



# APPETIZERS

## #10 CAN NACHOS

two quesos, chipotle salsa, beef picadillo, pickled onions, pickled jalapeños, pico de gallo 14.95

## CHEESE QUESADILLA

a classic quesadilla with cheese and hatch chiles, served half or whole 4.95/half 9.95/whole (add chorizo 1.95, pork 1.95, beef 1.95, chicken 2.45, steak 4.45)

## GRINGO FRIES

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

## EL RAYO TEX MEX NACHOS

individual bite sized nachos with beans, cheese, jalapeno - just add your favorite protein (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

# QUESOS

We love queso! That's why we offer three delicious styles

## 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 TEX

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

## SMOKED GOUDA QUESO

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

## QUESO TRIO

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

# SALADS

**EL RAYO COBB** chicken, avocado, cheese, tomatoes, corn, black beans, romaine, jalapeño ranch 14.95

**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, corn and jalapeño-ranch dressing 5.95

# MEXICAN TACOS

soft flour or corn tortilla

**SLOW ROASTED PORK** pineapple cilantro salsa, pickled red onion, jalapeño slaw, roasted poblano crema 3.75

**SHRIMP** grilled, chimichurri, pickled red onion, jalapeño slaw 5.45

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

**SKIRT STEAK** caramelized onion, chipotle salsa, chihuahua cheese, chipotle aioli 5.95

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

# EL RAYO 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

# 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 4.95

## ENCHILADA PLATES

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

### TRUCK STOP ENCHILADAS

with cheese, onions, and beef 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

### SLOW ROASTED PORK ENCHILADAS

with cheese, onions, and enchilada sauce 12.95

### ANCHO CHICKEN ENCHILADAS

with cheese, onions, and salsa verde and white queso 11.95

## RANCHO SKILLETS

### CANTINA SKILLET

Shredded chicken on a bed of Mexican rice with white queso, avocado, roasted corn, and cilantro-lime crema in a cast iron skillet. 13.95

### FANDANGO SKILLET

Grilled fajita steak on a bed of Mexican rice with white queso, roasted corn, pico de gallo, and chipotle aioli in a cast iron skillet. 19.95

### DEL RIO DELUXE SKILLET

Grilled shrimp on a bed of Mexican rice with white queso, roasted corn, pico de gallo, and cilantro-lime crema in a cast iron skillet 17.95

### SLOW ROASTED PORK SKILLET

Shredded roasted pork on a bed of Mexican rice with white queso, roasted corn, pineapple cilantro salsa, and poblano crema in a cast iron skillet 16.95

## 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 13.95

**BURRITO PLATE** stuffed with rice, roasted corn, cheese, pico, black beans, queso mex and red jalapenos Chicken 12.95 | Beef 13.95

**CHICKEN DELUXE** 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

**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

**SLOW ROASTED PORK TACO SALAD** served in a fried flour tortilla bowl, mixed greens, slow roasted pork, sour cream, pineapple cilantro salsa, pickled red onions, pico de gallo, chihuahua cheese 16.95

**CLASSIC TACO SALAD** served in a fried flour tortilla bowl, shredded lettuce, seasoned beef, shredded cheese, sour cream, pico de gallo, black olives, 15.95

## 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

## SIDES

<b>REFRIED BEANS</b>	1.45
<b>BLACK BEANS</b>	1.45
<b>CHARRO BEANS</b>	2.45
<b>MEXICAN RICE</b>	1.95

# LUNCH MENU

CHOOSE TWO 10.95

## EL RAYO TEX MEX NACHOS

steak, chicken, beef, or bean and cheese

## CHEESE QUESADILLA

cheddar, jack and chihuahua cheese and hatch chiles

## HOUSE SALAD

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

## TRUCK STOP ENCHILADA

with onions, and beef 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

## 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, Argentina 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

## 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

## 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

### JUNGBIRD

rum, campari, pineapple, lime, sugar 8