

CARNES

SERVED WITH MEXICAN RICE, REFRIED BEANS, PICO DE GALLO & GUACAMOLE. WITH CORN OR FLOUR TORTILLAS

CARNE ASADA AL ESTILO JALISCO

Delicious traditional carne asada cooked to perfection accompanied with green onions. \$34.99

BIRRIA DE RES

A traditional and delicious Guadalajara dish! Tender chunks of meat in a flavorful broth oven-cooked with our special house herbs and spices. Served with frijoles de la olla as substitute for refried beans. \$29.99

CARNE EN SU JUGO

Small diced pieces of beef cooked in their juices, a concentrated flavorful broth served with whole beans, topped with bacon and array of toppings. \$30.99



Carne en Su Jugo

COMBINACIONES

SERVED WITH CORN OR FLOUR TORTILLAS

CARNE ASADA A LA TAMPIQUEÑA

Delicious marinated steak charbroiled to perfection & accompanied with a chicken mole enchilada. Served with Mexican rice, refried beans, guacamole, pico de gallo, sour cream & green onions. \$41.99

CARNE ASADA CON POLLO

Tender marinated steak & chicken, broiled to order. Served with Mexican rice, refried beans, guacamole, pico de gallo & green onions. \$41.99

CARNE ASADA CON CAMARÓN

Marinated steak charbroiled to perfection & plump shrimp in our famous garlic butter sauce. Served with Mexican rice, refried beans, guacamole, pico de gallo & green onions. \$44.99

CARNE ASADA & LOBSTER TAIL

Juicy marinated steak charbroiled to perfection & lobster tail in our famous garlic butter sauce. Served with steamed vegetables & Mexican rice. \$56.99

CARNE RANCHERA

Delicious marinated steak charbroiled to perfection with grilled Mexican chorizo. Served with Mexican rice, frijoles de la olla, guacamole, pico de gallo, green onions & chile toreado. \$41.99

ENSALADAS

CHICKEN TACO SALAD

Grilled chicken breast, mini-taquitos mixed with lettuce, corn, onions, tomatoes, cucumbers, avocado, cotija cheese & cilantro dressing. \$27.99



Carne Asada a la Tampiqueña



Carne Ranchera

TRADICIONALES

SERVED WITH MEXICAN RICE, REFRIED BEANS, GUACAMOLE, SOUR CREAM & PICO DE GALLO.

- **SOPES PLATTER \$27.99**
CHOICE: POLLO, CARNITAS, PASTOR CARNE ASADA ADD \$2.99
- **FLAUTAS DE POLLO \$27.99**
ASADA ADD \$2.99



Sopes Platter

SIDE ITEMS

- GUACAMOLE \$7
- CHILES TOREADO \$3
- CEBOLLITAS \$4
- PAPAS FRITAS \$6
- CHIPS & SALSA \$6
- SOUR CREAM \$4
- QUESO FRESCO \$7
- NOPALES \$7
- ENSALADA VERDE \$8
- ARROZ Y FRIJOLAS \$11
- PICO DE GALLO \$5
- CHORIZO \$9

AGUAS FRESCAS*

- Horchata • Tamarindo
- Jamaica
- *all refills extra charge
- Bottled Water

HOT DRINKS

- Cafe de olla
- Coffee (hot or ced)
- Hot tea
- Hot chocolate

JUICE

- Orange
- Apple
- Cranberry
- Pineapple Juice

SOFT DRINKS*

- ONE FREE REFILL
- Pepsi • Diet Pepsi • Sierra Mist
- Squirt • Raspberry Ice tea
- Pink Lemonade
- Ice tea (unsweetened)

BEBIDAS

Guadalajara Grill

Since 1995

Restaurant Cantina & Mariachi Show

¡Ambiente y Sabor a Mexico!



SPECIAL EVENTS MENU



MINIMUM CONSUMPTION
\$30.00 PER PERSON

GUADALAJARA GRILL RESERVES THE RIGHT TO TERMINATE DISCOUNT/PROMOTIONS ONLY ONE COUPON/PROMO MAY BE REDEEMED PER GROUP DISCOUNTS OR PROMOTIONS NOT VALID ON SPLIT CHECKS THREE (3) CHECKS MAXIMUM FOR ANY GROUP, WITH MANAGEMENT APPROVAL ONLY. PERSON MAKING THE RESERVATION IS RESPONSIBLE FOR ALL CHECKS BEING PAID, NO EXCEPTIONS. 18% GRATUITY WILL BE ADDED TO GROUPS OF 10 OR MORE, SPLIT CHECKS OR IF CHECKS EXCEED \$200

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APPERITIVOS

CEVICHE DE CAMARON

Fresh chilled cooked shrimp mixed with fresh tomatoes, onions, cilantro & cucumber. Served with tostadas. \$26.99

CAMARONES CUCARACHA

Nayarit-style shrimp on shell deep-fried to perfection. Sliced red onions, lime wedges & spicy house sauce. \$32.99

GUACAMOLE

Fresh avocados, diced onions, cilantro hand-mixed and topped with pico de gallo & cheese. \$19.99

QUESO FUNDIDO

Oven melted cheese served in a hot molcajete. \$20.99
Add your choice of mushrooms, chile pasilla or chorizo \$4.99 per item.



Camarones Cucaracha



Ceviche de Camaron



Queso Fundido



Guacamole



Fajitas de Pollo

FAJITAS

ALL FAJITAS ARE SAUTÉED WITH BELL PEPPERS & ONIONS. SERVED WITH MEXICAN RICE, REFRIED BEANS, GUACAMOLE, PICO DE GALLO & CORN OR FLOUR TORTILLAS.

- DE CAMARON \$33.99
- DE ASADA Y POLLO \$32.99
- DE POLLO \$28.99
- DE CARNE ASADA \$32.99

MOLCAJETE

SERVES TWO

Our signature dish! Here At Guadalajara Grill, we add on our own exquisite molcajete sauce with the finest ingredients: melted cheese, nopal, chile toreado & green onions. Served with mexican rice, refried beans, guacamole & pico de gallo. Accompanied with corn or flour tortillas. Give it a try & have a taste of history.

- MOLCAJETE SUPREMO \$67.99
- MOLCAJETE DE CARNE ASADA \$62.99
- MOLCAJETE ASADA Y POLLO \$62.99

PUERCO

SERVED WITH MEXICAN RICE, REFRIED BEANS, PICO DE GALLO & GUACAMOLE. ACCOMPANIED WITH CORN OR FLOUR TORTILLAS.

- CHAMORRO/ PORK HOCK \$38.99
Whole oven-roasted pork hock in a special house sauce.
- CARNITAS \$26.99
- CHILE VERDE \$26.99



Chamorro/Pork Hock

CAMARONES

SERVED WITH MEXICAN RICE, REFRIED BEANS, GUACAMOLE & PICO DE GALLO. WITH CORN OR FLOUR TORTILLAS.

AL MOJO DE AJO

Our finest quality shrimp simmered in our special minced garlic butter sauce. \$34.99

A LA DIABLA

Our finest quality shrimp sautéed in our fiery red sauce. \$34.99

SARANDEADOS

Our finest quality shrimp marinated with our spicy house sauce \$34.99



Camarones al Mojo de Ajo

COCTELES

COCTEL DE CAMARON

Cooked tender shrimp mixed with pico de gallo, cucumber, avocado & our special seafood juice blend. \$27.99

ENCHILADAS

3 ENCHILADAS PER ORDER ACCOMPANIED WITH MEXICAN RICE, REFRIED BEANS, GUACAMOLE, SOUR CREAM & PICO DE GALLO.

- DE QUESO (ROJAS) \$27.99
- DE RES (ROJAS) \$28.99
- DE POLLO CON MOLE \$29.99
- DE POLLO (VERDES) \$27.99



Enchiladas de Pollo con Mole

FILLETES

SERVED WITH MEXICAN RICE AND STEAMED VEGETABLES.

A LA PLANCHA

Grilled fresh fillet of sole seasoned with our house signature herbs & spices. \$31.99

AL MOJO DE AJO

Grilled fresh fillet of sole topped with our special garlic butter sauce. \$31.99

SARANDEADO

Grilled fresh fillet of sole marinated with our spicy house sauce. \$32.99



Filete Sarandeado

POLLO

SERVED WITH MEXICAN RICE, REFRIED BEANS, PICO DE GALLO & GUACAMOLE. CORN OR FLOUR TORTILLAS

• POLLO EN MOLE

Two chicken breast prepared with our special house mole sauce. Topped with sesame seeds. \$30.99

• MONTERREY CHICKEN

Two broiled chicken breast, sautéed bell peppers, onions & mushrooms. Topped with our special house sauce & melted cheese. \$30.99



Monterrey Chicken

TILAPIA

SERVED WITH MEXICAN RICE, REFRIED BEANS, GUACAMOLE & PICO DE GALLO. WITH CORN OR FLOUR TORTILLAS.

A LA DIABLA

Fresh whole tilapia seasoned and deep-fried crispy, simmered in our fiery red sauce. \$31.99

FRITA

Fresh whole tilapia seasoned and deep-fried crispy. \$30.99

AL MOJO DE AJO

Fresh whole tilapia seasoned and deep-fried crispy topped with our special garlic butter sauce. \$31.99



Mojarra Frita

SALMON

SERVED WITH MEXICAN RICE AND STEAMED VEGETABLES.

A LA PLANCHA

Grilled fresh salmon seasoned in our special house herbs and spices accompanied with your choice of "al cilantro" or "chipotle sauce". 36.99



Salmon