

# GUADALAJARA'S

*Grill & Tequila Bar*

**Table-Side Salsa!**

Our Salsas  
are made from  
Fresh Tomatoes,  
dry roasted  
with chiles and  
blended daily!

Table-Side  
Salsa Made  
Custom to  
Your Liking!  
**\$6.95**  
a la carte



**DINNER MENU**

# LA CANTINA



## GUAD'S HOUSE MARGARITA

Our original margarita recipe is made fresh with real limes, quality triple sec, sweet and sour and genuine Tequila from Guadalajara.

**16 OZ GOBLET - \$10.45**

**SKINNY LAFLACA - \$12.45**

## FLAVORED MARGARITAS

**JALEPEÑO CUCUMBER - \$14.45**

**PRICKLY PEAR - \$14.45**

**TAMARINDO - \$14.45**

**STRAWBERRY - \$14.45**

**MANGO - \$14.45**

## LA BANDERA

Sweet frozen strawberry, refreshing house white frozen and tangy melon-lime stacked and poured in a high-rise glass!

**18 OZ GLASS - \$14.45**

## THE GUADALARITA!

You might just say, "gimmie a double!" It's a super size two-fisted glass, sure to double your fun.

**32 OZ - \$18.45**

**FROZEN + \$4.49**

**ADD A FLAVOR + \$3**

## FROZEN: STRAWBERRY OR MANGO

Our frozen blend is made from real strawberries or mangos! We freeze the concoction to create a pure crystallized margarita, no blended ice cubes! The result is a 100% smooth, rich and natural sweetness!

**16 OZ GOBLET - \$14.45**

## DIABLO AZUL

A cool-blue and devilish margarita packs an extra punch onto a house margarita with shot of the distinctively Blue Curacao & Jose Cuervo Gold. **\$14.45**

## CADILLAC

Takes after the great flavor of the house margarita but kicks it up a notch with added grand Marnier, Cointreau and Sauza Gold Tequila. **\$16.45**

**MAKE IT GUADALARITA SIZE FOR - \$23.45**

## 1800 COLADA

Coconut infused 1800 Tequila with pineapple juice, cream of coconut, served shaken on the rocks. **\$12.45**

## TEQUILA SHOTS

**MASTRO DOBEL \$18.49**  
**GUADALJARA'S GRILL SPECIAL EDITION**

**PATRON SILVER \$14.49**

**PATRON ANEJO \$14.49**

**CASAMIGOS BLANCO \$14.49**

**DON JULIO 70 \$19.49**

**DON JULIO ANEJO \$17.49**

# ¡Bienvenidos!

For your convenience, a 20% gratuity is added for parties of 7 or more.



= Gluten Free



# LA CANTINA



## COLD DRAFT BEER

Dos XX Ambar  
Michelob Ultra  
Blue Moon

Dos XX Lager  
Pacifico  
Bud Light

16OZ \$6.49 / 22OZ \$8.49

**MICHELADA \$10.99**

**MICHE MANGO \$11.45**

**MICHE MAYRA \$12.45**

## BOTTLED BEERS

Tecate , Tecate Light, Bohemia,  
Medelo Especial, Corona **\$7.49**

Budweiser, Michelob Ultra, Coors  
Light, O'Douls, Miller **\$6.49**



## HAPPY HOUR!

**MONDAY-FRIDAY 3PM-6PM**

House Margaritas **\$6.49**

Draft Beers 16oz **\$5.49**

## VINOS!

### RED

Menage a Trois  
**\$9.49 / \$26.49**

Robert Mondavi  
Cabernet  
**\$10.49 / \$29.49**

Punto Final  
Malbec  
**\$10.49 / \$30.49**

7 Deadly Zins  
**\$13.49 / \$45.49**

Angeline Merlot  
**\$10.49 / \$30.49**

Daou Cabernet  
**\$15.49 / \$50.49**

### WHITE

Stella Pinot Grigio  
**\$8.49 / \$26.49**

Bluefeld Reisling  
**\$8.49 / \$26.49**

Sutter Home White  
Zin  
**\$6.49**

Starborough  
Savignon Blanc  
**\$9.49 / \$29.49**

Daou Chardonnay  
**\$11.49 / \$35.49**



**JOSE CUERVO  
TRADICIONAL  
REPOSADO**

**Shot \$9.49**

**PEPSI PRODUCTS, ICE TEA - \$4.25**

**FRESH LIMONADE, LEMONADE  
HORCHATA, JAMAICA - \$4.49**

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# APERITIVOS



**CHICHARRONES**

## QUESABIRRIA

Tender braised, flavorful beef birria corn tacos and lots of melted oaxaca cheese cilantro and onions served with rich, birria broth on the side for dipping.

**\$14.45**

## CEVICHE BLANCO \*

Shrimp and Fish ceviche made with fresh squeezed limes, diced tomatoes, cucumbers, cilantro, onions and jalapeños topped with fresh avocado served with tostada shells and diablo ranch sauce.

**\$15.45**

## NACHOS LIBRES!

Guadalajara-style nachos with real cheese and choice of meats, topped with diced onions, tomatoes, jalapeños, sour cream and guacamole too! **\$14.45**

Add shrimp or carne asada + **\$4**

## LOBSTER STUFFED PORTOBELLO

Portobello mushroom stuffed with sautéed lobster and pico de gallo, then topped with creamy poblano chili sauce and melted cheese. **\$15.45**



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase risk of foodborne illness.



## CHICHARRONES

Crispy, golden fried pork strips, lightly salted and served with a side of guac and salsa. **\$12.45**

## CHEESE CRISPS

### El Quesero

- Cheddar & jack cheese. **\$14.45**

### La Picoso

- Cheese, jalapeños, diced onions. **\$14.45**

### El Carnicero

- Cheese, shredded beef, chorizo, bell peppers, and onions. **\$15.45**

### El Tarzano

- Portobello mushrooms, spinach, **\$14.45** tomatoes, onion, melted jack and cheddar

## QUESADILLA

12" Flour tortilla topped with melted cheese, sour cream & guac. **\$15.45**

Add Carne Asada or shrimp + **\$4**

Add Shredded beef, chicken, birria or carnitas + **\$2.5** Add veggies + **\$2**

## CAMARONES PANZON

Back by popular demand! 6 Juicy and Jumbo Shrimp wrapped in smoked bacon served with our own savory diablo blanca chipotle cream sauce! Share one or have it all to yourself! **\$16.45**

## HAPPY HOUR

**\$2 OFF SELECTED APPETIZERS**

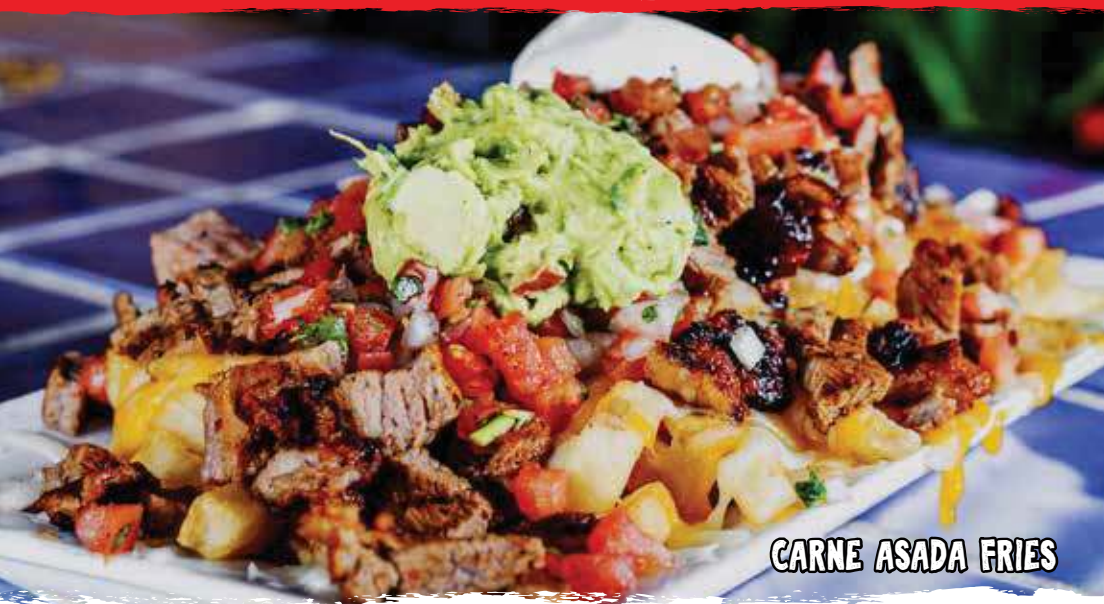
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# APERITIVOS



**CARNE ASADA FRIES**

## MINI-CHIMIS

New bigger order! Five mini-chimis with choice of beef or chicken, with guacamole and sour cream. **\$12.45**

## FAJITA MINI-CHIMIS

Five steak or grilled chicken topped with fajita peppers & onions. **\$14.45**

## CARNE ASADA FRIES

Crispy fried golden fries topped with melted cheese, fresh grilled carne asada steak and set atop with pico de gallo, guacamole & sour cream. **\$15.45**

## MEXICAN SEAFOOD COCKTAIL \*

Shrimp and Fish ceviche marinated in fresh squeezed limes, diced tomatoes, cucumbers, cilantro, onions, jalapeños and clamato sauce. **\$15.45**

## TABLE-SIDE GUACAMOLE

Only the best avocados are selected to be crushed twice daily in our batch of fresh guacamole. A fresh and delicious taste with a hearty texture great for a chip dipping meal starter! **\$11.45**

## QUESO FUNDIDO

A new twist on an old favorite! Real Jack cheese melted in a piping hot cast iron skillet with diced tomatoes, onions, garlic and mushrooms topped with grilled pork chorizo with choice of corn or flour tortillas! ¡Buen provecho! **\$14.45**

## CROQUETAS CAULIFLOWER

Golden fried chipotle battered cauliflower bites, lemon and cilantro with Spanish aioli sauce. **\$13.45**



## HAPPY HOUR

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# CLASSIC COMBOS



## PAZTEL AZTECA

Crisp corn tostada shells loaded with beans and your choice of shredded beef, chicken or ground beef, each stacked and layered with lettuce, cheese, pico de gallo and topped with enchilada sauce, melted cheese and avocado slices. **\$19.45**

## PLATO BANDERA

Brilliant colors of the Mexican flag paired with the sensational flavors in enchiladas; pork chile verde, beef chile rojo and a creamy-rich white sauce chicken enchilada. **\$20.45**

## PLATO PANCHO VILLA

The general's platter is rich with flavor and full of tradition with a cutlet of carne asada beef, a home-made chile relleno, and sauced over chicken enchilada. Served with refried beans and rice. ¡Buen Provecho! **\$20.45**

## TRES BANDIDOS

If you can't decide on which flavors are best, why not have it all? A chicken Mole enchilada, a pork chile verde enchilada and a beef enchilada with traditional sauce, beans and rice. **\$20.45**

## COMBO IT YOUR WAY!

### COMBO 2:

Choose any 2 below

**\$17.45**

### COMBO 3:

Choose any 3 below

**\$19.45**

### RELLENO COMBO:

2 rellenos or  
1 rellenos +1 below

**\$18.45**

### CHOOSE YOUR ITEM(S):

Enchilada • Tostada  
Taco • Flauta • Taquito  
Cheese Quesadilla

### CHOOSE YOUR FILLING:

Shredded Beef  
Shredded Chicken  
Ground Beef  
Beans & Cheese  
Impossible meat

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# PLATO HUAPANGO



The NEW Plato Huapango is here! Served on a huge wood platter, hot and loaded with double sized order protein, frijoles puercos, Mexican rice, a cheese stuffed bacon wrapped green Chile Torito, queso Panela, guacamole and choice of tortillas all served table-side for you and your companion to share!

## HUAPANGO

Beef tenderloin and Grilled chicken breast on 3 cast iron skillets. **\$60.45**

## HUAPANGO REYNA

Beef tenderloin, Grilled chicken breast and Shrimp on 3 cast iron skillets. **\$80.45**

## HUAPANGO TARZÁN

Portobello Mushrooms, fresh chopped bell peppers, green onions, sliced carrots, zucchini on 3 cast iron skillets with white rice and black beans.

**\$55.45**

## THE MARGARITA FOUNTAIN!

Bottom lit, cordless flowing fountain of margaritas right on your table top! Just grab your glass and fill it up. Serves party of 4+ with the equivalent of 8 regular size house margaritas. Comes in regular, blue curaçao. **\$91.45**

## HUAPANGO CHINGON

Beef tenderloin, Grilled chicken breast, Shrimp and Scallops on 3 cast iron skillets. **\$99.45**



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# MARISCOS



**FIESTA CAMARONES**

## ¡FIESTA CAMARONES!

Large shrimp sautéed in a fiesta of flavors! Chorizo, diced onions and tomatoes, cilantro and long-sliced chile anaheims are mixed in with a creamy-rich sauce and poured over noodle-sliced fresh corn tortillas. A Guadalajara Grill original! **\$22.45**

## LEMON BUTTER

### CILANTRO SALMON

Sautéed Salmon fillet in Lemon Butter, fresh minced garlic, Cilantro leaves, avocado Sauce, Grilled Nopalitos, Corn and White Rice Veracruzano. **\$24.45**

## MEXICAN SEA BASS ESPINACA

A delicate and rich white fillet sautéed in fresh spinach leaves, fresh garlic, green onions, julienne carrots, cilantro and jalapeños. Served with black beans and white rice a la veracruzano. **\$23.45**

## PLATO CAPITAN

The captain must have it all on platter loaded with large seared scallops and sauce, a 6 oz salmon fillet cooked in butter, garlic and fresh ground pepper and tail-on shrimp still moist and tender set over grilled veggies. And of course, served with black beans and white rice a la veracruzano. **\$27.45**

## LOBSTER STUFFED SALMON

Grilled Salmon fillet stuffed with lobster pieces, sautéed onions and tomatoes topped with Pepper Jack queso sauce and cilantro. Served with black beans and white rice a la veracruzano. **\$26.45**

## SALMON BELLY TACOS

Prime cut salmon belly strips pan fried in butter, fresh chopped garlic and onions, lemon juice stuff in three corn tortilla tacos topped with diced tomatoes, pineapple and cilantro. Served with white rice. **\$22.45**



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# MARISCOS



**MEXICAN PAELLA**

## **MEXICAN PAELLA**

Sautéed mussels, pork, chicken breast, shrimp, lobster and chorizo cooked with Spanish rice, jalapeños and a pinch of saffron. **\$24.45**

## **CABRILLA ENCHILADAS**

Grilled Mexican Sea Bass sautéed with sliced onions and mushrooms and rolled in two fresh corn tortilla enchiladas then dressed over creamy rich sauce and melted Monterey Jack cheese. Served with rice and grilled thin-sliced vegetables. **\$22.45**

## **ARROZ CON CAMARONES**

Six sautéed shrimp set over a heaping bed of hot Spanish rice, topped with delicious enchilada sauce and melted cheese and choice of tortillas. **\$21.45**

## **ENCHILADAS MARINERAS**



3 delicious seafood enchiladas, lemon pepper shrimp, with diablo sauce, lobster pieces with blanca cream sauce, sautéed cabrilla filet with poblano cream sauce. Black beans and white rice. **\$24.45**

## **LOBSTER ENCHILADAS**

Moist and delicious lobster pieces pan fried with diced onions, butter and garlic, rolled into soft corn enchiladas and covered with our famous diablo blanca chipotle cream sauce and melted jack cheese. Served with black beans and white rice a la veracruzano. **\$23.45**

## **CHIPOTLE BEER BATTER FISH TACOS**

Two sea bass filets tacos rolled fried in a Dos XX and chipotle beer batter, served with chile and salt dusted fries, lemon wedges and chipotle ranch sauce. **\$19.45**

## **BAJA FISH OR SHRIMP TACOS**

Shrimp or baja fish filet pan-fried mojo de ajo style loaded with lettuce, grilled corn, shredded cheese, pico de gallo and a spritz of lemon in soft corn tortillas. Served with sour cream and guacamole on the side with black beans and white rice a la veracruzano. **\$18.45**

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# GUADS FAJITAS



## ULTIMO FAJITA SKILLET

Light it up with our NEW Flaming Tequila Fajita! A shot of 100% agave tequila will dazzle you with flame and fantastic flavor at your table for only \$5 more!

Choose your meats and create your own favorite fajita combination. All fajitas come with red & green bell pepper, onion, & mushrooms.

### GRILLED STEAK, CHICKEN OR CARNITAS FAJITAS

Steak or marinated chicken grilled and seasoned in chile and Mexican spices, moist and tender sliced and set over steaming veggies. **\$22.45**

### JUMBO SHRIMP FAJITAS

Jumbo tiger shrimp sautéed with butter and garlic. **\$24.45**

### FILET MIGNON FAJITAS

Beef tenderloin, marinated and grilled, topped with smoked jalapeño bacon take your fajita to the next level of deluxe and delicious! **\$25.45**

### PORTOBELLO VEGGIE FAJITAS

Thick sliced portobello mushrooms sautéed in garlic butter with green onions, zucchini and carrots, set over light fried bell peppers. Beans, rice, sour cream, guacamole and choice of fresh tortillas accompany! **\$21.45**

### ULTIMO FAJITA SKILLET!

Top quality steak and chicken seasoned and sliced, juicy pork carnitas, and plump shrimp over lightly fried bell peppers and onions, beans, rice, and fresh guac, plus your choice of corn or flour tortillas. **\$28.45**

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# MOLCAJETES



**MOLCAJETE ULTIMO**

## **MOLCAJETE: GRILLED CHICKEN, STEAK OR CARNITAS**

Top quality chile-marinated chicken breast, sliced beef steak grilled or carnitas, set in our rich tomato, cheese and mild chile sauce with a side of beans and rice and your choice of tortillas. **\$25.45**

## **MOLCAJETE CAMARONES**

Steaming hot molcajete pot with a half pound of shrimp simmering in a delicious sauce of tomatoes, spices and cheese, topped with lightly fried peppers on green onions. Served with a side of beans and rice and your choice of house-made corn or flour tortillas. **\$27.45**

## **MOLCAJETE PORTOBELLO VEGGIE**

Portobello and mixed veggies set in our rich tomato, cheese and mild chile sauce with a side of beans and rice & your choice of tortillas. **\$24.45**

## **MOLCAJETE ULTIMO**

Plump shrimp, carnitas, juicy grilled chicken breast and tender steak cutlets all packed into a piping hot genuine rock molcajete with delicious tomato-cheese sauce, peppers and onions and a side of beans and rice and your choice of house-made corn or flour tortillas. Don't try to make this at home! **\$30.45**

## **MOLCAJETE MARISCOS**

Piping hot tomato and cheese sauce adds delicious flavor and aroma to grilled scallops, shrimp and basa fish with bell peppers, onions and a squeeze of fresh lemon. Served with beans, rice and choice of fresh tortillas. **\$30.45**

## **MOLCAJETE FILET MIGNON**

Filet Mignon set in our rich tomato, cheese and mild chile sauce with a side of beans and rice and your choice of tortillas. **\$26.45**

*All molcajetes come with red & green bell peppers, onion & mushrooms.*

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# GRANDE BURRO & CHIMIS



**CALIFORNIA BURRITO**

## CALIFORNIA BURRITO

Carne Asada steak, golden fries, melted jack & cheddar cheese, pico de gallo, sour cream and guacamole rolled in a toasted 13" flour tortilla! **\$18.45**

## BURRO CARNE ASADA

A Big burrito with all the great tasting ingredients of the Chimi Asada, with just a melted cheese topping! **\$19.45**

## BURRO CARNE

Choice of chicken, ground beef or shredded beef. **\$17.45**

## BURRO CHILE VERDE

Pork slow cooked in our chile verde sauce. **\$18.45**

## BURRO COLORADO

Tender beef cutlets slow cooked in red chile sauce. **\$18.45**

## CHIMICHANGA ASADA

Top quality steak, grilled and rolled in our home-made tortillas along with cheese, diced onions and tomatoes, sour cream and guacamole. Lightly fried and super satisfying! **\$19.45**

## CHIMICHANGA CARNE

Chicken, ground beef or shredded beef. Served with beans, rice, sour cream and guacamole. **\$18.45**

## CHIMI CARNITAS

Slow cooked pulled pork with sour cream, guacamole and fresh tortillas! **\$18.45**

## CHIMI CHILE VERDE

Where else can you get the super flavors of pork chile verde rolled and fried in a large chimi? It's here at Guadalajara Grill. You haven't had chile verde 'til you've tried this one! **\$18.45**

## CHIMI COLORADO

Tender beef cutlets slow cooked in red chile sauce served chimi style! **\$18.45**

*Some burros & chimi's come with our homemade beans rolled inside.*

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# BEEF/CARNE



**CHORI-ASADA AL CARBON**

## **CARNE ASADA AL CARBON**

Unmatched in unique, delicious flavor! We use only top grade beef steak, crisp and flavorfully grilled outside, tender, moist inside, set with pico de gallo, topped with mild chorizo served with beans, rice, fresh guacamole and sour cream and choice of tortillas. **\$19.45**

## **CHILE COLORADO**

Tender slow-cooked beef cutlets simmered in a rich blend of red chilies and spices that make a thick and hearty beef and beefy sauce. Served with beans and rice and choice of tortillas. **\$18.45**

## **MAR Y TIERRA**

Pan fried Lobster, stuffed in steamed salmon filet topped with mild jalapeño jack cheese sauce, char-grilled tenderloin filet mignon with portobello mushrooms and Chile rojo sauce. **\$39.45**

## **CARNE ASADA TACO PLATTER**

Three traditionally served carne asada tacos on a hot soft corn tortilla topped with fresh chopped onions and cilantro. Served with beans and rice, ask for our very own Quad's hot sauce to top off your tacos for spicy hot perfection! **\$18.45**

## **QUESABIRRA TACOS**

3 birra sauteed corn tortillas loaded with birria beef and melted cheese, onions and cilantro, grilled and served with a side of caldu de birria. **\$18.45**

## **STEAK RANCHERO**

Sliced Carne Asada in beef stock with chipotle chiles, diced bell peppers, onions and tomatoes. Served with beans and rice and choice of tortillas. **\$19.45**

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# CHICKEN/POLLO



**ARROZ CON POLLO**

## ARROZ CON POLLO

Mild chile marinated chicken breast strips grilled and set over delicious spanish rice, smothered in original enchilada sauce and melted hot with cheese atop. Served with rice, beans and tortillas. **\$18.45**

## CILANTRO CHICKEN

Grilled chicken breast sautéed in our delectable cream-based cilantro sauce, set on a bed of grilled spinach, mushrooms and onions. Served with beans and rice. **\$18.45**

## CHIPOTLE CHICKEN BREAST

Moist and tender chicken breast seasoned with pepper and garlic sautéed with mixed vegetables set over Spanish rice and dressed with our own chipotle and tomato creamy sauce. Served with beans and tortillas. **\$18.45**



**POLLO EN MOLE**

## POLLO EN MOLE

A Guadalajara original home-made recipe of chilies, nuts, Ibarra Mexican chocolate and blend of secret seasonings that make your grilled chicken breast both authentic and delicious! Beans, rice and tortillas accompany. **\$18.45**

## CHILE STUFFED CHICKEN BREAST

Grill Anaheim chilies, onions and manchego cheese stuffed into two chicken breasts topped with chipotle blanco sauce. Served with black beans and white rice. **\$19.45**

## CHICKEN TINGA TACO PLATTER

Three traditionally served chicken tinga tacos on a hot soft corn Tortilla topped with fresh chopped onions and cilantro. Served with beans and rice, ask for our very own Guad's hot sauce to top off your tacos to spicy hot perfection! **\$18.45**

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# CARNITAS



**CARNITAS TAPATIAS**

## CARNITAS TAPATIAS

Tapatio style is Guadalajara native recipe of delicious and tender pork carnitas topped with fresh diced onions and cilantro and choice of tortillas with beans and rice. **\$18.45**

## TACOS AL PASTOR

Chile marinated slices of pork roasted with pineapple then thinly sliced, crisp outside and moist and delicious, served on three hot grilled corn tortillas with cilantro, diced onions with rice, beans, guac and sour cream. **\$18.45**

## CHILE VERDE

Slow roasted pork simmered in green chile, tomatillo and cilantro sauce, topped with diced onions and green Anaheims. Served with refried beans and Spanish rice. **\$18.45**

## ENCHILADAS VERDE

Our famous Pork Chile verde in fresh corn tortillas topped with melted jack cheese. Served with refried beans and Spanish rice. **\$17.45**



## BAKED CARNITAS ENCHILADA

Cast iron skillet layered with 3 corn tortillas, carnitas & beans topped with ranchera sauce and cheese, baked smoldering hot and topped with fresh avocado slices, pico de gallo served with a side of beans and rice. **\$19.45**

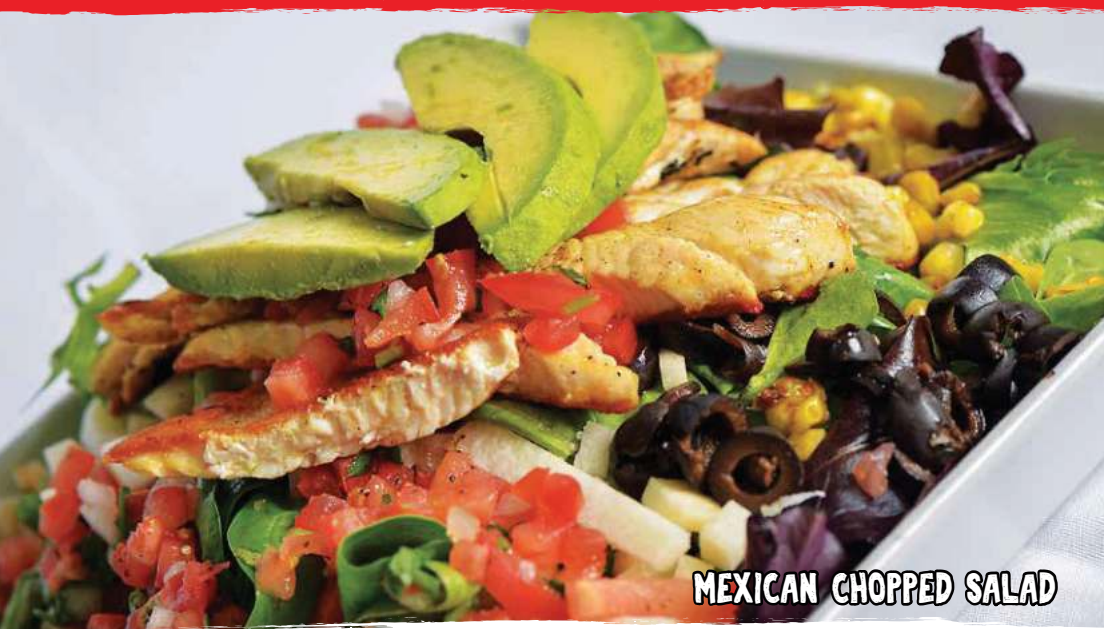
## GUAD'S CHILE VERDE BURRO

Pork Chile Verde, shredded lettuce, black olives, Sliced avocados, sour cream, refried beans, rolled in a flour tortilla served with side of rice. **\$18.45**

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# SOPAS & SALADS



**MEXICAN CHOPPED SALAD**

## **MEXICAN CHOPPED SALAD**

Chopped romaine, black olives, roasted corn, pico de gallo, jicama, avocado, shredded chicken, queso fresco, citrus chipotle vinaigrette.

**\$15.45**

## **TACO SALAD**

Choice of meat, beans, with shredded iceberg lettuce, rice, pico de gallo, sour cream, fresh guacamole, salsa. **\$14.45**

## **CHICKEN CAESAR SALAD**

Chopped Romaine lettuce served with sliced grilled chicken breast. **\$15.45**

## **CHICKEN AVOCADO SALAD**

Power greens, shredded chicken, diced avocado, queso fresco, lemon agave vinaigrette. **\$17.45**

## **AVOCADO & SHRIMP**

Grilled shrimp, cubed avocado pieces, pico de gallo, jicama, romain lettuce **\$17.45**

# SOPAS



Three hot soups available all day, everyday

Small **\$8.45**

Large **\$11.45**

- **CHICKEN TORTILLA**
- **MENUDO**
- **POZOLE**
- **BIRRIA**

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# VEGETARIAN



**ENFRIJOLADAS**

## GUACO-TACOS

Nothing but the finest avocados make it to be mashed in our daily batch of guacamole. Two soft corn tortillas stuffed with guacamole, cheese, diced onions, tomatoes and shredded lettuce. Served on a hot plate with beans and rice. **\$16.45**

## BELLA'S FRESCO

Fresh from the vegetable gardens and onto your plate! Portobello mushroom loaded with spinach, corn, diced carrots, zucchini, diced tomatoes, peas, grilled onions and queso fresco topped with rich and delicious blanco sauce, served with black beans and arroz vera cruzano. **\$18.45**

## TACOS / BURRO IMPOSIBLE!

The "Impossible" Tacos are here! You won't believe how delicious and savory these all vegetarian Impossible tacos are. Two topped with lettuce, guac, cilantro and pico de gallo, served on a plate with black beans and white rice. **\$17.95**

## CAULIFLOWER ENCHILADAS

Steamed cauliflower, sautéed onions, mild Anaheim chilies, manchego cheese enchiladas, topped with House Blanco sauce, black beans and white rice. **\$18.45**



## ENFRIJOLADAS

Three cheese and grilled onion enchiladas topped with delicious pinto enchilada sauce and crumbled queso fresco served with arroz veracruzano. **\$15.95**

## ENCHILADAS ESPINACAS

Grilled fresh spinach diced tomatoes, onions and mushrooms packed in our home-made corn tortillas and dressed in our creamy-rich sauce and sprinkled with melted Monterey Jack cheese. Also available as calabacitas (zucchini). **\$17.45**

## !TAQUITOS CON PAPAS!

Mashed garlic potatoes stuffed and rolled in 3 fresh corn tortillas and lightly fried golden brown. Dressed with lettuce, cheese, pico de gallo with black beans and rice and accompanied with sour cream and fresh made guacamole. **\$17.45**

## BURRITO CHILANGO

Packed with Spanish rice, beans, guacamole, fajita bell peppers and onions, wrapped and dressed with enchilada sauce and melted cheese. Served with a mixed green salad and ranch dressing. It's a grande veggie burro and not just for Chilangos anymore! (Mexico city natives). **\$17.45**

Ask about our vegan and gluten free menu.

**Make Reservations at [www.ggrill.com](http://www.ggrill.com)**

For your convenience, a 20% gratuity is added for parties of 7 or more.

**ASK ABOUT OUR CATERING MENU**



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