



RUSTICO

MexiCan ♦ Cuisine

851 OAK ROAD
SUITE 5

 LAWRENCEVILLE, GA 30044 
770.609.8094



APPETIZERS

(Aperitivos)

Throw the rope...

Cheese dip or Bean dip	\$ 7.50
Beef dip	\$ 8.50
Chorizo dip	\$ 8.50
Spinach dip	\$ 8.50
Guacamole dip	\$ 8.50
Fried Shrimp (8)	\$ 9.99

A great start on a light bed of lettuce, with grilled onions, fresh jalapeno slices, with sweet & spicy dipping sauce.

Let's ride...

Jalapeños \$ 11.95
3 hole jalapeños stuffed with mozzarella cheese and wrapped in bacon. Served with guacamole, pico de gallo, sour cream and tortillas.

Rustico Dip \$ 9.95
Not too small... not too big. Cup of cheese dip, with grilled chopped shrimps, steak, chicken, and sautéed spinach.

Rustico Guacamole \$ 12.99
A good cup size of fresh Guacamole, with bullets of queso fresco, grilled sweet onions, grilled jalapeños and 3 tortillas.

Rustico Sample \$ 28.95
Don't be a coward and share a big corral with cheese quesadilla, refried beans, spinach dip, guacamole dip, grilled sweet onions, cheese stuffed jalapeños and 3 tortillas.



Rustico Sample



Jalapeños

SALADS

(Ensaladas)

All served on a bed of baby spring mix salad, with chopped tomatoes, light shredded cheese, gold almond slices, cucumber slices and crispy corn tortilla strips on top. With the choice of your favorite dressing: Olive oil lemon, ranch, Balsamic Vinegar or Honey Mustard.

Grilled Chicken	\$ 11.99
*Grilled Steak	\$ 12.99
Grilled Shrimp	\$ 13.99
Grilled Tilapia fish	\$ 13.99



Grilled Chicken Salad

MORE CARDS

Taco Salad

A flour tortilla shell filled with refried beans, cheese sauce, iceberg lettuce, chopped tomatoes, sour cream and shredded cheese:

Ground beef picadillo or shredded chicken	\$ 10.99
Fajita chicken	\$ 12.95
*Fajita steak	\$ 13.50
Fajita shrimp	\$ 13.99
*Fajita steak, chicken, and shrimp	\$ 14.50



Broccoli & Corn Soup

An 18% gratuity could be added in groups of 5 or more people

SOUPS

(Sopas)

	CUP	BOWL
CHICKEN TORTILLA	\$ 6.50	\$ 7.50
CHARRO BEAN	\$ 6.50	\$ 7.50
BROCCOLI, SHRIMP & CORN CHOWDER	\$ 6.50	\$ 7.50

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AND EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

QUESADILLAS

A good hand ...

All quesadillas are served in flour tortillas, and served with rice and salad.

Cheese	\$ 8.50
Spinach or mushrooms	\$ 9.99
Shredded chicken	\$ 11.50
Ground Beef	\$ 11.50
Chicken fajita	\$ 13.50
*Steak fajita	\$ 14.99
Shrimp fajita	\$ 15.99
*Steak, chicken and shrimp fajita	\$ 15.99
Veggies	\$ 12.99
Brisket Fajita Quesadilla	\$ 15.99 NEW
Quesadilla Frita	\$ 11.95

One fried chicken quesadilla with honey mustard, rice and salad.



Quesadilla Fajita



Spinach Nachos



All Three Fajita Fries

Get in the ring...

WITH NACHOS OR FRIES

	With Nachos	With Fries
Cheese	\$ 8.50	\$ 9.99
Cheese and beans	\$ 8.95	\$ 9.99
Ground beef picadillo	\$ 10.50	\$ 11.99
Shredded chicken	\$ 10.50	\$ 11.99
Spinach	\$ 9.95	\$ 10.99
Veggies	\$ 10.95	\$ 11.99
Chicken fajita	\$ 12.95	\$ 13.99
*Steak fajita	\$ 13.95	\$ 14.99
Shrimp fajita	\$ 14.95	\$ 15.99
All Three fajitas	\$ 14.95	\$ 15.99

Tie them, make them supreme add \$ 2.50

TORTAS

They taste better under the shade of a hat

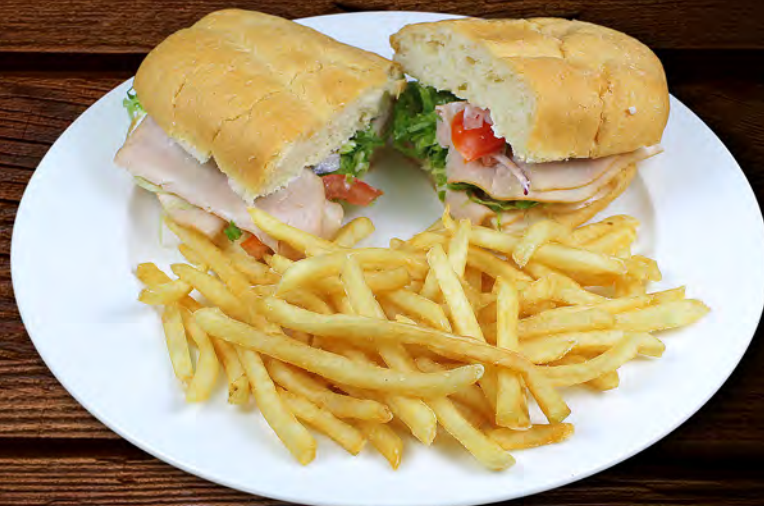
All these horse shoes are prepared with beans, ice berg lettuce, tomatoes, onions, sour cream, avocado slices, jalapeños, and served with fries... and a smile

Ham	\$ 11.50	* Steak	\$ 11.95
Chicken	\$ 11.50	Carnitas	\$ 11.50
Pastor	\$ 11.50	Chorizo	\$ 11.50

A LA CARTE

The good...The bad...and...

	1	3
Soft or hard ground beef picadillo or shredded chicken TACOS	\$ 3.50	\$ 10.50
Ground beef picadillo or shredded chicken ENCHILADAS	\$ 3.50	\$ 10.50
Ground beef picadillo or shredded chicken BURRITOS	\$ 4.50	\$ 13.50



Ham Torta

An 18% gratuity could be added in groups of 5 or more people

FAJITAS

You already know how to ride!

Served with grilled bell peppers, and onions. And of course tied to rice, Beans, sour cream, guacamole, pico de gallo and 3 flour tortillas.

Chicken	\$ 15.99
* Steak	\$ 16.99
* Two ways (Chicken & steak)	\$ 16.99
Shrimp	\$ 17.50
Veggies (Onions, bell peppers, mushrooms, zucchini, celery, spinach, and carrots.)	\$ 14.99
* Three ways (Chicken- Steak- Shrimp)	\$ 17.50



Tacos

STREET TACOS

Now we are talking...

Each taco is served with either 2, 6-inch or 2, 3-inch corn tortilla with some cilantro and onions. And be sure to ask for our famous homemade red and green sauce before giving your tacos first kiss.

	REGULAR TACOS	MINI TACOS
* STEAK	\$ 3.99	\$ 2.75
PASTOR	\$ 3.75	\$ 2.50
CHORIZO	\$ 3.75	\$ 2.50
CARNITAS	\$ 3.75	\$ 2.50
GRILLED CHICKEN	\$ 3.75	\$ 2.50
SHRIMP	\$ 4.50	\$ 2.99
VEGGIES	\$ 3.75	\$ 2.50
*PHILLY	\$ 3.99	\$ 2.50



Beto's Party Plate

Fish (GRILLED OR FRIED) \$ 4.75

These tacos taste better with our mix of shredded cabbage, pico de gallo and chipotle-mayo sauce.

Beto's party plate \$ 58.99

Throw the cards and have fun. 5 mini chicken tacos, 5 mini pastor tacos, *5 mini steak tacos, 5 mini chorizo tacos, 5 mini veggies tacos all with cilantro and onion, sweet onions, chiles toreados and our green or red spicy salsas.

THAT'S 25 TACOS!



Kids #3

COMBINATIONS

Ride your horse...

Create your own combos. Served with Mexican rice and refried beans. (Must be different items)

Pick 2 \$ 12.99 • Pick 3 \$ 14.99

Enchilada (Ground beef or shredded chicken)

Burrito (Ground beef or shredded chicken)

Soft or hard taco (Ground beef or shredded chicken)

Street taco (*Steak or grilled chicken)

Cheese Nachos

Cheese Quesadilla

Cup of Soup

An 18% gratuity could be added in groups of 5 or more people

KIDS (Niños)

(12 YEARS OR YOUNGER) (Adults add \$ 2.00 extra)

1 Hamburger with fries \$ 6.50

2 Chicken fingers with fries \$ 6.50

3 Street steak or chicken taco with rice or beans \$ 6.50

4 Cheese quesadilla with fries, rice, or beans \$ 6.50

5 Steak or chicken burrito with rice or beans \$ 6.50



RUSTICO SPECIALS

(Especiales)

Grab the bull by the horns.... Grandma... over here

Chiles Rellenos \$ 15.99

The original homemade recipe ends in two egg-dipped fried light spicy poblano pepper stuffed with corn and mozzarella cheese, bathed with original tomato sauce. Served with mexican rice, refried beans and 3 flour tortillas.

Flautas (6) \$ 12.99

Corn tortilla rolled and deep-fried untill golden, filled with shredded chicken and topped with romaine lettuce, sour cream, red onions, and queso fresco.

Enchiladas Mexicanas (5) \$ 13.50

Chicken enchiladas, choice of green tomatillo or red sauce, topped with romaine lettuce, sour cream, tomatoes, and queso fresco.

Molletes (3) **THEY ARE GREAT... TRUST GRANDMA!**

Three, 6-inch baguette halves, crispy just right. Served with sides of sour cream, pico de gallo and guacamole. Choice of refried beans with shredded melted cheese on top, or pick your meat of steak, chicken, or chorizo.

BEANS \$ 10.50

MEAT \$ 12.95

* Chilaquiles \$ 14.50

Your choice of Steak, Grilled chicken breast, or Shredded chicken, over fried corn tortillas cooked with our special red or green sauce, topped with pico de gallo, queso fresco, sour cream and one fried egg over.

Enchiladas Tex Mex (5) \$ 13.50

5 corn tortilla lightly fried to make 5 of your favorites enchiladas: 1 ground beef, 1 shredded chicken, 1 cheese, 1 bean, & 1 spinach. Topped with romaine lettuce, sour cream, tomatoes, and queso fresco.

Rustico Burrito \$ 13.95

I know what you mean when you say I could eat a cow. A 14inch flour tortilla, filled with the meat of you choice and stuffed with rice, beans, sour cream, lettuce, pico de gallo, guacamole and cheese sauce, and lightly topped with more cheese sauce. All this in a sheet of rice.

Chimichanga

You know it as well as your horse's footprint... But Grandma is going to give you better options:

Ground beef or Shredded chicken \$ 11.95

*Steak, pastor or grilled chicken \$ 13.50

Chicken fajita \$ 13.95

*Steak fajita \$ 14.95

Trio fajita \$ 15.50

Enchiladas de Mole \$ 13.95

Want to piss off Grandma? ... ask for mole. 5 corn tortillas lightly fried, stuffed with shredded chicken, rolled & bathed with our great homemade mole sauce and red onions.

Tamales (3) \$ 14.50

Grandma's original recipe. One light spicy red pork tamale, one light spicy green chicken tamale, and one rajas con queso tamale. Served with charro bean soup, and sides of sour cream, queso fresco and pico de gallo.

* Rice Rustico Style \$ 14.95

A rice hammock with three ways fajitas (STEAK-CHICKEN-SHRIMP) on top, and a rain of cheese sauce on top.

Sopes (3) \$ 12.95

One of the most popular and delicious dishes in town with grandma's traditional recipe. 3 thick corn dough tortillas, with a rim around to keep the ingredients inside, beans, lettuce, pico de gallo, sour cream, avocado and queso fresco. (1 steak, 1 chorizo, 1 chicken) **NEW**

Chef's Tostada (Tlayuda) \$ 25.95

12" corn crispy tostada, covered with refried beans, shredded melted cheese, cabbage, radishes, grilled jalapenos, avocado slices, tomatoes and queso fresco on top. Steak, Chicken or Pastor. **NEW**



Chiles Rellenos



Molletes



Rustico Burrito



Tamales

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FROM GRANDPA'S FARM

STEAKS (Carnes)



* Rustico Carne Asada \$ 16.50

Tender skirt steak, on a big plate with grilled onions on top, with mexican rice, refried beans, lettuce, pico de gallo, guacamole and three flour tortillas.

* Rib-eye Steak with Shrimp \$ 24.99

A tender 12oz rib-eye steak cooked the way you'll love it, with grilled shrimps on top. And yeah...all this accompanied with mexican rice, refried beans, lettuce, pico de gallo, guacamole and 3 flour tortillas.

* Rustico Rib-eye \$ 21.99 **LIGHT SPICY**

From the best of grandpa's farm, 12oz rib-eye steak to your liking, bathed with a special stew of mushrooms, tomatoes, onions, spinach, jalapeños and some spices, and obviously also accompanied by mexican rice, refried beans, lettuce, guacamole, pico de gallo and 3 flour tortillas.

* Steak a la Mexicana \$ 16.50 **LIGHT SPICY**

Tender skirt steak, slow cooked with tomatoes, onions, jalapeños and house spices. Served with mexican rice, refried beans, and 3 flour tortillas.

* Rib-eye Ranchero \$ 21.99

A tender 12oz Rib-eye steak, covered with our special ranchero sauce on top. Served with refried beans, mexican rice and three flour tortillas.

* Breaded Carne Asada (Milanesa de Res) \$ 16.99

Tender skirt steak breaded with flour mix and some other spices and deep-fried the perfect way. Served with Mexican rice, refried beans, salad and 3 flour tortillas.



**Rustico Carne Asada*



**Rib-eye Steak with Shrimp*

CHICKEN (Pollo)



Grilled Chicken Breast (Pollo a la plancha) \$ 12.99

Just as the name says, cooked on the grill, but juicy and delicious. Served with mexican rice, refried beans & 3 flour tortillas.

Chicken a la Diabla (Pollo a la diabla) \$ 13.99 **SPICY**

OMG... you better have your beer next to you. Grilled chicken breast with our special homemade diablo spicy sauce. Served with Mexican rice, refried beans, 3 flour tortillas and a sssssshhhhhh ...

Chicken al Chipotle (Pollo al chipotle) \$ 13.99

It's not so bad ... it's DELICIOSO. Grilled chicken breast, bathed with very light spicy creamy chipotle sauce, and served with Mexican rice, refried beans and 3 flour tortillas.

Pollo Ranchero \$ 13.99

Only his boots and hat would be missing. Grilled chicken breast covered with our home made ranchero sauce. Served with mexican rice, refried beans, and 3 flour tortillas.

Breaded Chicken Breast (Pechuga de pollo empanizada) \$ 13.99

Tossed in flour mix with spices and deep-fried until it is cooked. Served with Mexican rice, refried beans and 3 flour tortillas.

Chicken with Chorizo (Pollo con chorizo) \$ 14.99

Grandpa's follies. One grilled chicken breast with chorizo & rain of Cheese sauce on top. Served with Mexican rice, refried beans, and tortillas.

Chicken with Rice (Pollo con arroz) \$ 10.99

An old classic dish, but still delicious. Served with guacamole salad, and lightly cheese sauce over the rice.

The Corral \$ 11.99

A large portion of rice with chunks of juicy grilled chicken breast, and all this bathed with cheese sauce on top & 3 flour tortillas.

Chicken with Mole (Pechuga de pollo en mole) \$ 13.99 **SO YUMMY**

When we say mole...it's not just saying. Grilled chicken breast swimming happy in a mole sauce, and served with Mexican rice, refried beans, and 3 flour tortilla.

Chicken with Mushroom Sauce \$ 13.99 **TERRIFIC**

(Pechuga de pollo en salsa de champiñones)
Grilled chicken breast, bathed with delicios creamy mushrooms sauce on top, and served with mexican rice, refried beans and 3 tortillas.



Chicken with Chorizo



Chicken with Mole

An 18% gratuity could be added in groups of 5 or more people

PORK

(Puerco)



Smoked Pork Chops (Chuletas ahumadas) \$ 15.50

2 smoked pork chops with that touch of farm house flavor. Tied to charro beans with queso fresco, Mexican rice and 3 flour tortillas.

Adobada Pork Chops \$ 15.50

Two pork chops previously seasoned with different types of chili peppers, oregano, vinegar and other spices. Served with charro beans, Mexican rice, and 3 flour tortillas. Don't forget to ask for your favorite special sauce.

Rustico Smoked Pork Chops \$ 15.99

Our family best dish if it is pork. 2 smoked pork chops with a special stew, cooked with onions, tomatoes, mushrooms, spinach, jalapeños & some spices that make it light spicy. Served with charro bean, Mexican rice, and 3 flour tortillas...

Carnitas Plate \$ 13.99

We all love these chunks of pork tenderloin, especially if we eat it with charro beans, Mexican rice, pico de gallo, guacamole, and spicy red or green sauce on the side and some tortillas... **DON'T YOU?**



Smoked Pork Chops



Shrimp A La Diabla



Tilapia Fillet with Mushroom Sauce



**Tostada de Ceviche*



Shrimp Cocktail

SEAFOOD

(Mariscos)

Throw the hook son...

Shrimp a la Diabla (Camarones a la diabla) \$ 17.50 **SPICY**

Cooked with our special homemade spicy diablo sauce, served with white rice, salad, fries and garlic bread.

Garlic Shrimp (Camarones al mojo de ajo) \$ 17.50

Seasoned and cooked in garlic sauce, and served with white rice, salad, fries and garlic bread.

Shrimp a la Mexicana (Camarones a la mexicana) \$ 17.50 **SPICY**

Cooked with tomatoes, onions and jalapeño pepper, also served with white rice, salad, fries and garlic bread.

Mango Shrimp (Camarones al mango) \$ 17.50 **NEW**

Grilled and seasoned with sweet & spicy sauce. Served with white rice, salad, fries, and garlic bread.

Chipotle Shrimp (Camarones al chipotle) \$ 17.50

Cooked with light spicy chipotle creamy sauce, salad, fries, white rice, and garlic bread.

Grilled or Fried Tilapia Fillet \$ 14.99

(Filete de pescado frito o a la plancha)

The way you like it...the way you'll love it.

With white rice, salad, fries and garlic bread.

A la Diabla Tilapia Fillet (Filete de pescado a la diabla) \$ 15.99 **SPICY**

Welcome spicy lovers. This is what you need.

Served with white rice, salad, fries and garlic bread.

Tilapia Fillet with Chipotle Sauce (Filete de pescado al chipotle) \$ 15.99

Swimming again in light spicy chipotle creamy sauce.

Served with white rice, salad, fries and garlic bread.

Tilapia Fillet with Mushroom Sauce \$ 15.99

(Filete de pescado en salsa de champiñones) Tilapia fillet

of fish covered with deliciosa creamy mushroom sauce

and served with white rice, salad, fries and garlic bread.

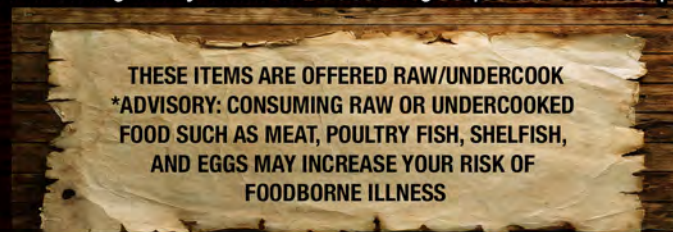
*Ceviche Order (Orden de ceviche) \$ 12.50

Served with cracker or tostadas

*Tostada de Ceviche \$ 4.25

*Shrimp Cocktail (Coctel de Camaron) \$ 14.50

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LUNCH TIME

(Monday - Friday Until 3 pm) • To the sound of the clock

- *# 1 Lunch Fajitas (STEAK- CHICKEN- OR BOTH) \$ 11.99
- # 2 Cup of Soup, 2 mini steak or grilled chicken tacos \$ 10.50
- # 3 Cup of Soup and one Quesadilla (Mushroom, spinach, or cheese) \$ 10.50
- # 4 2 Shredded Chicken Enchiladas with mole or chipotle sauce on top, with rice & beans. \$ 10.50
- # 5 Taco Salad ground beef or shredded chicken \$ 10.50
- # 6 One Burrito, one enchilada, one soft or hard taco. (Ground beef or shredded chicken) \$ 10.95
- # 7 Three Tex-mex soft or hard ground beef or shredded chicken tacos \$ 9.50



Lunch #4

- # 8 Two mini tacos (Steak or chicken) \$ 9.99
mexican rice and refried beans
- # 9 One steak or grilled chicken burrito with tomatillo or chipotle sauce & grilled onions on top, with rice and beans on the side. \$11.50
- # 10 Rustico Burrito \$ 11.50

SIDES

Rice	\$ 2.75	Sweet onions	\$ 3.25
Beans	\$ 2.75	Chiles toreados	\$ 3.25
Sour cream	\$ 1.25	Spinach	\$ 3.75
Avocado slices	\$ 2.50	Jalapeños	\$ 1.25
Queso fresco	\$ 1.50	One tamale	\$ 4.50
Shredded cheese	\$ 1.25	French fries	\$ 4.25
Pico de gallo	\$ 1.50	Tortillas	\$ 1.50

DESSERTS

(Postres)

- PASTEL 3 LECHES
- CHOCOLATE CHIMICHANGA
- FRIED ICE CREAM
- FLAN NAPOLITANO
- SOPAPILLA WITH ICE CREAM
- CHURROS WITH ICE CREAM
- RUSTICO BESO (With Alcohol)



Tres Leches

SOFT DRINKS



Coke, Diet coke, Dr Pepper, Sprite,
Fanta Orange, Lemonade, Ice tea, \$ 3.00
Horchata \$ 4.00 32oz.
Juice Box (kids) \$ 1.75



Rustico Beso

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SALOON

MARGARITAS

Size: 12 oz, 20oz, 52oz, 60oz

HOUSE Margarita
Frozen or Rocks

TEXAS Margarita
Frozen or Rocks

CHAMBORD Margarita
Rocks Only

FLAVOR Margarita
Frozen or Rocks
Lime, Mango, Peach, Raspberry, Guava,
Pomegranate, Strawberry, Tamarind,
Passion fruit, Watermelon.

SKINNY Margarita
(12-20 oz rocks only)

INFUSED Margarita
(12-20 oz rocks only)
Cucumber, Spicy pineapple, Tamarind, Hibiscus.

MOSCATO Margarita
Pick your flavor

MARGARONA

1 pers 20oz • 2 ppl 52oz

MOJITOS

14oz • 60oz

Lime, Mango, Watermelon, Raspberry,
Blue.

MIX DRINKS

Bahama Mamas Sex on the beach
Vampiro Tequila Sunrise
Blue Hawaiian White Russian
Barbados and many more...

PALOMA

Brand tequila, salt, lime juice,
Chili powder, grapefruit soda and more.



TEQUILA

Jose cuervo, 1800, Herradura,
Don Julio, Patron, Cazadores, Jimador,
Cantera Negra, El mayor, Luna Azul,
Tradicional, Cabo, De Leon, Padre,
Maestro Dobel, 3 Generaciones...
and many more...

MEZCAL

Ilegal, montelobos, Leyenda, Amores...

WHISKEY

Jack Daniels, Buchanan's, Jhonnie Walker,
Jameson, Jim Beam, Woodford Reserve,
Maker's Mark, Wild Turkey, Crown Royal...

RUM

Bacardi, Captain Morgan, Malibu,
Kraken, Sailor Jerry, Myers's...

VODKA

Absolute, Smirnoff, Gray Goose, Skyy,
Ciroc, Titos, Ketel One, Stolichnaya...

COGNAC

Hennessy, Martell, Remy Martin,
Courvoisier...

GIN

Tanqueray, Bombay, Beefeater...

SALOON

WINES

(Robert Mondavi)

Cabernet Chardonnay
Merlot Pinot Grigio,
Malbec White Zifandel

Home made Sangria

Made with chopped seasonal fruit and "PECANS"
Size: 12 oz, 20oz, 52oz, 60oz



MICHELADAS

Try our incredible and refreshing MICHELADA, made with our Homemade recipe and with real tomato juice and other spices. BEST IN THE AREA !!!

CERVEZAS

IMPORTED

Corona
Corona Light
XX Amber
XX Lager
Tecate
Modelo Especial
Negra Modelo
Victoria
Pacifico
Heineken

DOMESTIC

Bud Light
Budweiser
Michelob Ultra
Coors Light
Miller Lite
Yuengling

DRAFT BEER

16oz. 27oz. 60oz.
Modelo Especial
XX Amber
Bud Light
Michelob Ultra

