

1

**CHOOSE YOUR STYLE****Rito \$9.50**

**Rice Bowl \$9.50**   
with rice, beans, four cheese  
blend, pico de gallo  
- Sub quinoa \$1.50

**Taco 2 for \$8 or 3 for \$11**   
flour or corn tortilla

**Salad \$9.50**   
with baby spinach

\*CHIPS INCLUDED WITH MEAL  
\*Add rice and beans for \$2



2

**CHOOSE YOUR FILLING**

**O.G.**   
Spicy Angus beef 

**MOJITO**   
Citrus pulled chicken


**CARNE ASADA**   
Marinated grilled steak  
add \$3

**SHRIMP**   
Cajun grilled shrimp  
add \$3

**RIB**   
Seasoned pulled pork

**FISH**   
Caribbean inspired tilapia

**VEGGIE**   
Fresh veggies

**AM**   
Scramby eggs and velveeta

3

**CHOOSE YOUR SAUCE**

**Verde** **Chimichurri** **Roja**  **Loco** 

**EXTRAS**


Fried yucca and dipping sauce .....	\$3.50
Avocado fries and dipping sauce .....	\$5
Fried mac and cheese balls .....	\$6
Sour cream .....	\$1
Guacamole .....	\$2
Grilled corn .....	\$2

**SPECIALTY ITEMS** (Daily supply limited)

AM Rito .....	\$5 add meat \$2, breakfast bowl \$7 add meat \$2
Fruit Rito .....	\$6
Chicharrones .....	\$4 add yucca for \$3
Yogurt/fruit bowl .....	\$6
Smore Rito .....	\$4
Pupusas (pork, veggie, bean) .....	1 for \$4, 2 for \$6
Pupusa taco .....	\$5

# PICK A PROTEIN

**O.G.**

Our play on the classic taco-style ground beef. Lean Angus beef seasoned with our secret blend of spices and peppers for a rich, fiery flavor. 

**MOJITO**

Developed from a family recipe, this Cuban dish brings a light, fresh feel to the burrito world. First, we marinate pulled chicken breast in a mix of garlic, onions, herbs and citrus juices. Then we slowly cook the chicken to infuse the flavors. Tender, flavorful, and packed with protein.

**CARNE ASADA**

A true Latin American recipe. Our steak is marinated in our secret "asada sauce" for 24 hours, then grilled.

**RIB**

Our baby back ribs are rubbed with a 15-spice homemade dry rub. After marinating for 2 days, we braise them in a bed of juice blends for 7 hours. The meat is then pulled and re-basted with a reduction sauce made from the juices. Deep, long lasting flavors. Slightly sweet, with a mild kick.

**VEGGIE**

Freshly sautéed green and red bell peppers, yellow squash, cremini and portabella mushrooms and tofu rolled with cheese, pico de Gallo, and fresh baby spinach. Fresh, healthy, and satisfyingly filling.

**SHRIMP**

Caribbean meets Latin meets Washington DC. Our shrimp is marinated in a wet-dry marinade that screams "vacation getaway".

**FISH**

Fresh tilapia filets are seasoned with a homemade Caribbean-inspired dry rub that brings out the flavor and feel of the islands. We lightly pan fry the fish leaving them flaky and perfectly crispy.

**AM**

Forget the potatoes. This breakfast burrito consists of seasoned scrambled eggs, pasta shells, fresh pico de Gallo, and cheese. Unlike any early morning burrito, we take this one to the next level. Add any of our meats to this burrito for an energy packed start to your day.

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