

# The GUADALAJARA

## Mexican Grill



## Fresh Margaritas



## Table-side Salsa



## Fresh Mexican Cuisine



# La Cantina

## Fresh Margaritas

*Fresh is best!*



### Frozen Flavors: Strawberry or Mango

Our frozen blend is made from real strawberries or mangos! We freeze the concoction to create a pure crystallized margarita, no blended ice cubes! The result is a 100% smooth, rich and natural sweetness! 16 oz Goblet \$9.95



### House

Our original margarita recipe is made with real limes, quality triple sec, sweet and sour and genuine Tequila from Guadalajara. 16 oz goblet \$7.5 + \$1 frozen, Add a flavor + \$1

### Diablo Azul

A cool-blue and devilish margarita packs an extra punch onto a house margarita with shot of the distinctively Blue Curacao & Jose Cuervo Gold. \$8.95



### La Bandera

Sweet frozen strawberry, refreshing house white frozen and tangy melon-lime stacked and poured in a high-rise glass! 18 oz glass \$10.95



### Cadillac

Takes after the great flavor of the house margarita but kicks it up a notch with added grand Marnier, Cointreau and Sauza Gold Tequila. \$11.95 Make it Guadalarita size for \$15.95

### The Guadalarita!

You might just say, "gimmie a double!" It's a super size two-fisted glass, sure to double your fun. 32 oz \$13.95 + \$2 frozen Add a Flavor + \$2

### 1800 Colada

Coconut infused 1800 Tequila with pineapple juice, cream of coconut, served shaken on the rocks. \$10.95

## Tequila Bar Shots

Patron Silver \$14 • Cazadores Reposado \$13 • Don Julio Anejo \$16  
Or Select from our list of over 100 of the finest Tequilas

## Cold Draft Beer

Dos XX Ambar  
Dos XX Lager  
Negra Modelo  
Pacifico  
Blue Moon  
Bud Light  
16oz \$5 • 22oz \$7

## Happy Hour!

Mon-Fri 3p-6p

House Margaritas \$4  
Draft Beers 16 oz \$3



## Bottled Beers

Tecate, Tecate Light, Bohemia, Medelo Especial, Corona \$5  
Budweiser, Michelob Ultra, Coors Light, O'Douls, Miller \$4



## iVinos!

RED

Menage a Trois 7 / 25  
Robert Mondavi Cabernet 8 / 28  
Punto Final Malbec 9 / 29  
7 Deadly Zins 12 / 44  
Angeline Merlot 9 / 29  
Coppola Claret \$ 14 / 49



WHITE Stella Pinot Grigio 7 / 25 • Bluefield Reisling 7 / 25  
Sutter Home White Zin 5 • Starborough Savignon Blanc 8 / 28  
Coppola Chardonnay \$ 10 / 34

For your convenience, a 20% gratuity is added for parties of 7 or more.

# ¡Bienvenidos!

# Aperitivos

## Table-Side Salsa!



Our Salsas are made from Fresh Tomatoes, dry roasted with chiles and blended daily!

Table-Side Salsa Made Custom to Your Liking! 1st One Complimentary, \$6.95 thereafter.

### Ceviche Blanco

\* Shrimp and Fish ceviche made with fresh squeezed limes, diced tomatoes, cucumbers, cilantro, onions and jalapeños topped with fresh avocado served with tostada shells and diablo ranch sauce. \$10.95



### Mini-Chimis

New bigger order! Five mini-chimis with choice of beef or chicken, with guacamole and sour cream. \$9.95

### Nachos Libres!

Guadalajara-style nachos with real cheese and choice of meats, topped with diced onions, tomatoes, jalapeños, sour cream and guacamole too! \$9.95

### Fajita Mini-Chimis

Five steak or grilled chicken topped with fajita peppers & onions. \$10.95

### Carne Asada Fries

Crispy fried golden fries topped with melted cheese, fresh grilled carne asada steak and set atop with pico de gallo, guac and sour cream. \$11.95

### Lobster Stuffed Portobello

\* Portobello mushrooms stuffed with sauteed lobster and pico de gallo, then topped with creamy poblano chili sauce and melted cheese. \$10.95

### Cheese Crisp / Quesadilla

12" Fried Flour tortilla topped with melted cheese, bell peppers, onions & jalapeños, with sour and guac sliced and served hot, on a platter. \$8.95  
Add Carne Asada or shrimp + \$2  
Add Shredded beef, chicken or carnitas + \$1.5



### Mexican Seafood Cocktail

Shrimp and Fish ceviche marinated in fresh squeezed limes, diced tomatoes, cucumbers, cilantro, onions, jalapeños and clamato sauce. \$10.95

### Fresh Guacamole



Only the best avocados are selected to be crushed twice daily in our batch of fresh guacamole. A fresh and delicious taste with a hearty texture great for a chip dipping meal starter! \$7.95

### Manchegos

4 Corn tortillas lightly grilled to melt the chihuahua cheese filling. Served with sour cream and freshly smashed Guacamole. \$ 9.95

### Camarones Panzon

Back by popular demand! 6 Juicy and Jumbo Shrimp wrapped in smoked jalapeño bacon served with our own savory diablo blanca chipotle cream sauce! Share one or have it all to yourself! \$12.95



### Chori-Queso



A new twist on an old favorite! Real Jack cheese melted in a piping hot cast iron skillet with diced tomatoes, onions, garlic and mushrooms topped with grilled pork chorizo with choice of corn or flour tortillas! ¡Buen provecho! \$10.95

**\$3 Off Selected Appetizers Happy Hour!**



 = Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase risk of foodborne illness.

Make Reservations at [www.ggrill.com](http://www.ggrill.com)

# Classic Combos

## Paztel Azteca

Crisp corn tostada shells loaded with beans and your choice of shredded beef, chicken or ground beef, each stacked and layered with lettuce, cheese, pico de gallo and topped with enchilada sauce, melted cheese and avocado slices. \$15.95

## Plato Bandera

Brilliant colors of the Mexican flag paired with the sensational flavors in enchiladas; pork chile verde, beef chile rojo and a creamy-rich white sauce chicken enchilada. \$16.95

## Plato Pancho Villa

The general's platter is rich with flavor and full of tradition with a cutlet of carne asada beef, a home-made chile relleno, and sauced over chicken enchilada. Served with refried beans and rice. ¡Buen Provecho! \$16.95



## Tres Bandidos

If you can't decide on which flavors are best, why not have it all? A chicken Mole enchilada, a pork chile verde enchilada and a beef enchilada with traditional sauce, beans and rice. \$16.95



# Huaraches

## Huarache Combos

Fix 'em how you like 'em. You can't go wrong with any combination. May we suggest the chile verde, chile colorado. Don't feel bad if you can't finish the whole plate! \$15.95

Chile Verde • Chile Colorado  
Shredded Beef • Carnitas  
Shredded Chicken

## Combo It Your Way!

### Combo 2:

Choose any 2 below  
\$13.95

Enchilada • Taco • Tostada  
Flauta • Taquito • Cheese Quesadilla

### Combo 3:

Choose any 3 below  
\$15.95

Shredded Beef • Shredded Chicken  
Ground Beef • Beans & Cheese

### Relleno Combo:

2 rellenos or 1 relleno + 1 below  
\$15.95

# Vegetarian

## Bella's Fresco

Fresh from the vegetable gardens and onto your plate! Portobello mushroom loaded with spinach, corn, diced carrots, zucchini, diced tomatoes, peas, grilled onions and queso fresco topped with rich and delicious blanco sauce, served with black beans and arroz vera cruzano. \$14.95

## Enchiladas Espinacas

Grilled fresh spinach diced tomatoes, onions and mushrooms packed in our home-made corn tortillas and dressed in our creamy-rich sauce and sprinkled with melted Monterey Jack cheese. Also available as calabacitas (zucchini) \$13.95

## Guac0-Tacos

Nothing but the finest avocados make it to be mashed in our daily batch of guacamole. Two soft corn tortillas stuffed with guacamole, cheese, diced onions, tomatoes and shredded lettuce. Served on a hot plate with beans and rice. \$12.95

## Burrito Chilango

Packed with spanish rice, beans, guacamole, fajita bell peppers and onions, wrapped and dressed with enchilada sauce and melted cheese. Served with a mixed green salad and ranch dressing. It's a grande veggie burro and not just for Chilangos anymore! (Mexico city natives) \$13.95

## ¡Taquitos con Papas!

Mashed garlic potatoes stuffed and rolled in 3 fresh corn tortillas and lightly fried golden brown. Dressed with lettuce, cheese, pico de gallo with black beans and rice and accompanied with sour cream and fresh made guacamole. \$13.95

Ask about our vegan and gluten free menu.

For your convenience, a 20% gratuity is added for parties of 7 or more.

# ¡Buen Provecho!

# THE Fajita Republic!

## Sizzlin' Table-side!

Now offering table-side, Tequila Flambé Fajitas! We bring all of your meats and veggies to your table then set separately onto a smoking hot cast iron skillet then fire them up with a shot of house tequila. Experience the sizzlin' sights, sounds, flavors and aromas the way a Fajita was meant to be enjoyed!

### \* Grilled Steak or Chicken Fajitas

Top quality beef steak or marinated chicken grilled and seasoned in chile and Mexican spices, moist and tender sliced and set over steaming veggies. \$17.95

### \* Jumbo Tiger Shrimp Fajitas

Taste the outstanding flavor, texture and moisture of our butter and garlic sautéed tiger shrimp. \$17.95

### \* Filet Mignon Fajitas

Beef tenderloin, marinated and grilled, topped with smoked jalapeño bacon take your fajita to the next level of deluxe and delicious! \$19.95

### Pork Carnitas Fajitas

Slow cooked carnitas fajitas cannot be beat for juicy, tender, flavor-packed fajita meat! \$16.95

### Portobello Veggie Fajitas

Thick sliced portobello mushrooms sautéed in garlic butter with green onions, zucchini and carrots, set over light fried bell peppers. Beans, rice, sour cream, guacamole and choice of fresh tortillas accompany! \$15.95



### NEW! Tequila Flambé Fajita

Add a shot of flavor, flair and fun to your fajita with flambéed house Tequila hot for just \$5! Ask your server for a menu of our tequilas to choose your own favorite tequila flavor added to make just the right essence of your fajita!

### \* Ultimo Fajita Skillet!

The Ultimate Fajita treat! Top quality steak and chicken seasoned and sliced, juicy pork carnitas and plump large shrimp over lightly fried bell peppers and onions, beans, rice and fresh guac. Don't forget your choice of home-made corn or flour tortillas! \$20.95

All fajitas come with red & green bell pepper, onion & mushrooms.

## Grande Burro & Chimis

Some burros & chimi's come with our homemade beans rolled inside.



### Chimichanga Asada

Top quality steak, grilled and rolled in our home-made tortillas along with cheese, diced onions and tomatoes, sour cream and guacamole. Lightly fried and super satisfying! \$15.95

### Chimichanga Carne

Chicken, ground beef or shredded beef \$14.95

### California Burrito

Carne Asada steak, golden fries, melted jack & cheddar cheese, pico de gallo, sour cream and guacamole rolled in toasted 13" flour tortilla! 15.95

### Burro Carne Asada

A Big burrito with all the great tasting ingredients of the Chimi Asada, with just a melted cheese topping! \$15.49

### Burro Carne

Chicken, ground beef or shredded beef \$14.49

### Chimi Chile Verde

Where else can you get the super flavors of pork chile verde rolled and fried in a large chimi? It's here at Guadalajara Grill. You haven't had chile verde 'til you've tried this one! \$14.95

### Chimi Colorado

Tender beef cutlets slow cooked in red chile sauce served chimi style! \$14.95

### Chimi Carnitas

Slow cooked pulled pork with sour cream, guacamole and fresh tortillas! \$14.95

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# Mariscos

## \* Lemon Butter Cilantro Salmon

Sautéed Salmon fillet in Lemon Butter, fresh minced garlic, Cilantro leaves, avocado Sauce, Grilled Nopalitos, Corn and White Rice Veracruzano. \$16.95

**NEW!**



## \* Lobster Enchiladas

Moist and delicious lobster pieces pan fried with diced onions, butter and garlic, rolled into soft corn enchiladas and covered with our famous diablo blanca chipotle cream sauce and melted jack cheese. Served with black beans and white rice a la veracruzano. \$17.95

## Mexican Paella

\* Sautéed mussels, pork, chicken breast, shrimp, lobster and chorizo cooked with Spanish rice, jalapeños and a pinch of saffron. \$19.95

## Tilapia in Poblano Sauce

\* 10 oz serving of Tilapia fish fillet seasoned with chile and fresh garlic, pan-fried with diced onions and tomatoes then dressed with a light creamy Poblano chile sauce. Served with black beans and white rice a la veracruzano. \$15.95

## Cabrilla Enchiladas

\* Grilled Mexican Sea Bass sautéed with sliced onions and mushrooms and rolled in two fresh corn tortilla enchiladas then dressed over creamy rich sauce and melted Monterey Jack cheese. Served with rice and grilled thin-sliced vegetables. \$18.95

## Arroz con Camarones

\* Six sautéed shrimp set over a heaping bed of hot Spanish rice, topped with delicious enchilada sauce and melted cheese and choice of tortillas. \$17.95

## Baja Fish or Shrimp Tacos

\* Shrimp or basa fish fillet pan-fried mojo de ajo style loaded with lettuce, grilled corn, shredded cheese, pico de gallo and a spritz of lemon in soft corn tortillas. Served with sour cream and guacamole on the side with black beans and white rice a la veracruzano. \$15.95

## Mexican Sea Bass Espinaca

\* A delicate and rich white fillet sautéed in fresh spinach leaves, fresh garlic, green onions, julienne carrots, cilantro and jalapeños. Served with black beans and white rice a la veracruzano. \$19.95

## Plato Capitan

\* The captain must have it all on platter loaded with large seared scallops and sauce, a 6 oz salmon fillet cooked in butter, garlic and fresh ground pepper and tail-on shrimp still moist and tender set over grilled veggies. And of course, served with black beans and white rice a la veracruzano. \$19.95

**Plato Capitan!**



## Lobster Stuffed Salmon

\* Grilled Salmon fillet stuffed with lobster pieces, sautéed onions and tomatoes topped with Pepper Jack queso sauce and cilantro. Served with black beans and white rice a la veracruzano. \$19.95



## Fiesta Camarones!

\* Large shrimp sautéed in a fiesta of flavors! Chorizo, diced onions and tomatoes, cilantro and long-sliced chile anaheims are mixed in with a creamy-rich sauce and poured over noodle-sliced fresh corn tortillas. A Guadalajara Grill original! \$17.95

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# iBienvenidos!

# Molcajetes

## Molcajete Camarones

\* Steaming hot molcajete pot with a ½ pound of shrimp simmering in a delicious sauce of tomatoes, spices and cheese, topped with lightly fried peppers on green onions. Served with a side of beans and rice and your choice of home-made corn or flour tortillas. \$20.95

## Grilled Chicken or Steak

Top quality chile-marinated chicken breast, or beef steak grilled, sliced set in our rich tomato, cheese and mild chile sauce with a side of beans and rice and your choice of tortillas. \$19.95

*All molcajetes come with red & green bell pepper, onion & mushrooms.*

## Molcajete Ultimo

\* Plump shrimp, juicy grilled chicken breast and tender steak cutlets all packed into a piping hot genuine rock molcajete with delicious tomato-cheese sauce, peppers and onions and a side of beans and rice and your choice of home-made corn or flour tortillas. Don't try to make this at home! \$22.95



## Molcajete Mariscos

Piping hot tomato and cheese sauce adds delicious flavor and aroma to grilled scallops, shrimp and basa fish with bell peppers, onions and a squeeze of fresh lemon. Served

## Beef/Carne De Res

### Steak Ranchero

Sliced Carne Asada in beef stock with chipotle chiles, diced bell peppers, onions and tomatoes. Served with beans and rice and choice of tortillas. \$16.95



### Chori-Asada al Carbon

Unmatched in unique, delicious flavor! We use only top grade beef steak, crisp and flavorfully grilled outside, tender, moist inside, set with pico de gallo, topped with mild chorizo served with beans, rice, fresh guacamole and sour cream and choice of tortillas. \$17.95

### Chile Colorado

Tender slow-cooked beef cutlets simmered in a rich blend of red chillies and spices that make a thick and hearty beef and beefy sauce. Served with beans and rice and choice of tortillas. \$15.95

## Chicken/Pollo

### Arroz Con Pollo

Mild chile marinated chicken breast strips grilled and set over delicious spanish rice, smothered in original enchiladas sauce and melted hot with cheese atop. Served with rice, beans and tortillas. \$15.95

### Cilantro Chicken

Grilled chicken breast sautéed in our delectable cream-based cilantro sauce, set on a bed of grilled spinach, mushrooms and onions. Served with beans and rice. \$15.95

### Pollo en Mole

A Guadalajara original home-made recipe of chilies, nuts, Ibarra Mexican chocolate and blend of secret seasonings that make your grilled chicken breast both authentic and delicious! Beans, rice and tortillas accompany. \$15.95

### Chipotle Chicken Breast

Moist and tender chicken breast seasoned with pepper and garlic sautéed with mixed vegetables set over Spanish rice and dressed with our own chipotle and tomato creamy sauce. Served with beans and tortillas. \$15.95

### Beef Barbacoa

Angus beef slow cooked in dried chile and spices with a savory mix of stewed potatoes and carrots served with beans and rice with choice of tortillas. \$15.95

### Carne En Su Jugo

One of Guadalajara's favorites! Small pieces of beef tenderloin steak are cooked in their delicious beef broth juices, then mixed with whole beans and crispy crumbled bacon. A generous portion served in a wide rimmed bowl finished with diced onions & cilantro, trimmed with fresh fried corn chips. \$16.95

## Carnitas



### Tacos al Pastor

Chile marinated slices of pork roasted with pineapple then thinly sliced, crisp outside and moist and delicious, served on three hot grilled corn tortillas with cilantro, red cabbage and diced onions with rice, beans, guaca sour. \$15.95

### Carnitas Tapatias

Tapatio style is Guadalajara native recipe of delicious and tender pork carnitas topped with fresh diced onions and cilantro and choice of tortillas with beans and rice. \$15.49

### Chile Verde

Slow roasted pork simmered in green chile, tomatillo and cilantro sauce, topped with diced onions and green Anaheims. Served with refried beans and Spanish rice. \$15.95

### Enchiladas Verde

Our famous Pork Chile verde in fresh corn tortillas topped with melted jack cheese. Served with refried beans and Spanish rice. \$15.49

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# Lunch Specials

## Quick Lunch Combos

Available Monday thru Friday 10 am – 3 pm only.

**Combo 1 \$7.95**   **Combo 2 \$9.49**

Choose your favorite item(s) to build your own quick lunch combo, served on a hot plate with rice and beans with melted cheese.

**Enchilada \* Soft Taco \* Taquito \* Flauta**

Shredded Beef or Chicken \* Carnitas \* Ground Beef

Carne Asada + \$1   Shrimp + \$1   Salmon + \$1.5



## Fresh Salads

Add Salmon or Shrimp + \$4, Grilled Chicken or Steak + \$3  
Lunch salads: 10 am – 3 pm   Dinner salads 3 pm – close

### Mexican Chopped

Chopped romaine, black olives, roasted corn, pico de gallo, jicama, avocado, shredded chicken, queso fresco, citrus chipotle vinaigrette \$12.95

### Chicken, Avocado, Strawberry Salad

Power greens, shredded chicken, diced avocado, strawberries, queso fresco, lemon agave vinaigrette \$12.95

### Taco Salad

Choice of meat & beans, with shredded iceberg lettuce, rice, pico de gallo, sour cream, fresh guacamole, salsa  
Lunch \$9.95  
Dinner \$12.95

### Avocado & Shrimp

Grilled Shrimp, cubed avocado pieces, pico de gallo, jicama, romaine lettuce, cilantro lime vinaigrette \$12.95

## Lunch Burros

Lunch Burros are served a la carte on a 12" tortilla, 10am – 3 pm, weekdays only.

### New! California Burrito

Carne Asada steak, golden fries, melted jack & cheddar cheese, pico de gallo, sour cream and guacamole rolled in toasted flour tortilla! 9.95

### Burro Carne Asada

A Big burrito with all the great tasting ingredients of the Chimi Asada, with just a melted cheese topping! \$9.49

### Burro Carne

Chicken, ground beef, shredded beef or Carnitas \$8.95

### Chile Verde or Chile Colorado

You haven't had chile verde 'til you've tried this! Try the savory beef chile Colorado. \$ 9.49

*Weekday*

## Lunch Chimis

Available from 10am – 3pm Monday – Friday

Served enchilada style with beans & rice, sour cream & guacamole. Choose from the meats listed below. \$8.95

### Shredded Beef or Chicken

Carnitas • Chile Verde

Chile Colorado

Grilled Chicken + \$1.5

Carne Asada Steak + \$1.5

Add Fajita Veggies + \$1



## Quesadilla \* Cheese Crisp

Served on a fresh 12" flour tortilla with sour cream and guacamole.  
Available 10 am – 3 pm only, daily

**Cheese** \$8.95  
Monterey Jack and cheddar cheese.

**\*Shrimp** \$10.95  
Shrimp and cheese with pico de gallo.



**Supreme** \$10.95  
Cheese & choice of beef or chicken

**Carnitas** \$9.95  
Pork carnitas with cheese & pico.

**Fajita Steak or Fajita Chicken** \$10.95

Top quality grilled steak or chile-marinated, grilled chicken with fajita peppers, sour cream and guacamole on a fresh tortilla!

## Sopas

Three hot soups available all day, everyday!

LG \$7.50   SM \$4.95

• Chicken Tortilla

• Menudo

• Pozole



**NEW!**

## Taco Salad Bar

\$10.95 M- F, 10am-3pm.

\$14.95 Sat/Sun 10am-4pm

### 4 Shells:

Taco Salad Shell, Crisp Taco, Tostada Shell, Soft Corn Taco Tortillas.

### Five Meats

Shredded Beef, Shredded Chicken Tinga, Ground Beef, Pork Chile Verde and Carnitas.

### Three Leafs

Romaine, Shredded Lettuce, Spinach

### 14 Topping:

Guacamole, Sour Cream, Jack & Cheddar Cheese, Queso Fresco, Black Olives, Corn, Peas, Pico de Gallo, Artichoke quarters, Cranberries, Garbanzo beans, onions, cilantro, Jalapeños

### 4 Dressings

Cesar, Vinegar & Oil, Champagne Vinaigrette, Ranch

### 2 Beans/ 2 Rice Selections

Black Beans/ Pinto Beans. Spanish Rice / White Rice Veracruzano

\*Sat/Sun Includes 2 soups, desserts and fruits

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