



**PLEASE TAKE A MOMENT TO READ OUR POLICIES:**

- \* **No Separate Checks.** One check per table only. All for one and one for all helps the kitchen fire all.
- \* Help us minimize single-use plastics, **beverage straws will be available only upon request.**
- \* In an effort to reduce food waste and keep the value of our menu, **the first round of chips & salsa will only be complimentary with a food order.**
- \* To continue offering quality fare and excellent service, there is a **\$12.00 minimum plate charge per person.**

Gracias from the Guadalajara Grill Familia!

*Reminder we are still in a drought. Water is only served upon request.  
Please be mindful not to waste water. Only empty water glasses will be refilled.*

**OPEN 7 Days A Week!**

**CLOSED ONLY Thanksgiving Day, Christmas Day & New Year's Day**

## STARTERS & SALADS

### **GUACAMOLE — 12.00**

Fresh avocado mixed with pico de gallo  
**half order — 7.00**

### **QUESADILLAS — 11.95**

With sour cream & guacamole on the side  
**chicken, beef or pork — 15.95**  
**chicken fajita or beef fajita — 16.95**  
**Al Pastor — 16.95**

### **NACHOS — 12.95**

Corn chips with refried pinto beans, cheese,  
pico de gallo, sour cream, guacamole  
**chicken, beef or pork — 15.95**  
**chicken fajita or beef fajita — 16.95**

### **CESAR SALAD — 11.95**

Romaine lettuce, croutons, tomato, parmesan cheese,  
caesar dressing  
**grilled chicken — 15.95**

### **TACO SALAD**

Crispy flour tortilla bowl with refried pinto beans,  
lettuce, cheese, salsa, sour cream, guacamole  
**chicken, beef or pork — 15.95**  
**chicken fajita or beef fajita — 16.95**  
**Tiger prawns — 21.95**

### **SEAFOOD SALAD — 21.95**

Tiger prawns, romaine lettuce, tomato, avocado,  
louis dressing, crispy corn tortilla strips

## SPECIALTY TACOS

Served with rice & refried Pinto beans  
Two soft corn tacos per order

### **AL PASTOR — 15.95**

Zesty guajillo-rubbed grilled pork, topped with  
pineapple, onions, cilantro & served with spicy  
guacamole sauce

### **SEAFOOD AL PASTOR — 17.95**

Zesty guajillo-rubbed grilled **Tilapia** or **Tiger prawns**,  
topped with pineapple, pickled red onions, cilantro &  
served with spicy guacamole sauce

### **CARNE ASADA — 15.95**

Grilled Flank steak topped with pico de gallo & served  
with salsa verde

### **CARNITAS — 15.95**

Braised pork topped with onions, cilantro & served with  
salsa verde

### **TINGA — 15.95**

Chicken in our homemade chipotle salsa & topped with  
pickled red onions

### **BAJA FISH — 17.95**

Tilapia fried in beer batter & topped with fresh cabbage,  
chipotle mayo, pico de gallo

### **BAJA SHRIMP — 17.95**

Tiger prawns fried in beer batter & topped with fresh  
cabbage, chipotle mayo, pico de gallo

## COMBINATIONS

Served with rice & refried Pinto beans

### **ONE ITEM — 11.95**

### **TWO ITEMS — 15.95**

Taco or Red Enchilada

### **TWO ITEMS — 16.95**

Suiza, Chile Relleno or Tamal

### **TACOS — 11.95 | 15.95**

Two crispy corn or soft flour tacos topped with lettuce,  
salsa & cheese. With **chicken, beef or pork**

### **ENCHILADAS — 11.95 | 15.95**

Two enchiladas in red chile gravy sauce topped with  
cheese. With **cheese, chicken, beef or pork**

### **ENCHILADAS SUIZAS — 11.95 | 16.95**

Two enchiladas in green tomatillo salsa topped with  
cheese & sour cream  
With **cheese, chicken, beef or pork**

### **VEGGIE SUIZAS — 11.95 | 16.95**

Two enchiladas in green tomatillo salsa with grilled  
zucchini, topped with cheese & sour cream

### **CHILES RELLENOS — 11.95 | 16.95**

Two roasted anaheim peppers stuffed with monterey jack  
& deep fried in egg batter, topped with salsa & cheese

### **TAMALES — 11.95 | 16.95**

Two chicken corn masa pastries topped with red gravy  
enchilada sauce & cheese

### **TAQUITOS\* — 11.95 | 16.95**

Two crispy rolled corn tortillas topped with sour cream  
& guacamole  
With **chicken, beef or pork**

### **FLAUTAS\* — 11.95 | 16.95**

Two crispy rolled flour tortillas topped with sour cream  
& guacamole  
With **chicken, beef or pork**

### **CHIMICHANGAS\* — 12.95 | 17.95**

Two crispy burritos topped with sour cream & guacamole  
With **chicken, Tinga, beef or pork**

\* Combos with TAQUITO or FLAUTA — **16.95**

\* Combos with CHIMICHANGA — **17.95**

## DESSERT

### **FLAN — 6.95**

Mexican caramel & vanilla baked custard

## CAL-MEX CREATIONS

### **CALI SUPER BURRITO — 16.95**

Carne asada, french fries, whole pinto beans, cheese, guacamole & pico de gallo inside. Served with our rich jalapeño-cilantro sauce

### **CHILE RELLENO SUPER BURRITO — 16.95**

Chile relleno, refried pinto beans, rice & pico de gallo inside. Topped with green tomatillo salsa, sour cream & guacamole

### **AL PASTOR SUPER BURRITO — 15.95**

Zesty guajillo-rubbed grilled pork, pineapple, rice, refried pinto beans & cheese inside. Served with spicy guacamole sauce

### **LA BARBIE CUE — 16.95**

Quesadilla with grilled chicken glazed in chipotle BBQ sauce, grilled pasilla peppers & pickled red onions. Served with sour cream & guacamole

### **CARNE ASADA FRIES — 16.95**

Seasoned french fries topped with cheese, carne asada, sour cream, guacamole, chipotle mayo & pico de gallo

## FAJITAS

Served on a sizzling platter with Pasilla peppers, onions, rice, refried Pinto beans, tortillas, sour cream & guacamole

### **Marinated Chicken Breast — 20.95**

### **Marinated Flank Steak — 21.95**

**Veggie — 17.95**  
zucchini & tomato

### **Tiger Prawns — 24.95**

**Combo — 25.95**  
chicken & beef

**Surf & Turf — 28.95**  
Tiger prawns with chicken or beef

## EXTRAS & SIDES

Salsa — **2.00**

Chips — **1.50**

Sour Cream — **1.00**

Shredded Cheese — **1.50**

Jalapeños (pickled) — **1.50** | (fresh) — **2.00**

Tortillas (flour or corn) — **2.00**

Chiles Tostados (roasted jalapeños) — **2.50**

Pico de Gallo — **2.50**

Salsa Verde — **2.50**

GUAD table bean dip — **4.00**

Rice & Pinto beans (whole or refried) — **9.95**

French fries — **7.95**

## THE CLASSICS

Served with rice, refried Pinto beans & tortillas

### **CARNITAS — 17.95**

Braised pork served with pico de gallo

### **CHILE VERDE — 17.95**

Braised pork in salsa verde

### **CHILE COLORADO — 18.95**

Tender beef slow cooked in a spicy red chile sauce

## SEAFOOD SPECIALTIES

Served with rice, refried Pinto beans & tortillas

### **CAMARONES AL MOJO DE AJO — 21.95**

Tiger prawns sautéed in garlic & butter

### **CAMARONES AL PASTOR — 21.95**

Zesty guajillo-rubbed grilled Tiger prawns with pineapple & pickled red onions

### **CAMARONES A LA DIABLA — 21.95**

Tiger prawns sautéed in sweet & savory spicy red chipotle salsa

## BURRITO

Add Sour Cream **1.00** | Add Guacamole **2.00**  
Topped with salsa and cheese.

Served with side of rice & refried Pinto beans

**bean & cheese or bean & rice (served dry) — 10.00**

**chicken, ground beef, shredded beef, pork — 13.95**

**chicken fajita — 15.95 | beef fajita — 15.95**

**Tiger prawns — 17.95**

**Surf & Turf — 20.95**

Tiger prawns with chicken or beef

## SUPER BURRITO

Add Sour Cream **1.00** | Add Guacamole **2.00**  
XL flour tortilla with rice & refried Pinto beans inside.  
Topped with salsa & cheese

**chicken, ground beef, shredded beef, pork — 13.95**

**chicken fajita — 15.95 | beef fajita — 15.95**

**Tiger prawns — 17.95**

**Surf & Turf — 20.95**

Tiger prawns with chicken or beef

\* Please mention all dietary restrictions and food allergies.

\* Rice and Red Enchilada salsa contain chicken broth.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised our ranch dressing contains egg yolks; the caesar dressing contains anchovy fish and dairy.

\* We reserve the right to refuse service to anyone.

\* One check per table please, No Separate Checks.

\* Prices subject to change without notice.

\* 20% gratuity may be added to any party of 6 or more.

## HOUSE MARGARITAS

### HOUSE CLASSIC

Lime Margarita with Gold tequila.  
Blended or on the rocks, salt rim

**Glass 14 oz — 12.00**

**Grande 25 oz — 18.00**

**Pitcher — 40.00**

### MANGO or STRAWBERRY

Blended Margarita with Gold tequila

**Glass 14 oz — 13.00**

**Grande 25 oz — 20.00**

### GUADALAJARA

Lime Margarita with Gold tequila,  
shot of orange liqueur, on the rocks, salt rim

**Glass 14 oz — 14.00**

**Grande 25 oz — 20.00**

**Pitcher — 48.00**

### SPICY — 12.00

Lime margarita with Gold tequila, muddled  
fresh serrano peppers, on the rocks, Tajín rim

### MANGONADA — 13.00

Blended Mango margarita with Gold tequila,  
swirled with tangy Chamoy sauce, Tajín rim

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## COCKTAILS

### MEXICAN SANGRIA

Gin, Cabernet Sauvignon, lemon-lime soda,  
lime juice, on the rocks

**House — 11.00 | Premium — 14.00**

### PALOMA

Gold tequila, grapefruit juice, agave, lime juice,  
soda water, on the rocks, salt rim

**House — 12.00 | Premium Blanco — 15.00**

### JALISCO MULE | MEZCAL MULE — 15.00

**Patrón Silver or Illegal Mezcal, ginger beer, lime juice**

### MOJITO

Silver rum, fresh mint, agave, lime juice, soda water,  
on the rocks

**House — 12.00 | Premium — 15.00**

### PIÑA COLADA

**House — 12.00 | Premium — 15.00**

### BLOODY MARY

**House — 12.00 | Premium — 15.00**

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## NON-ALCOHOLIC

### FOUNTAIN DRINKS (one free refill) — 3.75

Coca Cola, Coke Zero, Diet Coke, Sprite, Fanta,  
Root Beer, Mr. Pibb, Lemonade, Soda Water

### COFFEE/TEA (one free refill) — 3.75

Coffee, Iced Tea

### VIRGIN COCKTAILS — 7.00

Margarita, Piña Colada, Mojito

## PREMIUM MARGARITAS

### PREMIUM CLASSIC

Lime Margarita with 100% blue agave tequila,  
on the rocks, salt rim

**Blanco — 15.00 | Reposado — 16.00**

### SKINNY — 15.00

Patrón Silver, lime juice, agave, orange juice,  
on the rocks, salt rim

### MEZCALRITA — 15.00

Margarita with Illegal Mezcal, on the rocks, Tajín rim

### GUADALAJARA PREMIUM

Lime Margarita with 100% blue agave tequila,  
shot of orange liqueur, on the rocks, salt rim

**Blanco — 17.00 | Reposado — 18.00**

### SPICY PREMIUM

Lime margarita with 100% blue agave tequila,  
muddled fresh serrano peppers, on the rocks, Tajín rim

**Blanco — 15.00 | Reposado — 16.00**

## TEQUILAS

Served neat or on the rocks

**Premium 100% Blue Agave**

### Blanco 13.00

Casamigos

Don Julio

Patrón

Teremana

### Reposado 14.00

Casamigos

Cazadores

Corralejo

Herradura

Patrón

Sauza Hornitos

Teremana

### Añejo 15.00

Don Julio

**House Tequila — 8.00**

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## CERVEZAS

### MICHELADA — 12.00

Mexican cerveza, lime juice, hot sauce mix, on the rocks,  
Tajín rim

### PALE LAGERS — 6.00

Bohemia

Corona

Estrella Jalisco

Modelo Especial

Pacifico

Tecate

Dos Equis Lager

### AMBER LAGERS — 6.00

Victoria

Dos Equis Ambar

### DARK LAGERS — 6.00

Negra Modelo

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## WINE

**Glass — 10.00 Corkage fee — 20.00**

### Woodbridge by Robert Mondavi

Cabernet Sauvignon, Merlot, Chardonnay