



ffbch.org

**Florida Forever Back Country Horsemen, Inc.**  
*Preserving our equine cultural heritage on public lands for today and tomorrow.*

# FFBCH NEWS

April 2016

**MARK YOUR CALENDARS !!**  
**The March meeting is scheduled for**  
**WEDNESDAY, April 20.**

**Riviera Mexican Cantina**  
**1935 NE Hwy 19, Crystal River, FL 34429**  
**352-564-9636**

**Dinner 5:30-7:00 business meeting at 7:00 p.m.**

**While this is a Mexican restaurant, they have other dishes such as steaks, burgers and a variety of salads - you don't have to eat Mexican. I have a copy of the menu on the next two pages - sorry if it is a little blurry.**

**A speaker is not scheduled at this time.**

***Non-Members are WELCOME!***  
***Please come and join us!***



**LIKE us on Facebook!**

**FFBCH Website: [www.ffbch.org](http://www.ffbch.org)**

Pick 1

**All you can eat menu \$9.95**Served Between 2pm-5pm No sharing no boxes  
Served with rice and beans.

Pick 7

Hard Beef Taco

Beef Enchilada

Beef Tostada

Soft Beef Taco

Bean Burrito

Cheese Enchilada

Bean Tostada

**LUNCH SERVED 11AM - 3PM ONLY****\$6.99** Lunch specials all served with your  
choice of rice or beans

3 Beef Tacos Hard or Soft

2 Beef, Chicken or Cheese Enchiladas

3 Chicken Flautas

Beef Tostada and Taco

Chile Relleno

Taco and Enchilada

One Mini Taco Salad

Beef or Chicken Burrito

Chicken or Cheese Quesadilla

2 Tamales

**Lunch Fajita for 1**

Chicken or Pork

Add \$1.00 for steak or \$1.50 for shrimp

(Served with 2 tortillas)

**\$5.00** Lunch Specials  
All served with rice and beans

One Beef Taco Hard Or Soft

One Bean Burrito

One Cheese Enchilada

One Beef Tostada

No Substitutions!

**DESSERTS**

Ice Cream.....	\$2.95
Sopapilla.....	\$3.25
Flan.....	\$3.50
Fried Ice Cream.....	\$3.95
Chocolate Molten Cake.....	\$4.95
Churros / make em' smores.....	\$3.75/\$5.25

**SIDES**

Pico de Gallo.....	\$1.50 / \$1.45	Flour Tortilla(3).....	\$1.95
Shredded Cheese.....	\$1.50 / \$1.45	Corn Tortilla(3).....	\$1.95
Sour Cream.....	\$1.50 / \$1.45	Burrito.....	\$4.25
Tomatoes.....	\$1.50 / \$1.95	Tostada.....	\$4.25
Lettuce.....	\$1.50 / \$1.45	Beef or Chicken Taco.....	\$1.95
Onions.....	\$1.50 / \$1.45	Beef or Chicken Enchilada.....	\$3.25
Jalapenos.....	\$1.50 / \$1.45	Tamale.....	\$3.25
Guac.....	\$1.50 / \$1.45	Chile Relleno.....	\$4.25
Black Beans.....	\$2.45	Guac Salad.....	\$3.75
Spanish Rice.....	\$2.45	Toasted Salad.....	\$3.75
Refried Beans.....	\$2.45	White Cilantro Lime Rice.....	\$2.45
French Fries.....	\$1.95	Blackened.....	\$1.75

**MARGARITAS****House Margarita - \$3.50**

Tequila, Triple Sec, Sour Mix and Fresh Lime with or without a Salted Rim.

**Jumbo Margarita 32 oz - \$9.00**

Same as the house but served frozen or on the rocks.

**Fish bowl 64 oz - \$16.00**

The big dog! Just tell us how many straws. Served on the rocks only.

**Dos Patrones Margarita - \$9.50**

Patron Silver and Patron Citron shaken with fresh lime.

**Cadillac Margarita - \$8.50**

1800 Reposado Tequila, Triple Sec, Sweet and Sour served with a side shot of Grand Marnier.

**Golden Margarita - \$7.50**

Jose Gold, Grand Marnier, Sweet and Sour, Fresh Lime and a dash of Orange Juice.

**Riviera Especial Margarita - \$6.00**

Blend of Margaritaville Gold Tequila topped with Grand Gala Triple Orange Liqueur, Sweet and Sour and fresh lime.

**OTHER LIBATIONS****Sangria Pitchers - \$18.00**

Secret Mexican Recipe with Fresh Fruit.

**Rumchatta Colada - \$6.00**

Rumchatta Caribbean Rum, Amaretto, Fresh Pineapple Juice, with a splash of Cream and a Cinnamon Sugar Rim.

**Pirate Punch - \$6.00**

Coconut Spiced Rum, Fresh Pineapple Juice, Orange Juice, Blue Curacao and a splash of Sprite.

**Pina Colada - \$6.00**

Made with Bacardi Rum - One sip and you will think you are in The Mexican Riviera.

**Strawberry Daiquiri - \$6.00**

Classic Strawberry Daiquiri Made with Fresh Fruit and Bacardi Rum

**Riviera Chelada - \$4.00**

Angel's favorite - a traditional Michelada, Bloody Mary Mix, with your choice of draft beer

**Mojito - \$6.50**

Rum, Sugar Cane, sodawater with Fresh Lime and Fresh Mint served on the rocks.

**ADULT COFFEE DRINKS****Mexican Coffee - \$7.50**

Cuervo Traditional Tequila, Kahlua, Coffee and Whipped Cream

**Patron XO Coffee - \$9.50**

Patron Citronage, Patron XO, Cinnamon, Coffee and Whipped Cream

**Kaoko Coffee - \$9.50**

Presidential Brandy, Patron XO, Coffee and Whipped Cream

**B-52 Coffee - \$8.50**

Baileys Irish Cream, Kahlua, Grand Marnier, Coffee and Whipped Cream

**Happy Hour Drink Specials 4-7 pm**

2 for \$5 wells and wines

2 for \$5 house margarita on the rocks

\$2 bud select draft 16 oz

\$10 domestic buckets

\$14 import buckets

\$2 tequila shot

**DRINKS****House Wine.....\$4.00 a glass**

Merlot, Cabernet, White Zin, Pinot Gris, or Chardonnay

**Bottle Wine.....Taste Wine from all different  
Spanish Regions.(Ask Server for our Wine List)****We serve Coke Products.**

Sweet &amp; Unsweet Tea

Hot Tea, Green Tea &amp; Coffee

Milk &amp; Juice

**BOTTLE BEER**

Imports.....\$4.00

Domestics.....\$2.75

**DRAFTS - 16 oz.**

Imports.....\$4.00

Domestics.....\$2.75

Craft Beer &amp; Specialties Available

## TAPAS (APPETIZER TO SHARE)

- Mexican Sliders** - 3 mini crispy flour tortillas topped w/ our seasoned, slow roasted pulled pork, our four cheese mexican blend, guac, sour cream & pico de gallo... \$7.95
- Bottle Caps** - Sliced jalapenos lightly dusted in our seasoned breading and flash fried and served with ranch dressing... \$4.95
- Fresh Guac** (served tableside) - Prepared with fresh hass avocados, pico de gallo and lime juice made right in front of you... \$6.95/\$4.55
- Riviera Sampler** - Great for sharing! Chicken fajita nachos, cheese quesadilla, border wings and chicken flautas... \$13.95
- Fajita Nachos** - Your choice of steak or chicken combined with grilled bell peppers and onions on a bed of tortilla chips and covered in queso... \$10.95
- Nacho Supreme** - A heaping platter of crispy chips smothered in queso, refried beans, seasoned beef, lettuce, tomatoes, sour cream & jalapenos... \$9.95
- Shrimp cocktail** - Cooked and peeled ice cold shrimp prepared with sliced onions, tomatoes, peppers, avocado, cilantro and our special sauce... \$9.95
- Border Wings (12)** - Grande wings tossed in your choice of mexican bbq or spicy wing sauce served with ranch... \$10.95
- Crispy Chicken Flautas** - Crispy corn tortillas, stuffed with shredded chicken breast and fried to perfection. Served with guac, sour cream and salsa for your dipping pleasure... \$6.95
- Grilled Corn on the Cob** - The recipe is a secret but we guarantee you'll love it... \$4.95
- Ultimate Cheese Dip** - XL cheese dip with grilled steak, chicken, shrimp, and fresh pico de gallo. Served with warm tortillas... \$11.95
- Queso** - Warm, creamy cheese dip... \$3.95

## RICE BOWLS, SALADS, AND QUESADILLAS

- Rice Bowls** - A bed of white cilantro lime rice, your choice of meat, black beans, our tasty red salsa and grilled yellow corn topped with a four cheese mexican blend sour cream and sliced avocado.
- Veggie... \$7.95 - Chicken... \$9.95
- Pork... \$9.95 - USDA Carne Asada... \$11.95 - Shrimp... \$12.95  
(veggie contains sauteed mushrooms, onions, bell peppers and diced tomatoes)
- Taco Salad** - Shredded lettuce topped with your choice of seasoned beef or shredded chicken, pico de gallo, sour cream, guac and a four cheese mexican blend served in a fresh crispy tortilla bowl... \$9.95
- Quesadillas** - Your choice of meat and cheese encased by large grilled flour tortillas served with guac, sour cream, lettuce and pico de gallo. In half or full size.
- Cheese \$5.95 / \$8.95
- Veggie... \$6.95 / \$9.95 - Chicken... \$7.95 / \$10.95
- Pork... \$7.95 / \$10.95 - USDA Carne Asada... \$8.95 / \$11.95 - Shrimp... \$9.95 / \$12.95  
(veggie contains sauteed mushrooms, onions, bell peppers and diced tomato)

## RIVIERA'S MIX AND MATCH COMBOS

All selections come with your choice of spanish or steamed white cilantro lime rice and your choice of refried beans or black beans.

PICK 2... \$9.95 OR PICK 3... \$11.95

**Enchiladas** - Cheese - Beef - Bean - Chicken - Pork

**Tacos** - (Soft or Crispy) - Chicken - Pork - Beef

**Tostitos** - Pork

**Crispy Chicken Flautas (2)**

**Chile Relleno** - Poblano pepper with beef and melted four blend mexican cheese

**Tostada (1 per combo)** - Fried flour tortilla topped with refried beans, beef, lettuce, tomato, and cheese.

## BURRITOS AND TACOS

All selections come with your choice of spanish rice or steamed white cilantro lime rice and your choice of refried beans or black beans

- Burrito Supreme** - Your choice of meat and bean burrito topped with lettuce, tomato, sour cream and cheese... -Chicken \$9.95 -Pork \$9.95 -Seasoned Beef \$10.95
- Burrito Al Carbon** - Your choice of meat wrapped in a large warm tortilla and smothered in queso... -Chicken \$9.95 -USDA Carne Asada \$11.95
- Grande Burrito** - Filled with beef, chicken, rice and refried bean topped with queso and salsa... \$12.95

### BIG BURRITO CHALLENGE

Eat your entire plate clean and win a free shirt and dessert... \$17.95

- Kovins Famous Wet Burrito** - Mixture of seasoned beef and refried beans wrapped in a flour tortilla and smothered in enchilada sauce and topped with lettuce, tomatoes and four cheese mexican blend... \$10.95
- Authentic Mexican Tacos (Soft Corn Tortillas)** - Your choice of meat topped with diced onion, cilantro and served with lime
- Chicken... \$9.95 -Pork... \$9.95
- USDA Carne Asada \$11.95 -Shrimp \$12.95

- Puffy Tacos** - Your choice of meat in a masa dough, fried to a puffy perfection... So Good!
- Chicken... \$9.95 -Pork... \$9.95 -Seasoned Beef... \$10.95

- Baja Tacos (Soft Corn Tortillas)** - Select shrimp or fish tacos. You can get them grilled or try our favorite - fried in our own corona beer batter. Served topped with slaw and sliced avocado with side of lime and pico de gallo
- Wild Caught White Fish... \$11.95 -Shrimp... \$12.95

## RIVIERA FAVORITES

All selections come with your choice of spanish rice or steamed white cilantro lime rice and your choice of refried beans or black beans.

- Sizzling Fajitas** - Your choice of meat served over grilled onions and peppers with a side plate of guac, pico de gallo, sour cream, cheese and warm tortillas.
- Veggie... \$9.95 - Chicken... \$10.95
- Pork... \$10.95 -USDA Carne Asada... \$11.95 -Shrimp... \$12.95
- PICK 2... \$14.95 OR PICK 3... \$16.95

- Nambre** - Your choice of meat shishkebobs with onions and bell peppers and bacon
- USDA Carne Asada... \$11.95 -Shrimp... \$12.95

- Chimichanga** - Your choice of meat fried in a flour tortilla topped with melted cheese dip and served with a side of guac, sour cream, pico de gallo, and lettuce.
- Chicken... \$9.95 -Pork... \$9.95 -Seasoned Beef... \$10.95
- USDA Carne Asada... \$11.95 -Shrimp... \$12.95 -Mini Combo... \$12.95

- Pollo Ranchero** - Grilled chicken breast served over a bed of sauteed peppers and onions and smothered with queso and ranchero sauce... \$12.95

- Pescado Cozumel** - Broiled tilapia filet topped with fresh red salsa and melted four mexican blended cheese... \$12.95

- Baby Back Ribs** - So Tender They Fall Off The Bone
- Served With French Fries or Rice and Beans
- ½ Rack... \$10.95 Full Rack... \$17.95

- BYOB (Build your own burger)** - Thick and juicy half pound burger built your way. Pick up to 3 toppings - any additional is 50 cents a piece. Choose from lettuce, tomato, onions, bacon, jalapenos, queso, blended cheese, guac, pico de gallo, grilled onions, fried onions. If we got it you can have it. Served with french fries... \$8.95

- Mexican Steak** - 10 oz. USDA Ribeye served with guac, pico de gallo, rice, beans and two tortillas... \$14.95

- American Steak** - 10 oz. USDA Ribeye served with french fries and a tossed salad... \$14.95

- Surf and Turf** - 10 oz. USDA Ribeye paired with grilled or beer battered shrimp with your choice of mexican or american sides... \$17.95

## KIDS AND SENIORS

Build your own burrito with your choice of rice and bean.

Wear a chef hat and apron... \$7.95

Kids under 12 and seniors 60+ all selection... \$5.00

Bean or chicken burrito with rice and beans

Beef or chicken taco with rice and beans

Kid size burger with french fries

Cheese quesadilla served with rice and beans

Grilled cheese with french fries

Chicken fingers with french fries

Cheese enchilada served with rice and beans

# Florida Forever Back Country Horsemen

## Two Trash Pick Up Days on Forest Roads

January, 2016—**38 people** worked **180 hours** and picked up **5 pick up** truck loads

February, 2016—**42 people** worked **204 hours** and picked up **4 pick up** truck loads



Volunteers: Dave & Audrey Van, Kathy Erwin, Greg & Karen Murphy, Cal & Sally McDavid, Larry & Ellie Bireta, Rodney & Kathy Lane, Gary & Cindy Cyphers, Bob & Tuppy Dellinger, Steve & Karen Rossman, Ruth Ann Donaldson, Jeanne Damron, Laura Fil, Virgil Oliver, Paul & Bonnie Bechtel, Bonnie Scott, Kathy Jackson, Gary & Janice Reynolds, Tom & Mary Lee Allen, Betty Lewis, Jolyn Walker, Janet & Tom Day, Ray Dodge, Jean Tata, Barb Bellamy, Judy Biesel, Barb Porch, Larry Fowler, Bill Bishop, Al Kline, Charlie Moore, Fred & Becky Fulcher, Ray & Fay Durrett. Apologies to anyone who may have been missed.

**A very special thank you to**

**JANET DAY**

**for organizing both of these work days!**

**JOB WELL DONE !!!!**

March 2016 FFBCH General Meeting

3/23/2016

Old World

Call to order @7:00 PM

Guests and new members: Linda Balyeat, Dave Muxlaw, Thomas Hilgendant, and Brad Betchel.

Fred Fulcher conducted the election of officers as follows:

President: Sally McDavid Motion to approve by Steve Rossman, 2<sup>nd</sup> by Karen Rossman and group approved.

Treasurer: Gary Reynolds Motion to approve by Ray Dodge, 2<sup>nd</sup> by Bonnie Scott and group approved.


Board members: Janet Day and Barbara Porch Motion to approve by Ray Dodge, 2<sup>nd</sup> by Karen Rossman and group approved.

Tom Allen asked for ideas on meeting places: Someone suggested the Mexican restaurant in Crystal River and the group did not seem interested in going to Crystal River. Another suggestion was Van Der Valk Restaurant located between Hernando and Inverness. We will check that one out.

Also, we need suggestions and comments on things to do. i.e. clean-ups, trail trimming, etc. We may do 3 clean-ups next season.

50/50 was won by Gary Reynolds and Janet Day won the drawing for the Vehicle maintenance at Nick Nicholas Ford.


Meeting adjourned at 7:45 PM



Want to help? Can't find the time to work on the trails? Can't always make the meetings? That doesn't matter! You can show your support by joining Florida Forever Back Country Horsemen (FFBCH). Individual memberships = \$25 and Family memberships = \$30. Or, make a donation! 100% of a donation goes to the club.

Every member of a local chapter is automatically a member of the Back Country Horsemen of Florida AND Back Country Horsemen of America. Not in the Citrus County area? Then join Back Country Horsemen of Florida as an at-large member until a local chapter is developed in your area. Don't forget Nature Coast Back Country Horsemen serving Hernando, west Sumter and northeast Pasco Counties and Southeast Ocala Back Country Horsemen.

There are many issues facing equestrians today. Help us to preserve the trails we have. Add your voice to those of more than 15,000 of your fellow American horsemen and women. **You only have to look at the Croom and the Citrus Tract of the Withlacoochee Forest as an example of what can be accomplished when we work together and with our land managers!**



**Current Officers and Directors**  
President—Sally McDavid  
Vice President—Fred Fulcher  
Secretary—Becky Fulcher  
Treasurer—Gary Reynolds  
Janet Day - Director  
Tom Allen—Director  
Barb Porch—Director  
Cal McDavid—Director

**Florida Forest Service**  
**Emergency Phone:**  
**352-797-4100**

**FFBCH Website: [www.ffbch.org](http://www.ffbch.org)**  
**email: [ffbch.org@gmail.com](mailto:ffbch.org@gmail.com)**