

# THE ORIGINAL FISH TACO®



Wild Alaska Pollock, beer-battered by hand and cooked to crispy perfection.

<input checked="" type="checkbox"/> <b>The Original Fish Taco®</b> Our original white sauce, mild salsa and cabbage. (310/620 cal)	À LA CARTE <b>2.99</b>	2 TACO PLATE* <b>6.99</b>
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<input checked="" type="checkbox"/> <b>Fish Taco Especial</b> Fresh guacamole, cheese, our original white sauce, mild salsa, cilantro/onion and cabbage. (370/740 cal)	3.29	7.49
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<input checked="" type="checkbox"/> <b>The Coastal Trio™</b> Original Fish Taco®, Salsa Verde Shrimp Taco and Regal Springs® Tilapia Taco. (820 cal)	8.99
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<input checked="" type="checkbox"/> <b>Cabo Plate</b> The Original Fish Taco®, Classic Grilled Shrimp Burrito, pinto beans and chips. (1330 cal)	10.49
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<b>Mix &amp; Match Taco Plate</b> Any two different tacos, pinto beans and chips. (770–1080 cal)	6.99–8.99
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## SUSTAINABLE SEAFOOD

We offer seafood that is certified sustainable or from responsibly managed fisheries that maintain healthy fish populations and ecosystems. Look for items with this symbol.

\*CALORIES LISTED FOR TACO PLATES AND BURRITOS WITHOUT SIDES.

Tacos served on a corn tortilla unless noted (flour tortilla +50 cal).  
Taco Plates served with pinto beans (130 cal) and chips (210 cal).  
May substitute black beans (130 cal) or rice (140–150 cal).  
Burritos served with a side of chips (210 cal).

All prices/items may vary by location and are subject to change.  
Additional nutritional information is available upon request.

## GRILLED SEAFOOD TACOS

### FISH *Choose Grilled or House Blackened*

	À LA CARTE	2 TACO PLATE*
<b>Pacific Mahi Mahi</b> Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage. (220/440 cal)	3.99	8.49
<input checked="" type="checkbox"/> <b>Regal Springs® Tilapia</b> Cilantro serrano slaw, salsa fresca and creamy chipotle sauce. (220/440 cal)	3.79	7.99
<input checked="" type="checkbox"/> <b>Atlantic Salmon</b> Fire-roasted corn, creamy chipotle sauce, cilantro/onion and cabbage. (220/440 cal)	4.29	8.99

### PAN-SEARED SHRIMP

<input checked="" type="checkbox"/> <b>Gourmet Shrimp</b> A toasted blend of cheeses, bacon, avocado and cilantro/onion layered with two chile sauces. (310/630 cal)	4.29	8.99
<input checked="" type="checkbox"/> <b>Salsa Verde Shrimp</b> Sliced avocado, cheese, creamy chipotle sauce, cilantro/onion and cabbage on a flour tortilla. (290/580 cal)	3.99	8.49

## SEAFOOD BURRITOS

On a flour or whole grain tortilla. Served with chips.\*

<input checked="" type="checkbox"/> <b>Ancho Citrus Grilled Shrimp</b> Fresh guacamole, citrus rice, black beans, lettuce, red tomatillo salsa, salsa fresca and creamy chipotle sauce. (660 cal)	8.29
<input checked="" type="checkbox"/> <b>Classic Grilled Shrimp</b> Pinto beans, cheese, Mexican rice, salsa fresca and creamy chipotle sauce. (690 cal)	8.29
<b>Pacific Mahi Mahi</b> Grilled or House Blackened. Fresh guacamole, fire-roasted corn, Mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (690 cal)	8.29
<input checked="" type="checkbox"/> <b>Regal Springs® Tilapia</b> Grilled or House Blackened. Fresh guacamole, fire-roasted corn, Mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (710 cal)	7.99
<input checked="" type="checkbox"/> <b>Atlantic Salmon</b> Grilled or House Blackened. Fresh guacamole, fire-roasted corn, Mexican rice, creamy chipotle sauce, cilantro/onion and cabbage. (700 cal)	8.49
<input checked="" type="checkbox"/> <b>Signature Beer-Battered Fish</b> Wild Alaska Pollock, fresh guacamole, black beans, our original white sauce, mild salsa, sour cream, cabbage and cilantro/onion. (850 cal)	6.99

Add a fountain drink and beans  
to any burrito for \$2.50

Make any burrito  
Enchilada-Style for \$1.00



## CHICKEN, STEAK & VEGGIES

### TACOS

		À LA CARTE	2 TACO PLATE*
<b>Grilled Gourmet Tacos™</b> A toasted blend of cheese, bacon, avocado and cilantro/onion layered with two chile sauces.	CHICKEN (320/640 cal)	3.99	8.49
	STEAK (330/660 cal)	4.29	8.99
	VEGGIE (280/560 cal) without bacon	3.99	8.49
<b>Classic Tacos</b> Fresh guacamole, cheese, salsa fresca and lettuce. Chicken taco drizzled with chipotle sauce.	CHICKEN (240/480 cal)	3.29	7.49
	STEAK (190/380 cal)	3.79	7.99
<b>Rubio's Street Tacos®</b> Chicken or Steak. On street-sized tortillas with fresh guacamole and cilantro/onion. (100–120/300–360 cal)		1.99	6.99

3 TACO PLATE\*

### BURRITOS *On a flour or whole grain tortilla. Served with chips.\**

<b>Burrito Especial with Guacamole</b> Citrus rice, black beans, lettuce, red tomatillo salsa, salsa fresca and chipotle sauce.	CHICKEN (860 cal)	6.99
	STEAK (890 cal)	7.79
	VEGGIE (820 cal)	6.99
<b>Baja Grill Burrito® with Guacamole</b> Melted cheese and salsa fresca.	CHICKEN (600 cal)	6.99
	STEAK (640 cal)	7.79
<b>H-Mex™ Chicken Burrito</b> Citrus rice, black beans, red tomatillo salsa and salsa fresca wrapped in a whole grain tortilla. Less than 30% of calories from fat. (550 cal)		6.99
<b>Bean &amp; Cheese Burrito</b> Our signature "no-fried" pinto beans™, cheddar, jack and mozzarella cheese and mild salsa. (710 cal)		4.49

Add a fountain drink and beans to any burrito for \$2.50

Make any burrito Enchilada-Style for \$1.00

### QUESADILLAS, NACHOS & MORE

<b>Quesadilla</b> Cheese, fresh guacamole, sour cream, salsa fresca and chips.	CHEESE (970 cal)	6.49
	CHICKEN (1070 cal)	7.99
<b>Nachos</b> Cheese, fresh guacamole, pinto beans, sour cream and salsa fresca.	CHEESE (1110 cal)	6.49
	CHICKEN (1220 cal)	7.99
<b>Side of Chips, Beans or Rice</b> (130–460 cal)		.89/1.49

## ENCHILADAS

Two enchiladas served with citrus rice and black beans.

<input checked="" type="checkbox"/> <b>Pan-Seared Shrimp</b> with VERDE SAUCE (810 cal)	8.49
<b>Grilled Chicken</b> with FIRE-ROASTED SAUCE (770 cal)	7.49
<b>Cheese</b> with FIRE-ROASTED SAUCE (800 cal)	6.99
<b>Mix &amp; Match</b> CHOOSE ANY TWO (770–810 cal)	6.99–8.49

## SALADS & BOWLS

Served with your choice of seafood or grilled chicken.

### Chipotle Orange Salad

Mandarin oranges, avocado, fire-roasted corn, fresno chiles, black beans, tortilla strips, white sauce and chipotle orange vinaigrette. (370 cal)

### Balsamic & Roasted Veggie Salad

Grilled peppers, onions, zucchini, fire-roasted corn, avocado, cilantro/onion and light balsamic vinaigrette. (200 cal)

### Chipotle Ranch Salad

Fresh guacamole, salsa fresca, cilantro/onion, tortilla strips and smoky chipotle ranch dressing. (380 cal)

### Chopped Salad

Cheese, tortilla strips, salsa fresca, mild salsa, cabbage, romaine lettuce and chipotle dressing. (340 cal)

### California Bowl

Fresh guacamole, citrus rice, black beans, lettuce, salsa fresca and chipotle sauce topped with red tomatillo salsa or salsa verde. (590–600 cal)

#### CHOICE OF

<input checked="" type="checkbox"/> <b>Pan-Seared Shrimp</b> (+70 cal)	8.29
<input checked="" type="checkbox"/> <b>Regal Springs® Tilapia</b> (+130 cal) Grilled or House Blackened.	7.99
<b>Pacific Mahi Mahi</b> (+110 cal) Grilled or House Blackened.	8.29
<b>Grilled Chicken</b> (+100 cal)	7.49

## KIDS AGES 12 & UNDER

Choose any two items: Mott's® applesauce, beans, rice, churro or chips. Served with HONEST KIDS organic apple juice, rBST-free milk or kid's drink.

<b>Bean &amp; Cheese Burrito</b> (640–1090 cal)	4.99
<b>Quesadilla</b> CHEESE or CHICKEN (590–1040/630–1080 cal)	
<b>Chicken Taquitos</b> (350–800 cal)	
<b>Chicken Bites</b> (340–790 cal)	
<b>Chicken Taco</b> (250–700 cal)	
<input checked="" type="checkbox"/> <b>Original Fish Taco®</b> without salsa (400–850 cal)	

## DRINKS & DESSERTS

 <b>Fountain</b> (0–380 cal)	1.99	2.29
<b>Fresh Brewed Iced Tea</b> (0 cal)	1.99	2.29
 <b>Lemonade</b> Strawberry Citrus or Old-Fashioned (260–370 cal)	1.99	2.29
<b>Craft Beer/Mexican Beer</b>	4.50	4.25
<b>Sangria</b> Fruit-infused wine		4.50
<b>Premium Bottled &amp; Canned Drinks</b>		2.49
 <b>Bottled water</b>		1.99
<b>Churro</b>		1.50
<b>Specialty Desserts</b>		prices vary