



### *For Starters:*

<b>Bean &amp; Cheese Nachos</b> - Platter of tortilla chips topped with refried beans, melted cheese and served with guacamole, sour cream and jalapeños.	<b>\$5.95</b>
<b>Super Nachos</b> – All of the above + seasoned ground beef and shredded chicken.	<b>\$7.95</b>
<b>Fajita Nachos</b> - Your choice of chicken, beef, or combo.	<b>\$8.95</b>
<b>Nachos del Bosque</b> - Individual nachos w/ beef or chicken fajitas, jalapeño slices.	<b>\$8.95</b>
<b>Flautas</b> - Crispy chicken tacos with salsa verde, sour cream & guacamole.	<b>\$7.95</b>
<b>Chile con Queso</b> - Melted cheese dip served with tortilla chips.	<b>\$5.50</b>
<b>Guacamole</b> – Served in a traditional molcajete and comes with tortilla chips.	<b>\$6.50</b>
<b>Jalapeño Poppers</b> - Breaded and deep fried jalapeño peppers stuffed with cream cheese and served with a creamy ranch dressing.	<b>\$5.50</b>
<b>Mozzarella Cheese Sticks</b> – Crispy breaded cheese sticks served with salsa.	<b>\$5.50</b>
<b>Queso Flameado</b> – Melted monterrey jack cheese with chorizo and flamed with rum at your table. Served with flour tortillas.	<b>\$7.95</b>
<b>“Talk to me Sideways” Mushrooms</b> - Mushrooms prepared with olive oil, white wine, chile guajillo slices and garlic.	<b>\$6.95</b>
<b>Botana Platter</b> – Bean & cheese nachos, chicken flautas, jalapeño poppers, cheese sticks, bean & cheese quesadillas.	<b>\$15.95</b>

### *Quesadillas:*

<b>Bean &amp; Cheese</b> - A large flour tortilla with refried beans and cheese, lightly grilled and cut in four. Served with sour cream, guacamole and pico de gallo.	<b>\$5.50</b>
<b>Chicken</b> - Chicken and cheese (beans upon request).	<b>\$7.50</b>
<b>Beef</b> - Seasoned beef and cheese (beans upon request).	<b>\$7.50</b>
<b>Veggie</b> - With grilled veggies in season and cheese.	<b>\$7.50</b>
<b>Spicy Smoked Tuna</b> – Prepared with special Chipotle sauce.	<b>\$7.50</b>
<b>Shrimp</b> - Seasoned shrimp and cheese.	<b>\$7.95</b>

### *Soups Etc.*

<b>Tortilla Soup</b> – Homemade, blended chicken broth with chile guajillo and epazote, garnished with tortilla strips, cheese and sour cream.	<b>\$4.25</b>
<b>Chicken Soup</b> – With lots of veggies & chicken with rice on the side.	<b>\$4.25</b>
<b>Black Bean Soup</b> - Cream soup of puréed black beans garnished with crispy croutons, bacon bits, cheese, sour cream and chives.	<b>\$4.25</b>
<b>Soup &amp; Taco</b> - Tortilla Soup and choice of crispy or soft taco.	<b>\$5.95</b>
<b>Caldo Combo</b> - Chicken Soup with two flautas.	<b>\$5.95</b>

### *Salads:*

<b>Fajita Salad</b> – Greens topped with grilled beef or chicken fajitas, cheese, tomato, guacamole and sour cream.	<b>\$6.75</b>
<b>Taco Salad</b> - Large crispy taco “bowl” layered with refried beans, seasoned beef or chicken, lettuce, tomato, cheese, guacamole and sour cream.	<b>\$6.75</b>
<b>Fajita Taco Salad</b> – Same deal, but made with grilled beef or chicken fajitas.	<b>\$7.75</b>
<b>Alamo Salad</b> – Grilled shrimp, chicken fajitas, and nopalitos (cactus strips) with jack cheese, salsa verde, salad greens.	<b>\$8.95</b>

### ***Fajita Dinners:***

Freshly marinated strips served on a sizzling skillet with grilled onions, bell peppers, accompanied by rice and beans, guacamole, sour cream, pico de gallo, and flour or corn tortillas.

<b>Chicken - "Peep Peep"</b>	<b>\$10.95</b>	<b>Beef - "Mooooo"</b>	<b>\$13.95</b>
<b>Combo - "Peep and Moo"</b>	<b>\$13.95</b>	<b>Shrimp - Splash"</b>	<b>\$14.95</b>
<b>Super Combo - "Peep, Moo, and Splash"</b>	<b>\$15.95</b>	<b>Veggie</b>	<b>\$10.95</b>

### ***Enchilada Corner:***

All served with homestyle rice, refried beans, guacamole, sour cream, and pico de gallo.

<b>Enchiladas Verdes (Chicken)</b>	<b>\$8.95</b>	<b>Enchiladas Moo - (Beef)</b>	<b>\$8.95</b>
<b>Cheese Enchiladas (with Queso)</b>	<b>\$8.95</b>	<b>Mole Enchiladas - (Chicken or cheese)</b>	<b>\$8.95</b>
<b>Tex Combo - (one Chicken, one Cheese, and one Beef).</b>			<b>\$8.95</b>
<b>Enchiladas Ranchero -Chicken fajitas, monterrey jack cheese and homemade salsa.</b>			<b>\$8.95</b>
<b>Mayan Enchiladas - Made with pork pibil.</b>			<b>\$8.95</b>
<b>Black Bean Enchiladas – Topped with black bean sauce &amp; monterrey jack cheese.</b>			<b>\$8.95</b>
<b>Smoky Tuna Enchiladas - With special Chipotle sauce and topped with cheese.</b>			<b>\$8.95</b>
<b>Shrimp Enchiladas Cancun - With shrimp and achiote.</b>			<b>\$9.95</b>

### ***Guadalajara Tacos & Stuff:***

All served with homestyle rice, refried beans, guacamole, sour cream, and pico de gallo.

<b>Taco Dinner - Your choice or crispy or soft tacos, chicken or beef.</b>			<b>\$8.95</b>
<b>Chicken Fajita Taco Dinner – (3 tacos)</b>	<b>\$9.95</b>	<b>Beef Fajita Taco Dinner</b>	<b>\$10.95</b>
<b>Fish Tacos Ajijic - Three corn tortillas filled with crispy beer-batter coated strips of white fish topped w/shredded cabbage, tomato &amp; Chipotle-mayo sauce.</b>			<b>\$8.95</b>
<b>Roast Pork Taco Dinner - Made with oven-roasted carnitas.</b>			<b>\$9.95</b>
<b>Tacos de Cochinita - Made with roasted achiote pork.</b>			<b>\$9.95</b>
<b>Smoky Tuna Fish Tacos – Prepared with a special Chipotle sauce.</b>			<b>\$8.95</b>
<b>Chalupa Dinner – Mexican tostadas, chicken, beef or beans &amp; cheese.</b>			<b>\$8.95</b>
<b>Flautas Dinner - Crispy rolled chicken tacos with salsa verde, and sour cream.</b>			<b>\$8.95</b>
<b>Burrito - (order only if very hungry)...chicken, beef.</b>			<b>\$9.95</b>

### ***Guadalajara's Favorites:***

All served with homestyle rice, refried beans, guacamole, sour cream, pico de gallo and flour or corn tortillas.

<b>Chile Relleno – Poblano pepper filled with cheese or beef picadillo, battered and deep fried and topped with a traditional homemade tomato sauce.</b>	<b>\$8.95</b>
<b>Chicken in Mole - Grilled chicken breast smothered in a rich, spicy mole sauce.</b>	<b>\$10.95</b>
<b>Queretaro Steak - Grilled arrachera skirt steak with grilled onions and peppers, refried beans and guacamole in an avocado half.</b>	<b>\$13.95</b>
<b>Chicken Cilantro - Marinated and grilled chicken breast topped with a zesty cilantro sauce...it's a mini fiesta in your mouth....</b>	<b>\$10.95</b>
<b>Tampiqueña – Grilled arrachera skirt steak with strips of poblano pepper, a cheese enchilada, and a chicken flauta.</b>	<b>\$14.95</b>
<b>Carnitas Guadalajara - Seasoned roasted pork on a sizzling platter topped with onion, fresh tomato, cilantro, Serrano pepper &amp; avocado slices.(chile served on request)</b>	<b>\$11.95</b>
<b>Cochinita Pibil - Roast pork with authentic Yucatan flavor. We serve this with marinated onions and sliced banana peppers.</b>	<b>\$11.95</b>
<b>Molcajete – House specialty .... Sizzling strips of chicken, beef fajitas &amp; shrimp with homemade salsa, Monterrey Jack cheese, cactus strips, green onion. &amp; cilantro in a lava rock bowl.</b>	<b>\$18.95</b>

- Lamb Mixiote** – A delicious lamb barbacoa seasoned with chile ancho & guajillo, wrapped in parchment paper. **\$10.95**
- Mexican Combo** - One enchilada, a chalupa, a chicken flauta and a chile relleno. **\$10.95**
- Parrilla Individual** Sizzling skillet with spicy sausage, chicken fajitas, pork carnitas, beef back rib and roasted bell pepper with melted monterrey jack cheese. **\$13.95**
- Guadalajara Grill** - Our signature dish. A delicious combination of beef back ribs, spicy sausage, pork carnitas, chicken and beef fajitas, and shrimp served in your own table top grill. (for 4 people) **\$46.95**

### *Splash (Seafood):*

- Shrimp “Forest”** - Stuffed with cheese and jalapeño slice and wrapped in bacon. **\$16.95**
- Shrimp Acapulco “au tequila”** - Sautéed with fresh tomato, onion, garlic, capers, orange juice and flamed with tequila. **\$16.95**
- Shrimp Scampi** - Our own recipe, with garlic, mushrooms, white wine, guajillo pepper, and seasoned bread crumbs. **\$16.95**

### *Our Texan Side: All our burgers are homemade ½lb. size and come with fries*

- Boring Burger** - With lettuce, tomato, onion and pickles. **\$5.95**
- Cheese Burger** - Just like the gringo likes it... **\$6.50**
- BBQ Burger** - The Texan way... **\$6.50**
- Guacamole Burger** - Mexican style **\$6.50**
- Grilled Chicken Burger** - Chicken breast, grilled. **\$6.50**
- “Chicken Fried” Steak** - Tex-Mex favorite with country gravy, fries, side salad, & Texas toast. **\$8.95**
- Tex-Mex Pizza** - A mini pizza. **\$6.95**
- BBQ Beef Ribs** - Meaty beef back ribs with our special BBQ sauce, served with fries and beans. **\$11.95**
- T-Bone Steak** - 16 oz. steak, grilled and served with side salad, baked potato or fries, and veggies. **\$18.95**
- Shrimp Basket** - Deep fried butterfly shrimp with fries, tartar and cocktail sauces. **\$11.95**

### *Calories:*

- Flan** - Homemade Mexican caramel custard. **\$3.50**
- Impossible Cake** – Rich Chocolate layer on the bottom with caramel flan on top. **\$4.25**
- Fried Ice Cream** - A crispy deep-fried treat with strawberry or chocolate sauce, & whipped cream. **\$4.75**
- Tres Leches Cake** - “Try it you’ll like it” **\$4.25**
- Ice Cream** - As you like it... **\$2.95**

***And remember: “MI CASA ES SU CASA”***

*Our food is prepared fresh daily from scratch*

**and we use only canola oil in our fried foods.**

*Our food is for gringos...spicy but not hot!!!*

*A service charge of 15% will be added to parties of 8 or more.*

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