



A childhood spent growing up in the Western United States laid the foundation for our genuine love of authentic Mexican cuisine. Now, as longtime Louisville residents and passionate restaurateurs, our dreams of bringing exceptional Mexican food to Louisville has come to fruition.

When the opportunity presented itself to open Wild Rita's, we decided to take full advantage of it. Our team ventured to the vibrant and colorful countryside of Mexico where we had the chance to study authentic Mexican fare and libations. In addition to their exquisite cuisine, we experienced first-hand the locals' high level of service, presentation and admirable hospitality. We left Mexico inspired and more eager than ever to bring these sentiments to Wild Rita's.

While traveling in Mexico, interacting and dining with locals, we came across a piece of artwork that completely captivated us. The hand-made mosaic mask depicted a face that was half human, half jaguar. The locals referred to it as a "were-jaguar," which translates to "man-jaguar." The sculpture is prominent in Mexican folklore and has existed since the founding of the very first major Mexican civilization. The "man-jaguar" represents a symbol of supreme being where the human world meets the animal world, guiding a person to live a life of adventure and happiness.

Our desire is that Wild Rita's operates with the spirit of the "were-jaguar" through our authentic, chef-driven menu and celebration of Mexico's native spirit, tequila. The alluring and vibrant atmosphere of the restaurant, coupled with a passion for providing our guests with the best experience possible, will ensure the spirit of the "were-jaguar" lives on.

We encourage you to do as our Rita has done. Leave behind an average existence to celebrate the spirit of life, release the animal inside yourself and leave your worries for another day. Today at Wild Rita's the "were-jaguar" hangs above our wood-burning stove, keeping watch over us all.

Provided by Sysco Louisville, Inc.

APERITIVOS

CALAMARI

Cornmeal and ancho crispy fried calamari, house-made pickles, guajillo and agave sweet chili sauce 12

CAMERONES DIABLA

Jumbo shrimp poached in arbol chili and lime aioli, caramelized onions, telera toast points 14

WHITE QUESO DIP 6

Add: Chorizo 1 • Black Beans 1
Short Rib 4 • Al Pastor 2

QUESADILLA

12" flour tortilla filled with our Mexican cheese blend, black beans, and pico de gallo, topped with chipotle crema and guacamole 8

Add: Chicken, Beef, or Al Pastor 2
Steak, Short Rib, or Shrimp 4

MEXICAN PIZZA

Two 12" flour tortillas, refried beans, ground beef, salsa rojo, cheddar jack, white onion, pico de gallo, queso fresco, avocado and crema 10

SHRIMP CEVICHE

Fresh lime poached shrimp, jicama, orange, radish, guajillo chili and hibiscus tea 14

SHORT RIB NACHOS

Queso, salsa verde, pickled jalapeño and carrots, crema, guacamole, pico de gallo, tobacco onions and queso fresco 12

GUACAMOLE

Fresh avocados, red onions, tomatoes, lime juice, cilantro and jalapeños sm 7 • lg 13

MINI CHIMIS

Braised pork, Mexican cheese blend and fresh jalapeños wrapped inside mini flour tortillas, deep-fried and served with choice of salsa verde, rojo, or queso 9

TAMALE

Fresh-made tamale, salsa verde, rojo or queso, crema, seasoned cabbage 7

FRIED PLANTAINS

Served with honey 6

HOUSE-MADE CHIPS & SALSA 2

TRES SALSAS

(Choose any 3) 5

Verde (green) Rojo (red)

Pico de Gallo Salsa de Fuego

SOPAS Y ENSALADAS

House-made dressings: Caesar, chili vinaigrette, citrus vinaigrette, freso ranch

SOUP OF THE DAY 6

TORTILLA SOUP

Grilled chicken, fresh avocado, pico de gallo and crema with crispy tortilla strips 6

AGAVE GLAZED SALMON

Fresh salmon, romaine and iceberg, roasted corn, jicama, red onions, dried papaya and chile vinaigrette 14

CASA CAESAR

Romaine lettuce, queso fresco, telera croutons and Caesar dressing 8

MIXED SALAD

Fresh spring mix, black beans, pico de gallo, red onion, queso fresco, freso ranch and avocado 8

TACO DURADOS

Crispy chicken taquitos, romaine, red onion, pico de gallo, topped with salsa verde, crema, queso fresco and your choice of dressing 12

ENTRADAS

CHICKEN MOLE POBLANO

24-hour brined half chicken, slow roasted, then deep fried. BBQ mole, roasted corn, queso fresco and scallion. Served with two sides 18

ADOBO SPICED PORK SHOULDER

Our classic pork shoulder, poblano grits, braised kale, salsa verde and guajillo sweet chili sauce topped with a fried egg 20

CARNE EN FUEGO

Grilled, marinated skirt steak served over roasted mushrooms, onions and papas fritas. Tequila flamed tableside. Served with choice of one side item 21 Add: Ancho demi 2

WILD FAJITAS

Your choice of marinated skirt steak, grilled chicken, or sautéed shrimp. Served with red bell and poblano peppers, white onion, lettuce, sour cream, pico de gallo, tortillas, rice and beans 19

CARNE Y PAPAS

Braised adobo short rib, refried potatoes, ancho demi-glace, tortillas, onion and cilantro 20

POLENCILLO SALMON

Sweet and smoky glazed fresh salmon, sweet potato purée, and sautéed Brussels sprouts 18

CARNITAS

Tender crispy fried pork shoulder, pickled red onion, cilantro and sweet plantains. Served with rice and beans 18

Items below get choice of ground beef, grilled chicken, chorizo or fajita peppers

Add: Steak, Shrimp, or Short Rib \$4

ENCHILADAS

6" Corn tortillas hand rolled with our Mexican cheese blend, topped with choice of sauce and crema, served with two sides 13

BURRITO

12" Flour tortilla filled with beans, rice and cheese, topped with your choice of sauce and crema served with two sides 13

CHILE RELLENO

Fire roasted, cheese filled, egg battered, and deep-fried poblano pepper, topped with your choice of sauce and crema, served with two sides 14

TACOS

Choose from fresh white corn or flour tortillas. Substitute tofu or fajita vegetables.

AL PASTOR

Street-style achiote marinated pork, fire roasted with grilled pineapple, onion and cilantro 4.75

PESCADO FRITO

Tempura fried or blackened Atlantic cod, cabbage slaw, chipotle crema and cilantro 4.75

CARNE ASADA

Grilled chile-lime marinated skirt steak with onions, cilantro and avocado 4.75

PANZA

Crispy pork belly with avocado, pickled jalapeños and cabbage 4.75

COSTILLITAS

Adobo spiced short rib with chipotle crema, cilantro and queso fresco 4

POLLO VERDE

Grilled chicken breast, salsa verde, queso fresco, cabbage and pico 4

GUARNICIONES

RICE 3

REFRIED BEANS 3

BLACK BEANS 3

POBLANO & HOMINY GRITS 4

PAPAS CON CHIPOTLE

Idaho and sweet potatoes with chipotle 4

BRAISED KALE

Jalapeño, tomato and white onion 4

CALABACITAS

Roasted squash, zucchini and roma tomatoes 4

ELOTE

Mexican corn with spiced crema, queso fresco and cilantro 4

RITAS

CASA

Jose Cuervo Tradicional Silver, Patrón Citrónge, Agave Nectar, Lime 7
Liter 18

CHICA FRESA

Lunazul Blanco, Patrón Citrónge, Strawberry Purée, Basil, Lime 8

LA BAMBA RITA

Lunazul, Elderflower, Fresh Blackberries, Strawberry Purée, Lime, Cucumbers 9

PIÑA PERFECTION

El Jimador Blanco, Patrón Citrónge, Pineapple, Rosemary, Lime 9

GO TO

Casamigos Blanco, Elderflower, Jalapeño, Cucumber, Agave Nectar, Lime 10

EL DIABLO

Herradura Reposado, Patrón Citrónge, Framboise Syrup, Ginger Beer, Lime 9

WILD

Lunazul Blanco, Grand Marnier, Lime-Infused Grain Alcohol, Agave Nectar, Lime, en Fuego! 9

EL PRESIDENTE

Casamigos Blanco, Patrón Citrónge, Avocado, Cilantro, Agave Nectar, Lime 10

BARREL-AGED

Don Julio Reposado Tequila and Grand Marnier Barrel-Aged, Agave Nectar, Lime 11

ANEJO OLD FASHIONED

Patron Añejo, Demurarra Simple Syrup, Agnostura Bitters, Orange Bitters 13

CERVEZAS

MICHELADA

Tecate, Lime, Tabasco, Tomato, Celery Salt 6

CHELADA

Tecate, Lime, Salt 6

DRAFT

Corona Light 6
Negra Modelo 6
Craft 8

MEXICAN

Tecate Can 4
Sol 4
Corona 5
Dos Equis Lager 5
Dos Equis Amber 5
Modelo Especial 6

CRAFT

Goodwood Bourbon Barrel Stout 8
West 6th IPA Can 6
Bells Two Hearted 6
Founders Porter 6
Dog Fish Head 90 Minute 6
Angry Orchard Hard Cider 6

DOMESTIC

Bud Light 4
Budweiser 4
Miller Lite 4
Coors Light 4
Michelob Ultra 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ESPECIALES DE TEQUILAS

PROPRIETOR'S SPECIAL SELECTION

| | SHOT | BTL |
|--------------------------------|------|-----|
| Maestro Dobel | 12 | 130 |
| Don Julio 1942 | 25 | 358 |
| Don Julio Real | 53 | 809 |
| Don Julio 70th | 15 | 190 |
| Herradura Col de Casa Cogn Brl | 15 | 189 |
| Herradura Seleccion Suprema | 52 | 781 |

TEQUILA BOARD

Assorted fruits, candied peppers, salts and more to accentuate your tequila 4

SANGRITA (not Sangria)

A combination of tomato, lime, lemon and pepper to enhance your tequila experience 1

CÓCTELES MODERNOS

LA FLAMA BLANCA

Wild Rita's house shot. Combination of Cuervo Cinge and Rumchata 8

BLACK AND BLUE PARTY PUNCH (serves 4-6)

Bacardi Rum, Tito's Vodka or Tanqueray Gin, House-Infused Berry Syrup, Strawberry Purée, Vanilla, Fresh Blackberries, Blueberries, Lemon and Lime. Topped tableside with Korbel 45

JALISCO SANGRIA

Rayun Merlot, Jose Cuervo Tradicional, Elderflower, Mint, Blackberries, Orange, Pineapple, Vanilla Glass 9 • Liter 20

AUTUMN SANGRIA

Rayun Sauvignon Blanc, Jose Cuervo Traditional, Elderflower, Pumpkin Purée, Orange Juice, Pineapple Juice, Vanilla Simple Syrup, Fresh Oranges and Dried Cranberries Glass 9 • Liter 20

SALTY CHIHUAHUA

Lunazul Blanco, Grapefruit Soda, Lime, Salt 7

MOJITO TRADICIONAL

Bacardi, Mint, Lime, Demerara Syrup, Soda 8
*also available in Strawberry, Coconut, Vanilla

MY OLD KENTUCKY HOME

Bulleit Bourbon, Peach Purée, Mint, Thatched Hut Tea 8

SPONTANEOUS HAPPINESS

Evan Williams Single Barrel, Orange, Vanilla, Mint, Blackberry, Peychaud's Bitters 8

CHATA COLADA

Sailor Jerry, Rumchata, Coconut Cream, Pineapple 9

DE FIRMA

Angels Envy, Grand Marnier, Vanilla, Grapefruit Bitters 12

BLUEGRASS SMOKE

Del Miguel Vida Mezcal, Ginger Liqueur, Peach Purée, Fresh Lime, Egg White 14

BLACKBERRIES IN THE RYE

Angels Envy Rye, Absinthe, Vanilla Simple Syrup, Fresh Blackberries, Peychauds Bitters, Agnostura Bitters 13

VINOS

| | Glass | Bottle |
|---------------------------------------|-------|--------|
| Tarrica Cellars, Riesling, California | 6 | 22 |
| Rayun, Sauvignon Blanc, Chile | 6 | 22 |
| Alamos, Chardonnay, Argentina | 6 | 22 |
| Elsa Bianchi, Malbec, Argentina | 6 | 22 |
| Rayun, Merlot, Chile | 6 | 22 |
| Veramonte, Pinot Noir Reserva, Chile | 7 | 28 |

SPARKLING

| | | |
|--------------------------------------|---|----|
| Korbel Split, California 187mL | 8 | |
| Flare NV, Moscato, Spain | | 33 |
| Moët & Chandon Brut Impérial, France | | 80 |

BY THE BOTTLE

| | | |
|---------------------------------------|----|--|
| Acentor, Garnacha, Spain | 30 | |
| Ritual, Pinot Noir, Chile | 40 | |
| Alta Vista, Torrontes, Argentina | 35 | |
| Sonoma-Cutrer, Chardonnay, California | 50 | |

BLANCO

| | SHOT | BTL |
|-------------------------|------|-----|
| 1579 Blanco | 10 | 140 |
| 1800 Silver | 6 | 73 |
| Avión Silver Tequila | 9 | 110 |
| Cabo Wabo Blanco | 8 | 101 |
| Casa Noble Crystal | 9 | 107 |
| Casamigos Blanco | 10 | 125 |
| Cazadores Blanco | 7 | 125 |
| Chinaco Blanco | 9 | 109 |
| Cruz de Sol Silver | 10 | 115 |
| Don Julio Blanco | 10 | 124 |
| El Jimador Blanco | 6 | 71 |
| Espolón Blanco | 6 | 92 |
| Fortaleza Blanco | 13 | 185 |
| Gran Patrón Platinum | 40 | 475 |
| Jose Cuervo Rsv Platino | 8 | 123 |
| Lunazul Blanco | 6 | 58 |
| Milagro Silver Brl Sel | 13 | 156 |
| Number Juan Blanco | 10 | 125 |
| Patrón Roca Blanco | 15 | 180 |
| Patrón Silver | 10 | 119 |
| Peligroso Blanco | 6 | 80 |
| Sauza Hornitos Plata | 7 | 87 |
| Tres Agave Blanco | 8 | 140 |
| Olmeca Altos Blanco | 7 | 87 |

REPOSADO

| | | |
|-------------------------------|----|-----|
| 1414 Reposado | 11 | 150 |
| 1921 Reposado | 10 | 117 |
| Casamigos Reposado | 12 | 140 |
| Cabo Wabo Reposado | 9 | 113 |
| Casa Noble Reposado | 11 | 129 |
| Cazadores Reposado | 6 | 69 |
| Chamucos Reposado | 11 | 135 |
| Chinaco Reposado | 10 | 126 |
| Corazón Reposado | 7 | 83 |
| Corralejo Reposado | 6 | 77 |
| Corzo Reposado | 10 | 118 |
| Cruz de Sol Reposado | 11 | 128 |
| Don Julio Reposado | 11 | 136 |
| El Jimador Reposado | 6 | 72 |
| Espolón Reposado | 6 | 92 |
| Fortaleza Reposado | 15 | 300 |
| Herradura Reposado | 9 | 102 |
| Hijos de Villa Reposado | 12 | 65 |
| Jose Cuervo Trad Reposado | 8 | 100 |
| Lunazul Reposado | 6 | 58 |
| Milagro Reposado Brl Sel | 13 | 156 |
| Number Juan Reposado | 10 | 130 |
| Patrón Reposado | 11 | 126 |
| Patrón Roca Reposado | 17 | 200 |
| Peligrosso Reposado | 6 | 80 |
| Sangre De Vita Reposado | 9 | 190 |
| Sauza 3 Generaciones Reposado | 8 | 94 |
| Siete Leguas Reposado | 13 | 155 |
| Tres Agave Reposado | 8 | 140 |

AÑEJO

| | | |
|-----------------------------|----|------|
| 1146 Añejo | 12 | 175 |
| 1921 Añejo | 11 | 133 |
| Cabo Wabo Añejo | 10 | 125 |
| Casa Noble Añejo | 13 | 161 |
| Casamigos Añejo | 16 | 190 |
| Cazadores Añejo | 9 | 134 |
| Cazadores Extra Añejo | 13 | 159 |
| Centinela Añejo Tres Años | 25 | 345 |
| Chamucos Añejo | 10 | 117 |
| Chinaco Añejo | 13 | 153 |
| Corazón Añejo | 8 | 94 |
| Corralejo Añejo | 8 | 100 |
| Corzo Añejo | 12 | 139 |
| Don Julio Añejo | 12 | 144 |
| El Jimador Añejo | 6 | 69 |
| Fortaleza Añejo | 18 | 213 |
| Gran Patrón Burdeos Añejo | 75 | 1125 |
| Gran Patrón Piedra | 72 | 1120 |
| Herradura Añejo | 10 | 118 |
| Jose Cuervo Rsv Familia | 32 | 420 |
| Lunazul Añejo | 6 | 59 |
| Milagro Añejo Brl Sel | 22 | 332 |
| Number Juan Extra Añejo | 18 | 210 |
| Patrón Añejo | 12 | 139 |
| Patrón Roca Añejo | 19 | 225 |
| Peligrosso Añejo | 6 | 80 |
| Sauza 3 Generaciones Añejo | 8 | 99 |
| Sauza Tequila Conmemorativo | 6 | 62 |
| Sauza XA Añejo | 25 | 340 |
| Siete Leguas Añejo | 13 | 157 |
| Tres Agaves Añejo | 8 | 90 |

MEZCAL

| | | |
|--------------------------------|----|-----|
| Del Maguey Chichicapa Mezcal | 14 | 180 |
| Del Maguey Minerero Mezcal | 14 | 180 |
| Del Maguey Pechuga Mezcal | 30 | 506 |
| Del Maguey Tobala Mezcal | 20 | 318 |
| Del Maguey Vida Mezcal | 8 | 100 |
| Fendicio | 10 | 105 |
| Mezcal Vago Can Yegole Espadín | 11 | 139 |
| Mezcal Vago Elote | 11 | 147 |
| Mezcal Vago Ensemble En Barro | 14 | 193 |
| Mezcal Vago Mexicano | 18 | 241 |
| Pierde Almas Mezcal Teq Weber | 18 | 241 |
| Pierde Almas Mezcal Espadín | 18 | 239 |