

RIVIERA



DRINKS TAPAS & DESSERTS

www.RIVIERA-MAYA-MILWAUKEE.com

Margaritas

Glass - Pitcher

Classic Lime – three shots of tequila, triple sec, and lime juice, 16 oz glass

8 – 34

Fresh Fruit – Choose one flavor: strawberry, mango, raspberry, coconut, passion fruit, or pineapple, with tequila

9.5 - 38

Tamarindo – A must-try! tamarind, tequila, lime juice, with a chili-salted rim

Xel-ha – tequila, pineapple rum, mango, and coconut cream

Paloma – Hornitos, grapefruit soda, fresh-squeezed lime juice, with salted rim

La Rusa – tequila, fresh lime juice, orange juice, squirt soda, and chili powder

Naranjita – Hornitos, Grand Marnier, orange juice, lime juice, and soda

11

Chocolate – Amaretto Disaronno, tequila, Godiva liqueur, and horchata

Horchatita – House tequila, RumChata, Frangelico, and a splash of horchata

X-Rated – lime juice, tequila, and x-rated Vodka

Mexican Cosmopolitan – Patrón silver, Patrón citronge, cranberry, and lime juice

Mojitos

Bacardi Mojito – Fresh mint, with club soda and syrup

9.5

Fruit-Flavored Bacardi Mojitos

11

<i>Apple</i>	<i>Pineapple</i>	<i>or</i>
<i>Orange</i>	<i>Raspberry</i>	<i>Mango</i>
<i>Melon</i>	<i>Strawberry</i>	<i>Mojitos</i>

Chocolate Maya, or

7

Cafe Maya - Mexican Coffee

with kahlua, or tequila (or both 8)

Michelada, a Bloody Mary mix, with beer

7

Tapas

A Mexican twist on the Spanish cultural tradition of small-plate appetizers, or bocadillos. To create a full meal, combine two or three plates per person, and sample Mexico's rich culinary heritage.

Guacamole Fresco, with tortilla chips,
red and green salsa (small 5) 8.5

Pico de Gallo, Tortilla chips, chopped tomatoes,
cilantro, onions, with a lime and chile de árbol sauce 5

Taquitos / Flautas, fried corn tacos, chicken or
potatoes, with pico de gallo, and sour cream 5

Coctel de Camarón, shrimp cocktail
with avocado, tomato, and onion
Served cold in spicy tomato sauce (small 9.5) 13

Ensalada de Aguacate, avocado salad,
with lime and chile de árbol dressing (chicken +4) 9

Sopa de Tortilla – México's most famous soup.
Broiled tomatoes and caramelized onions steeped
in rich broth and topped with fried tortilla strips
Vegetarian option available upon request
(add 2 for chicken & rice) cup 3.5 bowl 6.5

Shrimp with Peanut, 9.5
Sautéed shrimp with a peanut mole sauce

Shrimp with Pipián Verde, 9.5
jumbo shrimp in roasted pumpkin seed sauce

1 Tostada de Ceviche de Soya, soybeans
marinated with limes, onions, and mild peppers 5

1 Tostada de Ceviche de Camaron, shrimp
cured in citrus juice, onions, and mild peppers 6

Sample of Moles and Salsas 9.5

Our specialty sauces, with tortilla chips
Oaxaca Mole, chocolate-peanut mole
Pipián Verde, pumpkin seed mole
Salsa del Dia, today's special sauce
and 2 Vegetarian Salsas (v)
v Salsa de Chile Verde
v Salsa de Chile Rojo

Choices of Filling:

Beef, Chicken, Shrimp +\$1
or our Meat Lovers' Xel-ha Combination +\$1
a mix of pork, steak, bacon, and chorizo

v **Papitas-potato mix**, mild peppers & onions
v **Soya - soybeans**, with mild seasonings

Enchiladas, sample of enchiladas, with one choice
of filling, and choice of mole sauce, 1 for \$5, 2 for \$9

Nachos, corn tortilla chips, melted cheese, refried
beans, pico de gallo, choice of filling
12.5 (small 9.5)

Burrito, Quesadilla, or Chimichanga,
Small flour tortilla, melted cheese, choice of filling 5

Queso Fundido, melted cheese with chorizo,
mushrooms, bell peppers, onions, and spinach
12 (small 9)

Tortitas de Plátano,
Sweet, breaded plantain patties
with cream cheese, lettuce and tomato 8

Alambre, steak, bacon, bell peppers, onion,
pineapple, and melted cheese 11

Chicken Mole – Mexico's most famous sauce
Mole de Oaxaca, try it with chicken 9.5

Coconut Shrimp with Mango Salsa
Breaded jumbo shrimp covered in coconut 9.5

White Wine	Red Wine
Riesling 7.5 – 29	Merlot 7.5 - 29
Pinot Grigio	Pinot Noir
Sauvignon Blanc	Malbec
Chardonnay	
	Syrah (bottle only) 29
	Tempranillo
	Cabernet
	Nero D'Avola

Sangría, Blanca, or Roja

White or Red Sangría, delicious, homemade sangría with fruit liqueurs, pineapple rum, orange, and pineapple slices 8 - 34

Cerveza

Miller Products 4.5
& Mexican Beer 5

Sol	Bohemia
Tecate	Pacifico
Corona	Corona Light
Modelo Especial	Negra Modelo
Dos Equis Amber	Dos Equis Lager

Tequilas (Shot\$ - Margarita\$ - Pitcher\$)

Blanco silver	Reposado Aged 1 year	Añejo Aged 3 years
(5.5 – 9 – 36)	(6 – 9.5 – 38)	(7 – 10 - 40)
Hornitos	Hornitos	Hornitos
Cuervo Gold	Cuervo Gold	Cuervo Gold
Herradura	Herradura	Herradura
(6 – 9.5 – 38)	(7 – 10 – 40)	(8 – 12 – 48)
Patrón	Patrón	Patrón
Don Julio	Don Julio	Don Julio
Don Eduardo	Don Eduardo	Don Eduardo
3Generaciones 1800	3Generaciones 1800	3Generaciones 1800
Cazadores	Cazadores	Cazadores

Fruit Margaritas: add \$1 a glass, or \$4 a pitcher

Reserva Especial (12 – 18 – 72)

Platinum, or Reserva de la Familia, or equivalent

Free Refills on fountain drinks:	
Coke, Diet Coke, Sprite, Iced Tea	
Coffee, & Hot Tea,	2.5
Soft Drinks 3.5	
Jarritos, fruit-flavored Mexican sodas lime, mandarin, tamarind, tutti-frutti, or pineapple	
Naranjada, orange juice & club soda	
Limonada, limeade	
Bottled Water	
Sparkling Water	
Horchata, refreshing, sweet drink made with rice, and milk	3.5
Juice - Jugos 5	
orange, pineapple, cranberry, mango, or peach	

Desserts- Postres 6.5

Xel-ha's Flan, a luscious fusion of flan and cheesecake, covered with caramel

Strawberry Flan, delicious, familiar homemade flavor

Pastel de Chocolate, one of México's finest gifts to the world is the cocoa bean enjoy a slice of our scrumptious homemade cake

Pastel Helado de Limón, A delicious dessert of chilled layers of sweet milk, vanilla wafers, and a hint of lime zest

Plátanos con Nieve, fried plantains served with vanilla ice cream, sprinkled with roasted coconut

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