

STARTERS

MINI CHIMIS

Pork, jalapeño, cilantro, cheddar jack 6

WHITE QUESO DIP 6

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

GUACAMOLE

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

SHORT RIB NACHOS

Queso, salsa verde, pickled jalapeño, guacamole, pico de gallo, queso fresco, crema 10

MEXICAN PIZZA

Flour tortilla, refried beans, ground beef, salsa rojo, cheddar jack, guacamole, pico de gallo, crema 9

TORTILLA SOUP

Chicken, avocado, pico de gallo, crema, tortilla strips 5

TORTAS *Served on a telera roll*

THE MEXICAN

Pulled pork, chorizo, Mexican cheese blend, cilantro-mustard and habagardil pickles 9

MILANESE

Deep-fried skirt steak, pulled pork, Mexican cheese blend, avocado, chipotle crema, fried egg and pico de gallo 9

CHICKEN TINGA

Pulled white meat chicken, tinga salsa, cheddar jack cheese and pickled jalapeño 8

GREENS

Add: Agave Glazed Salmon 6
Chicken 2 • Carne Asada 4

CASA DE RITA

Roasted corn, jícama, red onions, dried papaya and chile vinaigrette 9

MIXED SALAD

Black beans, avocado, red onions, chorizo and jalapeño ranch 8

TACOS DURADOS

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

LARGE PLATES

Served with your choice of two: Mexican rice, black or refried beans
Add: Carne Asada 4 • Shrimp 4 • Short Rib 4 • Al Pastor 2 • Carnitas 2

ENCHILADAS

Beef or chicken, cheddar jack, corn tortilla, sour cream, choice of sauce 10

QUESADILLA

Chicken, cheddar jack, black beans, pico de gallo, cabbage, guacamole, chipotle crema 10

BURRITO

Ground beef or chicken, flour tortilla, beans, rice, cheese, sour cream, choice of sauce 10

CHILE RELLENO

Ground beef or chicken, fire roasted, egg batter, cheddar jack filled Poblano pepper. Crema. Choice of sauce. 12

SMALL PLATES

STREET CORN

Queso fresco, spiced crema, cilantro 3

CALABACITAS

Squash, zucchini, roma tomatoes 4

POBLANO GRITS

Hominy grits, poblano, cheddar jack 5

PAPAS CON CHIPOTLE

Sweet potato, Yukon gold, chipotle 5

BRAISED KALE

Jalapeño, tomato, onion 5

FRIED PLANTAINS

Honey 6

TACO PLATE

Your choice of two tacos. Served with Mexican rice 10
Choose from fresh white corn or flour tortillas (Substitute tofu or fajita vegetables)

PANZA

Crispy pork belly, avocado, pickled jalapeños & cabbage

CARNE ASADA

Chile-lime marinated skirt steak, onions, cilantro & avocado

COSTILLITAS

Adobo-spiced short rib, chipotle crema, cilantro & queso fresco

PESCADO FRITO

Crispy Atlantic cod, cilantro, cabbage & chipotle crema

CARNITAS

Braised pork, Mexican spices, onions, cilantro & avocado

POLLO VERDE

Pulled chicken, salsa verde, cabbage, pico de gallo & queso fresco

RITAS

CASA

Jose Cuervo Tradicional, Citrónge, Agave Nectar, Lime 7 • Liter 18

WILD

Jose Cuervo Tradicional, Grand Marnier, Lime-Infused Grain Alcohol, Agave Nectar, Lime, en Fuego! 9

CHICA FRESA

Jose Cuervo Tradicional, Strawberry Purée, Basil, Lime 8

LA BAMBA

Jose Cuervo Tradicional, Elderflower, Blackberry, Strawberry, Cucumber, Lime 9

PIÑA PERFECTION

El Jimador Blanco, Pineapple, Rosemary, Agave Nectar, Lime 9

BARREL-AGED

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

COCKTAILS

JALISCO SANGRIA

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

SALTY CHIHUAHUA

Lunazul Blanco, Grapefruit Soda, Lime, Salt 8

MY OLD

KENTUCKY HOME

Bulleit Bourbon, Peach, Mint, Thatched Hut Tea 8



MODERN MEXICAN
~& TEQUILA BAR~

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.

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 hand-made mosaic mask depicting 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 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.

CERVEZAS

MICHELADA

Tecate, Lime, Tabasco, Tomato, Celery Salt 6

CHELADA

Tecate, Lime, Salt 6

DRAFT

Pacifico 6
Negra Modelo 6
Local Seasonal Craft

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

VINOS

TARRICA CELLARS

Riesling, California

Glass 6 • Bottle 22

RAYUN

Sauvignon Blanc, Chile

Glass 6 • Bottle 22

ALAMOS

Chardonnay, Argentina

Glass 6 • Bottle 22

ELSA BIANCHI

Malbec, Argentina

Glass 6 • Bottle 22

VERAMONTE

Pinot Noir Reserva, Chile

Glass 7 • Bottle 28

RAYUN

Merlot, Chile

Glass 6 • Bottle 22