing.

SALADS & BOWLS CHOICES 5

Pan-Seared Shrimp*

Wild Ono

Wild Alaska Coho Salmon*

Grilled Veggies

Grilled All Natural Chicken

KIDS 6

Bean & Cheese Burrito

Chicken Taquitos

Chicken Bites

Chicken Taco

Quesadilla Cheese or Chicken

The Original Fish Taco®*

Without salsa.

DESSERTS 5

Cinnamon Churro

A warm cinnamon churro cooked to order

Chocolate Chip Oatmeal Cookie

Made with Ghirardelli chocolate and rolled oats

Snickerdoodle Cookie

A classic sugar cookie with cinnamon chips and dusted with cinnamon sugar

Caramel Ganache Brownie

Layered with caramel and topped with dark chocolate ganache

Coconut Limon Bar

Lemon-lime custard layered between coconut shortbread

DRINKS 7

Coca-Cola Fountain Drinks

Fresh Brewed Iced Tea

Odwalla Lemonade

Craft Beer/Mexican Beer

Sangria

Fruit-infused wine

Dasani Bottled Water

Premium Bottled Drinks

TACO BAR 4

Small	AVAILABLE OPTIONS
10 tacos. Serves 5-7.	\$48.00
	\$8.50
Regular	AVAILABLE OPTIONS
20 tacos. Serves 10-12.	\$95.00
	\$8.50
Deluxe	AVAILABLE OPTIONS
Includes the regular size Taco Bar, any salad and Sweet Treats. Serves 10-12. Add chicken or seafood to salad for an additional cost.	\$140.00
	\$12.50

For Larger Groups

\$285.00

60+ tacos. Order in 20 taco increments. Serves 30+. Served in pans for chafing dishes or oven re-warming.

BURRITO PLATTERS 3

	AVAILABLE OPTIONS
Small	
5 burritos cut into 10 halves, Serves 5-7.	\$48.00
	\$8.50
Regular	
10 burritos cut into 20 halves. Serves 10-12.	\$95.00
	\$8.50
Deluxe	
Includes the regular size Burrito Platter, any salad and Sweet Treats. . Serves 10-12. Add chicken or seafood to salad for an additional cost.	\$140.00
	\$12.50

BURRITO BOXES 1

Any box **\$9.50**

ENCHILADA PLATTERS 3

	AVAILABLE OPTIONS
Small	
10 enchiladas: serves 5-7.	Cheese: \$43.00
	Grilled Chicken: \$46.00
	Pan-Seared Shrimp*: \$48.00
	Mix & Match Any Two: \$43.00
Regular	
20 enchiladas: serves 10-12.	Cheese: \$85.00
	Grilled Chicken: \$91.00
	Pan-Seared Shrimp*: \$95.00
	Mix & Match Any Two: \$85.00
Deluxe	
serves 10-12. Includes the regular size Enchilada Platter, any salad and Sweet Treats. Add chicken or seafood to salad for an additional cost.	Cheese: \$130.00
	Grilled Chicken: \$136.00
	Pan-Seared Shrimp*: \$140.00
	Mix & Match Any Two: \$130.00

SALADS 3

Chipotle Orange Salad **\$10.00**

Mandarin oranges, fire-roasted corn, fresno chiles, fresh avocado slices, crema sauce and tortilla strips atop a spring mix and butter lettuce blend. Served with chipotle orange vinaigrette.

Chopped Salad

\$10.00

Shredded cheese, tortilla strips and salsa fresca atop romaine lettuce and cabbage. Served with chipotle dressing.

Balsamic & Roasted Veggie Salad

AVAILABLE OPTIONS

Grilled veggies, fire-roasted corn, fresh avocado slices and cilantro onion mix atop a blend of romaine, spring mix and butter lettuce blend. Served with light balsamic dressing.

\$30.00

with Grilled Chicken: \$40.00

with Grilled Shrimp*, Tilapia Or Mahi Mahi*:

\$45.00

APPETIZERS 4

Taquitos Platter

\$36.00

Topped with melted cheese and served with fresh guacamole and salsa fresca.

Quesadilla Platter

\$36.00

Served with fresh guacamole and salsa fresca. Add chicken, steak or grilled shrimp* for an additional cost.

Salsa Bar

\$28.00

A selection of 4 Rubio's signature salsas and marinated jalapeños, served with tortilla chips. Roasted chipotle salsa, Mild salsa, Tomatillo salsa, Salsa picante.

Guacamole & Chips

\$24.00

Handmade guacamole topped with salsa fresca and served with tortilla chips.

SAMPLER PLATTER 1

Sampler Platter

\$45.00

Add chicken, steak or grilled shrimp* to your quesadilla for an additional cost.

SWEET TREATS 1

8 Small Churros, 8 Small Brownies and 8 Small Limón Coconut Bars

\$20.00

SIDES 14

"No-fried" pinto beans

\$5.00

Black beans

\$5.00

Mexican or citrus rice

\$5.00

Large bag of tortilla chips (serves 10)

\$5.00

Signature salsas

\$5.00

Roasted chipotle salsa, mild salsa, salsa fresca, tomatillo salsa or salsa picante.

Fresh guacamole

\$5.00

Sour cream

\$5.00

Creamy chipotle sauce	\$3.00
Grilled chicken	\$14.00
Grilled steak	\$18.00
Grilled shrimp*	\$22.00
Grilled or blackened mahi mahi	\$22.00
Grilled or blackened tilapia*	\$22.00
Grilled or blackened salmon*	\$24.00