



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 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

#10 CAN NACHOS

two quesos, chipotle salsa, picadillo, pickled onions, pickled jalapeños 11.95

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

EL RAYO TEX MEX NACHOS

(half/whole)
bean & cheese 2.45/5.45
fajita chicken 3.45/6.95
fajita steak 5.95/9.45
beef 3.45/6.95)

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

MEXICAN TACOS

soft flour or corn tortilla

CARNITAS grilled pineapple, pickled red onion, jalapeño slaw, roasted poblano crema 3.75

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 4.45

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

SKIRT STEAK caramelized onion, chipotle salsa, chihuahua cheese, chipotle aioli 5.45

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, pico 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 30-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	14.95
SKIRT STEAK	21.95
SHRIMP	17.95
FISH	19.95
COMBO	26.95



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 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 23.95

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 17.95

CHICKEN CHIMICHANGA with salsa verde, sour cream, and pico 12.95

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

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, one texican beef taco, rice and refried beans 18.95

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. 13.95

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. 19.95

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 17.95

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

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 16.95

BEEF ENCHILADAS

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

CARNITAS ENCHILADAS

with cheese, onions, and enchilada sauce 12.95

BAJA SHRIMP ENCHILADAS

with cheese, onions, with roasted red pepper butter 13.95

CRAWFISH ENCHILADAS

with cheese, onions, with roasted red pepper butter 14.95

ANCHO CHICKEN ENCHILADAS

with cheese, onions, and salsa verde and white queso 10.95

SIDES

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

TABLETOP MIXED GRILL

fajita steak, fajita chicken, grilled fish, jalapeño-cheddar cheese sausage, peppers, onions, and foamy butter served with tortillas, rice, and beans

32.25 per person

DELUXE MIXED GRILL

add Diablo Shrimp 4.95/person

SUPERIOR MIXED GRILL

add Diablo Shrimp and Baby Back Ribs 7.95 per person

LUNCH MENU

CHOOSE TWO 10.95

EL RAYO TEX MEX NACHOS

steak, chicken, beef, or bean
and cheese

QUESADILLA

cheddar, jack and chihuahua
cheese and hatch chiles

HOUSE SALAD

with jack and cotija cheeses and
jalapeño ranch dressing

TRUCK STOP ENCHILADA

with onions, and red chili gravy

EL RAYO TACO (SOFT OR HARD)

beef or chicken with shredded
lettuce, cheddar and jack cheeses,
and pico de gallo

QUESO

your choice of queso mex, queso
tex, or smoked gouda queso

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

MARGARITAS

CLASSIC MARGARITA

blanco tequila, Cointreau,
lime, sugar 8

EL RAYO MARGARITA

Espolon reposado, grand marnier,
lime, lemon, orange,
agave, sugar 8

BLOOD ORANGE- JALAPENO MARGARITA

blanco tequila, lime, sugar, orange
juice, blood orange, Cointreau,
jalapeno 9

STRAWBERRY-BASIL MARGARITA

basil, strawberry, blanco tequila,
sugar, lime, Cointreau 8

PINEAPPLE-CILANTRO MARGARITA

cilantro, pineapple, blanco tequila,
lime, Cointreau 9

FROZEN MARGARITA

blanco tequila, Cointreau, lime,
orange juice, lemon, sugar,
agave 7/9

EL FRIO

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

EL RAYO ORIGINALS

OAXACAN OUTLAW

bourbon, mezcal, lime,
blackberry, ginger, soy 9

TEXAS SUN

bourbon, amaro, lemon,
pineapple, cane syrup, cava 9

YUCATAN JAY

gin, pineapple, Campari, lime,
orgeat 9

LUNA DE SANGRE

Pimm's, dark rum, black tea,
ginger, lemon, cucumber, bitters 9

MULA PICANTE

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

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
Brancott Estate Sauvignon
Blanc, Marlborough 2019 8

RED

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

ROSÉ

Broadbent Vinho Verde Rose,
Portugal 7

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