



STARTERS

- HOUSE CHIPS and SALSA

Choice of Salsa Roja, Verde, or Habanero.
(Add Avocado +\$2)

3.75
- REV QUESO

Tex-Mex style, topped with Pico.
(Add ground beef or chorizo +\$2)

4.75 / 8.75
- STOPLIGHT!

One of each — queso, guacamole, & salsa roja.
Served with house chips

11.75
- GUACAMOLE

Avocado, Pico, cilantro, & lime.
Served with house chips

6.75 / 10.75
- QUESO FUNDIDO

Chihuahua & Monterey Jack Cheeses, pickled red jalapeños, pickled red onions & cilantro.
Served with tortillas, house chips, and salsa roja
Add chorizo, ground beef or avocado +\$2

14.75
- NACHOS LIBRE

REV Queso, black beans, Pico, pickled red jalapeños, pickled red onion, guacamole & side salsa roja.
(Add protein +\$5)

10.75
- LOADED TOTS

Tots loaded with REV Queso, ground beef, pickled red jalapeños, pickled red onions & cilantro

8.75
- QUESABIRRA

A crispy quesadilla filled with braised Birria, Chihuahua Cheese, cilantro & onion. Side of birria broth

15.75



SALADS

- MEXICAN CAESAR

Romaine Lettuce, tossed with Caesar Dressing, topped with Grilled Chicken, pepitas, pickled jalapeños, corn, black beans, tomatoes, Cotija Cheese & avocado

15.75
- SMASHED TACO SALAD

Chopped lettuce, tomato, red onion, cheddar, tortilla chips, black pepper, chipotle-buttermilk dressing & topped with ground beef

15.25
- TACO SALAD

Crispy lettuce, ground beef, black beans, cilantro rice, cheddar, Pico, avocado, cilantro & crema, served in a crispy shell

15.50

ENTREES

- QUESADILLA

Chihuahua & Monterey Jack cheeses, side chipotle crema & house salsa
(Add protein +5)

11.50
- PESCADO BOWL

3 pieces of blackened fish, cilantro rice, corn relish, red pepper crema & charred lemon

14.75
- MANGO CEVICHE

Cooked Shrimp Marinated in citrus, tomatoes, onion, cilantro & topped with sliced avocado. Side house chips

14.75
- CARNE ASADA DINNER

Grilled steak with Chimichurri, black beans, Mexican Rice, grilled onions, Pico, corn tortillas & guacamole

19.75
- BLUE CORN FLAUTAS

Chicken Tinga and bell pepper crema rolled in blue corn tortillas & fried. Topped with crema, lettuce, & poblano-lime vinaigrette

14.75
- CHICKEN ENCHILADA DINNER

2 enchiladas, red & green sauces, crema and Queso Fresco. Side Mexican Rice & refried beans
(Sub ground beef +1)

12.75
- CHICKEN EMPANADAS

Fried corn masa stuffed with chicken and cheese. Served over salsa verde, topped with crema and Queso Fresco. Side refried beans & Mexican Rice

15.75
- CHILAQUILES

Chips tossed in choice of verde or roja salsa, avocado, red onions, Queso Fresco, cilantro & 2 over easy eggs. Side of black beans
(Add Protein +5)

11.75
- FAJITAS

Choose: steak, chicken, shrimp (+2) or combo of 2. Topped with grilled pineapple & fajita veggies. Setup of Mexican Rice, black beans, crema, cheddar, Pico & flour tortillas

22.75

BURRITOS, BABY

Make any burrito a bowl. Salsa by Request.

¿Want to smother your burrito?

Top with house red or green sauce +1.25

Add queso +2.75

- THE FIREBREATHER

Chicken Tinga, grilled hot peppers, Mexican Rice, Monterrey Cheese, guacamole & salsa habanero

14.25
- HAWAII 5-0

Al pastor pork, pineapple, avocado aioli, fresh jalapeños, cilantro rice & lettuce

13.75
- COCO'S

Ground beef, cilantro rice, borracho beans, cheddar, shredded lettuce, Pico & chipotle ranch

14.75



- CALIFORNIA

Carne Asada, french fries, pickled red onions, green chiles, guacamole & crema

14.50
- BEAN & CHEEZ

(Vegetarian upon request)
Refried beans, Pico, Monterey Cheese & REV Taco Sauce

11.50
- BREAKFAST BURRO

Scrambled eggs, tots, cheddar and Monterey cheeses
(Add protein +\$5)

10.75
- VEGAN 'RITO

Fried cauliflower, cilantro rice, black beans, fajita vegetables, guacamole, onion & lettuce

13.75
- SURF & TURF

Shrimp & steak, black beans, Pico, Monterey, Mexican Rice guacamole & chili-crisp crema

16.75

- “Add Protein” options:

• Ground Beef +5

• Carnitas +5

• Birria +6

• Chicken Tinga +5

• Fajita Chicken +5

• Fajita Steak +8

• Al Pastor +5

• Carne Asada +5

• Shrimp +6

TACOS!



ON LOCAL CORN 6" TORTILLAS UNLESS SPECIFIED.

- HOT SHRIMP

Flour tortilla, buttermilk slaw, Nashville Kick
Grilled or fried

6.75
- CARNE ASADA

Marinated steak, onion, cilantro

6.75
- PORK CARNITAS

Pork confit with orange and lime, pickled onions, cilantro

5.50
- VEGETARIAN TACO

Baked sweet potatoes, black beans, corn, cilantro, vegan cheese, avocado aioli

5.75
- FAJITA CHICKEN

Flour tortilla, rajas, cheddar, cilantro, onions, crema

6.75
- BIRRIA TACOS (3)

Braised beef, Monterey and Chihuahua Cheeses, onions & cilantro. Side birria broth

14.75
- BAJA FISH

Flour tortilla, marinated fish, shredded red cabbage, radish, cilantro & REV sauce. Grilled or fried

6.75
- AL PASTOR

Marinated and grilled pork, pineapple, radish, onion, cilantro

5.75
- CHICKEN TINGA

Braised chicken, avocado, crema & cilantro

5.25
- CRISPY CAULIFLOWER

Fried cauliflower, avocado aioli, radish, cilantro

5.25
- GROUND BEEF

Cheddar, Lettuce, Pico

5.50
- SALMON TACO

Grilled Salmon on blue corn tortillas, olive relish, cilantro, Sriracha Mayo, Queso Fresco

6.75

TACOS A LA TUMA (2) 15.25

Corn tortillas griddled with crispy Chihuahua Cheese.
1 grilled chicken, red pepper crema, Pico, cilantro & onion.
1 grilled steak with cilantro and onions.
Side Mexican Rice and black beans

SIDES

- MEXICAN RICE

4.75
- CILANTRO RICE

4.75
- BLACK BEANS

4.75
- REFRIED BEANS

4.75
- FAJITA VEGGIES

4.25
- ELOTES

Corn shaved off the cob, mayo, crema, tajin, Cotija Cheese, lime & cilantro

5.50 / 8.25
- BORRACHO BEANS

Pinto beans, bacon, chorizo, pork, tomatoes, garlic & jalapeños

4.75

SWEETS

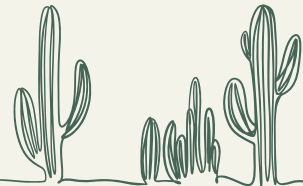
- REV CHOCO TACO

House-made waffle shell filled with caramel toffee ice cream, sprinkled with peanuts, chocolate & powdered sugar

6.25
- CHURRO BITES

Side ancho-chocolate ganache

5.25





\$10 LUNCH SPECIAL!

AVAILABLE EVERYDAY 11-4

YOUR CHOICE OF 1 TACO
SERVED WITH MEXICAN RICE
& BLACK BEANS

all on corn tortillas unless *notated

CHICKEN TINGA

GROUND BEEF

PORK CARNITAS

AL PASTOR

CAULIFLOWER

VEGETARIAN

PREMIUM OPTIONS (+1.25)

GRILLED SALMON

BAJA FISH*

HOT SHRIMP*

CHICKEN FAJITA*

CARNE ASADA

**SERVED ON FLOUR TORTILLAS*





HAPPY HOUR

House Rocks \$6

House Frozen \$7

Draft Beer \$4



EVERYDAY
2-6 PM



Chips and Salsa

complimentary with purchase during Happy Hour!

¡TACO TUESDAY!

**ALL DAY HAPPY HOUR AND
TACO SPECIALS!**

\$4 TACOS

CHICKEN TINGA

AL PASTOR

GROUND BEEF

CAULIFLOWER

PORK CARNITAS

VEGETARIAN

\$5 TACOS

BAJA FISH*

CHICKEN FAJITA*

HOT SHRIMP*

CARNE ASADA

***served on flour tortillas**



BEER

ON TAP 5.75

- DOS XX LAGER
- PACIFICO
- MODELO ESPECIAL

CANS AND BOTTLES

- | | | | |
|------------------|------|---------------|------|
| • CORONA PREMIER | 5.75 | • TECATE | 4.25 |
| • MODELO ORO | 5.75 | • SOL CERVEZA | 4.75 |
| • VICTORIA | 5.75 | • WHITE CLAW | 5.75 |
| • MODELO NEGRA | 6.25 | • MILLER LITE | 4.25 |
| • COWBOY COLD | 5.75 | • PBR | 4.25 |

WINES

(7.75/26.75)

Wine Offerings from STEL + MAR

Cabernet

Chardonnay

Rosé

MIMOSAS

(5.50)

Basic Brunch Bubbles

Choice of Juice: Orange, Cranberry, Pineapple, Grapefruit

Strawberry Mango

Bubbles, Strawberry &
Mango Purée

Sparkling Sangria

House Sangria &
Bubbles

BRUNCH COCKTAILS

REV Bloody Mary

9.25

Vodka & House Bloody Mix

Fro-Jay

9.25

Frozen Margarita, OJ, Bubbles



HOUSE ROCKS / FROZEN

7.25/ 8.75

Pueblo Viejo Reposado, Triple Sec,
Simple Syrup, Lime Juice

JALAPEÑO RITA

8.75

Jalapeño infused Tequila, Triple Sec,
Simple Syrup, Lime Juice

TOP SHELF RITA

10.75

Single Barrel "REV" Corazon Reposado, Citrónge
Orange Liqueur, Agave & Lime Juice. On the rocks

FROZEN SWIRL RITA

8.75

Frozen Margarita & Frozen Sangria. Salt rim

FROZEN SANGRIA

8.75

Made in House with a Blend of Red Wine & Juices

MEZCAL RITA

9.25

Union Mezcal, Triple Sec, Simple Syrup,
Lime Juice, Orange juice

COCKTAILS

CLUB SOCIAL

9.25

Prairie Wolf Vodka, St. Germain, Fresh Lemon
& Lime, Topped with Sprite in a Salt-Rimmed Glass

PALOMA

10.25

Potro Blanco Tequila, Grapefruit & Lime Juices,
Simple Syrup, Topped with Jarritos Grapefruit Soda

MEZCAL OLD FASHIONED

12.50

Xicaru Reposado Mezcal, Anejo Tequila, Agave &
Angostura Bitters. Stirred and Served on a Big Rock

REV PARTY PINT

12.75

Rocks & Frozen Margarita with Sangria in a Pint
Glass *LIMIT 2*

¡MANGONADA!

9.75

House Frozen, Mango Shotta, Triple Sec, Lime
Juice, & Chamoy. Served with a Tajin-Rim



SPECIALS

APEROL PEACH

9.75

Pueblo Viejo Reposado, Aperol, Peaches, Honey Simple & Lime. Peach Ring Garnish

CUCUMBER KIWI

10.75

Pueblo Viejo Reposado, Cucumber & Lime Juices, Kiwi Simple, Triple Sec, Black Sea Salt Rim

SPICY GUAVA COCONUT

9.25

Jalapeno Infused Reposado, Guava Syrup, Lime Juice, Coconut Cream, Pineapple Juice, Tajin Rim



MARGARITA FLIGHT

(14.75)

Ask about our Seasonal Flavors!

BLUEBERRY LEMON DROP MARTINI

10.75

Prairie Wolf Vodka, Lemon Juice, Blueberry Syrup. Shaken and Served in a Sugar-Rimmed Glass

RUM AND SUN

9.75

Derel Rum, Pineapple Juice, Lime Juice, Simple Syrup, Topped with Club Soda with a Tajin Rim

¡TO GO MARGS!

MADE, CANNED & LABELED IN-HOUSE!
SHAKE, POUR OVER ICE AND ENJOY!
HOUSE OR JALAPEÑO

8 oz - \$12.50

12 oz - \$15.50



NON-ALCOHOLIC

Fountain Drinks 2.75

Coca-Cola

Sprite

Diet Coke

Lemonade

Dr.Pepper

Iced Tea

Root Beer

Soda Water

Bottled Drinks 4.75

Mexican Coke

Topo Chico

RED BULL

5.25

Original

Sugar Free

Tropical

Watermelon

JARRITOS

3.25

Pineapple

Mandarin

Grapefruit

MOCKTAILS

(5.75)

VIRGIN SANGRIA

Orange and Lime Juices,
House Berry Jam & Soda

VIRGIN PALOMA

Grapefruit and Lime juice,
Simple Syrup. Topped with
Jarritos Grapefruit