



Rodrigo's

Mexican Grill



MARGARITAS & MORE

RIGO'S SIGNATURE

9.99

Casa Noble Crystal Tequila, Patron Cintronge, lime juice, agave nectar.

MARGARITA SUPREMA

9.99

1800 Tequila, Grand Marnier and Mexican lime juice.

SKINNY JALAPEÑO MARGARITA

9.99

Dulce Vida Blanco Tequila, lime juice, jalapeno, cilantro and agave nectar.

Under 100 Calories, Organic and Gluten Free

MEXICAN MULE

9.99

Dobel Anejo Tequila, Ginger Beer, lime wedge.

SMOKEY MEZCALITO MARGARITA

9.99

Agave De Cortes Mezcal, lime juice, cilantro, agave nectar.

THE GULF OF MEXICO

17.99

A super grande glass (46 ounces) filled to the brim with lime margarita. Served on the rocks.

ADIOS AMIGOS™

17.99

A 46-ounce glass filled with 3 varieties of Rum, Gold Tequila, Brandy and a special blend of juices served on the rocks. (Limit two per person)

BLUE AGAVE MARGARITA™

9.50

Herradura Blue Agave Tequila, Blue Curacao and sweet and sour served on the rocks.

SKINNY MARAGARITA

9.99

Just 92 calories. Made with Cazadores Blanco Tequila, fresh lime juice and agave nectar.

COCONUT MARGARITA

9.99

1800 Coconut Tequila, coconut puree, lime juice, agave and toasted coconut.

SALADS, TOSTADAS & SOUPS

SEAFOOD CHALUPA SALAD

15.99

Shrimp | Crisp greens, mushrooms, avocado, bacon, hard boiled eggs, cheese and mild Jalapeno vinaigrette dressing.

TOSTADA FAJITA SALAD

15.99

Chicken or Steak | Crisp greens, refried beans, pico de gallo, mild Jalapeno vinaigrette dressing, topped with guacamole and sour cream.

TRI TIP SALAD

17.75

Tri Tip*, Crisp greens, spicy cilantro mayo dressing, chipotle chimichurri sauce, corn, black beans, queso fresco, tortilla strips.

GARDEN SALAD

7.25

MEXICAN MUNCHIES

BOTANA PLATTER	16.50
Nachos, cheese quesadilla, taquitos, wings, potato skins, guacamole, sour cream and jalapeños.	
GUACAMOLE	8.75
Avocado, tomatoes, onions, peppers and spices.	
CHIMICHANGITAS	14.50
Chicken or Chile Colorado Crispy mini burritos with cheese, refried beans, guacamole and sour cream.	
MEXI WINGS	13.99
Wings Home made hot sauce and ancho rancho dressing.	
NACHOS GRANDE	14.50
Cheese, refried beans, tomatoes, green onions, black olives, guacamole and sour cream. add Chicken or Beef 1.00	
FAJITA QUESADILLA	14.50
Chicken or Steak Cheese, green chiles, tomatoes, green onions, guacamole and sour cream.	
RIGO QUESADILLA	12.25
Cheese, green chiles, tomatoes, guacamole, sour cream. add Chicken or Beef 1.00	
CEVICHE	14.50
Fresh shrimp and wahoo fish marinate in delicious citrus juices and mixed with freshly diced tomato, cucumber, jalapeño, red onion and topped with avocado.	



TOSTADA GRANDE	15.75
Chicken, Chile Verde (pork) or Chile Colorado Crisp greens, cheese, guacamole and sour cream.	
DIET TOSTADA	10.99
Chunky Chicken Crisp greens, cheese and specialty tostada sauce.	
CHICKEN TORTILLA SOUP	7.25
Chicken, vegetables, roasted corn, cilantro and crispy tortilla strips.	
SOPA DE ALBONDIGAS	7.25
Traditional Meatball soup, mildly spiced with fresh vegetables.	

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RODRIGO'S SPECIALTIES

STEAK OR CHICKEN PICADO 18.99

Steak Tenderloin or Chicken | Simmered with garlic, onions, peppers, tomatoes, and spices, served with rice and black beans.

STUFFED PASILLA CHILE RELLENO 14.99

Pasilla pepper, stuffed with braised beef, beef chorizo, potatoes, queso fresco, cilantro cream sauce, served with rice and black beans.

SALMON DE LA CASA 20.50

Grilled Salmon | Zucchini, red bell peppers, tomatoes, cilantro and green onions, over a bed of rice.

CHICKEN SONORA 18.50

Grilled Chicken and Chile Relleno | Sonora style corn, guacamole, pico de gallo and rice.

CARNITAS 17.50

Roasted Pork | Pico de gallo, guacamole, sour cream, served with refried beans and rice.

CARNE ASADA AND CAMARONES 21.50

Sirloin Steak and Shrimp | Grilled vegetables, Sonora style corn, refried beans, guacamole and pico de gallo.

CARNE ASADA 21.75

Marinated Skirt Steak | Served with rice, refried beans, tortilla and choice of soup or mixed green salad.

ARROZ CON CAMARONES Y POLLO 18.50

Shrimp and Grilled Chicken | Peppers, chiles sautéed in a mild jalapeno garlic butter, Red chile sauce and olives, served over a bed of rice.

SEAFOOD ENCHILADAS 16.99

Grilled Fish and Shrimp | Cheese, spicy tomatillo sauce, served with rice and refried beans.

TACOS

Served with rice and refried, black or de la olla beans

STREET TACOS 17.25

3 Tacos of your choice.

CARNITAS | Carnitas, cilantro, onion and special red sauce.

CARNE ASADA | Marinated steak, salsa, onions and cilantro.

GRILLED CHICKEN | Marinated chicken breast, tomatillo avocado salsa, onions and cilantro.

TWO GRILLED FISH or SHRIMP TACOS 16.99

Grilled Fish or Shrimp | Salsa, cabbage, cheese and spicy cilantro dressing.

FAJITAS

All Fajitas are served with sautéed bell peppers, onions, and tomatoes, sour cream, guacamole and pico de gallo, refried beans and tortillas.

CHICKEN, BEEF OR COMBO	20.25
SHRIMP FAJITAS	21.25
VEGGIE FAJITAS	16.99
Marinated Portabella Mushrooms, Zucchini, Yellow Squash.	
ULTIMATE FAJITAS	24.25
Trio of Shrimp, Chicken and Steak.	



COMBINATIONS

Create your own favorite Rodrigo's platters!
All combinations are served with rice and black, refried or de la olla beans.

1 Item	12.75		2 Items	15.50		3 Items	16.99
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CHEESE ENCHILADA
With beef or chicken add 1.00

TACO
Chicken, Ground Beef or Shredded Beef
Soft or crispy tortilla, lettuce, cheese and tomato.

TAMALE
Pork Tamale | Topped with red chile sauce and cheese.

CHILE RELLENO
Roasted green chile, jack and cheddar cheeses, dipped in batter and grilled until golden brown. Topped with relleno sauce and cheese.

CHILE COLORADO
Slow simmered beef in our traditional red chile sauce.

CHILE VERDE
Slow simmered pork in local favorite green chile sauce.

ADD A SOUP OR GARDEN SALAD FOR 4.00

RODRIGO'S FAVORITES

MEXICAN PIZZA	14.50
Beef or Chunky Chicken On a crisp flour tortilla, beans topped with melted cheese, green chiles, guacamole, and sour cream.	
RIGO'S SPECIAL	14.75
Two Shredded Beef Flautas Topped with relleno sauce and melted cheese. Served with rice and beans.	
TAQUITOS ESPECIAL	14.99
Chicken Topped with melted cheese, guacamole and Red Chile sauce. Served with rice and beans.	
ENCHILADA RANCHERA	14.75
Chile Verde Topped with fire roasted green chiles and sour cream, served with rice and beans.	
RIGO BURGER OR CHICKEN SANDWICH	12.50
Lettuce, cheese, tomato, pickles served with fries.	

BURRITOS

BURRITO SUPREME	15.75
Chile Colorado, Chile Verde or Chunky Chicken Refried beans and topped with red chile sauce and cheese.	
FAJITA BURRITO	17.25
Steak or Chicken Grilled onions, peppers and refried beans, flour tortilla, topped with Red Chile Sauce, guacamole and sour cream.	
CARNE ASADA BURRITO	17.75
Carne Asada Beans, rice, onions, cilantro, pico de gallo and salsa.	
THE ULTIMATE BURRITO	17.25
Carnitas, Beef and Chicken Cheese, refried beans, red chile sauce, guacamole and sour cream, tortilla or chimi style.	
RIGO'S CHIMI	15.75
Chile Colorado or Chile Verde Refried beans, guacamole and sour cream.	

PLATOS PARA NINOS

FOR NIÑOS 12 YEARS AND UNDER

Choice of one of the following:
a crisp or soft taco, cheese enchilada, bean and cheese burrito,
cheese quesadilla or chicken strips.

Served with french fries or rice and beans.

6.50

DESSERTS

CHURROS	8.99
Deep fried pastry dough, tossed in cinnamon sugar and served with abuelita spiced chocolate sauce.	
KAHLUA FUDGE MUDD PIE	8.99
Coffee ice cream and Kahlua fudge in a chocolate cookie crust. Topped with chocolate fudge and whipped cream.	
DEEP FRIED ICE CREAM	7.99
Vanilla ice cream covered with a crunch coating, deep fried and topped with whipped cream.	
FLAN	5.50
A house made Mexican classic custard with a hint of Amaretto, topped with whipped cream.	
FRENCH VANILLA ICE CREAM	5.50
Vanilla ice cream topped with chocolate sauce and whipped cream.	

DON'T FORGET TO JOIN US FOR

SUNDAY CHAMPAGNE BRUNCH 10AM -2PM

EXPRESS LUNCH MONDAY - FRIDAY 11AM - 4PM

HAPPY HOUR MONDAY - FRIDAY 3PM - 6PM (BAR ONLY)

NON-ALCOHOLIC BEVERAGES

BOTTOMLESS GLASS ON SOFT DRINKS WITH PURCHASE OF ENTRÉE



Freshly brewed coffee or tea - Freshly brewed decaffeinated coffee - Milk

BY THE BOTTLE

RED BULL

SAN PELLEGRINO
\$3.50 per glass

VISIT ALL OF OUR LOCATIONS

Orange
Laguna Hills
Tustin
Huntington Beach

Anaheim
Artesia
Montclair
Riverside

Anaheim Hills
Corona
Temecula

PREMIUM TEQUILAS

1800

José Cuervo Gold Especial

José Cuervo Familia
Reserva

Tres Generaciones Anejo

Cabo Wabo Blanco

Sauza Gold

Sauza Conmemorativo

Sauza Hornitos Reposado

Cazadores Reposado

Corralejo Reposado

Don Julio Silver

Don Julio Reposado

Herradura Reposado

Patrón Anejo

Patrón Silver

Mezcal: Agave De Cortes

PREMIUM WINE LIST

Robert Mondavi Chardonnay Private Selection
California

Martini & Rossi Prosecco 187 ml
Italy

Oyster Bay Sauvignon Blanc
New Zealand

Josh Cellars Rosé
California

Angeline White Label Cabernet Sauvignon
California

Gainey Vineyards Sauvignon Blanc
Santa Ynez Valley

Seaglass Pinot Noir
Santa Barbara County

We proudly serve Sutter Home Wines:
Cabernet Sauvignon, White Zinfandel, Chardonnay, Merlot

CERVEZAS

Michelob Ultra

Budweiser

Bud Light

Coors Light

Tecate

Corona

Dos Equis

Modelo Negra

Bohemia

Pacifico

Miller Lite

Miller Genuine Draft

O'douls (non-alcoholic)

Heineken

RODRIGO'S FAMILY STORY

The Fraser Family opened their first Mexican food restaurant, Don Jose Mexican Restaurant, in Orange, California on July 7, 1972. The food was simple, fresh and authentic, made by expert cooks from Jalisco, Mexico.

It all began with the founders, Roderick and Patricia Fraser. Rod, a World War II veteran pilot from Oregon, and Patricia, a local girl from Orange, married in 1944, and joined the post war boom. Restaurants became the main family business in the late 1960's. With the help of their oldest son, Rick, locations opened throughout Orange County and the Inland Empire.

In 2018, the family chose to bring all the Don Jose restaurants under their new existing brand, Rodrigo's Mexican Grill. It's name is a tribute to their late father, Rod. Rodrigo's takes pride in their employees, many who have worked their way up to top management positions. Their employees are the heart of Rodrigo's and part of our extended family.

Today Rodrigo's is still owned and operated by the Fraser family. This close knit family includes seven siblings and 25 cousins in the 3rd generation, many who now work in the family business. Their mission is to continue to serve delicious quality Mexican food, at a good value, in a welcoming family environment. Perfect for simple dinners or special celebrations, generations have grown up with our family brand.