

RIVIERA



www.Riviera-Maya-Milwaukee.com

Drinks Tapas & Desserts

Margaritas

Glass – Pitcher

Classic Lime – Three shots of house tequila, Triple Sec, lemonade	7 – 28
Fresh Fruit – Made with fresh strawberry, raspberry, mango, coconut or pineapple with house tequila	8 – 34
Tamarindo – A must-try! Tamarind, tequila, Triple Sec and lemonade, with a chili-salted rim	8 – 34
Tropical Flavors – Choice of Guanabana, guava, apricot, passion fruit or grapefruit juice, with tequila, on the rocks	8 – 34
X-Rated – Tequila, grapefruit juice and X-rated Vodka	9.5 – 40
Xel-ha – Tequila, piña rum, mango & coconut cream	8.5 – 36
Naranjita – Hornitos, Grand Marnier, orange juice, lemonade and a splash of soda	9.5 – 40
Chocolate – Amaretto Disaronno, house tequila, Godiva liqueur and a splash of horchata	9.5 – 40
Horchatita – House tequila, Rum Chata, Frangelico and a splash of horchata	9.5 – 40

Cocteles

Bacardi Mojito – Fresh mint and simple syrup with club soda	7.5
Fruit-Flavored Mojito – Choice of apple, orange, melon, raspberry, strawberry or mango, with Bacardi rum	8.5
La Rusa – Tequila, orange juice, freshly squeezed lime juice, Squirt soda & chili powder	9.5
Giraffe – Don Julio Silver and grapefruit juice	9
Anoche – Patrón Silver, lime juice, curacao, Sprite	9.5
Mexican Cosmopolitan – Patrón Silver, Patrón Citronage, cranberry juice and fresh lime juice	9.5
Paloma – Hornitos, fresh-squeezed lime juice and grapefruit soda, served with a salted rim	8.5
Tequila Flower – Patrón Silver, St. Germain and lime and cranberry juice	10.5
Tequila Royal – Patron Reposado, Chambord, Asti	10.5

White Wine

Riesling	6.5 – 24
Pinot Grigio	
Sauvignon Blanc	
Chardonnay	

Red Wine

Pinot Noir	6.5 – 24
Nero d'Avola	
Merlot	
Malbec	
Syrah	
Tempranillo	
Cabernet	

Sangria

Sangria (Blanca & Roja) – <i>Delicious, homemade sangria with fruit liqueurs, pineapple rum and orange and pineapple slices</i>	8 – 34
--	--------

Cerveza

Miller Products	4
Bohemia	4.5
Corona	
Corona Light	
Modelo Especial	
Modelo Negra	
Pacífico	
Sol	
Tecate	
Dos Equis Amber	
Dos Equis Lager	

Soft Drinks

Refresco – <i>Coke products, Fanta or iced tea</i>	2.25
Jarritos – <i>Fruit-flavored Mexican sodas – guava, lime mandarine, pineapple, tutti-frutti or tamarind</i>	2.95
Horchata – <i>A refreshing, sweet drink made with rice and milk</i>	3.25
Naranjada – <i>Orange juice with club soda</i>	2.95
Jugos – <i>Orange, pineapple, guanábana, guava, cranberry, mango or peach</i>	3.25
Limonada	2.95
Café, Leche o Té Caliente	2.25

Tequilas

Shot – Margarita Glass – Margarita Pitcher

Silver

Cuervo Gold	4 – 8 – 34
Hornitos	
Herradura	
Jimador	
Patrón	5 – 9 – 36
Don Julio	
Don Eduardo	
Cielo	
Cabo Wabo	
Cazadores	
Corralejo	
1800	
Tres Generaciones	
Corazón	6 – 10 – 42
Milagro	

Reposado

Cuervo Gold	4.5 – 8.5 – 35
Hornitos	
Herradura	
Jimador	
Patrón	5.5 – 9.5 – 40
Don Julio	
Don Eduardo	
Cielo	
Cabo Wabo	
Cazadores	
Corralejo	
1800	
Tres Generaciones	
Corazón	6 – 10 – 42
Milagro	

Añejo

Cuervo Gold	5 – 9 – 36	Cabo Wabo	6 – 10 – 42
Hornitos		Cazadores	
Herradura		Corralejo	
Patrón	6 – 10 – 42	1800	
Don Julio		Tres Generaciones	
Don Eduardo		Corazón	6.5 – 11 – 45
Cielo		Milagro	

Reserva Especial

José Cuervo Platino Reposado	7 – 12 – 48
Cuervo Reserva de la Familia	10 – 16 – 70

For fruit Margarita add 0.5 for glass or 2 for pitcher

Desserts

Xel-ha's Flan – <i>A luscious flan made with Chihuahua cheese and covered with caramel and mixed nuts</i>	
Pay de Queso – <i>Homemade strawberry cheesecake</i>	
Pastel de Chocolate – <i>One of Mexico's finest gifts to the world is the cocoa bean. Try a slice of our scrumptious homemade cake</i>	
Pastel Helado de Limón – <i>A delicious dessert of chilled layers of sweet milk, vanilla wafers and a hint of lime zest</i>	5.5
Plátanos con Nieve – <i>Fried plantains served with vanilla ice cream, sprinkled with roasted coconut</i>	6.25

Tapas

A Mexican twist on the Spanish cultural tradition of small-plate appetizers, also known as bocadillos in Mexico.

To create a full meal, combine two or three plates per person and sample Mexico's rich culinary heritage.

Coctel de Camarón – Shrimp cocktail with avocado, tomato and onion. Served cold in spicy tomato sauce	9.5 Small 7.5
Coconut Shrimp with Mango Salsa – Breaded jumbo shrimp covered in coconut	8
Tortitas de Plátano – Sweet, breaded plantain patties with cream cheese on a bed of lettuce and tomato	7
Frituras – Breaded zucchini, mushrooms and eggplant served with dipping sauce.	7
Guacamole Fresco – Served with tortilla chips and red and green salsa	5.95 Small 3.95
Nachos – Corn tortilla chips with choice of filling. Served with refried beans, melted Chihuahua cheese and pico de gallo	9 Small 7
Ensalada de Aguacate – Lettuce, avocado, bell pepper, queso fresco, peanuts with a lime and chile ancho dressing – With Chicken 7.95 – With Shrimp 9.95	5.95
Pico de Gallo with Tortilla Chips – Chopped tomato, cilantro, onions with a lime and chile de árbol sauce served with tortilla chips	3.95
Sopa de Tortilla – Mexico's most famous soup. Broiled tomatoes and caramelized onions steeped in rich broth and topped with fried tortilla strips – Add chicken and rice for 2.00	Cup 2.95 Bowl 5.95

Queso Fundido – Melted Chihuahua cheese with chorizo, mushrooms, bell peppers, onions and spinach 9.5
Small 7.5

Alambre – Steak, bacon, bell peppers, onion and Chihuahua cheese with a side of flour tortillas 8.5

Totopos y Moles – Our five specialty moles with tortilla chips 6.95

Encacahuatado (Peanut)
Almendrado (Almond)
Pipián Verde (Pumpkin Seed)
Pipián Rojo (Sesame Seed)
Oaxaca (Chocolate & Peanut)

Chicken Mole – Mexico's most famous sauce is mole de Oaxaca. Try it with chicken breast, shredded chicken or pulled pork 7.5

Enchiladas – Two enchiladas with your choice of filling and choice of mole sauce. 7.5
Shrimp 8

Shrimp with Pipián Verde – Butterflied jumbo shrimp in roasted pumpkin seed sauce 8

Steak with Pipián Rojo – Grilled steak with a sesame seed sauce 7.5

Camarón en Cacahuate – Sauteed shrimp with a peanut mole sauce 8

Taquitos – Fried corn tacos stuffed with choice of filling on a bed of lettuce, pico de gallo and sour cream. 3.95
Shrimp 5.50

Chimichanga – a deep-fried burrito with your choice of filling 3.5
Shrimp 4.5

Small Quesadilla – Grilled flour tortilla with melted Chihuahua cheese and your choice of filling 3.5
Shrimp 4.5

Choices of Meat or Filling

Steak, Chicken, Chorizo
Pulled Pork or Shredded Beef
Camarones (garlic shrimp)
Xel-ha's Combination (pork, steak, bacon and chorizo)
Papitas (potatoes, poblano pepper, onion and corn)
Calabacitas (zucchini, corn, carrots and red pepper)