

"SEAFOOD"

MARISCOS



& TAQUERIA

WE ARE OPEN 7 DAYS A WEEK

HOURS

Monday - Thursday 11:00 a.m. - 10:00 p.m.
Weekends 11:00 a.m. - 11:00 p.m.

112 Sugarloaf Road-Hendersonville, NC 29792

(828) 697-8630 (828) 513-4118

APERITIVOS

MARISCOS ESPECIALIDADES

RINCONCITO MEXICANO

BEERS

CERVEZAS

BOTTLED

DOMESTIC

Bud Light, Coors Light, Michelob
ULTRA, Michelob, Budweiser - 4.50

IMPORTED

Corona, Corona Light, Victoria, Pacífico,
Negra Modelo, Modelo Especial, Dos Equis
(XX) Lager, Dos Equis (XX) Light - 4.99

DRAFT

IMPORTED

Modelo Especial, Dos Equis
(XX) Ambar - 10.99

DOMESTIC

Michelob ULTRA - 9.99

SPECIALTY

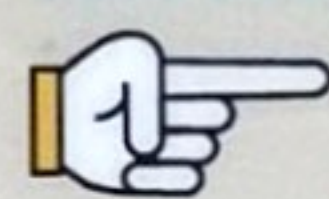
CAGUAMA FAMILIAR - 13.99

MICHELADA - 11.99

With shrimp - 19.99

With caguama and shrimp - 28.99

NEW CUBETA DE CERVEZA (6) - 25.99



Tickets of \$150 or more will
be charged 10% for gratuity.



MIXED

DRINKS

PIÑA COLADA

Virgin (no alcohol) - 14.99
With alcohol - 17.99

SPICY PIÑA

Coconut rum, vodka, lime, sugar
and fresh pineapple - 12.99

SPICY MANGO

Bacardí, mango, fresh orange,
lime, sugar and mango - 12.99

JARRITO LOCO

Mango Jarrito, chamoy sauce, fruit
cocktail and tequila - 13.99

LA CANA LOCA

Coconut rum, mango juice, fresh
mango and grenadine - 12.99

SEX EN LA PLAYA

Vodka, peach schnapps, fresh orange
juice and cranberry juice - 12.99

BLOODY MARY

Vodka, tomato juice, fresh lemon
juice, Tabasco sauce, black
pepper and celery - 12.99

MARGARITAS & PALOMAS MEXICAN-STYLE

ALL MARGARITAS AND PALOMAS ARE MADE
WITH TWO SHOTS OF TEQUILA, A MEXICAN
JARRITO, TEHUACÁN, CHAMOY AND LIME - 12.99

FLAVORED MARGARITAS

Strawberry, raspberry, lime, mango, peach - 15.99

NEW ORGANIC AGAVE MARGARITA

Made with 2 oz. of Hornitos Tequila, 1 oz. of Tres Agaves Organic
Nectar and 1 oz. of fresh lime juice. Shaken with ice, tasted
for balance, poured over fresh ice and garnished with a lime
wedge. Salted rim and jalapeños are optional. Cheers! - 13.99

ORGANIC AGAVE MARGARITA



WE
HAVE
A
FULL
BAR
AVAILABLE

TICKETS OF \$150 OR MORE WILL
BE CHARGED 10% FOR GRATUITY.
WE ARE NOT RESPONSIBLE FOR
ANY LOST BELONGINGS.

SERVERS ARE WORKING
FOR TIPS. THANKS!

Los meseros trabajan por propinas. Gracias!

EXTRA CHARGE FOR ANY SUBSTITUTION.

APERITIVOS

APPETIZERS

CHEESE DIP WITH CHIPS - 7.99

GUACAMOLE SPECIAL WITH CHIPS - 12.99

CHICKEN WINGS

Choose your style - diablo, buffalo or BBQ - 14.99

EMPANADAS DE MARISCOS

Shrimp - 13.99

RAW OYSTERS ON THE SHELL

(6) - 15.99 (12) - 29.99

DELUXE RAW OYSTERS

Topped with a mix of pico de gallo and octopus with a shrimp on each shell - 40.99

(6) - 22.99 (12) - 40.99

GOLDEN BOI TIME

Five shots of golden boi oysters and nine oysters on the shell - 37.99

GOLDEN BOI SHOTS

Oysters served with special spicy red sauce, cilantro, onion and lime.

(6) - 16.99 (12) - 30.99

CEVICHE TOSTADA

Fish - 8.99 Shrimp - 10.99 Octopus - 13.99

HOUSE SALAD

Made with avocado - 9.99



EXTRA CHARGE FOR ANY SUBSTITUTION.



CEVICHE & SUSHI

CEVICHE

Served with onions, cilantro, tomato, avocado, homemade sauce and lime.

Shrimp - 15.99 Fish - 14.99 Octopus - 36.99

Mixed - 16.99 Shrimp and Octopus - 27.99

CEVICHE WITH FRUIT

Served with mango, cucumber, pineapple, lime and ground dry pepper.

Shrimp - 20.99 Fish - 17.99 Mixed - 22.99

SHRIMP AND OCTOPUS - 29.99

SHRIMP AGUACHILES

A bunch of shrimp marinated with your favorite green, red or dark sauce with a jalapeño base or chile piquin. Served with cucumbers, onions and tostadas or chips - 22.99

NEW CAMARONES UYU YUI

Large shrimp cooked in lime juice and orange juice with mildly spicy dried chiltepin peppers, onion and avocado - 22.99

MEXICAN SUSHI

All rolls of sushi are made with avocado, cucumber, cheese and your choice of shrimp, tuna or steak. Served with a special sauce. Can be fried or chilled - 18.99



BOTANAS

PARA

COMPARTIR

SELECTIONS TO SHARE

CAMARONES BOTANEROS (25) - 29.99

FAMOUS CAMARONES CUCARACHA

35 shrimp sautéed with onions and served with our special hot cucaracha sauce - 41.99

SHRIMP MIX BOTANA

10 cucarachas and 10 botaneros - 29.99

LANGOSTINOS CUCARACHAS

20 langostinos sautéed with onions and served with our special hot cucaracha sauce - 59.99

NEW CAMARONES CORA

Large shrimp sautéed with chopped red onion. Served with a special red hot sauce, sliced tomato and cucumbers - 41.99

NEW CAMARONES TAMARUCHOS

Large shrimp sautéed in tamarind sauce, slightly spicy with cooked red onion. Garnished with sliced tomato and cucumbers - 41.99

MODELOS BOTANAS

6 beers with shrimp botaneros, boiled shrimp, dry cecina and Mexican dry botana mix picante - 81.99

MODELOS BOTANAS



CAMARONES CORA



CAMARONES CUCARACHA



*Warning: Consuming raw or under cooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

APERITIVOS

MARISCOS ESPECIALIDADES

RINCONCITO MEXICANO



SHRIMP COCKTAIL

CEVICHE TROPICAL

EXTRA CHARGE FOR ANY SUBSTITUTION.

SOPAS & CÓCTELES

SOUPS & COCKTAILS

SOUPS

ALL SOUPS ARE SERVED WITH BREAD.

MOJARRA EN CALDO VERDE

Whole tilapia in a green broth sauce with sautéed onions and cilantro - 20.99

SOPA DE PESCADO (CALDO DE PESCADO)

Whole tilapia sautéed with onions, vegetables, jalapeño pepper, tomato and cilantro - 20.99

CALDO DE MARISCOS (SEAFOOD SOUP)

Shrimp, fish fillet, crab legs and scallops sautéed with onions and vegetables. Served with our special seafood broth - 27.99

CALDO DE CAMARÓN

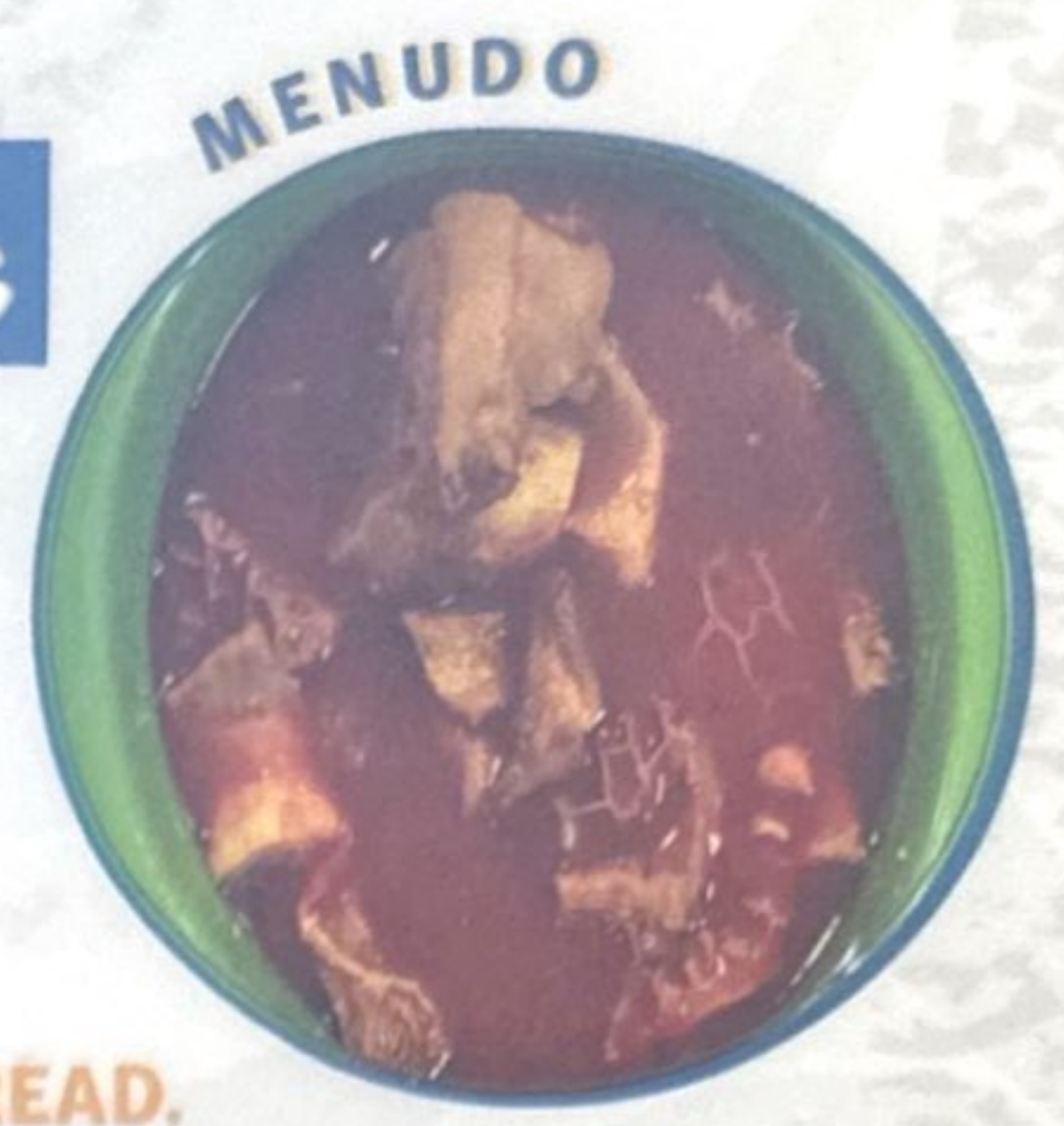
Sautéed shrimp with onions and vegetables. Served with our special seafood broth - 23.99

CALDO EL HUERFANITO (POWERFUL SOUP)

Shrimp, whole catfish, scallops, crab legs, clam shells, mussels and calamari sautéed with onions and served with our special seafood broth - 29.99

NEW MENUDO

A traditional hearty and spicy Mexican soup featuring beef tripe or cow in a red chile base broth with hominy. Garnished with cilantro and onion. Served with lime and tortillas. Said to be a hangover cure - 16.99



MENUDO

COCKTAILS

SERVED WITH A SPECIAL HOMEMADE SAUCE WITH CILANTRO, ONION, TOMATO AND AVOCADO.

SHRIMP COCKTAIL - 25.99

COCKTAIL CAMPECHANO

Oysters and shrimp - 30.99

OCTOPUS COCKTAIL - 37.99

VUELVE A LA VIDA COCKTAIL

Oysters, scallops, shrimp and octopus - 39.99

NEW CEVICHE TROPICAL

Large shrimp cooked in lime juice and mixed with burning pineapple cubes, fresh mango cubes, cucumbers cubes and chiltepin lime sauce served in a pineapple base - 39.99



CALDO EL HUERFANITO

MOJARRA EN CALDO VERDE

MARISCOS

GUISADOS

SAUTÉED SEAFOOD

AJILLO SHRIMP, BREADED SHRIMP, SHRIMP VERACRUZ, DIABLO SHRIMP, CAMARÓN AL MOJO AND RANCHERO SHRIMP ARE ALL SERVED WITH A TROPICAL MIX OF MANGO, GARLIC, CHILTEPIN, RED ONION, CILANTRO, TOMATO AND LIME.

AJILLO SHRIMP

Sautéed shrimp with a guajillo and garlic sauce. Served with rice and bread - 20.99

BREADED SHRIMP

Served with rice and bread - 20.99

SHRIMP VERACRUZ

Sautéed with onions, bell pepper, mushrooms, chipotle sauce and orange juice. Served with rice and bread - 20.99

GOLDEN SCALLOPS (12)

Delicious cooked scallops made with roasted dried peppers - 28.99

DIABLO SHRIMP

Sautéed in a spicy sauce with onions. Served with rice and bread - 20.99

CAMARÓN AL MOJO

Sautéed with a special garlic sauce. Served with rice and bread - 20.99



GOLDEN SCALLOPS

TRES MARIAS SHRIMP

EL SOMBRERO

TRES MARIAS SHRIMP

Three different cooked styles of shrimp: cucaracha, diablo and botanero. Served with rice and bread - 27.99

RANCHEROS SHRIMP

Sautéed with bell pepper, onions and red sauce. Served with rice and bread - 20.99

EL SOMBRERO

Charbroiled arrachera strips, gobernador sautéed shrimp and diablo shrimp served with bread - 30.99



*Warning: Consuming raw or under cooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Mariscos

ESPECIALIDADES

SEAFOOD SPECIALTIES

NEW MAR Y TIERRA

A whole ribeye and one lobster cooked in a delicious garlic sauce. Served with vegetables, rice and bread - 39.99

NEW CAMARONES LOUISANAS (LOUISIANA SHRIMP)

Slow-cooked shrimp with boiled corn, onion, potato and Mexican sausage. Seasoned with Huichol sauce, garlic, lime, butter and Cajun powder - 26.99

LOBSTER WITH MUSHROOMS CREAM

Sautéed with onions, bell pepper, mushrooms and cream. Served with rice, bread and a salad with tomato, cucumbers and our delicious house dressing - 36.99

SEAFOOD PAELLA

Sautéed shrimp, scallops, calamari, salmon, mussels, clam shells, onions, bell peppers and rice - 24.99

RED SNAPPER

(HUACHINANGO ZARANDEADO)

Charbroiled red snapper cooked with a special sauce. Served with rice, bread and a salad with tomato, cucumbers and our delicious house dressing - 23.99

HUACHINANGO FRITO (FRIED RED SNAPPER)

Served with rice, bread and a salad with tomato, cucumbers and our delicious house dressing - 24.99

FISH FILLET

A fried or grilled fish fillet with a tropical mix including mango, garlic, chiltepin, red onion, cilantro, tomato and lime. Served with rice and bread - 18.99

FILETE EMPANIZADO

Fried or grilled fish fillet with a tropical mix including mango, garlic, chiltepin, red onion, cilantro, tomato and lime. Served with rice and bread - 19.99

MOJARRA WITH DIABLO SHRIMP

Served with rice and bread or tortillas - 34.99

MOJARRA CARRETA

Served with a salad, red grilled onions, bread or tortillas and rice - 23.99

GRILLED FISH TACOS

Three tacos served with cabbage salad, homemade sauce and avocado - 16.99

SEAFOOD PINEAPPLE

Filled up with calamari, shrimp, salmon, scallops, onions, bell pepper and pineapple, covered with cheese and served with bread - 29.99

MOJARRA FRITA

Served with slices of orange, a salad, rice and bread - 18.99

OCTOPUS YOUR WAY

Choose any style from grilled, zarandeado, ajillo, diablo or mojo de ajo. Served with rice, bread and baby baked potatoes - 41.99

TACOS EL GOBERNADOR

Three delicious shrimp tacos cooked with cheese, guajillo pepper and sauce. Topped with cilantro - 19.99

CHARBROILED GRILL SALMON

Served with rice, bread and a salad with tomatoes, cucumbers and our delicious house dressing - 25.99

GRILLED SHRIMP TACOS

Three tacos served with cabbage salad, homemade sauce and avocado - 16.99

MAR Y TIERRA



MOJARRA FRITA



MOJARRA WITH DIABLO SHRIMP



HUACHINANGO ZARANDEADO



THE TOWER



FILLET EMPAPELADO

Fish fillet steamed with onions, tomatoes, cilantro, zucchini, squash, carrots, broccoli, mayo and carreta sauce, served with rice and bread - 23.99

THE TOWER

A variety of seafood steps that include scallops, calamari, octopus, shrimp and fish combined with avocado, mango, cucumbers and red onions topped with chips - 40.99

EXTRA CHARGE FOR ANY SUBSTITUTION.

APERITIVOS

MARISCOS ESPECIALIDADES

RINCONCITO MEXICANO

SEAFOOD PARRILLA



SUPER CHAROLA PARRILLA



NUESTROS FAMOSOS SARTENES

OUR FAMOUS SKILLET'S
EXTRA CHARGE FOR ANY SUBSTITUTION.

SEAFOOD PARRILLA

Served with lobster with mushrooms cream sauce, botanero shrimp, langostinos, diablo shrimp, whole tilapia, aguachiles (green or red) and crab legs. (Serves 4-6 people) - Market Price

CHICKEN FAJITAS

Grilled chicken strips cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 17.99

STEAK FAJITAS

Grilled steak strips cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 17.99

SHRIMP FAJITAS

Grilled shrimp cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 21.99

TRIO AGUACHILES

Green, red, and dark aguachiles with three oysters on the shell - 30.99

MIXED FAJITAS

Steak and chicken cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 20.99

RIB-EYE

Served with rice, bread and salad with tomato, cucumbers and our delicious house dressing - 24.99

SUPER CHAROLA PARRILLA

Served with one mojarra frita, cucaracha crab legs, two lobsters with mushrooms cream, diablo sauce, shrimp, cucaracha shrimp, botanero shrimp and dry cecina. Served with four orders of rice, six oyster shots and bread. (Serves 4-6 people) - Market Price

SEAFOOD MOLCAJETE

Red snapper zarandeado, grilled fish fillet, fried oysters, calamari, botaneros shrimp, octopus, swords langostinos, grilled vegetables and pineapple - 40.99

TRIO FAJITAS

Shrimp, steak and chicken cooked with broccoli, onion, zucchini, bell pepper, squash and carrots. Served with rice, salad and tortillas - 21.99

CARNE ASADA

Roasted beef. Served with rice, beans and salad with grilled cactus, tomato, cucumbers and our delicious house dressing and tortillas - 21.99

RIB-EYE WITH SHRIMP

One rib-eye served with spicy shrimp, rice, salad and bread - 34.99

PASTAS

CHICKEN ALFREDO PASTA

Served with bread - 18.99

SHRIMP PASTA

Served with bread and Alfredo sauce - 20.99

CHICKEN ALFREDO PASTA



SHRIMP PASTA



TORTAS & Specials

SPECIAL MEXICAN SANDWICHES

TODAS LAS TORTAS INCLUYEN JALAPEÑOS, TOMATES, LECHUGA, FRIJOLE, MAYONESA, AGUACATE Y CREMA. ALL SANDWICHES INCLUDE JALAPEÑOS, TOMATOES, LETTUCE, BEANS, MAYO, AVOCADO AND SOUR CREAM.

LA NORTEÑA

Milanesa y queso fresco. Breaded steak and fresh white cheese - 16.99

CUBANA

Asada, jamón, salchicha, carnitas, huevos y queso. Steak, ham, sausage, pork, eggs and cheese - 20.99

ESPAÑOLA

Chorizo, queso de puerco y huevos. Mexican sausage, head cheese and scrambled eggs - 16.99

HAWAIANA

Jamón, piña y queso. Ham, pineapple and fresh white cheese - 18.99

TOLUQUEÑA

Carnitas, chorizo, salchicha, y queso. Pork, chorizo, sausage and queso - 17.99

MILANESA

Steak or chicken - 17.99

ASADA

Grilled steak - 16.99

POLLO

Pechuga deshebrada de pollo. Grilled chicken breast - 16.99

HUEVOS CON CHORIZO

Huevos revueltos con chorizo. Eggs with Mexican sausage - 14.99

PASTOR CON QUESO

Pedazos de carne al pastor con queso. Barbecue pork and red sauce with cheese - 16.99

TORTA SPECIAL

Milanesa, jamón, salchicha, piña, chile toreado y queso fresco. Breaded steak, ham, sausage, pineapple, roasted jalapeño and fresh cheese - 20.99

TORTA SABROSA

Jamón, salchicha, huevo y chile toreado. Ham, sausage, egg and roasted jalapeño - 17.99



*Warning: Consuming raw or under cooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EXTRA CHARGE FOR ANY SUBSTITUTION.

Rinconcito Mexicano

& TAQUERIA

MEXICAN DISHES

GUISADO DE PUERCO EN SALSA VERDE

Chunks of pork cooked in homemade green salsa, served with rice and beans - 18.99

CHEESE GRILLED BURRITO DINNER

One burrito stuffed with your choice of steak or grilled chicken cooked with chopped onions, covered with nacho cheese and served with rice or whole beans and a salad - 13.99

FAJITA TACO SALAD DINNER

Big crispy tortilla shell filled with your choice of grilled steak or grilled chicken, grilled vegetables, nacho cheese, lettuce, rice, house dressing, avocado and pico de gallo - 14.99 Add shrimp + 2.99

FAJITA TACO GRANDE DINNER

Big crispy tortilla shell filled with your choice of grilled steak or grilled chicken, grilled vegetables, rice, nacho cheese, lettuce, house dressing, avocado and pico de gallo - 14.99 Add shrimp + 2.99

CHILAQUILES MEXICANOS DINNER

Traditional Mexican dish prepared with tortilla chips and baked with a special sauce covered with shredded chicken, cheese and eggs. Served with rice or whole beans - 14.99

BURRITO WRAP DINNER

One wrapped burrito filled with your choice of steak or grilled chicken, lettuce, pico, avocado, sour cream, rice and house dressing - 13.99

MEXICAN CARNITAS

Mexican-style pork carnitas served with rice, beans, pico de gallo, one jalapeño, lime and tortillas - 18.99

FAJITA NACHOS

Tortilla chips topped with your choice of grilled chicken or steak cooked with onions and bell pepper, served with sour cream, pico de gallo and avocado - 16.99

CHICKEN CON QUESO

Grilled chicken strips served on a bed of rice covered with nacho cheese - 15.99



QUESABIRRIAS

BARBA BIRRIA

Made with beef, chiles guajillos, chiles pasillas, garlic, onions, tomatoes and cumin. Bowl of barba birria are served with cilantro, onion, lime, tortillas and salsa picante - 17.99

QUESABIRRIAS (3)

Made with beef, chiles guajillos, chiles pasillas, garlic, onions, tomatoes and cumin. Quesabirrias are served with bowl of consommé, cilantro, onion, lime and salsa - 16.99

LENGUA DE RES EN SALSA VERDE - 18.99

CHEESE GRILLED BURRITO

A burrito stuffed with your choice of steak or grilled chicken cooked with chopped onions, covered with nacho cheese and served with rice or whole beans and a salad - 13.99

NEW LIGHT AND FANCY TACOS (3)

Grilled fish topped with cabbage salad and our special fresh guacamole. We recommend trying without tortillas - 17.99



MEXICAN CARNITAS

BURRITO AHOGADO

Large burrito made with lettuce, rice, beans, avocado, sour cream, pico de gallo and your choice of meat covered with nacho cheese - 14.99

COSTILLA DE RES ASADA

Grilled beef ribs served with grilled cactus, lettuce, rice and beans - 19.99



GUISADO DE PUERCO

TACOS

SERVED WITH CILANTRO AND ONIONS.

SINGLE TACOS - 4.99

Single lengua, cabeza or tripa - 5.49

ORDER OF THREE TACOS - 14.99

POLLO ASADO Grilled chicken

CARNE AL PASTOR Barbecued pork

CARNE ASADA Grilled steak

CHORIZO Mexican sausage

BARBACOA Steamed beef

CARNITAS Pork

PREMIUM TACOS

TRIPA Tripe LENGUA Beef tongue

CABEZA Beef head

TACOS HAWAIIANAS Bistec, piña, jamón y queso. Steak, pineapple, ham and cheese.

Only available in an order of three - 16.99



CARNITAS TACOS

QUESADILLAS GRINGAS

SERVED WITH A SMALL SALAD.

QUESO Cheese - 10.99

POLLO Y QUESO Grilled chicken and cheese - 14.99

ASADA Steak and cheese - 14.99

PASTOR Quesadilla - 15.99

HUARACHES

CHOICE OF ANY MEAT OR SCRAMBLED EGGS. SERVED ON A THICK HOMEMADE TORTILLA AND COOKED ON THE GRILL OVER REFRIED BEANS. TOPPED WITH CABBAGE AND SOUR CREAM - 15.99

BISTEC Grilled steak

PASTOR Barbecued pork

POLLO Grilled chicken

CHORIZO Mexican sausage

TRIPA Tripe - 18.99

CABEZA Beef head - 18.99

LENGUA Beef tongue - 18.99

SOPES

EACH SOPE SERVED WITH BEANS, CABBAGE, TOMATO, ONION, AVOCADO, CHEESE AND SOUR CREAM.

MEAT OF YOUR CHOICE

Single - 6.99 Order of 3 - 16.99

TRIPAS, CABEZA OR LENGUA

Single - 7.99 Order of 3 - 20.99

EXTRA CHARGE FOR ANY SUBSTITUTION.



COSTILLAS DE RES ASADA



ALL LITTLE AMIGOS PLATES ARE SERVED WITH FRIES, RICE OR VEGGIES. THE DRINK IS FREE FOR LITTLE AMIGOS. ADULTS WILL BE CHARGED 5.00 MORE FROM THE LITTLE AMIGOS MENU.

GRILLED FISH FILLET - 6.99
GRILLED SHRIMP (6) - 6.99
GRILLED CHICKEN STRIPS - 5.99
CHEESE QUESADILLA - 5.99

CHEESEBURGER - 5.99
CHICKEN TENDERS WITH FRIES - 6.99
TACO & RICE - 7.99
NEW MACARONI AND CHEESE - 6.99

BEVERAGES

SODAS

Coke, Diet Coke, Coke Zero Sugar, Sprite, Mello Yello, Fanta, Pibb Xtra, Pink Lemonade, Sweet Tea - 3.99

MEXICAN SODAS AND JARRITOS - 4.19

AGUAS FRESCAS

Horchata, Tamarindo, Piña con Menta or Jamaica. Large - no refill - 6.99

MEXICAN SUERO

Sidral, Techuacán - 9.99



DESSERTS

NEW BUTTER TOFFEE CAKE

Served with vanilla ice cream - 9.99

NEW CHOCOLATE TEMPATION CAKE

Served with vanilla ice cream - 9.99

TRES LECHES CAKE - 8.99

CHURROS WITH ICE CREAM - 9.99

MEXICAN FLAN - 6.99



SIDES

RICE - 3.99

BEANS - 3.99

TORTILLAS (3) - 2.99

PAPAS FRITAS

French fries - 4.99

EXTRA CHARGE FOR ANY SUBSTITUTION.



Tickets of \$150 or more will be charged 10% for gratuity.