

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



Family Meals
To Go



Happy Hour

BUEN
PROVECHO

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

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.



ANTOJITOS

SNACK AND SHARE

NACHOS GRANDE

Cheese, refried beans, tomatoes, green onions, black olives, guacamole and sourcream 18.00
Add grilled chicken or carne asada 4.00



Botana Platter

Nachos, cheese quesadilla, taquitos, wings, potato skins, guacamole, 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, guacamole 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, guacamole 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

SEAFOOD CHALUPA SALAD

Shrimp – Crisp greens, mushrooms, avocado, bacon, hard boiled eggs, cheese and mild jalapeño vinaigrette dressing 19.50



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.



ULTIMATE FAJITAS

Trio of Shrimp, Chicken and Steak 28.75

- 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

FAJITA BURRITO

Steak or chicken – Grilled onions, peppers and refried beans, flour tortilla, topped with red chile sauce, guacamole and sour cream 20.50



- 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, guacamole 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

TACOS

A TASTE OF MEXICO STREETS

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

STREET TACOS

3 Tacos of your choice 20.50

Carnitas

Cilantro, onion and special red sauce

Carne Asada

Marinated steak, salsa, onions and cilantro

Grilled Chicken

Marinated chicken breast, tomatillo avocado salsa, onions and cilantro



- 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.

COMBOS

PERFECT PAIRINGS TO SAVOR



1 ITEM 15.75

2 ITEMS 19.00

3 ITEMS 20.50

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



CARNE ASADA

Seasoned skirt steak – Served with rice, refried beans, guacamole, tortillas and choice of soup or mixed green salad 26.75

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

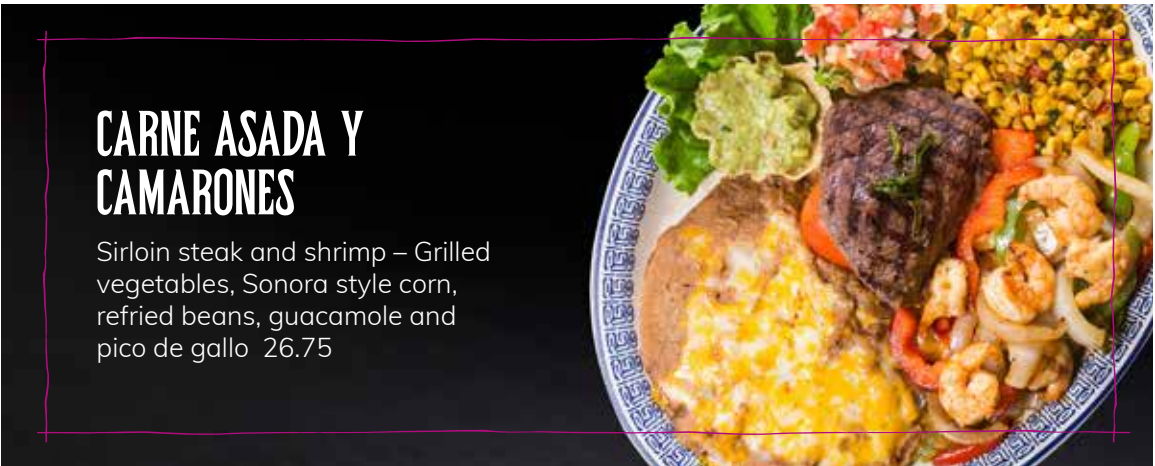
Rigo's Burger Thousand island, lettuce, cheese, tomato, pickles. Served with fries 15.99

SEA

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



CARNE ASADA Y CAMARONES

Sirloin steak and shrimp – Grilled vegetables, Sonora style corn, refried beans, guacamole and pico de gallo 26.75

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

Rodrigo's
Mexican Grill

[f / RODRIGOSMEXICANGRILL](#) | [@ / RODRIGOSMEXICANGRILL](#) | [t / RODRIGOSGRILL](#)

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BEBIDAS

SIPS OF TRADITION



ADIOS AMIGOS™

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* 21.00

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	Corralejo Reposado	Patron El Cielo
Tres Generaciones Añejo	Herradura Reposado	Patrón Añejo
Cabo Wabo Blanco	Don Julio 1942	Patrón Silver
Sauza Hornitos Reposado	Don Julio Silver	Patron El Alto Reposado
Clase Azul Reposado	Don Julio Reposado	Maestro Dobel Diamante

MEZCAL

Agave De Cortes
Illegal 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

CERVEZAS

Michelob Ultra	Corona	Miller Lite
Budweiser	Dos Equis	Miller Genuine Draft
Bud Light	Modelo Negra	O’douls (non-alcoholic)
Coors Light	Bohemia	Heineken
Tecate	Pacifico	

DESSERTS

A HAPPY ENDING TO YOUR MEAL

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

CHURROS

Deep fried pastry dough, tossed in cinnamon sugar and served with Abuelita spiced chocolate sauce 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

FAMILY-FRIENDLY SIPS

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

Rodrigo's
Mexican Grill