

THE ORIGINAL FISH TACO®



Wild Alaska Pollock, beer-battered by hand and cooked to crispy perfection.

Available À La Carte or as a 2 Taco Plate.

- ☒ **The Original Fish Taco®**
Our original white sauce, mild salsa and cabbage. (310/620 cal)
- ☒ **Fish Taco Especial**
Fresh guacamole, cheese, our original white sauce, mild salsa, cilantro/onion and cabbage. (370/740 cal)

- ☒ **The Coastal Trio™**
Original Fish Taco®, Salsa Verde Shrimp Taco and Regal Springs® Tilapia Taco. (820 cal)

- ☒ **Cabo Plate**
The Original Fish Taco®, Classic Grilled Shrimp Burrito, pinto beans and chips. (1330 cal)

Mix & Match Taco Plate
Any two different tacos, pinto beans and chips. (770–1080 cal)



SUSTAINABLE SEAFOOD

We offer seafood that is certified sustainable or from responsibly managed fisheries that maintain healthy fish populations and ecosystems. Look for items with this symbol.

*CALORIES LISTED FOR TACO PLATES AND BURRITOS WITHOUT SIDES.
Tacos served on a corn tortilla unless noted (flour tortilla +50 cal).
Taco Plates served with pinto beans (130 cal) and chips (210 cal).
May substitute black beans (130 cal) or rice (140–150 cal).
Burritos served with a side of chips (210 cal).

All prices/items may vary by location and are subject to change.
Additional nutritional information is available upon request.

GRILLED SEAFOOD TACOS

FISH *Choose Grilled or House Blackened*

- ☒ **Pacific Mahi Mahi**
Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage. (220/440 cal)
- ☒ **Regal Springs® Tilapia**
Cilantro serrano slaw, salsa fresca and creamy chipotle sauce. (220/440 cal)
- ☒ **Atlantic Salmon**
Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage. (220/440 cal)

PAN-SEARED SHRIMP

- ☒ **Gourmet Shrimp**
A toasted blend of cheeses, bacon, avocado and cilantro/onion layered with two chile sauces. (310/630 cal)
- ☒ **Salsa Verde Shrimp**
Sliced avocado, cheese, creamy chipotle sauce, cilantro/onion and cabbage on a flour tortilla. (290/580 cal)

SEAFOOD BURRITOS

On a flour or whole grain tortilla. Served with chips.*

- ☒ **Ancho Citrus Grilled Shrimp**
Fresh guacamole, citrus rice, black beans, lettuce, red tomatillo salsa, salsa fresca and creamy chipotle sauce. (660 cal)
- ☒ **Classic Grilled Shrimp**
Pinto beans, cheese, Mexican rice, salsa fresca and creamy chipotle sauce. (690 cal)
- ☒ **Pacific Mahi Mahi**
Grilled or House Blackened.
Fresh guacamole, fire-roasted corn, Mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (690 cal)
- ☒ **Regal Springs® Tilapia**
Grilled or House Blackened.
Fresh guacamole, fire-roasted corn, Mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (710 cal)
- ☒ **Atlantic Salmon**
Grilled or House Blackened.
Fresh guacamole, fire-roasted corn, Mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (700 cal)
- ☒ **Signature Beer-Battered Fish**
Wild Alaska Pollock, fresh guacamole, black beans, our original white sauce, mild salsa, sour cream, cabbage and cilantro/onion. (850 cal)

Add a fountain drink and beans to any burrito for an additional charge | Make any burrito Enchilada-Style an additional charge

CHICKEN, STEAK & VEGGIES

TACOS

Available À La Carte or as a 2 Taco Plate.

- ☒ **Grilled Gourmet Tacos™**
A toasted blend of cheese, bacon, avocado and cilantro/onion layered with two chile sauces.
CHICKEN (320/640 cal)
STEAK (330/660 cal)
VEGGIE (280/560 cal) without bacon
- ☒ **Classic Tacos**
Fresh guacamole, cheese, salsa fresca and lettuce. Chicken taco drizzled with chipotle sauce.
CHICKEN (240/480 cal)
STEAK (190/380 cal)

- ☒ **Rubio's Street Tacos®**
Chicken or Steak. On street-sized tortillas with fresh guacamole and cilantro/onion. (100–120/300–360 cal)

BURRITOS *On a flour or whole grain tortilla. Served with chips.**

- ☒ **Burrito Especial with Guacamole**
Citrus rice, black beans, lettuce, red tomatillo salsa, salsa fresca and chipotle sauce.
CHICKEN (860 cal)
STEAK (890 cal)
VEGGIE (820 cal)
- ☒ **Baja Grill Burrito® with Guacamole**
Melted cheese and salsa fresca.
CHICKEN (600 cal)
STEAK (640 cal)

- ☒ **H-Mex™ Chicken Burrito**
Citrus rice, black beans, red tomatillo salsa and salsa fresca wrapped in a whole grain tortilla. Less than 30% of calories from fat. (550 cal)

- ☒ **Bean & Cheese Burrito**
Our signature “no-fried” pinto beansSM, cheddar, jack and mozzarella cheese and mild salsa. (710 cal)

Add a fountain drink and beans to any burrito for an additional charge | Make any burrito Enchilada-Style an additional charge

QUESADILLAS, NACHOS & MORE

- ☒ **Quesadilla**
Cheese, fresh guacamole, sour cream, salsa fresca and chips.
CHEESE (970 cal)
CHICKEN (1070 cal)
- ☒ **Nachos**
Cheese, fresh guacamole, pinto beans, sour cream and salsa fresca.
CHEESE (1110 cal)
CHICKEN (1220 cal)

Side of Chips, Beans or Rice (130–460 cal)

ENCHILADAS

Two enchiladas served with citrus rice and black beans.

- ☒ **Pan-Seared Shrimp** with VERDE SAUCE (810 cal)
- Grilled Chicken** with FIRE-ROASTED SAUCE (770 cal)
- Cheese** with FIRE-ROASTED SAUCE (800 cal)
- Mix & Match** CHOOSE ANY TWO (770–810 cal)

SALADS & BOWLS

Served with your choice of seafood or grilled chicken.

- ☒ **Chipotle Orange Salad**
Mandarin oranges, avocado, fire-roasted corn, fresno chiles, black beans, tortilla strips, white sauce and chipotle orange vinaigrette. (370 cal)
- ☒ **Balsamic & Roasted Veggie Salad**
Grilled peppers, onions, zucchini, fire-roasted corn, avocado, cilantro/onion and light balsamic vinaigrette. (200 cal)

- ☒ **Chipotle Ranch Salad**
Fresh guacamole, salsa fresca, cilantro/onion, tortilla strips and smoky chipotle ranch dressing. (380 cal)

- ☒ **Chopped Salad**
Cheese, tortilla strips, salsa fresca, mild salsa, cabbage, romaine lettuce and chipotle dressing. (340 cal)

- ☒ **California Bowl**
Fresh guacamole, citrus rice, black beans, lettuce, salsa fresca and chipotle sauce topped with red tomatillo salsa or salsa verde. (590–600 cal)

————— CHOICE OF —————

- ☒ **Pan-Seared Shrimp** (+70 cal)
- ☒ **Regal Springs® Tilapia** (+130 cal)
Grilled or House Blackened.
- Pacific Mahi Mahi** (+110 cal)
Grilled or House Blackened.
- Grilled Chicken** (+100 cal)

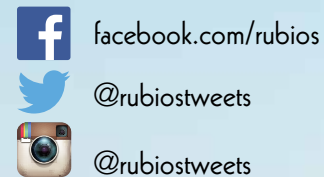
KIDS AGES 12 & UNDER

Choose any two items: Mott's® applesauce, beans, rice, churro or chips.
Served with HONEST KIDS organic apple juice, rBST-free milk or kid's drink.

- ☒ **Bean & Cheese Burrito** (640–1090 cal)
- ☒ **Quesadilla** CHEESE or CHICKEN (590–1040/630–1080 cal)
- ☒ **Chicken Taquitos** (350–800 cal)
- ☒ **Chicken Bites** (340–790 cal)
- ☒ **Chicken Taco** (250–700 cal)
- ☒ **Original Fish Taco®** without salsa (400–850 cal)

DRINKS & DESSERTS

- ☒ **Coca-Cola® Fountain** (0–380 cal)
- ☒ **Fresh Brewed Iced Tea** (0 cal)
- ☒ **Craft Beer/Mexican Beer**
- ☒ **Sangria** Fruit-infused wine
- ☒ **DA SANI** Bottled water
- ☒ **Premium Bottled Drinks**
- ☒ **Churro**
- ☒ **Specialty Desserts**



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Rubio's MENU

WITH EVERY BITE, A STORY

Fresh coastal flavors come to life in our kitchens every day. The key is pairing unique cooking techniques with our inventive recipes and delicious ingredients.

BETTER BATTER

It was in San Felipe that Ralph Rubio first tried a fish taco. The rest as they say, is deliciously crispy history. Today, the sustainable Wild Alaska Pollock in our Original Fish Taco® is still hand-dipped in our signature beer batter and cooked to delicate perfection.

DISTINCTLY DIFFERENT

All those salsas at our salsa bar? They're prepared fresh in our kitchens. From mild to spicy to rich to smoky, each salsa has its own unique flavors. And the unique ability to make a great meal even better.

HOT IN HERE

Chiles add depth of flavor and color to any recipe. And yes, sometimes a touch of "YOW!" But they're not just about the heat. From smoky chipotles to fiery chiles de árbol, we have one to appease any palate.

HASS TO BE HASS

Not all avocados are created equal. That's why we source only Hass avocados, buttery in flavor with a rich creamy texture.

TO THE OCEAN

Without the ocean, there would be no fish. Without fish, there would be no Rubio's. It's why we're so passionate about serving sustainable seafood whenever possible. And why we celebrate the ocean and its delicious bounty wherever we can.

PLENTY OF SIZZLE

The Mexican comal. A centuries-old cooking tool and treasured family heirloom. Seasoned over time, the comal infuses food with rich flavors. We grill on a comal to give our fish and shrimp a perfectly seared exterior and delicate interior.



SALSA VERDE SHRIMP TACO