

## QUESADILLAS

Served with sour cream and pico de gallo. Fresh guacamole served upon request.

#### SHRIMP POBLANO QUESADILLA

Seared shrimp, roasted poblano peppers, melted Monterey Jack cheese, mushrooms, and chimichurri. **\$12** 

### CHIMICHURRI CHICKEN QUESADILLA

Crispy chicken, melted Monterey Jack cheese, pico de gallo, and creamy chimichurri dressing. **\$12.50** 

## **RUBY'S QUESADILLA**

Melted cheese and your choice of protein: Seasoned beef, fajita chicken, or veggie: **\$11.75** Fajita beef, or combo: **\$12.75** Shrimp: **\$13** 



## ENSALADAS

# APPETIZERS

## STARTERS

## SIGNATURE QUESO \$6.75

Add seasoned beef, shredded brisket, or chicken tinga for **\$1** 

## OUESO INFERNO \$6.75

Add seasoned beef, shredded brisket, or chicken tinga for **\$1** 

## NEW! GREEN CHILE QUESO \$6.50

Add seasoned beef, shredded brisket, or chicken tinga for **\$1** 

## **GUACAMOLE**

Made from premium avocados with red onions, cilantro, lime, and seasonings. **\$7.50** 

## 🕑 JALAPEÑO SKINS

Fresh jalapeño skins hand battered and deep fried, topped with bacon and a blend of cheeses. Served with sour cream. **\$9.50** 

## **MEXICAN PILE-ON**

Melted cheese over seasoned beef, refried beans, sour cream, and pico de gallo. Served with fresh flour tortillas. Fresh guacamole served upon request. **\$9.50** 

## **RUBY'S NACHOS**

Topped with refried beans, a blend of cheeses, fresh guacamole upon request, sour cream, pico de gallo, and your choice of:

Seasoned beef, fajita chicken, or veggie **\$10.50** Fajita beef, or combo **\$13** 

### RUBY'S SAMPLER PLATTER

2 beef corn flautas, 2 chicken corn flautas, 2 chicken empanadas, seasoned beef nachos, cheese quesadillas, and grilled fajita beef. Served with sour cream, queso, and jalapeño ranch dressing. Fresh guacamole served upon request. **\$20** 

## NEW! FLAMEADO

Monterey Jack cheese melted over peppers, onions, and mushrooms. Served with flour tortillas and your choice of: Seasoned beef or fajita chicken **\$9** Fajita beef **\$10.50** Shrimp **\$11** 

## WHERE AUTHENTIC LIVES ON.

Passed down for generations, Ruby Jequila's recipes have become the stuff of legend. Now, we share Ruby's made-from-scratch, Mex-Jex specialties with you, to honor her recipes. Enjoy.

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RUBY'S CHICKEN TORTILLA Cup \$4

## DESSERTS

**RF SOPAPILLAS** Homemade, fresh to order Mexican pastries

## ® SIZZLING FAJITA SALAD

Fresh garden salad topped with pico de gallo, guacamole upon request, sour cream, and a blend of cheeses. Served alongside a sizzling skillet of onions, peppers, and tomatoes, with your choice of: Fajita chicken **\$13** Fajita beef or combo **\$15** Shrimp **\$16.50** 

#### TACO SALAD

Fresh garden salad with a blend of cheeses and your choice of seasoned beef or chicken tinga. Served in a jumbo flour taco shell with sour cream. Fresh guacamole served upon request. **\$12** 

Dressings: Spicy honey mustard, ranch, jalapeño ranch, creamy chimichurri, homemade salsa, and habanero salsa.

Bowl \$6

# BEVERAGES

Iced Tea Coca-Cola® Diet Coke® Sprite® Dr Pepper<sup>®</sup> Root Beer Lemonade

🚫 Ruby says, "This item is hot."

F Ruby says, "This is one of my favorites."

with cinnamon sugar and honey. Order of 4: **\$3.25** Order of 2: **\$1.75** 

## **FRIED ICE CREAM**

Cinnamon ice cream, deep fried, topped with whipped cream and drizzled with chocolate and caramel. **\$5.75** 

KIDS

Ask your server for our kid's menu for children 12 & under.

## **MONDAYS KIDS EAT FREE**

Limit two kids meals per adult entree. Cannot be combined with any other offer.

If you have a food allergy, please notify a manager immediately. We will discuss with you our food ingredients, cooking methods, and the precautions we will take to help reduce cross-contact. However, we cannot guarantee that some cross-contact with foods you are allergic to will not occur. CONSUMER ADVISORY WARNING FOR RAW FOODS: In compliance with the Department of Public Health, we advise eating raw or uncooked meat, poultry, or seafood poses a risk to your health. Please order with this risk in mind.

## **MEXICAN SPECIALTIES**

Add house salad to any entrée - \$3.50.

### **ANAHEIM CHICKEN**

Grilled marinated chicken breast topped with a roasted Anaheim pepper and Monterey Jack cheese. Served on a sizzling skillet over a bed of grilled veggies. **\$14** 

#### NEW! CHIMICHURRI CARNE ASADA

Topped with Monterey Jack cheese and chimichurri. Served over a bed of Papas de Ruby, peppers, and onions. **\$16.50** 

## MONTEREY CHICKEN

Grilled marinated chicken breast topped with melted Monterey Jack cheese and pico de gallo. Served with your choice of two sides. **\$13** 

## C EL CHILE FRITO

Poblano pepper stuffed with seasoned beef and cheese, wrapped in a fresh flour tortilla and deep fried. Smothered in queso inferno and chili con carne. Served with your choice of two sides. **\$12.25** 

## NEW! TACOS DE PESCADO

3 fresh corn tortillas stuffed with Ruby's grilled tilapia and topped with cilantro, onions, Monterey Jack cheese, shredded cabbage, and creamy tomatillo sauce. Served with your choice of two sides. **\$12.75** 

## TACOS DE RES

3 fresh corn tortillas stuffed with slow-cooked shredded brisket, cilantro, onions, and Monterey Jack cheese. Served with a side of chimichurri and your choice of two sides. **\$15.25** 

## **R**FLAUTA DINNER

4 fresh flour or corn tortillas stuffed with seasoned beef, shredded brisket, or chicken tinga, and deep fried. Served with queso and sour cream. Served with your choice of two sides. Fresh guacamole served upon request.

Seasoned beef or chicken tinga **\$12.25** Shredded brisket **\$13.50** 

# **MESQUITE-FIRED FAJITAS**

Served with sour cream, cheese, pico de gallo, fresh flour or corn tortillas, and your choice of two homemade sides. Fresh guacamole served upon request.

### **FAJITAS AL CARBON**

(For 1) Chicken **\$15** per person (For 1) Beef or combo **\$15.50** per person (For 2) Chicken **\$14** per person (For 2) Beef or combo **\$14.50** per person

#### SHRIMP FAJITAS

(For 1) **\$16.50** per person (For 2) **\$15.50** per person Add fajita beef or chicken **\$6** 

## 🕫 🔇 SUNSET FAJITAS

Smothered in our queso inferno. (For 1) Chicken **\$16.50** per person (For 1) Beef or combo **\$18** per person (For 2) Chicken **\$15.50** per person (For 2) Beef or combo **\$17** per person

## **MEX-TEX CLASSICS**

Your choice of two homemade sides. Add house salad to any entree - \$3.50.

## COMBINATIONS

## **CHILE RELLENO DINNER**

2 Anaheim peppers stuffed with your choice of: Cheese, seasoned beef, or chicken tinga **\$12.25** Shredded brisket **\$14.50** 

#### **RUBY'S PLATO**

1 enchilada, 1 chile relleno, and 1 crispy or soft taco. Cheese, seasoned beef, or chicken tinga **\$13.25** Shredded Brisket **\$15.50** 

#### JUÁREZ

1 enchilada and 1 chile relleno. Cheese, seasoned beef, or chicken tinga **\$10.75** Shredded Brisket **\$12** 

## **BUILD YOUR OWN COMBO**

Crispy or soft tacos: seasoned beef, shredded brisket, or chicken tinga. Enchiladas: seasoned beef, shredded brisket, chicken tinga, or cheese. Cheese, seasoned beef, or chicken tinga (2) \$10.25 (3) \$12.25

## **BURRITOS & CHIMIS**

#### **BURRITO PLATO**

Bean burrito with a blend of cheeses. Served with sour cream. Fresh guacamole served upon request. Choose from: Seasoned beef or chicken tinga **\$11** Shredded Brisket **\$11.50** Smother it with queso or chili con carne for **\$1** 

## **RF** CHIMICHANGA

Deep-fried burrito with a blend of cheeses Served with sour cream. Fresh guacamole served upon request. Your choice of: Seasoned beef or chicken tinga **\$11.25** Shredded Brisket **\$12.25** Smother it with queso or chili con carne for **\$1** 

#### **()** GREEN CHILE CHICKEN BURRITO

Grilled fajita chicken, green chiles, and Monterey Jack cheese wrapped in a fresh flour tortilla and topped with creamy tomatillo sauce. **\$13.25** 

## SUNSET FAJITA BURRITO

Grilled fajita beef, chicken, or combo, with mixed cheese, wrapped in a fresh flour tortilla, and smothered in our queso inferno. Served with sour cream. Fresh guacamole served upon request. Fajita chicken **\$12** Fajita beef or combo **\$13** 

## ENCHILADAS

## **B** ROBERTO'S PLATO

Stacked corn tortilla enchiladas with seasoned beef topped with two fried eggs. Your choice of red sauce or chili con carne. **\$13.25** 

## SUNSET ENCHILADAS

2 flour tortilla enchiladas stuffed with fajita beef, peppers, and onions, smothered in queso inferno. **\$12.50** 

Shredded Brisket (2) \$10.75 (3) \$12.75

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## SIDES

Rice | Refried Beans | Ranchero Beans Fries | Papas de Ruby

## SAUCES

Red Sauce | Chile Con Carne | Tomatillo | Sour Cream Creamy Tomatillo | Queso | Queso Inferno | Green Chile Queso

## **BURGERS & WRAPS**

Served with your choice of fries or house salad.

#### HAMBURGER

Mesquite-fired beef burger topped with lettuce, tomatoes, and onions. Served on a fresh sourdough bun. **\$10** Add cheese for **\$.50** Add bacon for **\$.50** Add green chilis for **\$.50** 

#### CRISPY CHICKEN WRAP

Crispy chicken with lettuce, pico de gallo, a blend of cheeses, and jalapeño ranch dressing. Served in your choice of flour or spinach tortilla. **\$9** 

### FAJITA WRAP

Shredded lettuce, pico de gallo, a blend of cheeses, and your choice of fajita beef, chicken, or combo, topped with jalapeño ranch dressing. Served in your choice of flour or spinach tortilla. Fajita chicken **\$11** Fajita beef or combo **\$13** 

#### SOUP & TACO

A cup of Ruby's Chicken Tortilla soup served alongside a crispy or soft taco, with seasoned beef, shredded brisket, or chicken tinga. \$7.75

### SOUP & SALAD COMBO

A cup of Ruby's Chicken Tortilla soup served with a garden salad topped with tomatoes, tortilla strips, a blend of cheeses, and ranch dressing. \$7.75

#### **QUESADILLA**

Your choice of quesadilla: Chimichurri Chicken, Ruby's, or Shrimp Poblano. \$10

#### **POQUITO CHIMICHANGA**

Deep-fried burrito with a blend of cheeses. Served with chili con carne and your choice of two sides. Your choice of: Seasoned beef or chicken tinga \$8.25 Shredded Brisket \$9.50

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Served Monday-Friday, 11 a.m.-3 p.m.

### **POQUITO BURRITO PLATO**

Flour tortilla filled with refried beans and mixed cheese. Topped with queso and served with your choice of two sides. Your choice of: Seasoned beef or chicken tinga \$7.75 Shredded brisket \$9.50

### **CHILE RELLENO PLATO**

A stuffed Anaheim pepper filled with cheese, and smothered with your choice of sauce. Served with your choice of two sides. \$7.75

### FLAUTA PLATO

2 handmade flautas with your choice of seasoned beef, shredded brisket, or chicken tinga. Served with sour cream, and your choice of two sides. Choice of flour or corn tortillas. Fresh guacamole served upon request. Seasoned beef or chicken tinga \$7.75 Shredded brisket \$9.50

### **ENCHILADAS PLATO**

Your choice of any two enchiladas and two sides. \$10.50

#### **CHEESE ENCHILADAS PLATO**

Two cheese enchiladas, topped with red sauce and served with your choice of two sides. \$8.75

## DOS TACOS PLATO

Two crispy or soft tacos with your choice of seasoned beef, shredded brisket, or chicken tinga. Served with your choice of two sides. Seasoned beef or chicken tinga \$7.75 Shredded brisket \$10

#### **NEW! LUNCH FAJITAS**

Lunch portion of chicken fajitas. Served with fresh flour or corn tortillas and your choice of two sides. Served with sour cream and pico de gallo. Fresh guacamole served upon request. \$10.50

## **COCKTAILS & MARGARITAS**

## **PREMIUM COCKTAILS & MARGARITAS**

#### Suprema Margarita

1800 Silver Tequila, Cointreau, and Gran Gala Triple Orange Liqueur. \$9.50

#### **OLE SMOKY PEACH** MARGARITA

Ole Smoky Peach Moonshine, Corazon Tequila, Cointreau, and fresh lime juice. \$9

#### **CARLOS SANTARITA**

Sauza Tres Generaciones Silver Tequila, Patrón Citrónge, blue curaçao, and sweet & sour. \$9.50

#### WILD RITA

Corazón Silver Tequila, Fireball Cinnamon Whiskey, watermelon, and lime juice. \$9.50

#### skinny rita

1800 Silver Tequila, fresh lime juice, and agave nectar. **\$7.50** 

#### CHAMPAGNE MARGARITA

El Jimador Silver Tequila, Cointreau, and lime juice, with Korbel champagne. Served frozen or on the rocks. **\$12** 

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#### "DEEP" IN THE HEART OF TEXAS MARGARITA

Deep Eddy Ruby Red Grapefruit Vodka, Sauza Tres Generations Silver Tequila, agave nectar, and lime juice. **\$9.50** 

#### **RUBY'S PREMIUM** LONG ISLAND ICED TEA

Absolut Vodka, Bacardi Superior Rum, Bombay Gin, tequila, triple sec, and sweet & sour, topped with sangria. \$8

## **HAPPY HOUR**

**MON 4-7** WED ALL DAY **THURS - FRI 4-7** SAT 11-4

## DRAFT BEER

DOMESTICS Regular \$2 Grande \$3.50

**IMPORTS** Regular \$3 Grande \$5

## MARGARITAS

## **CLASSIC MARGARITAS**

#### **HOUSE MARGARITA**

Tequila, triple sec, and lime juice, served frozen or on the rocks. Regular \$6 Grande \$9

#### RUBY TEQUILA SWIRL

Ruby's frozen house margarita swirled with frozen sangria. Regular \$6 Grande \$9

#### MELTDOWN

Ruby's house margarita with your choice of an infused tequila floater. Served frozen or on the rocks. Your choice of flavor: Raspberry, Strawberry Vanilla, Pineapple, or Mango. Regular **\$8** Grande **\$11** 

## **RUBYS BEER RITAS**

DOS RITA Ruby's frozen house margarita topped with

## CERVEZAS

## DRAFTS

DOMESTIC Bud Light Coors Light

Michelob Ultra

Regular \$2.50 Grande **\$4.50** 

#### BOTTLES

DOMESTIC \$3.50 Budweiser Bud Light Bud Light Lime Bud Light Platinum Coors Coors Light Michelob Ultra

**IMPORTS** Dos Equis Lager

Regular \$3.50 Grande \$6

Ask for local selections.

**IMPORTS \$4.50** Dos Equis Amber Dos Equis Lager Modelo Especial Corona Extra Corona Light Guinness Heineken

HOUSE MARGARITA Regular \$3 Grande \$4.50

**RUBY TEQUILA SWIRL** Regular \$3 Grande \$4.50

**MELTDOWN** Regular \$4 Grande \$5.50 DOS RITA \$8

#### **COCKTAILS & WINE** Well drinks \$3 Wine \$4

SHOTS Ask Ruby for details.

**APPETIZERS SIGNATURE QUESO \$5 GREEN CHILE QUESO \$5 QUESO INFERNO \$5** 

an upside-down Dos Equis Lager. **\$11** 

#### MOON OVER RITA

Ruby's frozen house margarita, orange juice, and orange curaçao, topped with an upsidedown Blue Moon. \$11

#### **MATADOR MARGARITA**

El Jimador Silver Tequila, mango, lime juice, and an upside-down Corona Extra. \$11

## WINE BY THE GLASS

Chardonnay Cabernet Sauvignon Merlot White Zinfandel \$6

Shiner Bock Blue Moon

Negra Modelo Pacifico

## DAILY SPECIALS

SUNDAY: All day \$3 refills on classic margaritas, \$2 regular domestic drafts, \$3 regular imports MONDAY: Happy Hour 4-7pm

TUESDAY: \$5.50 Ruby Beer Ritas all day WEDNESDAY: Happy Hour all day THURSDAY: Happy Hour 4-7pm FRIDAY: Happy Hour 4-7pm SATURDAY: Happy Hour 11am-4pm