



QUESOS

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

QUESO TEX

Classic Texas yellow queso 6.45
(add chorizo 1.95, pork 1.95, beef 1.95, chicken 2.45, steak 4.45)

QUESO MEX

Classic Mexican white queso 6.45
(add (add chorizo 1.95, pork 1.95, beef 1.95, chicken 2.45, steak 4.45)

QUESO DELUXE

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

SMOKED GOUDA QUESO

5.45 (add chorizo 1.95, pork 1.95, beef 1.95, chicken 2.45, steak 4.45)

QUESO FUNDIDO

chihuahua and jack cheeses, chorizo, hatch chiles with warm tortillas 7.95

QUESO TRIO

queso tex, queso mex, and smoked gouda queso with chips 11.95

APPETIZERS

EL RAYO TEX MEX NACHOS

(half/whole)
bean & cheese 2.45/5.45
fajita chicken 3.45/6.95
fajita steak 3.95/7.45
beef 3.45/6.95)

#10 CAN NACHOS

two quesos, chipotle salsa, picadillo, pickled onions, pickled jalapeños 10.95

CHEESE QUESADILLA

4.95 (add chorizo 1.95, pork 1.95, beef 1.95, chicken 2.45, steak 4.45)

SALSA TRIO

tomatillo salsa, jalapeno ranch dip, and pineapple-cilantro salsa with chips 6.95

GRINGO FRIES

chimigravy, queso mex, picadillo, jalapeños, sour cream, pickled onions, pico de gallo 8.95

SOUPS+SALADS

EL RAYO COBB chicken, avocado, cheese, tomatoes, corn, black beans, romaine, jalapeño ranch 12.95

FAJITA CHICKEN SALAD cotija cheese, jack cheese, avocado, tomato, roasted peppers, radish, pickled onions, cilantro-lime vinaigrette 14.95

HOUSE SALAD jack and cotija cheeses and jalapeño-ranch dressing 5.95

TORTILLA SOUP 3.95/6.95

BLACK BEAN SOUP 3.95/6.95

MEXICAN TACOS

soft flour or corn tortilla

CARNITAS grilled pineapple, pickled red onion, jalapeño slaw, roasted poblano crema 2.95

CRISPY FRIED FISH slaw, pickled onions, cilantro-lime crema 4.45

GRILLED GULF FISH slaw, pickled onions, cilantro-lime crema 4.45

SHRIMP grilled, jalapeño slaw, pickled onions, jalapeños, cilantro-lime crema 3.45

CHICKEN avocado, corn, jalapeño, chihuahua cheese, cilantro crema 4.95

SKIRT STEAK caramelized onion, chipotle salsa, chihuahua cheese, chipotle aioli 4.95

VEGGIE avocado, peppers, onions, cotija, black beans, fire roasted corn, tomatillo salsa 3.75

TEXICAN TACOS

giant crunchy corn tortilla

CHICKEN shredded lettuce, cheddar and jack cheeses, pico de gallo 4.45

BEEF shredded lettuce, cheddar and jack, pice de gallo 4.45

SIZZLING FAJITAS

El Rayo's fajitas are inspired by the finest Tex-Mex joints in the Lone Star state. Our steak is 14-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 salt-water 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 FAJITAS ARE SERVED WITH SHREDDED CHEDDAR AND JACK CHEESE, PICO DE GALLO, SOUR CREAM, SHREDDED LETTUCE, FOAMY BUTTER AND FLOUR TORTILLAS

CHICKEN 12.95
SKIRT STEAK 15.95
SHRIMP 13.95
FISH 16.95
DOUBLE COMBO 24.95

ENTREES

All entrees served with rice and choice of black beans, refried beans or charro beans

BEEF CHIMICHANGA with our chimigravy, sour cream, pico, and a side of white queso 10.95

CHICKEN CHIMICHANGA with poblano-tomatillo salsa, sour cream, and pico 10.95

BURRITO PLATE stuffed with rice, roasted corn, cheese, pico, black beans, queso mex and red jalapenos
Chicken 10.95 | Beef 12.95

GRILLED BAJA GULF FISH fresh Gulf catch of the day, grilled and served with roasted red pepper butter sauce over sauteed fire roasted corn 21.95

PECHUGA CHICKEN with tomatoes, pickled red onions, and cheddar and jack cheeses and pechuga gravy 14.95

DIABLO SHRIMP stuffed with jalapeño, pepper jack cheese, and wrapped in applewood-smoked bacon with roasted red pepper butter 13.95

BBQ BABY BACK RIBS with a chipotle bbq sauce
half rack, 14.95 full rack 25.95

THE ORIGINAL COMBO PLATE two truck-stop enchiladas, one Texican beef taco, rice and refried beans 13.95

COMBO PLATE #2 one mexican chicken taco, two chicken enchiladas, rice and refried beans 14.95

COMBO PLATE #3 cheese quesadilla, two beef enchiladas, cup of tortilla soup, rice and refried beans 13.95

ENCHILADA PLATES

All plates served with rice and choice of black beans, refried beans or charro beans

TRUCK STOP ENCHILADAS with cheese, onions, and red chili gravy 8.95

SKIRT STEAK ENCHILADAS with cheese, onions, enchilada sauce, and white queso 14.95

BEEF ENCHILADAS with cheese, onions, enchilada sauce, and white queso 12.95

CARNITAS ENCHILADAS with cheese, onions, and enchilada sauce 11.95

BAJA SHRIMP ENCHILADAS with cheese, onions, with roasted red pepper butter 12.95

CRAWFISH ENCHILADAS with cheese, onions, with roasted red pepper butter 12.95

ANCHO CHICKEN ENCHILADAS with cheese, onions, and salsa verde and white queso 10.95

RANCHO SKILLET

CANTINA SKILLET
Grilled 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. 11.95

FANDANGO SKILLET
Grilled 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. 14.45

DEL RIO DELUXE SKILLET
Grilled shrimp on a bed of Mexican rice with white queso, cilantro, jalapeños, grilled peppers and onions, tortilla strips, cilantro and crema in a cast iron skillet 14.95

MAKE IT BETTER add chorizo \$1.95
Add shrimp \$3.45. Add sour cream \$.95.
Add guacamole \$1.95

SIDES

Refried Beans	1.45
Black Beans	1.45
Charro Beans	2.45
Mexican Rice	1.95

FIESTA PLATTER

COMING SOON

fajita steak, fajita chicken, grilled fish, jalapeño-cheddar cheese sausage, rope sausage, seared jalapeños, peppers, onions, and foamy butter served with 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 10.95

NACHOS

four bean and cheese

SOUP

cup of tortilla soup

HOUSE SALAD

with jack and cotija cheeses and jalapeño ranch dressing

CHEESE ENCHILADA

with onions, and red chili gravy

TEXICAN TACO

beef or chicken with shredded lettuce 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

Cuervo tradicional plata, Cointreau, lime, sugar 7

EL RAYO MARGARITA

espolon reposado, grand marnier, lime, lemon, orange, agave, sugar 7

BLOOD ORANGE-JALAPENO MARGARITA

Jose Cuervo tradicional plata, lime, sugar, orange juice, blood orange, Cointreau, jalapeno 8

STRAWBERRY-BASIL MARGARITA

basil, strawberry, Cuervo tradicional plata, sugar, lime, Cointreau 8

PINEAPPLE-CILANTRO MARGARITA

cilantro, pineapple, Cuervo tradicional plata, lime, Cointreau 8

FROZEN MARGARITA

Jose Cuervo tradicional plata, Cointreau, lime, orange juice, lemon, sugar, agave 7/9

OAXACAN OUTLAW

bourbon, mezcal, lime, blackberry, ginger, soy 8

TEXAS SUN

bourbon, amaro, lemon, pineapple, cane syrup, cava 8

YUCATAN JAY

gin, pineapple, Campari, lime, orgeat 8

IN FASHION

watermelon washed blanco tequila, persimmon bitters, salt, sugar 9

LUNA DE SANGRE

Pimm's, dark rum, black tea, ginger, lemon, cucumber, bitters 8

MULA PICANTE

blanco tequila, agave, ancho reyes, cathead honeysuckle, lime, ginger beer 8

EL RAYO ORIGINALS

WINE

SPARKLING

Montsarra Cava Brut, NV 10
Conquilla Brut Rose, Brut NV 10

WHITE

Red Tree Chardonnay, CA '17 7
Broadbent Vinho Verde, Portugal 7
Line 39 Sauvignon Blanc, California 2018 8

RED

Vina Borgia Garnacha, Spain 6
Alamos Cabernet Sauvignon, Mendoza, Argentina 7
Gascon Malbec, Mendoza, Argentina 2018 8
La Posta Cocina Red Blend, Mendoza, Argentina 2017 9

ROSÉ

Broadbent Vinho Verde Rose, Portugal 7

EL FRIO

frozen margarita option of the day.
Ask your server for further details

BEER

Corona Light 4.50
Corona 5
Corona Familiar 5.50
Dos Equis Especial 5
Dos Equis Amber 5
Negra Modelo 5
Modelo 5
Shiner Bock 5
Sol 5
Tecate 4
Pacífico 4
Victoria 5

CLASSICS

MEZCAL SMASH

orange, mint, fernet, agave
mezcal, blanco tequila 8

PALOMA

blanco tequila, grapefruit, lime, soda 8

RANCH WATER

tequila, lime, saline, Topo Chico 8

OAXACAN OLD FASHIONED

Mezcal, blanco tequila, agave, Mole bitters, orange 8

SANGRIA

brandy, orange, cointreau, grenache, apples, orange 8

PINA COLADA

rum, pineapple, coconut, creme de cacao, angostura bitters 9

MEXICAN FIRING SQUAD

blanco tequila, grenadine, cane syrup, lime, Mole bitters 8

JUNGLEBIRD

rum, campari, pineapple, lime, sugar 8