

# THE ORIGINAL FISH TACO®



Wild Alaska Pollock, beer-battered by hand and cooked to crispy perfection.

Available À La Carte or as a Two Taco Plate.

**The Original Fish Taco®** 330/970 cal.  
Our original white sauce, mild salsa and cabbage.

**Fish Taco Especial** 390/1090 cal.  
Fresh guacamole, cheese, our original white sauce, mild salsa, cilantro/onion and cabbage.

**The Coastal Trio®** 890 cal.  
The Original Fish Taco®, Salsa Verde Shrimp Taco and Wild Ono Taco.

**Cabo Plate** 1370 cal.  
The Original Fish Taco®, Classic Grilled Shrimp Burrito, pinto beans and chips.

**Two Taco Tasting Plate** 780–1090 cal.  
Any two tacos, "no-fried" pinto beans™ and chips.



## SUSTAINABLE SEAFOOD

We offer seafood that is certified sustainable or from responsibly managed fisheries that maintain healthy fish populations and ecosystems. We use this symbol to identify our seafood that meets this goal.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional info available by request.

All prices/items may vary by location and are subject to change.

## SEAFOOD TACOS

Taco Plates served with pinto beans and chips. Served on corn tortillas unless noted. Available À La Carte or as a Two Taco Plate.

### SHRIMP

**Grilled Gourmet Shrimp** 320/950 cal.  
A toasted blend of cheeses, all natural bacon, avocado and cilantro/onion layered with two chile sauces.

**Salsa Verde Grilled Shrimp** 290/890 cal.  
Sliced avocado, cheese, creamy chipotle sauce, cabbage and cilantro/onion on a flour tortilla.

### FISH Choose Grilled or House Blackened

**Mango Wild Ono** 320/340 cal. 960/980 cal.  
Mango salsa, guacamole, cabbage and chipotle sauce on a flour tortilla.

**Wild Ono** 270/280 cal. 850/880 cal.  
Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage.

**Wild Alaska Coho Salmon** 230/250 cal. 780/800 cal.  
Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage.

## SEAFOOD BURRITOS

Served on a flour tortilla with chips.

**Ancho Citrus Grilled Shrimp** 1040 cal.  
Fresh guacamole, citrus rice, black beans, lettuce, roasted chipotle salsa, salsa fresca and creamy chipotle sauce.

**Classic Grilled Shrimp** 930 cal.  
Pinto beans, cheese, mexican rice, salsa fresca and creamy chipotle sauce.

**Grilled Shrimp & Bacon** 1110 cal.  
Toasted cheese, all natural bacon, avocado, blackened jalapeños, citrus rice, salsa fresca, roasted chipotle salsa and chipotle sauce.

**Grilled or House Blackened Fish**  
Guacamole, fire-roasted corn, mexican rice, cabbage, cilantro/onion and chipotle sauce.

**Wild Ono** 1030/1050 cal.

**Wild Alaska Coho Salmon** 950/980 cal.

**Signature Beer-Battered Fish** 1090 cal.  
Wild Alaska Pollock, fresh guacamole, black beans, our original white sauce, mild salsa, cabbage and cilantro/onion.

ALL NATURAL

## CHICKEN & STEAK

— Our chicken is raised without antibiotics —

**TACOS** Taco Plates served with pinto beans and chips. Available À La Carte or as a Two Taco Plate.

**Grilled Gourmet Tacos™** CHICKEN 330/970 cal.  
Toasted cheese, all natural bacon, avocado and cilantro/onion layered with two chile sauces. STEAK 340/990 cal.

**Classic Tacos** CHICKEN 250/820 cal.  
Fresh guacamole, cheese, salsa fresca, lettuce and chipotle sauce. STEAK 270/840 cal.

**Rubio's Street Tacos®** 100/110 cal. 620/650 cal.  
All natural chicken or steak on street-sized tortillas with guacamole and cilantro/onion.

### BURRITOS On a flour tortilla with chips.

**Burrito Especial with Guacamole** CHICKEN 1080 cal.  
Citrus rice, black beans, lettuce, roasted chipotle salsa, salsa fresca and chipotle sauce. STEAK 1120 cal.

**Baja Grill Burrito® with Guacamole** CHICKEN 850 cal.  
Melted cheese and salsa fresca. STEAK 890 cal.

Add a regular drink and pinto beans to any burrito for an additional charge. Add 110–420 cal.

### QUESADILLAS, NACHOS & MORE

**Quesadilla** CHEESE 1020 cal.  
Cheese, fresh guacamole, sour cream, salsa fresca and chips. CHICKEN 1120 cal.

**Loaded Nachos** CHEESE 1100 cal.  
Cheese, fresh guacamole, pinto beans, sour cream and salsa fresca. CHICKEN 1200 cal.

**Bean & Cheese Burrito** 950 cal.  
Our signature "no-fried" pinto beans™, cheddar, jack and mozzarella cheese and mild salsa. Served with chips.

**Guacamole & Chips** 340 cal.

**Tortilla Chips** 210/460 cal.

**Mexican or Citrus Rice** 100/270 cal.

**Black or Pinto Beans** 120/280–300 cal.

## GRILLED VEGGIES

**Burrito Especial with Veggies** with chips 1050 cal.

**Veggie Quesadilla** with chips 1080 cal.

**Veggie Gourmet Taco** 290/900 cal.  
Available À La Carte or as a Two Taco Plate.

## SALADS & BOWLS

**California Bowl** 610–780 cal.  
Fresh guacamole, citrus rice, black beans, lettuce, chipotle sauce and salsa fresca topped with roasted chipotle salsa or salsa verde.

**Cilantro Lime Quinoa Bowl** 610–770 cal. (additional charge)  
Fire-roasted veggies, brown rice & quinoa, avocado, black beans, romaine, cilantro lime mojo sauce and toasted almonds.

**Mango Avocado Salad** 520–680 cal. (additional charge)  
Mango salsa, brown rice & quinoa, avocado, tortilla strips, baby greens and lemon agave white balsamic vinaigrette.

**Chipotle Orange Salad** 430–590 cal.  
Mandarin oranges, avocado, fire-roasted corn, fresno chiles, black beans, tortilla strips, white sauce, baby greens and chipotle orange vinaigrette.

**Balsamic & Roasted Veggie Salad** 440–600 cal.  
Grilled peppers, zucchini & onions, fire-roasted corn, avocado, baby greens and lemon agave white balsamic vinaigrette.

**Chopped Salad** 440–600 cal. Cheese, tortilla strips, salsa fresca, cabbage, romaine lettuce and chipotle ranch dressing.

———— CHOICE OF ————

**Pan-Seared Shrimp**

**Grilled or House Blackened Fish**

**Wild Ono**

**Wild Alaska Coho Salmon**

**Grilled Veggies**

**Grilled All Natural Chicken**

## KIDS AGES 12 & UNDER

Choose any two items: Mott's® applesauce, beans, rice, churro or chips. Served with HONEST KIDS organic apple juice, rBST-free milk or kid's drink. — Our chicken is all natural and raised without antibiotics —

**Bean & Cheese Burrito** 680–1180 cal.

**Chicken Taquitos** 380–880 cal.

**Chicken Bites** 450–950 cal.

**Chicken Taco** 260–760 cal.

**Quesadilla** CHEESE or CHICKEN 640–1140/680–1180 cal.

**The Original Fish Taco®** without salsa 430–930 cal.

## DRINKS & DESSERT

**Coca-Cola** Fountain 0–340 cal. 0–460 cal.

**Fresh Brewed Iced Tea** 5 cal.

**odwalla** Lemonade 280–460 cal.

**Mexican Beer / Craft Beer** 140–210 cal.

**Sangria** Fruit-infused wine 175 cal.

**Premium Bottled Drinks** 5–170 cal.

**DAJANI** Bottled water 0 cal.

**Cinnamon Churro** 240 cal.

**Cookies** Chocolate Chip, Oatmeal or Snickerdoodle 260/270 cal.



# MENU



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We participate in Healthy Dining Finder.com

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## WITH EVERY BITE, A STORY

Fresh coastal flavors come to life in our kitchens every day. The key is pairing unique cooking techniques with our inventive recipes and delicious ingredients.

### MADE WITH A MISSION®

At Rubio's, the techniques we practice, recipes we create, and ingredients we use are all focused on one thing: to deliver coastal food that not only tastes great, but that you can feel great about eating. That's our mission, and it's why we source, slice, and sizzle quality ingredients and have for years.

But our commitment isn't just about using great ingredients. It's also about the ones we refuse to use. Additives like artificial sweeteners, certified FD&C colors, added MSG, partially hydrogenated oils, and many more with names too difficult to pronounce are never allowed in our kitchen.\*

We believe that when food is crafted with delicious, quality ingredients, great experiences happen. It is our mission to deliver that every time you walk through our doors.

\*Excludes many drinks and desserts.

### TO THE OCEAN®

Without the ocean, there would be no fish. Without fish, there would be no Rubio's. It's why we're so passionate about serving sustainable seafood whenever possible. And why we celebrate the ocean and its delicious bounty wherever we can.

### HOW WE SIZZLE

Like the coastal flavors on our menu, the techniques and recipes we use to prepare them are equally authentic. It's why the sustainable Wild Alaska Pollock in The Original Fish Taco® is hand-dipped in our signature beer batter. And why we grill our seafood on a Mexican comal, a centuries-old cooking tool. Seasoned over time, the comal gives our seafood a perfectly seared exterior and delicate interior. Making every meal a delicious, authentic experience.

### DISTINCTLY DIFFERENT

All those salsas at our salsa bar? They're prepared fresh in our kitchens. From mild to spicy to rich to smoky, each salsa has its own unique flavors. And the unique ability to make a great meal even better.

### HASS TO BE HASS

Not all avocados are created equal. That's why we source only Hass avocados, buttery in flavor with a rich creamy texture.

