

BREAKFAST

Served with refried beans, mexican potatoes with corn or flour tortilla

Available before 12:00 pm

EGGS ANY STYLE

Two farm fresh eggs any style. \$11.99

HUEVOS A LA MEXICANA

Eggs scrambled with onions, tomatoes, cilantro & chopped jalapeño peppers. \$11.99

HUEVOS CON NOPALES

Eggs scrambled with onions, tomatoes, chopped jalapeño peppers, cilantro & nopales. \$11.99

CHILAQUILES ROJOS Ó VERDES

Sautéed tortilla chips with red or green sauce & topped with cotija cheese. Served with eggs any style or natural. \$13.99

HUEVOS CON JAMON

Two farm fresh eggs scrambled with ham. \$13.99

HUEVOS CON CHORIZO

Two farm fresh eggs scrambled with chorizo. \$13.99

OMELETTE

Omelette with cheese and your choice of chorizo, ham, bacon or veggie. \$14.99

HUEVOS RANCHEROS

Two fresh eggs served on a fried tortilla, topped with ham, bell peppers, onions, mushrooms & ranchera sauce. \$14.99

HUEVOS DIVORCIADOS

Two eggs with red & green sauce and a cheese enchilada. \$14.99

ASADA & EGGS

Two eggs any style with carne asada. \$20.99

ASADA & CHILAQUILES

Carne asada and sautéed tortilla chips with red or green sauce & topped with cotija cheese. \$20.99

BURRITO DE HUEVO CON CHORIZO

With eggs and Mexican Sauge. \$13.99

KIDS MENU

CHILDREN 8 AND UNDER

CHICKEN TENDERS

Served with fries. \$10.99

CHEESE ENCHILADA

Served with rice and beans. \$10.99

CHEESE QUESADILLA

Served with rice and beans. \$10.99

TAQUITOS PLATTER

Served with rice and beans. \$10.99

CHEESE BURGER

Served with FRIES. \$10.99

BEAN & CHEESE BURRITO

Served with rice and beans. \$10.99

TACO CHICKEN

Served with rice and beans. \$10.99

BREADED SHRIMP

Served with FRIES. \$10.99

MINI PIZZA (PEPPERONI OR CHEESE)

Served with FRIES. \$10.99

ASADA NACHITOS \$10.99

DESSERTS

COLOSSAL CHEESECAKE

3 LECHE CAKE

PASTEL DE ELOTE

FLAN

CHURRO SUNDAE



Flan

*15% GRATUITY WILL BE ADDED TO GROUPS OF 10 OR MORE OR CHECKS OVER \$300

LUNCH SPECIALS

Served Monday through Friday

11:00 am - 3:00 pm

GORDITA

Corn gordita with beans. Topped with shredded lettuce, pico de gallo, green sauce & cotija cheese. Chorizo, Al Pastor, Carnitas or chicken \$132.99 - Asada \$17.99

CHILE RELLENO

One pasilla chili stuffed with cheese & topped with ranchera sauce & melted cheese. Served with Mexican rice, refried beans, guacamole, sour cream & pico de gallo. With corn or flour tortillas \$13.99

TAQUITOS PLATTER

Chicken taquitos garnished with shredded lettuce, pico de gallo & cotija cheese. Served with Mexican rice, refried beans, guacamole & sour cream \$11.99

FILLET OF SOLE

Grilled fillet of sole served with Mexican rice & vegetables. Your choice: Al mojo de ajo, a la diablo or a la plancha, with corn or flour tortillas \$13.99

TILAPIA FRITA

Fresh whole tilapia seasoned and deep-fried crispy. Served with Mexican rice, refried beans, guacamole & pico de gallo. With corn or flour tortillas \$15.99

CAMARONES EMPANIZADOS

Lightly breaded & golden fried shrimp. Served with Mexican rice & refried beans, with corn or flour tortillas. \$13.99

COCTEL DE CAMARON

Cooked tender shrimp mixed with pico de gallo, cucumber, avocado & our special seafood juice blend. \$13.99

FLAUTAS PLATTER

Two crispy flour tortillas stuffed with chicken garnished with shredded lettuce, pico de gallo, sour cream, guacamole & cotija cheese. Served with Mexican rice, and refried beans. \$13.99

WET BURRITO

Large flour tortilla filled with your choice of chicken, al pastor or carnitas. Topped with green sauce & cheese. Served with pico de gallo, guacamole, sour cream, Mexican rice & refried beans. \$13.99

CARNE ASADA WET BURRITO

Choice of red or green sauce and topped with melted cheese. Served with Mexican rice, refried beans, guacamole, pico de gallo & sour cream. \$17.99

MONTERREY CHICKEN

Broiled boneless chicken breast, sauteed bell peppers, onions & mushrooms. Topped with our special house sauce & melted cheese. Served with Mexican rice, refried beans, guacamole & pico de gallo. With corn or flour tortillas \$14.99

NACHO PLATTER

Choice of chicken or steak. Tortilla chips, refried beans, melted cheese served with pico de gallo, guacamole & sour cream. Chicken \$11.99 - Steak \$17.99

CHILE VERDE

Tender chunks of pork simmered in a mild tomatillo sauce. Served with Mexican rice, refried beans, pico de gallo & guacamole. With corn or flour tortillas. \$12.99

ENCHILADAS

Two large corn tortillas filled with cheese and your choice of chicken, shredded chicken or beef. Served with Mexican rice, refried beans, pico de gallo, sour cream & guacamole. Cheese \$14.99 - Chicken \$14.99 - Beef \$14.99

SOPES PLATTER

Two corn sopes with beans. Topped with shredded lettuce, pico de gallo, green sauce & cotija cheese. Served with Mexican rice & refried beans. Chorizo, Al Pastor, Carnitas or Chicken \$13.99 - Asada \$17.99

SALADS

CHICKEN TACO SALAD

Grilled chicken breast, mini-taquitos mixed with lettuce, corn, onions, tomatoes, cucumbers, avocado, cotija cheese & cilantro dressing. \$18.99

MEXICAN CHICKEN SALAD

Spicy grilled chicken breast, avocado slices, crisp greens, house chipotle dressing, diced red & green bell peppers, onions, black beans, corn, cheddar & jack cheese & crunchy tortilla strips. \$18.99

CALDOS

•ALBONDIGAS DE POLLO \$15.99

•COCIDO DE RES \$15.99

•MENUDO \$16.99



Cocido de Res

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DRINKS

SOFT DRINKS*

ONE FREE REFILL

Pepsi • Diet Pepsi • Sierra Mist

Squirt • Raspberry Ice tea

•Pink Lemonade

•Ice tea (unsweetened)

JUICE

•Orange

•Apple

•Cranberry

HOT DRINKS

•Cafe de olla (hot or iced)

•Coffee (hot or iced)

•Hot tea

•Hot chocolate

AGUAS FRESCAS*

•Horchata • Tamarindo

•Jamaica *all refills extra charge

•Bottled Water



¡Ambiente y Sabor a Mexico!

CADILLAC MARGARITAS

QUEEN CADILLAC

PINK CADILLAC

SUNRISE CADILLAC

CHAMBORD CADILLAC

MILLION CADILLAC

IMPORTED BEER

VICTORIA • TECATE LIGHT

DOS XX • DOS XX AMBER

BOHEMIA • PACIFICO

SOL • HEINEKEN LIGHT

CORONA • CORONA LIGHT

NEGRA MODELO • MONTEJO

MODELO ESPECIAL • TECATE

HEINEKEN • STELLA ARTOIS

DOMESTIC BEER

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LITE

O'DOULS

DRAFT BEER BY THE MUG OR PITCHER

MARGARITAS

STRAWBERRY

PEACH

CUCUMBER

POMEGRANATE

WET MANGO

SKINNY

CHAMARINDO

DIRTY MARGARITA

PINEAPPLE MARGARITA

WINEARITA

TAMARINDO

MANGO MARGARITO

MICHELADAS

YOUR CHOICE OF BEER

• ORIGINAL

• MANGO

• TAMARINDO

COCKTAILS

SCREW DRIVER

CUBA LIBRE

SEVEN SEVEN

MAI TAI

WHITE RUSSIAN

COSMOPOLITAN

LONG ISLAND ICE TEA

CAPE COD

PINEAPPLE COOLER

AMF

MOJITO

SANGRIA GUADALAJARA

SANGRIA DOS CORAZONES

PALOMA GUADALAJARA

SPICY MANGO

PINA COLADA

CANTARITO

CAZUELA

TEQUILA SUNRISE

APPLE MARTINI

LONG BEACH TEA

GREY HOUND

VAMPIRO

ZOMBIE

MELON SOUR

TROPICAL MOJITO



Cazuela

GUADALAJARA GRILL IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS. DISCOUNTS OR PROMOTIONS NOT VALID ON SPLIT CHECKS. TWO (2) CHECKS MAXIMUM FOR ANY GROUP. THREE (3) OR MORE CHECKS WILL INCUR A 15% SERVICE CHARGE. PERSON MAKING THE RESERVATION IS HELD RESPONSIBLE FOR ALL CHECKS TO BE PAID. NO EXCEPTIONS. PHOTOS IN THIS MENU ARE FOR ILLUSTRATIVE PURPOSES ONLY.

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APPETIZERS

QUESO FUNDIDO
Oven melted cheese served in a hot molcajete. \$12.99 Add your choice of mushrooms, chile pasilla or chorizo \$1.99 per item.

GUACAMOLE
Fresh avocados, diced onions, cilantro hand-mixed and topped with pico de gallo & cheese. \$11.99

CEVICHE DE CAMARON
Fresh chilled cooked shrimp mixed with fresh tomatoes, onions, cilantro & cucumber. Served with tostadas. \$20.99

CAMARONES CUCARACHA
Nayarit-style shrimp on shell deep-fried to perfection. Sliced red onions, lime wedges & spicy house sauce. \$24.99

COCTEL DE CAMARON
Cooked tender shrimp mixed with pico de gallo, cucumber, avocado & our special seafood juice blend. \$19.99

CAMPECHANA
Mixed tender cooked shrimp, abalone type, & succulent octopus served with pico de gallo, cucumber, avocado & our special seafood juice blend. \$21.99

COCTEL BORRACHO
Mixed tender cooked shrimp, abalone type, & succulent octopus served with pico de gallo, cucumber, avocado & our special seafood juice blend. Accompanied with a "Coronita 7oz" beer \$24.99

NACHO FRIES
Choice of chicken, steak or cheese only. French fries, melted cheese served with pico de gallo, beans, guacamole & sour cream. Cheese \$15.99 Chicken \$17.99 Steak \$20.99

TACOS GOBERNADOR
3 Grilled corn tortilla stuffed with mozzarella cheese & shrimp in special sauce. Served with pico de gallo & guacamole. \$20.99

NACHOS GUADALAJARA
Choice of chicken or steak. Tortilla chips, refried beans, melted cheese served with pico de gallo, guacamole & sour cream. Cheese \$13.99 Chicken \$14.99 Steak \$18.99

CHICKEN FAJITAS QUESADILLA
Grilled flour tortillas stuffed with cheese, marinated strips of tender chicken, sautéed with bell peppers, onions & cilantro. served with green salad & house cilantro & chipotle dressing \$18.99

MINI TACOS DORADOS
Crunchy chicken potato mini tacos topped with shredded lettuce, fresh pico de gallo, green sauce & cotija cheese. Served with guacamole, pico de gallo, sour cream and sliced radish. \$15.99

TACOS TOREADOS
4 Charbroiled corn tortilla tacos stuffed with refried beans, cotija cheese, jalapeño slices, carrots, guacamole & pico de gallo. \$11.99



Camarones Cucaracha



Mini Tacos Dorados

MOLCAJETES

Our signature dish! Here At Guadalajara Grill, we add on our own exquisite molcajete sauce along 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 POLLO Y CARNE \$28.99
- *MOLCAJETE DE CAMARON \$29.99
- *MOLCAJETE DE MARISCOS \$34.99

*MOLCAJETE MEXICANO \$33.99
Charbroiled steak, chicken breast & chorizo cooked to perfection. Accompanied with fresh Mexican cheese and ranchera sauce.

CHICKEN

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

*POLLO EN MOLE \$20.99

*MONTERREY CHICKEN
Two broiled chicken breast, sautéed bell peppers, onions & mushrooms. Topped with our special house sauce & melted cheese. \$20.99

PORK

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

- *CHAMORRO/ PORK HOCK \$30.99
Whole oven-roasted pork hock in a special house sauce.
- *CARNITAS \$20.99
- *CHILE VERDE \$20.99



Chamorro/Pork Hock

ESPECIALIDADES

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. \$28.99

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 \$21.99

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. \$22.99

LENGUA EN SALSA VERDE
Delicious tender beef tongue cooked in our special house tomatillo sauce. \$23.99

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. \$30.99

CARNE ASADA CON POLLO
Tender marinated steak & chicken, broiled to order. Served with Mexican rice, refried beans, guacamole, pico de gallo & green onions. \$30.99

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. \$33.99

CARNE ASADA-CHILE RELLENO-ENCHILADA
Delicious traditional carne asada cooked to perfection & paired with a cheese enchilada and chile pasilla stuffed with cheese, topped with ranchera sauce and melted cheese. \$29.99

CARNE ASADA & LOBSTER TAIL
Juicy marinated steak charbroiled to perfection & lobster tail in our famous garlic butter sauce. Served with steamed vegetables & Mexican rice. \$42.99

EL PLATON GUADALAJARA
Delicious traditional carne asada cooked to perfection, paired with a sope, flauta and chile pasilla stuffed with cheese. Topped with ranchera sauce, grilled nopal, chile toreado and green onions. Served with Mexican rice, refried beans, guacamole and pico de gallo. Accompanied with corn or flour tortillas. \$32.99

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. \$31.99

TRIO TACO TRADICIONAL
3 Corn Soft tacos. One of each: birria, asada & carnitas. Topped with onions and cilantro. \$19.99 *No substitutions

RANCHO PLATTER
Our famous pasilla chili stuffed with cheese and topped with ranchera sauce & melted cheese. Served with one cheese enchilada. \$21.99



Carne Ranchera

CAMARONES

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

EMPANIZADOS
Our finest quality shrimp breaded & deep-fried crispy. Accompanied with a cocktail sauce. \$23.99

AL MOJO DE AJO
Our finest quality shrimp simmered in our special minced garlic butter sauce. \$26.99

A LA DIABLA
Our finest quality shrimp sautéed in our fiery red sauce. \$26.99

COSTA AZUL
For Bacon lovers! Plump shrimp wrapped in bacon. \$29.99



Camarones al Mojo de Ajo

FILLET

SERVED WITH MEXICAN RICE AND STEAMED VEGETABLES.

A LA DIABLA
Give your taste buds a kick! Grilled fresh fillet simmered in our special fiery red house sauce. \$21.99

A LA PLANCHA
Grilled fresh fillet of sole seasoned with our house signature herbs & spices. \$21.99

AL MOJO DE AJO
Grilled fresh fillet of sole topped with our special garlic butter sauce. \$21.99

SARANDEADO
Grilled fresh fillet of sole marinated with our spicy house sauce. \$21.99

TRIO-PLATES

CHOOSE 3 INDIVIDUAL ITEMS \$21.99

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

CHILE RELLENO
CHEESE ENCHILADA ROJA (RED)
SOPE CHOICE: POLLO, CARNITAS, CHORIZO, PASTOR O CARNE ASADA
HARD SHELL TACO POLLO
CHICKEN TAQUITOS
FLAUTA DE POLLO
GORDITA
 CHOICE: POLLO, CARNITAS, CHORIZO, PASTOR O CARNE ASADA

BURRITOS

CHOICE OF RED OR GREEN SAUCE TOPPED WITH MELTED CHEESE. SERVED WITH MEXICAN RICE, REFRIED BEANS, GUACAMOLE, PICO DE GALLO & SOUR CREAM.

POLLO \$18.99
 CARNITAS \$19.99
 CARNE ASADA \$20.99
 CAMARONES A LA DIABLA \$20.99 topped with salsa a la diabla

BIRRIA \$19.99
 CHILE RELLENO \$19.99
 AL PASTOR \$18.99
 *ONLY MEAT \$8.99 EXTRA

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. \$21.99

FRITA
Fresh whole tilapia seasoned and deep-fried crispy. \$19.99

AL MOJO DE AJO
Fresh whole tilapia seasoned and deep-fried crispy topped with our special garlic butter sauce. \$20.99

SALMON

SERVED WITH MEXICAN RICE AND STEAMED VEGETABLES.

AL CILANTRO
Grilled fresh salmon served with our special house cilantro sauce. \$25.99

A LA PLANCHA
Grilled fresh salmon seasoned in our special house herbs & spices accompanied with our house dressing. \$25.99

CON CAMARONES
Grilled fresh salmon seasoned in our special house herbs & plump shrimp in our famous garlic butter sauce. \$32.99

CON CARNE ASADA
Grilled fresh salmon seasoned in our special house herbs & marinated steak charbroiled to perfection. \$33.99



Salmon al Cilantro

SIDE ITEMS

- | | |
|------------------------|-------------------------|
| GUACAMOLE \$3.99 | QUESO FRESCO \$4.99 |
| CHILES TOREADOS \$2.99 | NOPALES \$3.99 |
| CEBOLLITAS \$2.99 | ENSALADA VERDE \$3.99 |
| PAPAS FRITAS \$4.99 | ARROZ O FRIJOLES \$4.99 |
| CHIPS & SALSA \$4.99 | PICO DE GALLO \$2.99 |
| SOUR CREAM \$2.99 | CHORIZO \$4.99 |

ALA CARTA

- QUESABIRRIA \$12.99
 TACO DE BIRRIA A LA PLANCHA \$7.99
 SOPE \$8.99
 CHOICE: POLLO, CARNITAS, CHORIZO, PASTOR O CARNE ASADA
 GORDITA \$9.99
 CHOICE: POLLO, CARNITAS, CHORIZO, PASTOR O CARNE ASADA
 CHILE RELLENO \$10.99
 TOSTADA CEVICHE DE CAMARON \$9.99
 ENCHILADA DE QUESO \$7.99
 HARSHHELL TACO POLLO \$7.99
 TACO GOBERNADOR \$8.99
 DOS HUEVOS AL GUSTO \$5.99



Molcajete de Mariscos

Succulent shrimp, octopus, fish fillet, type abulone bell peppers and onions.

- *MOLCAJETE SUPREMO \$33.99
- *MOLCAJETE DE CARNE ASADA \$28.99
- *MOLCAJETE DE POLLO \$25.99
- *MOLCAJETE DE CARNITAS \$25.99

*MOLCAJETE GUADALAJARA \$45.99
Charbroiled steak, chicken breast, chorizo & a great combination plump shrimp & carnitas cooked to perfection. accompanied with fresh Mexican cheese and tomatillo sauce.

FAJITAS

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

- *CAMARON \$26.99
- *SUPREMAS \$32.99
- *ASADA Y POLLO \$27.99
- *POLLO \$21.99
- *CARNITAS \$22.99
- *CARNE ASADA \$27.99
- *VEGETARIANAS \$19.99

WET FAJITAS
Marinated strips of tender steak & chicken with green tomatillo sauce. Topped with melted cheese. \$27.99

ENCHILADAS

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

- *DE QUESO (ROJAS) \$18.99
- *DE RES (ROJAS) \$21.99
- *DE POLLO CON MOLE \$20.99
- *DE POLLO (VERDES) \$18.99
- *VEGETARIANAS (ROJAS O VERDES) \$18.99

TRADICIONALES

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

- *GORDITAS PLATTER \$18.99
CHOICE: POLLO, CARNITAS, CHORIZO, PASTOR OR (CARNE ASADA \$2 EXTRA)
- *CHILE RELLENO PLATTER \$18.99
- *SOPES PLATTER \$17.99
CHOICE: POLLO, CARNITAS, CHORIZO, PASTOR OR (CARNE ASADA \$2 EXTRA)
- *CHICKEN FLAUTAS PLATTER \$18.99
- *CHICKEN TAQUITOS PLATTER \$18.99
- *QUESABIRRIA \$19.99



Fajitas Supremas

A great combination of chicken, steak & plump shrimp with green tomatillo & ranchera sauce.

*All pictures are for illustrative purposes only