



QUESOS

We love queso. That's why we offer five delicious styles that can be ordered in one of 2,163 combinations.

QUESO TEX

6.50 classic Texas yellow queso (add chorizo 1.50, pork 2.00, beef 2.00, chicken 1.75, steak 3.50)

QUESO MEX

6.99 classic Mexican white queso (add chorizo 1.50, pork 2.00, beef 2.00, chicken 1.75, steak 3.50)

QUESO DELUXE

queso tex, guacamole, picadillo, sour cream, and pico di gallo 11.45

SMOKED GOUDA QUESO

7.50 (add chorizo 1.50, pork 2.00, beef 2.00, chicken 1.75, steak 3.50)

QUESO FUNDIDO

chihuahua and jack cheeses, chorizo, hatch chiles, with warm tortillas 7.99

QUESO TRIO

queso tex, queso mex, and smoked gouda queso with chips 9.95

APPETIZERS

EL RAYO TEX MEX NACHOS

(half/whole)
bean & cheese 4.99/6.99
fajita chicken 6.99/9.99
fajita steak .99/11.99
beef 5.99/9.99)

#10 CAN NACHOS

two quesos, chipotle salsa, beef, pickled onions, pickled jalapeños, 11.99

GUACAMOLE TABLESIDE

10.50

CHEESE QUESADILLA

5.95 (chicken 1.75, pork 2.00, beef 2.00, chorizo 1.50, veggie 1.25, or steak 3.50)

SALSA TRIO

tomatillo salsa, jalapeño ranch dip, and pineapple-cilantro salsa with chips 7.99

GRINGO FRIES

chimigravy, queso mex, picadillo, jalapeños, sour cream, pickled onions, pico 9.95

SOUPS+SALADS

EL RAYO COBB chicken, avocado, jack cheese, tomatoes, corn, black beans, romaine, jalapeño ranch 13.99

FAJITA CHICKEN SALAD cotija cheese, jack cheese, avocado, tomato, roasted peppers, radish, pickled onions, cilantro-lime vinaigrette 12.99

HOUSE SALAD jack and cotija cheese, radish, roasted corn, and jalapeño-ranch dressing 5.95

TORTILLA SOUP 4/7

BLACK BEAN SOUP 4/7

MEXICAN TACOS

house recipe flour or corn tortillas

CRISPY FRIED FISH slaw, pickled red onions, cotija, cilantro-lime crema 3.99

GRILLED GULF FISH slaw, pickled red onions, cilantro-lime crema 3.99

CARNITAS grilled pineapple, pickled red onion, slaw, roasted poblano crema 2.99

SHRIMP slaw, pickled red onions, jalapeño, cilantro-lime crema 3.50

CHICKEN avocado, corn, jalapeño, chihuahua cheese, roasted poblano crema 2.99

SKIRT STEAK caramelized onion, chipotle salsa, chihuahua cheese, chipotle aioli 4.25

VEGGIE avocado, peppers, onions, cotija, black beans, fire roasted corn, tomatillo salsa 2.30

TEXICAN TACOS

giant crunchy corn tortilla

CHICKEN shredded lettuce, pico, cheddar and jack cheeses 4.49

BEEF shredded lettuce, pico, cheddar and jack cheeses 5.25

SIZZLING FAJITAS

El Rayo's fajitas are inspired by the finest Tex-Mex joints in the Lone Star state. Our steak is 21-day aged, Angus outside skirt steak and is marinated and tumbled under vacuum before grilling. Our fresh chicken breasts come from small birds and are saltwater brined for 24 hours before grilling. Our Gulf shrimp are wild-caught and our fish is fresh, never-frozen from local, Mississippi Gulf of Mexico waters.

ALL ARE SERVED WITH SHREDDED CHEDDAR AND JACK CHEESES, PICO DE GALLO, SOUR CREAM, SHREDDED LETTUCE, FOAMY BUTTER AND OUR MADE-TO-ORDER HOUSE-RECIPE FLOUR TORTILLAS.



CHICKEN13
SKIRT STEAK16
SHRIMP14
FISH16
COMBO16



ENTREES

All entrees served with rice and choice of beans

BEEF CHIMICHANGA

with our chimigravy, sour cream, pico, and a side of white queso 11

CHICKEN CHIMICHANGA

tomatillo salsa and side of queso 10

BURRITO PLATE

stuffed with rice, roasted corn, cheese, pico, black beans, topped with queso mex Chicken 11 | Beef 13

PECHUGA CHICKEN

with pickled red onions, pico, and cheddar and jack cheeses with pechuga gravy 12.99

GRILLED BAJA GULF FISH

fresh Gulf catch of the day, grilled and topped with roasted red pepper butter sauce, served with fire roasted corn 18.99

DIABLO SHRIMP

stuffed with jalapeño pepper, jack cheese, and wrapped in apple-wood-smoked bacon with roasted red pepper butter 13.99

BBQ BABY BACK RIBS

with a chipotle bbq sauce half rack, 12.99 full rack 16.99

THE ORIGINAL COMBO PLATE

two truck-stop enchiladas, Texican taco, small queso, rice and beans 13

COMBO PLATE #2 two tacos, two enchiladas, rice and beans 12

COMBO PLATE #3 quesadilla, enchilada, cup of tortilla soup, rice and beans 12

RANCHO SKILLETS

CANTINA SKILLET

chicken on a bed of Mexican rice with white queso, avocado, grilled peppers and onions, jalapeños, tortilla strips, cilantro and crema, in a cast iron skillet with warm tortillas. 12

FANDANGO SKILLET

fajita steak on a bed of Mexican rice with white queso, jalapeños, grilled peppers and onions, tortilla strips, cilantro and crema, in a cast iron skillet with warm tortillas. 14

DEL RIO DELUXE SKILLET

Grilled Shrimp on a bed of Mexican rice with white queso, cilantro, jalapeños, grilled peppers and onions, tortilla strips, cilantro crema, in a cast iron skillet with warm tortillas 13

MAKE IT BETTER

Add chorizo \$2.
Add shrimp \$3.
Add sour cream \$1.5.
Add guacamole \$2.5
Add jalapeño-cheddar sausage \$2

ENCHILADA PLATES

All plates served with rice and choice of beans

TRUCK STOP ENCHILADAS

with cheese, onions, and red chili gravy 9

FAJITA STEAK ENCHILADAS

with cheese, onions, enchilada sauce, and white queso 15

BEEF ENCHILADAS

with cheese, onions, enchilada sauce, and white queso 13

CARNITAS ENCHILADAS

with cheese, onions, and enchilada sauce 12

BAJA SHRIMP ENCHILADAS

with cheese, onions, peppers, with roasted red pepper butter 13

CRAWFISH ENCHILADAS

with cheese, onions, with roasted red pepper butter 13

ANCHO CHICKEN ENCHILADAS

with cheese, onions, and salsa verde and white queso 11

SIDES

Refried Beans	2
Black Beans	2
Charro Beans	2.5
Mexican Rice	2

FIESTA PLATTER

FAJITA STEAK, FAJITA CHICKEN, GRILLED FISH, JALAPEÑO-CHEESE SAUSAGE, SEARED JALAPEÑOS, PEPPERS, ONIONS, AND FOAMY BUTTER SERVED WITH MADE-TO-ORDER TORTILLAS, RICE, AND BEANS

(FEEDS 2-8)
22.25 PER PERSON

DELUXE FAJITA PLATTER

add Diablo Shrimp 4.95/person

SUPERIOR FAJITA PLATTER

add Diablo Shrimp and Baby Back Ribs 7.95 per person

LUNCH MENU

CHOOSE TWO 10.99

NACHOS

four bean and cheese

SOUP

cup of tortilla soup

HOUSE SALAD

with jack and cotija cheeses,
roasted corn, and jalapeño
ranch dressing

CHEESE ENCHILADA

with onions, and red chili gravy

TEXICAN TACO

beef or chicken with shredded let-
tuce cheddar and jack cheeses

MEXICAN TACO

beef or chicken with shredded
lettuce, cheddar and jack cheeses

Monday—Friday • 11am—2pm • Dine-In Only

MARGARITAS

CLASSIC MARGARITA

Jose Cuervo tradicional plata,
Cointreau, lime, simple syrup

EL RAYO MARGARITA

espolon reposado, grand marni-
er, lime, lemon, orange, agave,
simple syrup

BLOOD ORANGE-JALA- PENO MARGARITA

Jose Cuervo tradicional plata,
lime, agave, orange juice, blood
orange puree, Cointreau,
jalapeno extract

STRAWBERRY-BASIL MARGARITA

basil leaves, strawberry puree,
Jose Cuervo tradicional plata,
simple syrup, lime, Cointreau

PINEAPPLE-CILANTRO MARGARITA

cilantro, pineapple puree, pine-
apple juice, Jose Cuervo tradi-
cional plata, lime, Cointreau

FROZEN MARGARITA

Jose Cuervo tradicional plata,
Cointreau, lime, orange juice,
lemon, water, simple syrup,
agave

FROZEN STRAWBER- RY-BASIL

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MEZCAL STALK

mezcal, pineapple, Cointreau,
lemon, agave

BLACKBERRY GINGER COCKTAIL

bourbon, mezcal, lime, giffard
blackberry, real ginger syrup,
soy sauce

WHISKEY-AMARO COCKTAIL

bourbon, amaro, lemon, pine-
apple, cane syrup, pineapple
chunks, topped with cava

TYLER #1

gin, pineapple, Campari, lime,
orgeat

OXACAN CONCOCTION

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TIJUANA TATTOO

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DRINK #7

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EL RAYO ORIGINALS

WINE

SPARKLING

Montsarra Cava Brut, NV
Conquilla Brut Rose, Brut NV

WHITE

Red Tree Chardonnay, CA 2017
White #2

RED

Red #1
Red #2

ROSÉ

Rosé #1
Rosé #2

BEER

Corona Light
Corona
Corona Premiere
Dos Equis Especial
Dos Equis. Amber
Negra Modelo
Modelo
Estrella Jalisco
Shiner Bock
Cigar City Margarita Gose

TEX-MEX CLASSICS

MEZCAL SMASH

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holder here

PALOMA

ingredients listed, placeholder
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holder here

RANCH WATER

tequila, lime, saline

OAXACAN OLD FASH- IONED

(patron xo coffee) vanilla-car-
damom syrup – 1 oz repo, ½ oz
mezcal, ½ oz patron xo coffee,
¼ oz cardamom-vanilla syrup, 2
dashes angostura bitters. Stir
and strain over rocks; garnish
with orange swath

SANGRIA