



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 jalapeno, Mexican butter, and sides of pico, sour cream, guacamole, shredded cheese, homemade flour tortillas
- STEAK * / **27**
CHICKEN / **24**
- CARNITAS / **24**
SHRIMP / **27**
- RIBS / **27**
CHORIZO / **23**
- VEGGIE / **21**
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*)

STARTERS

- QUESO BLANCO / **10**
Blended cheeses, spices, pico
Chorizo (+**4**)
- SHRIMP CEVICHE* / **17**
Orange, serrano, onion, avocado, citrus, tostada
- CLASSIC CEVICHE* / **17**
Ginger, orange, lime, yellow pepper, pico, tostada
- OCTOPUS CEVICHE* / **17**
Orange, red onion, cucumber, serrano, cilantro, red pepper, avocado, lime, agave, tostada
- NACHOS / **16**
CHOICE: Steak, chicken, brisket, or carnitas with grilled jalapeños, pico, sour cream, guacamole
- ELOTES LOCOS / **10**
Corn on the cob, queso fresco, chili salsa
- 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, habañoero 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**
Sauteed 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, sauteed spinach
- SHREDDED BEEF / **19**
Red guajillo chili sauce, blended cheeses

MOLCAJETE

- SERVED SIZZLIN’ WITH GRILLED STEAK, CHICKEN, SHRIMP / **43**
- Molcajete salsa, sauteed 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

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
- PAPAS BRAVAS / **10**
Chipotle aioli, lime crema, cilantro sauce, green onion
ADD: Fried egg / chorizo (+**4**)
- ANCHO-GRILLED PORK BELLY / **14**
Cauliflower purée, salsa macha, cebollitas, cashews
- MEZCAL MARINATED RIBEYE* / **16**
Caramelized onions, grilled panela cheese, cilantro chimichurri

**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.*

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

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

GRILLED SWORDFISH / **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**

MORE THAN MARGARITAS

 SIGNATURE SANGRIA / **15**
Urbano sangria mix, orange, lime, seasonal fruit, CHOICE: red or white

 URBANO SMOKED OLD FASHIONED / **17**
Maker's Mark bourbon, hint of vanilla, mole chocolate bitters, smoked tableside

 CARAJILLO / **15**
Hornitos Reposado tequila, Licor 43, cold brew coffee, nutmeg

 SPICY PALOMA, MI AMOR / **14**
Hornitos Plata tequila, grapefruit Jarritos, grapefruit juice, spicy agave

 CANCUN COSMOPOLITAN / **14**
Pinnacle vodka, prickly pear syrup, cranberry juice, lime juice, lime wheel

 LA DAMIANA / **19**
Bossca! Damiana mezcal, pineapple juice, lime juice, pineapple fronds

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

 THE ROAD TO EL DORADO / **19**
Tres Generaciones Blanco tequila, passion fruit syrup, agave, Grand Marnier, orange bitters, bee pollen

 KENTUCKY CANTARITO / **14**
Jim Beam Pineapple bourbon, orange liqueur, lime juice, agave, tajin rim

 WHAT HAPPENS IN TULUM / **17**
Hornitos Plata tequila, mezcal, muddled ginger, pineapple juice, jalapeño, pineapple juice, lime juice, chamoy & tajin rim

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
Mango
Pineapple
Strawberry
Prickly pear
Seasonal

TOP SHELF 'RITAS
Select from Patron, Herradura, Casamigos, Tres Generaciones
Regular / **18**
Grande / **29**
The One & Only / **56**

CADILLAC MARGARITA
Made with Hornitos Reposado and a Grand Marnier floater
Regular / **17**
Grande / **28**
The One & Only / **54**

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

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!

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, pipian crema, pipian 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, jalapenos, cilantro, chipotle ginger sauce

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