DON'T FORGET TO JOIN US FOR

Sunday Champagne Brunch 11am-2pm

Express Lunch Monday-Friday 11am-4pm

Happy Hour Monday-Friday 3pm-6pm (Bar Only)

Visit All Of Our Locations

Orange

Laguna Hills

Tustin

Huntington Beach

Anaheim

Montclair

Riverside

Anaheim Hills

Corona

Temecula



Lunch Express



Catering



Sunday Brunch





Happy Hour



FAMILY STORY

The Fraser Family opened their first Mexican food restaurant, Don Jose Mexican Restaurant, in Orange, California on July 7, 1972. The food was simple, fresh, and authentic, made by expert cooks from Jalisco, Mexico.

It all began with the founders, Roderick and Patricia Fraser. Rod, a World War II veteran pilot from Oregon, and Patricia, a local girl from Orange, married in 1944, and joined the post war boom. Restaurants became the main family business in the late 1960's. With the help of their oldest son, Rick, locations opened throughout Orange County and the Inland Empire.

In 2017, the family chose to bring all the Don Jose restaurants under their new existing brand, Rodrigo's Mexican Grill. Its name is a tribute to their late father, Rod. Rodrigo's takes pride in their employees, many of whom have worked their way up to top management positions. Our employees are the heart of Rodrigo's and part of our extended family.

Today Rodrigo's is still owned and operated by the Fraser family. This close knit family includes seven siblings and 25 cousins in the 4th generation, many of whom now work in the family business.

OUR MISSION IS TO CONTINUE TO SERVE DELICIOUS QUALITY MEXICAN FOOD. AT A GOOD VALUE, IN A WELCOMING FAMILY ENVIRONMENT.

Perfect for simple dinners or special celebrations, generations have grown up with our family brand.





[bwen proh-beh-choh] Let's Eat.



ANTOJITOS

SNACK AND SHARE



Botana Platter Nachos, cheese quesadilla, taquitos, wings, potato skins, quacamole, sour cream and jalapeños 24.99

Mexi Wings Wings, homemade hot sauce and ancho rancho dressing 17.00

Fajita Quesadilla Chicken or steak – cheese, green chiles, tomatoes, green onions, quacamole and sour cream 17.75

Rigo Quesadilla Cheese, green chiles, tomatoes, guacamole, sour cream 13.99 add Chicken or Beef 1.00

Chimichangitas Chicken or chile colorado – Crispy mini burritos with cheese, refried beans, quacamole and sour cream 17.50

Guacamole Avocado, tomatoes, onions, peppers and spices 10.50

Ceviche Fresh shrimp and wahoo fish marinated in delicious citrus juices and mixed with freshly diced tomato, cucumber, jalapeño, red onion and topped with avocado 18.50

SALADS, TOSTADAS AND SOUPS

FRESH AND FLAVORFUL



Tostada Fajita Salad Chicken or steak – Crisp greens, refried beans, pico de gallo, mild jalapeño vinaigrette dressing, topped with guacamole and sour cream 19.50

Garden Salad 7.75

Tostada Grande Chicken, chile verde (pork) or chile colorado – Crisp greens, cheese, guacamole, sour cream 18.00

Chicken Tortilla Soup Chicken, vegetables, roasted corn, cilantro and crispy tortilla strips 7.75

Sopa De Albondigas Traditional meatball soup, mildly spiced with fresh vegetables 7.75

Mexican Caesar Salad Romaine lettuce, Caesar dressing, queso fresco, roasted pepitas, roasted corn, black beans, sliced avocado, diced tomato, radish and crispy tortilla strips 12.99 add steak or chicken 4.00 | add shrimp 5.00

FAJITAS SIZZLE, SAVOR, SMILE

All Fajitas are served with sautéed bell peppers, onions, and tomatoes, sour cream, guacamole and pico de gallo, refried beans and tortillas.



Chicken, Beef Or Combo 24.75

Veggie Fajitas Marinated portabella mushrooms, zucchini, yellow squash 19.00

Shrimp Fajitas 25.75

BURRITOS

A TORTILLA HUGGING SO MANY FLAVORS



Carne Asada Burrito

Carne asada, beans, rice, onions, guacamole, cilantro, pico de gallo and salsa 21.99

The Ultimate Burrito Carnitas. shredded beef and chicken - Cheese, refried beans, red chile sauce, quacamole and sour cream, tortilla or chimi style 21.25

Rigo's Chimi Chile colorado or chile verde – Refried beans, guacamole and sour cream 18.50

Burrito Supreme Chile colorado, chile verde or chunky chicken – Refried beans and topped with red chile sauce and cheese 17.50

A TASTE OF MEXICO STREETS

Served with rice and refried, black or de la olla beans.



Two Grilled Fish -or- Shrimp Tacos Pico de gallo, cabbage, cheese and spicy cilantro dressing 20.50

Baja Fish Tacos Authentic flour tortilla filled with beer battered wahoo fish, drizzled with spicy mayo, and topped with shredded cabbage, pico de gallo, sweet and spicy pineapple salsa and a squeeze of fresh lime 21.50

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Create your own favorite Rodrigo's platters! All combinations are served with rice and black, refried or de la olla beans.

Cheese Enchilada With beef or chicken add 1.00

Taco Chicken, ground beef or shredded beef, soft or crispy tortilla, lettuce, cheese and tomato.

Tamale Pork tamale topped with red chile sauce and cheese.

Chile Relleno Roasted green chile, jack and cheddar cheeses, dipped in batter and grilled until golden brown. Topped with relleno sauce and cheese.

Chile Colorado Slow simmered beef in our traditional red chile sauce.

Chile Verde Slow simmered pork in local favorite green chile sauce.

Add a soup or garden salad for 4.00

RODRIGO'S SPECIALTIES

A GOURMET JOURNEY THROUGH MEXICO

LAND



Picado Steak or chicken – Simmered with garlic, onions, peppers, tomatoes, and spices, served with rice and black beans 24.75

Carnitas Roasted pork - Pico de gallo, guacamole, sour cream, served with refried beans and rice 21.75

Stuffed Pasilla Chile Relleno Pasilla pepper, stuffed with braised beef, beef chorizo, potatoes, queso fresco, cilantro cream sauce, served with rice and black beans 18.50

Rigo's Special Two shredded beef flautas – Topped with relleno sauce and melted cheese. Served with rice and beans 17.50

Taquitos Especial Chicken topped with melted cheese, guacamole and red chile sauce. Served with rice and beans 18.00

Rigo's Burger Thousand island, lettuce, cheese, tomato, pickles. Served with fries 15.99

Salmon De La Casa Grilled Salmon | Zucchini, red bell peppers, tomatoes, cilantro and green onions, over a bed of rice 25.75

Seafood Enchiladas Grilled Fish and Shrimp | Cheese, spicy tomatillo sauce, served with rice and refried beans 20.50

EARTH AND OCEAN'S BOUNTY



Arroz Con Camarones Y Pollo Shrimp and grilled chicken | Peppers, chiles sautéed in a mild jalapeño garlic butter, Red chile sauce and olives, served over a bed of rice 22.75

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♠ / RODRIGOSMEXICANGRILL | ☑ / RODRIGOSMEXICANGRILL | ☑ / RODRIGOSGRILL

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SIPS OF TRADITION



Rigo's Signature Luna Azul Blanco Tequila, Patron Cintronge, lime juice, agave nectar 11.99

The Gulf Of Mexico 1800 Tequila, Grand Marnier and Mexican lime juice 21.00

Margarita Suprema A 46-ounce glass filled with 3 varieties of Rum, Gold Tequila, Brandy and a special blend of juices served on the rocks. (Limit two per person) 13.00

Blue Agave Margarita Herradura Blue Agave Tequila, Blue Curacao and sweet and sour served on the rocks 12.50

PREMIUM TEQUILAS

José Cuervo Familia Reserva Tres Generaciones Añejo Cabo Wabo Blanco Sauza Hornitos Reposado Clase Azul Reposado

Corralejo Reposado Herradura Reposado Don Julio 1942

Patrón Silver Don Julio Silver Patron El Alto Reposado Don Julio Reposado Maestro Dobel Diamante

---- MEZCAL

Agave De Cortes llegal Joven Mezcal Los Conejos 400 Mezcal

PREMIUM WINE

Martini & Rossi Prosecco 187 ml, Italy

Oyster Bay Sauvignon Blanc, New Zealand

Seaglass Pinot Noir, Santa Barbara County

Bianchi Bianchi Paso Robles Cabernet Sauvignon, California

Bianchi Santa Barbara Chardonnay, California

We proudly serve Sutter Home Wines: Cabernet Sauvignon, White Zinfandel, Chardonnay, Merlot

Michelob Ultra Corona Budweiser Dos Equis **Bud Light** Modelo Negra Coors Light Bohemia **Tecate** Pacifico

Miller Lite Miller Genuine Draft O'douls (non-alcoholic) Heineken

Patron El Cielo

Patrón Añejo

Galleta Con Nieve Our Abuelita chocolate chip cookie, baked fresh to order, is served warm with a generous helping of vanilla bean ice cream and topped with dulce de leche and Abuelita chocolate shavings 9.99

Kahlua Fudge Mudd Pie Coffee ice cream and Kahlua fudge in a chocolate cookie crust. Topped with chocolate fudge and whipped cream 9.99



Flan A house made Mexican classic custard with a hint of Amaretto, topped with whipped cream 5.75

Deep Fried Ice Cream Vanilla ice cream covered with a crunch coating, deep fried and topped with whipped cream 8.25

French Vanilla Ice Cream Vanilla ice cream topped with chocolate sauce and whipped cream 5.75

PLATOS PARA NIÑOS

LITTLE PLATES, BIG SMILES

FOR NIÑOS 12 YEARS AND UNDER 6.95

Choice of one of the following:

A crisp or soft taco, cheese enchilada, bean and cheese burrito, cheese quesadilla, chicken strips or cheeseburger. Served with French fries or rice and beans.

ALCOHOL-FREE DRINKS

Soft Drinks 4.25

Coffee or Tea Freshly brewed – regular or decaffeinated Milk

BY THE BOTTLE

Red Bull 4.50

Topo Chico By the bottle 4.50

