



MENU

SOUPS & SALADS

POZOLE

Braised pork, hominy, red chili broth, pork cracklings, radish, onion, lime \$9

CHICKEN TORTILLA SOUP

Shredded chicken, tomato, spiced broth, cilantro, crema, avocado, crispy tortilla \$8

TEXAS CHILI

Slow Cooked Beef, 7 Chilis, Crema, Cheese, Onions and Jalapeño \$9

TACO SALAD

Crispy taco shell, shredded chicken, refried beans, lettuce, grilled onions, avocado, tomatoes, black olives, chipotle ranch \$14

URBANO CHOPPED SALAD

Romaine, Red Onion, Tomato, Avocado, Cucumber, Grilled Corn, Black Beans, Pepitas, Crispy Tortilla Strips, Spicy Ranch \$12

SHRIMP SALAD

Romaine, cherry tomatoes, corn, cucumber, grilled shrimp, cilantro vinaigrette \$15

FAJITA SALAD

Grilled steak or chicken, sautéed peppers and onions, romaine, avocado, cotija cheese, citrus vinaigrette \$15

TEXAS BBQ SALAD

Smoked brisket, shredded lettuce, grilled corn, tomato, avocado, cucumber, crispy onions, smoked bbq dressing \$15

STARTERS

FALL/WINTER 2020

GUACAMOLE

Onions, tomatoes, jalapeños, cilantro \$12

QUESO BLANCO

Blended cheeses, spices, pico \$8
(Add Chorizo +\$2)

NACHOS

CHOICE: Steak, chicken, brisket or carnitas with grilled jalapeños, pico, sour cream, guacamole \$12

SHRIMP CEVICHE

Orange, serrano, onion, avocado, citrus \$15

ROCKFISH CEVICHE

Ginger, orange, lime, yellow pepper, pico \$15

ELOTES LOCOS

Corn on the Cob, Queso Fresco, Chili Salsa \$8

QUESADILLAS

CHOICE: Grilled chicken \$11, grilled steak \$13, grilled shrimp \$14 or roasted vegetables \$10 with blended cheeses, guacamole, sour cream, pico

TAQUITOS

CHOICE: Guajillo braised chicken, carnitas, smoked brisket or shredded beef with blended cheeses, guacamole, sour cream, habañero sauce \$12

URBANO WINGS

Slowly smoked then grilled, celery, spicy ranch \$10

JULIA'S MEXICAN PIZZA

CHOICE: chicken or chorizo with beans, cheese, avocado, cream, heirloom tomato, olives, jalapeño \$14

CRISPY GARLIC CHIPOTLE SHRIMP

Cilantro, Scallions, Shredded Lettuce \$14

ENCHILADAS

Served with rice and your choice of refried, charro or black beans

CHICKEN

Red guajillo chili sauce, blended cheeses \$14

SPINACH

Sautéed garlic spinach, onions, spinach crema sauce, blended cheeses \$13

CHEESE

Onions, green tomatillo sauce, blended cheeses \$12

SPINACH & CHICKEN

House specialty \$14

CARNITAS

Green tomatillo sauce, blended cheeses \$14

SHREDDED BEEF

Red chili sauce, blended cheeses \$14

TACOS

Served with rice and your choice of refried, charro or black beans

CRISPY OR SOFT

CHOICE: Braised Chicken \$11, Grilled Chicken \$11, Fried Chicken \$11, Grilled Steak \$13, Carnitas \$11, Shredded Beef \$11, Smoked Brisket \$12, Grilled Shrimp \$12, Crispy Fish \$11, Mushroom \$10, or Vegetable \$10

Served with onions, cilantro, jack cheese, sour cream, guacamole, salsas

CRISPY BIRRIA TACOS

Choice of chicken with consommé verde or shredded beef with consommé rojo \$13

FAJITAS

CHOICE: Steak \$22, Chicken \$20, Combo \$21, Carnitas \$20, Shrimp \$23, Ribs \$23, Chorizo \$20 or Vegetable \$18

Served with rice, your choice of beans (refried, charro or black), grilled onions, grilled jalapeño, Mexican butter, pico, sour cream, guacamole, shredded cheese, homemade flour tortillas

BURRITOS

Large flour tortilla with cheese. Served with rice, your choice of beans (refried, charro or black), pico, guacamole, and sour cream.

SEAFOOD:

Shrimp and scallop with seafood salsa blanco \$16

SHREDDED BEEF

Beef with red chili sauce \$15

SHREDDED CHICKEN

Chicken with green tomatillo sauce \$14

BEAN

Beans (refried or black) with ranchero sauce \$12

VEGGIE

Vegetables with ranchero sauce \$12

CHIMICHANGAS

Large flour tortilla lightly fried until crispy. Served with rice, your choice of beans (refried, charro or black), pico, guacamole and sour cream.

CHOICE OF:

Seafood \$15, Beef \$14, Chicken \$14,
Bean \$12 or Vegetable \$12

COMBOS

CHOICE: Taco, Enchilada, Burrito,
Chimichanga (Pick 2 \$14, Pick 3 \$17)

*Served with rice and your choice of
beans, sour cream, guacamole and pico.*

ENTREES

GRILLED SALMON

Ancho & cashew crusted, creamy rice, grilled veggies \$22

GRILLED STEAK

Cheese enchiladas, black beans, avocado salad,
cilantro butter \$26

ROASTED CHICKEN

Red chili pineapple sauce, fried plantains, cilantro rice \$21

SMOKED PORK BELLY

Corn, avocado & tomato salad, tomatillo sauce, rice \$22

GRILLED SWORDFISH

Mango Salsa, Coconut Almond Rice, Black Beans \$24

GRILLED SHRIMP

Grilled vegetables, creamy rice, lime jalapeño sauce \$25

TEXAS PLATTER

Brisket & ribs, grilled corn, charro beans, tortillas \$28

BEYOND MARGS

WHITE SANGRIA

Urbano sangria mix, orange, lime,
seasonal fruit, sauv. blanc \$11

RED SANGRIA

Urbano sangria mix, orange, lime,
seasonal fruit, malbec \$12

CHACHO LIBRE

Chacho jalapeño infused
aguardiente, lime, cucumber \$12

BLACKBERRY MOJITO

Rum, blackberry, mint, lime \$12

MICHELADAS

The Mexican bloody mary with
Pacifico beer \$10

URBANO OLD FASHIONED

Bourbon, Mezcal, Grand Marnier,
Passionfruit \$14

MARGARITAS DE LA CASA

Regular: 16 oz - Grande: 27 oz - One and Only: 56 oz

URBANO CLASSIC

REGULAR: \$10
GRANDE: \$17
ONE AND ONLY: \$35

URBANO GOLD FROZEN RITA

REGULAR: \$9
GRANDE: \$16
ONE AND ONLY: \$32

CLASSIC FLAVORS +\$1

BLACKBERRY
MANGO
PINEAPPLE
STRAWBERRY

TOP SHELF

PATRON, HERRADURA, CASAMIGOS,
TRES GENERACIONES
REGULAR: \$15
GRANDE: \$25
ONE AND ONLY: \$52

CADILLAC MARGARITA

PATRON REPOSADO, GRAND MARNIER,
LIME JUICE, AGAVE NECTAR
REGULAR: \$16
GRANDE: \$26
ONE AND ONLY: \$54

MARGARITA AND CO.

THE CLASSIC WITH
CORONITA,
FROZEN OR ROCKS
\$18

PRICKLY PEAR RITA \$12 PUMPKIN MARGARITA \$12
MEZCALITA URBANO CLASSIC WITH A MEZCAL TWIST \$12



SPECIAL PLATES MENU

GRILLED HALIBUT AL PASTOR

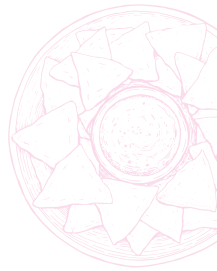
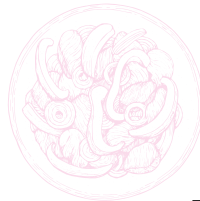
Grilled Pineapple, Cilantro Paste,
House-made Tortilla **\$14**

SPICY BAJA CRAB CAKE

Smoked Lime Aioli, Avocado,
Apple Relish **\$14**

PAPAS BRAVAS

Chipotle Aioli, Lime Crema,
Cilantro Sauce, Green Onion **\$8**
Optional additions:
Fried Egg **+\$2** / Chorizo **+\$2**



ANCHO-GRILLED PORK BELLY

Cauliflower Purée, Salsa Macha,
Cebollina, Cashews **\$12**

MEXICAN SHRIMP COCKTAIL

Chili Salt, Avocado, Onion,
Jalepeño, Cucumber **\$12**



SEAFOOD SALPICON TOSTADA

Shrimp, Lump Crab, Avocado,
Habanero Sauce **\$14**



MEZCAL MARINATED RIBEYE

Caramelized Onions, Grilled Panela
Cheese, Cilantro Chimichurri **\$14**

Consuming raw or undercooked foods (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions.



BRUNCH MENU

BREAKFAST BURRITO \$12

Chorizo, jack cheese,
bacon, scrambled eggs,
ranchero sauce, sautéed onion,
lime crema

CHILAQUILES \$12

Fried corn chips, smoked salsa,
jack cheese, pico, lime crema,
fried eggs, avocado

HUEVOS RANCHEROS \$10

Crispy corn tortillas, refried
black beans, fried eggs,
ranchero sauce, avocado,
cojita cheese, pickled onions

BREAKFAST TACOS \$10

(Choice of crispy or soft)

*Chorizo, bacon, scrambled egg served with
onions, cilantro, jack cheese, sour cream,
guacamole, salsas*

BRUNCH FAJITAS

Choice of meat:

Steak **\$21**, Chicken **\$19**, Combo **\$20**,
Carnitas **\$19**, Shrimp **\$22**, Ribs **\$22**, Chorizo **\$18**
or Vegetable **\$16** with scrambled eggs

BEVERAGES

BERRY MORNING

Berry Morning (Blackberry,
Luxardo, Vodka,
Grand Marnier) **\$10**

MIMOSAS

Mimosas (Classic, Strawberry,
Pineapple, Blackberry) and
Beermosas **\$4**

MICHELADAS

The mexican bloody
mary with pacifico
beer **\$9**