



MENU

SOUP & SALAD

SEASONAL SOUP 10
Please ask your server for our seasonal soup special

POZOLE 10
Braised pork, hominy, red chili broth, pork cracklings, radish, onion, lime

CHICKEN TORTILLA SOUP 10
Shredded chicken, tomato, spiced broth, cilantro, crema, avocado, crispy tortilla

TEXAS CHILI 11
Slow cooked beef, seven chilis, crema, cheese, onions, jalapeño

SEASONAL SALAD 15
Please ask your server for our seasonal salad special

TACO SALAD 17
Crispy taco shell, shredded chicken, refried beans, lettuce, grilled onions, avocado, tomatoes, black olives, chipotle ranch

URBANO CHOPPED SALAD 15
Romaine, red onion, tomato, avocado, cucumber, grilled corn, black beans, pepitas, crispy tortilla strips, spicy ranch

SHRIMP SALAD 18
Romaine, cherry tomatoes, corn, cucumber, grilled shrimp, charred zucchini vinaigrette

FAJITA SALAD* 18
Grilled steak* or chicken, sautéed peppers and onions, romaine, avocado, cotija cheese, citrus vinaigrette

TEXAS BBQ SALAD 18
Smoked brisket, shredded lettuce, grilled corn, tomato, avocado, cucumber, crispy onions, smoked BBQ dressing

SIZZLIN’ FAJITAS

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

STEAK * **27** CARNITAS **24** RIBS **27** VEGGIE **21**
CHICKEN **24** SHRIMP **27** CHORIZO **23** ANY COMBO OF 2 **27**

**MASTERLY MEATLESS STEAK 24**
Keto-centric, plant-based, and fueled with flavor.
Packed with 37g of protein at just 240 calories per serving!

GRILLED OYSTERS
1/2 dozen **19** | full dozen **31**
Chorizo butter, cilantro, lemon

GRILLED HALIBUT AL PASTOR 16
Grilled pineapple, cilantro paste, homemade flour tortilla

SPICY BAJA CRAB CAKE 20
Smoked lime aioli, avocado, apple relish *(seasonal)*

CHEF'S CORNER

tapas sized plates

WOOD-FIRED SHRIMP & CHORIZO 16
Cherry tomato, pearl onion, corn, cilantro rice, mango

SEAFOOD SALPICON TOSTADA 16
Shrimp, scallops, avocado, habanero sauce

GUACAMOLE 14
Onions, lime, garlic, jalapeños, cilantro

QUESADILLAS 12
ADD: Grilled chicken (+**2**), Al Pastor (+**3**) grilled steak* (+**4**), grilled shrimp (+**3**), or roasted vegetables. Served with blended cheeses, guacamole, sour cream, pico

TAQUITOS 15
CHOICE: Guajillo braised chicken, carnitas, smoked brisket or shredded beef. Served with blended cheeses, guacamole, sour cream, habanero sauce

URBANO WINGS 12
Slowly smoked then grilled, celery, spicy ranch

JULIA’S MEXICAN PIZZA 18
CHOICE: chicken or chorizo with beans, cheese, avocado, cream, heirloom tomato, olives, jalapeño

CRISPY GARLIC CHIPOTLE SHRIMP 17
Cilantro, scallions, shredded lettuce

QUESO EN FUEGO 17
Feast your eyes on our blazin’ shareable appetizer featuring melty Mexican cheeses, smoky chorizo, charred jalapeños, onions, fresh cilantro in a sizzling lava stone bowl

The grand finale? A shot of blanco tequila, poured over and set ablaze tableside. Served with homemade flour tortillas and chips

TACOS

Served with onions, cilantro, jack cheese, sour cream, guacamole, salsas, rice and your choice of refried, charro, or black beans

2 CRISPY OR SOFT TACOS 17
CHOICE: Braised chicken, grilled chicken, fried chicken *(soft shell only)*, grilled steak*, shredded beef, ground beef, smoked brisket, carnitas, grilled shrimp *(soft shell only)*, crispy fish *(soft shell only)*, octopus, mushroom, or vegetable

BIRRIA TACOS 18
CHOICE: Chicken with consommé verde, shredded beef with consommé rojo, or queso taco with consommé rojo

AL PASTOR TACOS 17
Marinated pork in Urbano’s signature Al Pastor Sauce, fresh pineapple

ENCHILADAS

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

CHEESE 17
Sautéed onions, green tomatillo sauce, blended cheeses

CHICKEN 19
Red guajillo chili sauce, blended cheeses

CARNITAS 19
Green tomatillo sauce, blended cheeses

SPINACH & CHEESE 19
Sautéed garlic spinach, onions, spinach crema sauce, blended cheeses

AWARD-WINNING SPINACH & CHICKEN 20
House specialty green spinach sauce, braised chicken, sautéed spinach

SHREDDED BEEF 19
Red guajillo chili sauce, blended cheeses

MOLCAJETE

SERVED SIZZLIN’ WITH GRILLED STEAK*, CHICKEN, SHRIMP 43

Molcajete salsa, sautéed onions, poblano peppers, yellow squash, and grilled Oaxaca cheese. Served with your choice of refried, charro, or black beans, rice, guacamole, pico, sour cream, and flour tortillas

*These menu items may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming these items may increase your risk of foodborne illness.
A 2.5% service fee will be applied to all credit card transactions. All checks include a 20% service charge, distributed to your service staff.

BURRITOS

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

SEAFOOD 19
Shrimp and scallop with seafood salsa blanco

SHREDDED BEEF 18
Beef with red chili sauce

SHREDDED CHICKEN 18
Chicken with green tomatillo sauce

BEAN 15
Your choice of refried or black beans with ranchero sauce

VEGGIE 15
Vegetables with ranchero sauce

AL PASTOR 18
Marinated pork in Urbano's Al Pastor Sauce, fresh pineapple

MORE THAN MARGARITAS

URBANO SANGRIA 15
Red or white | orange, lime, seasonal fruit

SPICY PALOMA 14
Hornitos Blanco tequila, Jarritos Grapefruit, grapefruit juice, spicy syrup, habanero sugar rim

URBANO SMOKED OLD FASHIONED 16
Maker's Mark bourbon, simple syrup, mole chocolate bitters, smoked tableside

CARAJILLO 15
Hornitos Reposado tequila, Licor 43, cold brew

KENTUCKY CANTARITO 14
Jim Beam Pineapple bourbon, lime, agave, triple sec, tajin rim

SERPENTINE 15
Mezcal Amaras, coconut water, lime, crème de banana, simple syrup

SKINNY MARGARITA 12
Hornitos Blanco tequila, lime, orange, agave

PRICKLY COSMO 14
Tito's Handmade Vodka, prickly pear, cranberry, lime

CHACHO LIBRE 15
Chacho jalapeño infused aguardiente, lime juice, muddled cucumber, tajin

THE ROAD TO EL DORADO 19
Tres Generaciones Plata tequila, Grand Marnier, passion fruit syrup, agave, orange bitters

WHAT HAPPENS IN TULUM 17
Hornitos Blanco tequila, Mezcal Amaras, muddled ginger & jalapeño, pineapple, tajin rim

MEZCALITA 15
Mezcal Amaras, triple sec, lime, orange, orange bitters

CHIMICHANGAS

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

SHREDDED BEEF 18
GROUND BEEF 16
CHICKEN 18
AL PASTOR 18
SEAFOOD 19
BEAN 15
VEGGIE 15

ENTREES

PAN SEARED ROCKFISH 28
Mango salsa, coconut almond rice, black beans

GRILLED SHRIMP 28
Grilled vegetables, creamy rice, lime jalapeño sauce

GRILLED OCTOPUS 26
Roasted garlic cauliflower purée, pickled cucumbers & serranos, blistered cherry tomatoes, citrus chimichurri

GRILLED SALMON* 26
Ancho & cashew crusted, creamy rice, grilled veggies

CRISPY HALF CHICKEN 26
Red chili pineapple sauce, fried plantains, cilantro rice

COMBOS

Served with your choice of refried, charro, or black beans, rice, sour cream, guacamole, pico

CHOICE: Taco, Enchilada, Burrito, Chimichanga

PICK 2 **18**
PICK 3 **21**

SMOKED 72 HOUR SHORT RIB 33
Chipotle sauce, poblano & potato purée, grilled cebollitas, mexican corn salad, cilantro sauce

CARNE TAMPIQUEÑA* 30
Grilled steak*, cheese enchiladas, black beans, avocado salad, cilantro butter

CARNE ASADA* 29
Marinated steak*, grilled onions, beans, rice, avocado salad

TEXAS PLATTER 33
Brisket & ribs, grilled corn, charro beans, tortillas

SMOKED PORK BELLY 26
Corn, avocado & tomato salad, tomatillo sauce, rice

MARGARITAS

Regular: 16 oz | Grande: 27 oz | The One & Only: 56 oz

URBANO GOLD CLASSIC 'RITAS
Regular (*frozen or on the rocks*) **13**
Grande (*frozen or on the rocks*) **20**
The One & Only **38**

CLASSIC FLAVORED 'RITAS +3
Blackberry, strawberry, mango, pineapple, prickly pear, or seasonal

CORONITA 'RITA
Served with a 6oz Corona bottle
Frozen or on the rocks **20**

TOP SHELF 'RITAS
Select from LALO, Patron, Casamigos, Tres Generaciones, Don Julio, El Tesoro
Regular **18**
Grande **29**
The One & Only **56**

CADILLAC MARGARITA
Made with Tres Generaciones Blanco or Reposado, and a Grand Marnier floater
Regular **18**
Grande **29**
The One & Only **55**

MOJITOS

Rum, fresh mint, lime juice, club soda **15**
The One & Only Mojito **44**

FLAVORS: blackberry, mango, pineapple, strawberry, or prickly pear **+3**
Ask your server about our seasonal flavors!

MOCKTAILS

MANGO CHAMOY 10
Mango, chamoy, tajin

AGUA FRESCAS 9
choose sparkling or flat water with your choice of blackberry, strawberry, mango, pineapple, prickly pear, or seasonal

MARGARITAS & MOJITOS 10
Regular size available only

GUAVA CITRUS 10
Guava, pineapple, lime, sparkling water, mint

LUNCH

MONDAY-FRIDAY | 11AM - 3PM

BOWL

THE URBANO BOWL 13
Choice of meat* and beans served over cilantro lime rice, melted cheese, pico, guacamole, sour cream, shredded lettuce

BURGER & TORTAS

Served with crispy spiced plantain chips or mixed green salad

GREEN CHILI CHEESEBURGER* 13
White american cheese, lime & garlic aioli, shredded lettuce, pickled onions

CHICKEN MILANESA TORTA 15
Fried chicken, cotija cheese, refried beans, pickled serranos, avocado, pipián crema, pipián sauce, lettuce, shaved red onion, cilantro

SHREDDED BEEF TORTA 15
Chipotle ginger, roasted garlic crema, refried beans, avocado, cilantro, lettuce, pickled onions, charred poblano salsa

PORK BELLY TORTA 15
Black beans, avocado, pickled onions, garlic crema, lettuce, jalapeños, cilantro, chipotle ginger sauce

CRISPY FISH TORTA 15
Pickled cabbage, picked onion, pickled Serrano, garlic crema, cilantro, cucumber vinaigrette, avocado

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