



STARTERS

CHILE CON QUESO

Creamy melted cheese, pico de gallo, secret spice and fresh fried tortillas **8.95**

FLAUTAS

Fresh flour tortillas rolled with your choice of chicken ranchera or guajillo braised beef, served with warm house made chile con queso. **9.95**

QUESADILLA

Our most popular item! Grilled tortilla, monterey jack cheese, pico de gallo and your choice of meat. Served with guacamole, sour cream, jalapeños and sautéed onions. Fajita Beef **12.95** Fajita Chicken **11.95** Shrimp **12.95**

NACHOS

Fresh fried tortillas, melted cheese, pico de gallo, jalapeños, sour cream and guacamole. **11.95** With ground beef picadillo or chicken ranchera **13.95**

GUACAMOLE DIP

Hand-scooped avocados with fresh jalapeño, fresh pico, zesty lime juice and warm fried tortillas. **12.95**

SOUPS & SALADS

SABINAS CHILI VERDE

Tomatillo, green chile, ground pork, sour cream and crispy tortillas. Bowl **7.50** Cup **4.50**

SOUTHWEST CHICKEN SOUP

Grilled chicken, tomato and chile broth, hominy, black beans, cilantro, avocado and crispy tortillas. Bowl **7.50** Cup **4.50**

SABINAS SPECIALTY SALAD

Romaine lettuce, pickled onions, avocado, queso fresco, cabbage, pico de gallo with your choice of jalapeño ranch or agave lime vinaigrette. **10.50**
With Charbroiled Shrimp **16.50** • With Fajita Skirt Steak **15.50**
With Fajita Chicken **13.50**

TACO SALAD

Flour tortilla bowl, filled with lettuce, topped with jack cheese, pico de gallo, quacamole, sour cream and bell peppers. With your choice of ranchera chicken or beef picadillo. **13.50**

SABINAS COMBOS

All combos served with Sabinas rice and charro beans.

PANCHO AND LEFTY

One hot and crispy chicken chimichanga, one braised beef taco with melted jack cheese, topped with onions and cilantro served with guajillo beef broth for dipping. **15.50**

TRES HERMANOS

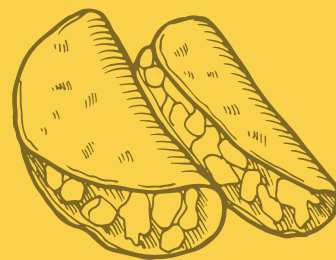
Our best three tacos: 1. Fish with chipotle aioli, grilled pineapple and purple cabbage; 2. Juicy braised pork, green avocado salsa, queso fresco, onions and cilantro; 3. Slow simmered beef and melted jack cheese, topped with onions and cilantro served with guajillo beef broth for dipping. **16.50**

THREE AMIGOS

Enchilada three-way. 1. Braised pork; 2. Braised beef with guacamole; 3. Chicken ranchera with jack cheese and pico de gallo **17.50**

SIDES

Guacamole 2.95	Sour Cream 1.00	Sabinas Rice 2.00
Grilled Avacado 2.95	Pico De Gallo 2.00	Charro Beans 2.00
French Fries 2.25	Sabinas Vegetables 2.50	Chile Con Oueso 3.00
Shredded Cheese 1.00	Sauteed Onions 1.00	Fried Jalapeños 3.00



Sabinas TACOS

All tacos made with two, warm flour tortillas served with Sabinas rice and charro beans. Make it a cheese shell for **3.00**

GUAJILLO BEEF

Slow simmered beef and melted jack cheese, topped with onions and cilantro served with guajillo beef broth for dipping. **13.50**

GRILLED STEAK

Grilled steak with onion, cilantro and avocado. **14.50**

RANCHERA

Tomato and chile braised chicken, shaved lettuce, jack cheese and pico de gallo. **13.50**

BRAISED PORK

Juicy braised pork, green avocado salsa, queso fresco, onions and cilantro. **13.50**

VEGGIE

Fresh avocado, refried black beans, shredded lettuce and pico de gallo. **11.50**

GRILLED FISH

Grilled fish, chipotle aioli, pineapple salsa and purple cabbage. **13.50**

THE PICADILLO

Picadillo beef, cheddar cheese, shredded lettuce and pico de gallo. **13.50**

FRIED FISH

Cornmeal dusted basa, chipotle aioli, pineapple salsa and purple cabbage. **13.50**

FRIED SHRIMP

Fried shrimp, chipotle aioli, lettuce, pico de gallo, queso fresco and pickled red onions. **14.50**

BLACKENED SHRIMP

Blackened shrimp, avocado, cucumber, pico de gallo and queso fresco. **14.50**

FRIED CHICKEN

Fried chicken, guacamole, bacon, shredded cheddar cheese, lettuce, pico de gallo and jalapeño ranch. **13.50**

WE SPEAK KETO.

*Sub out tortillas for cheese shells for 3.00.
Sub out rice and beans for cilantro lime cauliflower rice at no charge.*

MAKE IT INTO A RIO BOWL

Turn any Taco Platter into a tortilla-less bowl

BURRITOS

Your choice of meat, wrapped in a house made tortilla, stuffed with Sabinas rice, charro beans, chile con queso and cheddar cheese, topped with your choice of salsa ranchera or enchilada gravy. Add sour cream and guacamole 1.00

BIG BEND Steak **17.50** or grilled chicken **16.50**

BADLANDS Ground beef or chicken ranchera **15.50**

YELLOWSTONE Braised pork or braised beef **16.50**

BAJA SHRIMP & AVOCADO Charbroiled shrimp with hand battered avocado **18.50**



ENCHILADAS

Two Enchiladas SMOTHERED in Mama Sabinas' 100% original sauce, topped with pico de gallo, and served with Sabinas rice and charro beans. Add sour cream and guacamole 1.00

FAJITA BEEF **17.50** • **FAJITA CHICKEN** **16.50**

GROUND BEEF PICADILLO **14.50** • **CHICKEN RANCHERA** **14.50**

BRAISED BEEF **15.50** • **BRAISED PORK** **14.50**

FAJITAS & GRILL PLATTERS

Served on a piping hot sizzle platter with your choice of sautéed onions or Sabinas vegetables, guacamole, pico de gallo, sour cream, house made flour tortillas, Sabinas rice and charro beans.

BEEF FAJITAS Large **25.50** Small **21.50**

CHICKEN FAJITAS Large **23.50** Small **19.50**

SHRIMP FAJITAS Large **26.50** Small **22.50**

THE CONQUISTADOR

1/2 rack rio ribs, 2 oz beef fajita, 2 oz chicken fajita, 2 Saltillo (bacon wrapped) shrimp. Your choice of veggie or onion. Served with rice & beans on a large sizzle platter. **28.50**

COMBINATION

With both marinated chicken fajita and beef fajita **24.50**

CARNE ASADA FAJITAS

12 oz. skirt steak, marinated and char-grilled **27.50**

VEGGIE FAJITAS

Cilantro lime rice, black beans, Sabinas vegetables, and sautéed onions. **17.50**

SPECIALTY PLATES

CHICKEN CHIMICHANGA

Crispy fried tortilla stuffed with fajita chicken, diced tomatoes, scallions, creamy cheese and rolled fresh daily. Choice of salsa ranchera or enchilada gravy, Sabinas rice and charro beans. **16.50**

SHRIMP SALTILLO

A southwest favorite! Six marinated bacon wrapped shrimp, mango jalapeño sauce, cilantro lime rice and Sabinas vegetable blend of red bell peppers, squash, zucchini and red onions. **22.50**

CHIHUAHUA CHICKEN

Char-grilled chicken breast, roasted poblano pepper, bacon and monterey jack cheese. Served with cilantro lime rice and Sabinas vegetable blend of red bell peppers, squash, zucchini and red onions. **19.50**

FOUR CHEESE CHILE RELLENO

Flash fried fire roasted poblano pepper stuffed with queso fresco, ricotta, jack and parmesan cheeses. Served with chile verde, cilantro, Sabinas rice and charro beans. **15.50**

LAREDO SHRIMP

Six jumbo shrimp, butterflied, breaded, fried and topped with salsa ranchera and melted monterey jack cheese. Served with cilantro lime rice and Sabinas vegetable blend of red bell peppers, squash, zucchini and red onions. **22.50**

KIDS

All kids meals are served with fries. 5.95

Mac and Cheese • **Soft Taco** • **The Double Grabber**
Two Chicken Fingers • **Chicken Ranchera** or **Ground Beef Picadillo**
Chicken or **Cheese Quesadilla**

DESSERTS

SOPAPILLAS

Crispy tortillas dusted with cinnamon and sugar. Served with vanilla ice cream. **5.95**

BANANA & CHOCOLATE EMPANADA

Milk chocolate, toasted almonds and caramelized banana wrapped in a fluffy pastry and fried. Served with vanilla bean ice cream. **6.95**

HUCKLEBERRY FRIED ICE CREAM

Made with fresh huckleberry and vanilla ice cream, lightly battered with corn flakes, chili flakes, and sesame seeds then topped with pecans, huckleberry sauce, and whipped cream. **7.95**

**As part of our commitment to you, we use only the freshest and most healthy ingredients. Our deep-fried foods contain no trans fats or hydrogenated oil. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

**KIDS MEALS SERVED
IN CLASSIC CARS!**

RIO TEQUILA COCKTAILS

PLATINUM MARGARITA 16

Don Julio Silver tequila, Cointreau and Grand Marnier, housemade sour mix and splash orange juice.

RIO-RITA 16OZ 7

House margarita, blended or on the rocks.

Add fruit flavor for 0.75. Add passion fruit and prickly pear 1.00

SABINAS' MARGARITA 9

Cadillac style- 100% agave tequila with an extra shot of Gran Gala.

NOLASCO OLD FASHIONED 15

Del Maguey Vida mezcal, demerara syrup, angostura and orange bitters.

PALOMA SABI 12

Piedra Azul Blanco tequila, grapefruit soda, fresh lime juice, Prickly Pear syrup.

GUADALAJARA MULE 12

Jose Cuervo Gold tequila, ginger beer, house sour mix and simple syrup.

EL BURRO PUNCH 12

Jose Cuervo Silver tequila, Southern Comfort, Amaretto, with pineapple and orange juices, grenadine and house sour mix.

COCONUT DIECIOCHO 12

1800 Coconut tequila, triple sec, coconut puree, housemade sour mix.

HANDCRAFTED MARGARITA 12

Milagro Reposado tequila, triple sec and housemade sour mix.

Pick your flavor 0.50: Tamarind, Guava, Prickly Pear, Mango, Strawberry, Peach, Pineapple, Huckleberry, Banana

HAND CRAFTED COCKTAILS

SEX IN A PANCHO 9

Vodka, peach schnapps, raspberry schnapps, orange juice, pineapple juice, cranberry juice, and coconut cream.

HUCKLEBERRY MOJITO 11

Bacardi Superior rum with house recipe mint syrup, fresh lime juice and huckleberry syrup.

PAINKILLA 9

Bacardi rum, coconut puree with pineapple and orange juices topped with a pinch of nutmeg.

MICHELADA REYES 9

Ancho Reyes liquor with Zing Zang bloody mary mix and Dos XX Lager.

ice-cold BEER

BOTTLES

BUDWEISER • BUD LIGHT

COORS LIGHT • MILLER LIGHT

MICHELOB ULTRA • BLUE MOON

PBR 16OZ • CORONA

MODELO NEGRA • PACIFICO

HEINEKEN 0.0

WHITE CLAW

Cherry, Lime, Mango, and Raspberry flavors.



14 BEERS ON TAP

16oz. or 22oz.

DOS EQUIS

DOS EQUIS AMBER

PACIFICO

MODELO ESPECIAL

BUD LIGHT

COORS LIGHT

STREET FIGHT IMPERIAL RED

Angry Hank's Microbrewery, Billings, MT

MOUNTAIN MAN STRONG ALE

Jeremiah Johnson Brewing, Billings, MT

KATABATIC STRONG PALE ALE

Katabatic Brewing, Livingston, MT

HAY BAG HEFEWEIZEN

Philipsburg Brewing, Philipsburg, MT

FEATURING MEADOWLARK REGULAR
LOCAL ROTATORS



ASK ABOUT OUR SEASONAL ROTATORS!

SELECT TEQUILAS

CUERVO

Gold

PATRON

Silver • Anejo • Reposado

1800

Silver • Anejo
Reposado • Blanco • Coconut
Habanero Infused

DON JULIO

Blanco • Anejo • Reposado
Don Julio 1942 • Don Julio 70

CLASE AZUL

Plata • Reposado

VILLA NOVA

Anejo • Reposado

CASA AZUL

Anejo • Reposado

ADICTIVO

Anejo Cristalín • Anejo
Reposado • Plata

TEREMANA

Reposado • Blanco

CASAMIGOS

Anejo • Reposado • Blanco

WINE BY THE GLASS

SERVING CABERNET,
CHARDONNAY, PINOT GRIGIO,
AND SPLITS OF BUBBLES

HORNITOS

Plata • Anejo • Reposado

MILAGRO

Silver • Anejo • Reposado

LUNAZUL

Blanco • Anejo • Reposado

HERRADURA

Blanco Anejo • Reposado • Ultra

MEZCAL

Monte Alban • Del Maguey VIDA

CHINACO

Silver

EL JIMADOR

Silver • Reposado

ESOPOLON

Anejo • Reposado • Blanco

CORRALEJO

Anejo • Reposado



HOME OF THE \$7.00, 16OZ MARGARITA! (AVAILABLE IN DIFFERENT FLAVORS)

JOIN US AT RIO SABINAS FOR

ATE THE OCHO!

Get a **FREE LUNCH** when you
collect **8 punches**

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AND TAKEOUT ORDERS

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Happy Hour
3:00-7:00 everyday
[bar or patio area only]

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