



Experience the Ambiance & Taste of Mexico



Folklorico
Friday-Sunday Only.

Nuestra Historia

La Familia Hernandez

Jesus Hernandez y Maria Ortiz de Coatlancillo Jalisco Mexico. Debido a su cultura campesina y agriculatural de la region, les encantaba la convivencia familiar. Tuvieron 11 hijos (7 hombres y 4 mujeres) y fue asi como mama Maria, los alimentaba con lo mas tipico de aquellos lugares, tamales, frijoles de la olla, tortillas hechas a mano en metate, salsas hechas en molcajetes etc. Fue asi como en Mayo 1995 sus hijos decidieron abrir Guadalajara Grill usando las recetas de familia con sabor casero. La familia Hernandez les esta sumamente agradecida con toda su clientela por su preferencia y como siempre los invitamos a experimentar el **AMBIENTE Y SABOR A MEXICO!**

MONDAY-SATURDAY BUFFET

SERVED FROM 9AM TO 3PM

INCLUDES

STREET TACOS

Price may vary.



SUNDAY BRUNCH BUFFET & Mariachi Show

SERVED FROM 9AM TO 3PM

Buffet prices subject to change without notice on Holidays. Including: (Mother's Day, Father's Day & Valentine's Day)
Price may vary.

Sunday - Thursday Kids under 8 EAT FREE!*

DINNER TIME ONLY.

One child meal free per 2 adult meals purchased.

Maximum 2 free kids meals per group.

No Split Checks

Not valid with any other offer.
Max Discount \$14 Per child

Not valid during Sunday Brunch.

*FROM KIDS MENU ONLY

CATERING & BANQUETS AVAILABLE

Let Guadalajara Grill host your next fiesta. Small or large groups. Weddings, Quinceañeras, Birthdays, Office Parties, Anniversaries or any other occasion.
Ask about our patio!

Birthday! Birthday!

Sign up for our Birthday Club!
Receive a complimentary dessert plus mañanitas.



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.

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

626.337.8168

WWW.GUADALAJARA-GRILL.COM

DISCLAIMER: CONSUMING RAW OR UNDERCOOK MEATS & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Bebidas

DRINKS



Premium Select

**DON JULIO REAL
HERRADURA SUPREMA
GRAN CORRALEJO
GRAN PATRON**

TEQUILAS

**CAZADORES
HERRADURA
DON JULIO
PATRÓN
GRAN CENTENARIO
CORRALEJO
HORNITOS
TITO'S VODKA
1800
CUERVO TRADICIONAL
RESERVA DE LA FAMILIA
SAUZA CONMEMORATIVO
TRES GENERACIONES
EL JIMADOR
DON RAMON
CUERVO ESPECIAL
CENTENARIO
GUADALAJARA GRILL**

VODKA

**GREY GOOSE
SMIRNOFF
ABSOLUT
STOLICHNAYA
KETEL ONE
CIROC**

BRANDY

**AZTECA DE ORO
DON PEDRO
PRESIDENTE
TORRES**

GIN

**BOMBAY
SAPPHIRE
BEEFEATER
TANQUERAY**

RUM

**BACARDI SUPERIOR
BACARDI AÑEJO
BACARDI 151
BACARDI SOLERA
MALIBU
MYERS
CAPTAIN MORGAN**

SUTTER HOME

**WINES
CHARDONNAY
CABERNET
WHITE ZINFANDEL
MERLOT
MOSCATO**

LIQUEURS

**KAHLUA
BAILEY'S
AMARETTO
GRAN MARNIER
COINTREAU
MIDORI
CAMPARI
FRAGELICO
CHAMBORD
ROMANA SAMBUCA
GOLDSHLAGER
AGAVERO
43
HYPNOTIC
JAGERMEIFTER
ROYAL MOUNTAIN**

COGNAC

**HENNESSY VSOP
COURVOISSIER
MARTELL
REMY MARTIN**

WHISKEY & SCOTCH

**DEWARS
CHIVAS REGAL
JACK DANIEL
JOHNNIE WALKER
CUTTY SARK
J & B
JAMESON
BUSHMILLS
WILD TURKEY
JIM BEAM
GLENLIVET
CROWN ROYAL
GLENFIDDICH
BUCHANAN'S
OLD PARR
FIRE BALL
MACALLAN
WOODFORD
MAKER'S MARK**

Beer - Cerveza

DOMESTICS

**BUDWEISER
BUD LIGHT
COORS LIGHT**

**MILLER LITE
MGD
O'DOULS**

IMPORTED

**CORONA • CORONA LIGHT
NEGRA MODELO • MONTEJO
MODELO ESPECIAL • TECATE
HEINEKEN • STELLA ARTOIS**

**VICTORIA • TECATE LIGHT
DOS XX • DOS XX AMBER
BOHEMIA • PACIFICO
SOL • HEINEKEN LIGHT**

DRAFT BEERS BY THE MUG OR PITCHER

**BUD LIGHT
MONTEJO
DOS XX**



Cadillac MARGARITAS

QUEEN CADILLAC
PINK CADILLAC
SUNRISE CADILLAC
CHAMBORD CADILLAC
MILLION CADILLAC



Blue Cadillac



Cadillac Margarita



STRAWBERRY
PEACH
CUCUMBER
POMEGRANATE
WET MANGO
SKINNY
CHAMARINDO

Delicious MARGARITAS



Dirty Margarita



Tamarindo Margarita



Pineapple Margarita



Winearita



Mango Margarito

Refreshing COCKTAILS

TEQUILA SUNRISE
APPLE MARTINI
LONG BEACH TEA
GREY HOUND
VAMPIRO
ZOMBIE
MELON SOUR
TROPICAL MOJITO



Sangria Guadalajara



Pineapple Cooler



Mojito



AMF

Refreshing COCKTAILS

SCREW DRIVER
CUBA LIBRE
SEVEN SEVEN
MAI TAI
WHITE RUSSIAN
COSMOPOLITAN
LONG ISLAND ICE TEA
CAPE COD



Paloma Guadalajara



Spicy Mango



Piña Colada



Cantarito

Guadalajara Grill

Baldwin Park, Ca

Restaurant Cantina & Mariachi Show

(626) 337-8168

www.Guadalajara-Grill.com

¡Ambiente y Sabor a México!

Botanas

APPETIZERS

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. \$13

QUESO FUNDIDO

Oven melted cheese served in a hot molcajete. \$10
Add your choice of mushrooms, chile pasilla or chorizo. \$3

NACHOS GUADALAJARA

Choice of chicken or steak. Tortilla chips, refried beans, melted cheese served with pico de gallo, guacamole & sour cream.
Chicken \$13 Steak \$14

QUESADILLA

Grilled flour tortilla stuffed with cheese & grilled onions. Served with sour cream, pico de gallo & guacamole. \$10
Add chicken \$3 or steak for \$4

MINI SOPES GUADALAJARA

Corn Mini Sopes with beans, topped with shredded lettuce, pico de gallo, green sauce & cotija cheese. Served with guacamole and sour cream. \$13

TACOS TOREADOS

Charbroiled corn tortilla tacos stuffed with refried beans, cotija cheese, jalapeño slices, carrots, guacamole & pico de gallo. \$9

NACHO FRIES

Choice of chicken, steak or cheese only. French fries, melted cheese served with pico de gallo, beans, guacamole & sour cream.
Cheese \$13 Chicken \$14 Steak \$15

GUACAMOLE

Hand mixed fresh avocados, diced onions and cilantro topped with pico de gallo & cheese. \$9

CEVICHE DE CAMARON

Fresh chilled cooked shrimp mixed with fresh tomatoes, onions, cilantro & cucumber. Served with tostadas. \$17

CAMARONES CUCARACHA

Nayarit-style shrimp on shell deep-fried to perfection. Served on a bed of diced cucumbers, sliced red onions, lime wedges and our spicy house sauce. \$21

BACHA DOUBLE CHEESEBURGER

Angus meat served with lettuce, grilled onions, sauteed mushrooms, tomato, avocado, chipotle dressing, american cheese on a sesame seed bun and a side of french fries. \$11



MINI TACOS DORADOS



QUESO FUNDIDO CON CHORIZO



TACOS TOREADOS



NACHO FRIES CON ASADA



CAMARONES CUCARACHA

Side Orders

GUACAMOLE \$2

SOUR CREAM \$1

CHILES TOREADOS \$1

QUESO FRESCO \$3

CEBOLLITAS \$1

NOPALES \$2

PAPAS FRITAS \$3

ENSALADA VERDE \$2

CHIPS & SALSA \$3

ARROZ O FRIJOLE \$3



FAJITAS SUPREMA

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.

DE POLLO

Charbroiled chicken breast cooked to perfection. \$21
Add chorizo \$3 (For two people \$32)

SUPREMO

A great combination of charbroiled chicken, steak & plump shrimp with red tomatillo sauce. \$28
Add chorizo \$3 (For two people \$40)

DE CARNE ASADA

Charbroiled steak cooked to perfection. \$23
Add chorizo \$3 (For two people \$34)

DE MARISCOS

Succulent octopus, fresh fish fillet, scallops, tender shrimp, bell peppers, onions and special ranchera sauce. \$29 (For two people \$41)

DE ASADA Y POLLO

Charbroiled steak & chicken breast cooked to perfection. \$23 Add chorizo \$3 (For two people \$34)

DE CAMARON

Cooked plump shrimp. \$25 (For two people \$36)

EL MEXICANO

Charbroiled steak, chicken breast & chorizo cooked to perfection. Accompanied with fresh Mexican cheese and ranchera sauce. \$28 (For two people \$40)

Fajitas

SIZZLING FAJITAS

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

DE POLLO

Marinated strips of tender chicken with green tomatillo sauce. \$16

SUPREMA

A great combination of chicken, steak & plump shrimp with green tomatillo & ranchera sauce. \$26
(For two people \$33)

DE CARNE ASADA

Marinated strips of tender steak with green tomatillo & ranchera sauce. \$22

WET FAJITAS

Marinated strips of tender steak & chicken with green tomatillo & ranchera sauce. Topped with melted cheese. \$22

DE ASADA Y POLLO

Marinated strips of tender steak & chicken with green tomatillo & ranchera sauce. \$22

DE CAMARON

Our finest quality plump shrimp with garlic butter sauce & ranchera sauce. \$23

DE CARNITAS

Tender marinated oven roasted pork. Cooked traditional Mexican-style with green tomatillo sauce. \$18



MOLCAJETE SUPREMO

Carnes

STEAKS

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

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. \$17

BIRRIA DE CHIVO

A traditional and delicious Guadalajara dish! Tender chunks of goat in a flavorful broth oven-cooked with our special house herbs and spices. Served with frijoles de la olla as substitute for refried beans. \$18

LENGUA EN SALSA VERDE

Delicious tender beef tongue cooked in our special house tomatillo sauce. \$18

CARNE ASADA AL ESTILO JALISCO

Delicious traditional carne asada cooked to perfection accompanied with green onions. \$22

STEAK PICADO

Chopped tender steak in our special house sauce, mixed with fresh onions, jalapeños, bell peppers, cilantro & tomatoes. \$18

CHAMORRO DE RES

Oven-roasted beef hock in a special house sauce. \$20

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 an array of toppings. \$18

Combinaciones

COMBINATIONS

SERVED WITH CORN OR FLOUR TORTILLAS.

CARNE ASADA & LOBSTER TAIL

Juicy marinated steak charbroiled to perfection & lobster tail in our famous garlic butter sauce. Served with steamed vegetables & Mexican rice. \$34

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. \$24

CARNE ASADA A LA TAMPIQUEÑA

Delicious marinated steak charbroiled to perfection & accompanied with a cheese enchilada. Served with Mexican rice, refried beans, guacamole, pico de gallo, sour cream, green onions and a chile toreado. \$24

EL PATRON GUADALAJARA

Delicious traditional carne asada cooked to perfection, paired with a chile pasilla stuffed with cheese topped with ranchera sauce, grilled Mexican chorizo, grilled nopal, chile toreado and green onions. Served with Mexican rice, refried beans, guacamole and pico de gallo. Accompanied with corn or flour tortillas. \$24

CARNE ASADA CON POLLO

Tender marinated steak & chicken, broiled to order. Served with Mexican rice, refried beans, guacamole, pico de gallo & green onions. \$24

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. \$28

CARNE ASADA CON CHILE RELLENO

Delicious traditional carne asada cooked to perfection & paired with a chile pasilla stuffed with cheese, topped with ranchera sauce and melted cheese. \$24

POLLO A LA TAMPIQUEÑA

Delicious marinated chicken breast charbroiled to perfection & accompanied with a cheese enchilada. Served with Mexican rice, refried beans, guacamole, pico de gallo, sour cream, green onions and a chile toreado. \$23



BIRRIA DE RES



CHAMORRO DE RES



CARNE EN SU JUGO



CARNE RANCHERA



CARNE ASADA CON CHILE RELLENO



CAMARONES AL GOLFO



CAMARONES ENDIABLADOS



TILAPIA

Camarones

SHRIMP

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

A LA VERACRUZANA

Our finest quality shrimp sautéed in our special house sauce & melted cheese. \$23

AL GOLFO

Sautéed shrimp with bell peppers, onions and mushrooms. Topped with our special house sauce & melted cheese. \$24

EMPANIZADOS

Our finest quality shrimp breaded & deep-fried crispy. Accompanied with a cocktail sauce. \$22

AL MOJO DE AJO

Our finest quality shrimp simmered in our special minced garlic butter sauce. \$23

A LA DIABLA

Our finest quality shrimp sautéed in our fiery red sauce. \$23

ENDIABLADOS

For Spicy lovers! Plump shrimp sautéed in our spicy house sauce. \$23

Tilapia

MOJARRA

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. \$17

FRITA

Fresh whole tilapia seasoned and deep-fried crispy. \$16

AL MOJO DE AJO

Fresh whole tilapia seasoned and deep-fried crispy topped with our special garlic butter sauce. \$17

CAMARONES AL MOJO DE AJO



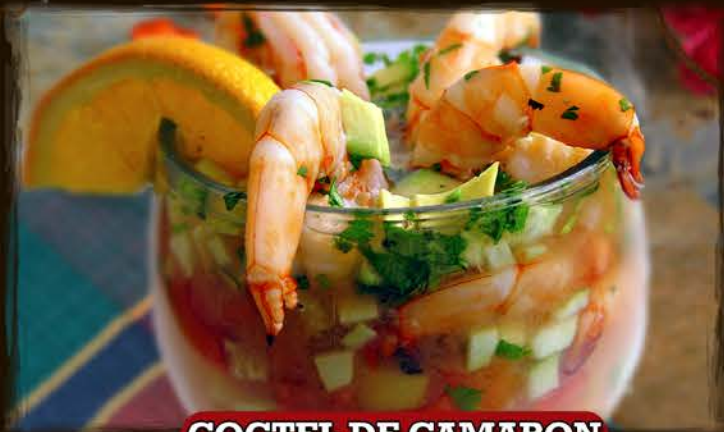
Cocteles

COCTEL DE CAMARON

Cooked tender shrimp mixed with pico de gallo, cucumber, avocado & our special seafood juice blend. \$16

CAMPECHANA

Mixed tender cooked shrimp, abalone type, & succulent octopus served with pico de gallo, cucumber, avocado & our special seafood juice blend. \$18



COCTEL DE CAMARON

Filetes

FISH FILLET

SERVED WITH MEXICAN RICE AND STEAMED VEGETABLES.
WITH CORN OR FLOUR TORTILLAS.

DEL GOLFO

Grilled fresh fillet of sole. Sautéed bell peppers, onions & mushrooms. Topped with our special house sauce & melted cheese. \$20

A LA DIABLA

Give your taste buds a kick! Grilled fresh fillet simmered in our special fiery red house sauce. \$18

A LA VERACRUZANA

Grilled fresh fillet of sole simmered in a mild yet flavorful ranchera sauce. \$18

A LA PLANCHA

Grilled fresh fillet of sole seasoned with our house signature herbs & spices. \$18

AL MOJO DE AJO

Grilled fresh fillet of sole topped with our special garlic butter sauce. \$18

SARANDEADO

Grilled fresh fillet of sole marinated with our spicy house sauce. \$18

CON CAMARONES

Grilled fresh fillet seasoned in our special house herbs & plump shrimp in our famous garlic butter sauce \$26



FILETE AL MOJO DE AJO



FILETE SARANDEADO

Salmon

SALMON

SERVED WITH MEXICAN RICE AND STEAMED VEGETABLES.
WITH CORN OR FLOUR TORTILLAS.

AL CILANTRO

Grilled fresh salmon served with our special house cilantro sauce. \$22

A LA PLANCHA

Grilled fresh salmon seasoned in our special house herbs and spices accompanied with our house dressing. \$22

CON CAMARONES

Grilled fresh salmon seasoned in our special house herbs & plump shrimp in our famous garlic butter sauce. \$28

SALMON AL CILANTRO



Enchiladas

ENCHILADAS

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

ENCHILADAS DE QUESO

Two stuffed cheese enchiladas prepared with red sauce. \$14

ENCHILADAS DE POLLO

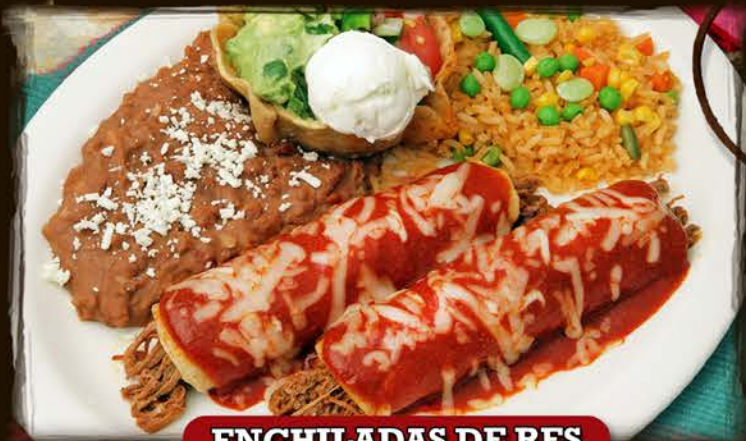
Two stuffed shredded chicken enchiladas prepared with green sauce. \$14

ENCHILADAS DE RES

Two stuffed shredded beef enchiladas prepared with red sauce. \$15

DE POLLO CON MOLE

Two stuffed shredded chicken enchiladas prepared with our signature mild chocolate sauce, topped with shredded lettuce & cotija cheese. \$16



ENCHILADAS DE RES



ENCHILADAS DE POLLO

Burritos

WET BURRITOS

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

DE POLLO

Choice of tender shredded chicken or grilled chicken. \$14

DE CARNITAS

Tender marinated shredded pork. \$14

DE CARNE ASADA

Charbroiled steak. \$15

DE CHILE VERDE

Delicious pork chunks simmered in tomatillo sauce. \$14

DE CHILE RELLENO

Cheese-stuffed pasilla chili pepper. \$15

AL PASTOR

Tender marinated pork. \$14



BURRITO DE CHILE RELLENO



ENCHILADAS DE POLLO CON MOLE

Tradicional

TRADITIONAL

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

FLAUTAS PLATTER

Two crispy flour tortillas stuffed with chicken garnished with shredded lettuce, pico de gallo, sour cream & cotija cheese. \$14

TAQUITOS PLATTER

Six chicken potato taquitos garnished with shredded lettuce, pico de gallo & cotija cheese. \$14

SOPES PLATTER

Two corn sopes with beans and choice of chorizo, asada, pastor, carnitas or chicken. Topped with shredded lettuce, pico de gallo, green sauce & cotija cheese. \$14

GORDITAS PLATTER

Two corn gorditas with beans and choice of chorizo, asada, pastor, carnitas or chicken. Topped with shredded lettuce, pico de gallo, green sauce & cotija cheese. \$15

RANCHO PLATTER

Our famous pasilla chili stuffed with cheese and topped with ranchera sauce & melted cheese. Served with one cheese enchilada. \$17

CHILE RELLENO PLATTER

One pasilla chili stuffed with cheese & topped with ranchera sauce and melted cheese. \$15

Pollo

CHICKEN

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

POLLO EN MOLE

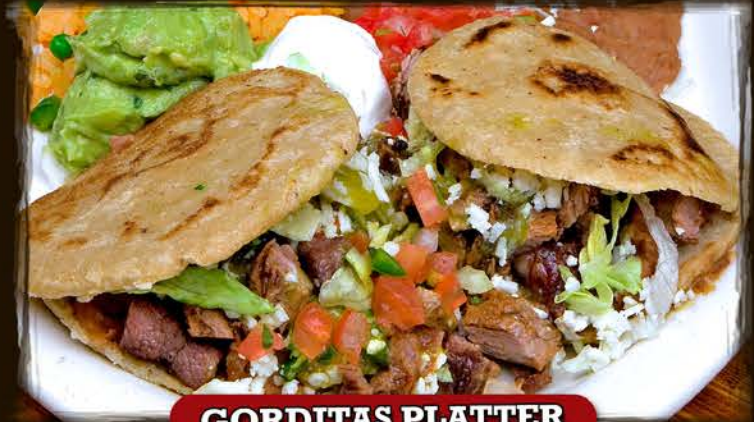
Two chicken breast prepared with our special house mole sauce. Topped with sesame seeds. \$17

MONTERREY CHICKEN

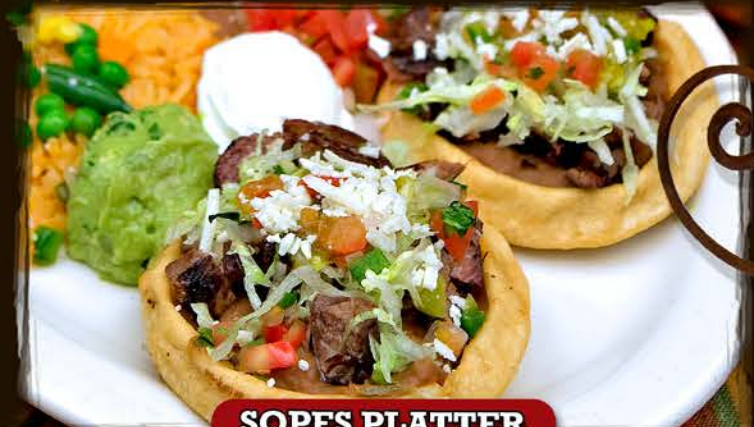
Two broiled chicken breast, sautéed bell peppers, onions & mushrooms. Topped with our special house sauce & melted cheese. \$17



FLAUTAS PLATTER



GORDITAS PLATTER



SOPES PLATTER



POLLO EN MOLE



MONTERREY CHICKEN

Ensaladas

SALADS



MEXICAN CHICKEN SALAD

CAESAR SALAD

The traditional salad with a modern twist. Romaine & iceberg lettuce, parmesan cheese & broiled chicken breast mixed with caesar dressing. \$14

CHICKEN TACO SALAD

Grilled chicken breast, mini-taquitos mixed with lettuce, corn, onions, tomatoes, cucumbers, avocado, cotija cheese & cilantro dressing. \$15

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. \$15



CARNITAS COMBINACION

Perdo

PORK

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

CHILE VERDE

Tender chunks of pork simmered in a mild tomatillo sauce. \$16

CARNITAS

Tender marinated pork. Oven roasted cooked traditional Mexican-style. \$17

CARNITAS COMBINACION

Tender marinated pork accompanied with oven roasted pork ribs and traditional Mexican-style buche. \$19

COSTILLAS DE PUERCO EN CHIPOTLE

Tender moist pork ribs, marinated in a mild chipotle sauce & cooked in our special herbs and spices. \$17

CHAMORRO- PORK HOCK

Whole oven-roasted pork hock in a special house sauce. \$23



COSTILLAS DE PUERCO EN CHIPOTLE

CHAMORRO — PORK HOCK

