

Guadalajara Grill

Since 1995

Restaurant Cantina & Mariachi Show

¡Ambiente y Sabor a México!



SPECIAL EVENTS MENU

Mojito

Paloma Guadalajara

Sunrise Cadillac

Spicy Mango

Spicy Pineapple XL

Cantarito

Cazuela



**MINIMUM CONSUMPTION
\$30.00 PER PERSON**

Only one coupon/promotional offer may be redeemed per party. Even if party is seated at separate tables and/or requires split checks. Guadalajara Grill reserves the right to terminate any promotion or discounts at any time. THIS MENU IS PROTECTED BY COPYRIGHT LAWS, ANY DUPLICATION OF ITS CONTENTS (PICTURES OR WORDS) IS PROHIBITED. MENU PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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APPERITIVOS

CEVICHE DE CAMARON

Fresh chilled cooked shrimp mixed with fresh tomatoes, onions, cilantro & cucumber. Served with tostadas. \$25.99

CAMARONES CUCARACHA

Nayarit-style shrimp on shell deep-fried to perfection. Sliced red onions, lime wedges & spicy house sauce. \$31.99

GUACAMOLE

Fresh avocados, diced onions, cilantro hand-mixed and topped with pico de gallo & cheese. \$18.99

QUESO FUNDIDO

Oven melted cheese served in a hot molcajete. \$19.99
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 \$32.99
- DE ASADA Y POLLO \$30.99
- DE POLLO \$26.99
- DE CARNE ASADA \$30.99

MOLCAJETE

SERVES TWO

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 SUPREMO \$65.99 (1 PERSON \$41.99)
- MOLCAJETE DE CARNE ASADA \$60.99 (1PERSON \$36.99)
- MOLCAJETE ASADA Y POLLO \$60.99 (1PERSON \$36.99)



Molcajete Supremo

PUERCO

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

- **CHAMORRO/ PORK HOCK \$36.99**
Whole oven-roasted pork hock in a special house sauce.
- CARNITAS \$25.99
- CHILE VERDE \$25.99



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. \$32.99

A LA DIABLA

Our finest quality shrimp sautéed in our fiery red sauce. \$32.99

SARANDEADOS

Our finest quality shrimp marinated with our spicy house sauce \$32.99



Camarones al Mojo de Ajo

COCTELES

COCTEL DE CAMARON

Cooked tender shrimp mixed with pico de gallo, cucumber, avocado & our special seafood juice blend. \$26.99

ENCHILADAS

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

- **DE QUESO (ROJAS)** \$26.99
- **DE RES (ROJAS)** \$27.99
- **DE POLLO CON MOLE** \$27.99
- **DE POLLO (VERDES)** \$26.99



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. \$30.99

AL MOJO DE AJO

Grilled fresh fillet of sole topped with our special garlic butter sauce. \$30.99

SARANDEADO

Grilled fresh fillet of sole marinated with our spicy house sauce. \$30.99



Fillete 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. \$29.99

•MONTERREY CHICKEN

Two broiled chicken breast, sautéed bell peppers, onions & mushrooms. Topped with our special house sauce & melted cheese. \$29.99



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. \$30.99

FRITA

Fresh whole tilapia seasoned and deep-fried crispy. \$29.99

AL MOJO DE AJO

Fresh whole tilapia seasoned and deep-fried crispy topped with our special garlic butter sauce. \$30.99



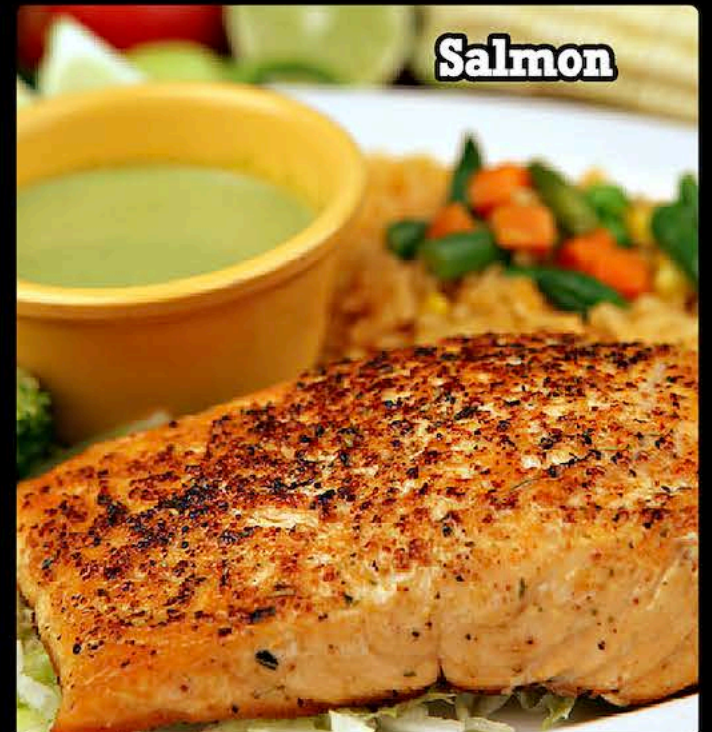
Mojarra Frita

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". 35.99



Salmon

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. \$32.99

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. \$28.99

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. \$28.99



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. \$38.99

CARNE ASADA CON POLLO

Tender marinated steak & chicken, broiled to order. Served with Mexican rice, refried beans, guacamole, pico de gallo & green onions. \$38.99

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. \$41.99

CARNE ASADA & LOBSTER TAIL

Juicy marinated steak charbroiled to perfection & lobster tail in our famous garlic butter sauce. Served with steamed vegetables & Mexican rice. \$53.99

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. \$38.99

ENSALADAS

CHICKEN TACO SALAD

Grilled chicken breast, mini-taquitos mixed with lettuce, corn, onions, tomatoes, cucumbers, avocado, cotija cheese & cilantro dressing. \$26.99



Carne Asada a la Tampiqueña



Carne Ranchera

TRADICIONALES

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

•SOPES PLATTER \$26.99

CHOICE: POLLO, CARNITAS, PASTOR CARNE ASADA ADD \$2.99

•FLAUTAS DE POLLO \$26.99

ASADA ADD \$2.99



Sopes Platter

MENU DE NIÑOS

CHILDREN 7 AND UNDER

CHICKEN TENDERS

Served with fries. \$14.99

CHEESE ENCHILADA

Served with rice and beans. \$14.99

CHEESE BURGER

Served with FRIES. \$14.99

SOFT TACO

Chicken or Asada, Served with rice and beans. \$14.99 add additional taco for \$5.99



Chicken Tenders



Cheese Quesadilla



Cheese Burger



Soft Taco

SIDE ITEMS

GUACAMOLE \$6

CHILES TOREADO \$2

CEBOLLITAS \$3

PAPAS FRITAS \$5

CHIPS & SALSA \$5

SOUR CREAM \$3

QUESO FRESCO \$6

NOPALES \$6

ENSALADA VERDE \$7

ARROZ Y FRIJOLE \$10

PICO DE GALLO \$4

CHORIZO \$8

BEBIDAS

SOFT DRINKS*

ONE FREE REFILL

Pepsi • Diet Pepsi • Sierra Mist

Squirt • Raspberry Ice tea

•Pink Lemonade

•Ice tea(unsweetened)

JUICE

•Orange

•Apple

•Cranberry

•Pineapple Juice

HOT DRINKS

•Cafe de olla

•Coffee (hot or iced)

•Hot tea

•Hot chocolate

AGUAS FRESCAS*

•Horchata • Tamarindo

•Jamaica

*all refills extra charge

•Bottled Water