

# SALADS

- Chicken Taco Salad** \$11  
Grilled chicken breast, mini-taquitos mixed with lettuce, corn, onions, tomatoes, cucumbers, avocado, cotija cheese & cilantro dressing.
- Shrimp Salad** \$15  
Our finest plump shrimp served with freshly cut iceberg lettuce, tomatoes, avocado, cucumbers & croutons topped with shredded cheese. Served with your choice of dressing.
- Cesar Salad** \$11  
The traditional salad with a modern twist. Romaine & iceberg lettuce, parmesan cheese and broiled chicken breast mixed with caesar dressing.

# SOUPS

All soups accompanied with your choice of corn or flour tortillas

- Cocido** \$10  
Beef stew with mixed vegetables.
- Menudo** \$10  
Our traditional Mexican soup made with beef & hominy.

# BREAKFAST

Available before 12:00 pm

- Chilaquiles rojos Ó verdes** \$11  
Sautéed tortilla chips with your choice of red or green sauce topped with cotija cheese & your choice of natural (no egg) or with eggs any style. Served with Mexican potatoes, refried beans, & sour cream.
- Chorizo Breakfast Burrito** \$10  
Two farm fresh scrambled eggs with chorizo, Mexican rice & refried beans wrapped in a warm flour tortilla.
- Huevos A la Mexicana** \$11  
Eggs scrambled with onions, tomatoes, cilantro & jalapeños. Served with Mexican potatoes & refried beans.
- Huevos Divorciados** \$11  
Two eggs with red & green sauce & a cheese enchilada. Served with Mexican potatoes, & refried beans.
- Huevos con Nopales** \$11  
Eggs scrambled with onions, tomatoes, chile jalapeño pepper, cilantro & nopales. Served with Mexican potatoes, & refried beans.

# FAMILY PACKS

Serves Approximately \*5 People.

- Mexican Rice** \$10
- Refried Beans** \$10
- Steamed Vegetables** \$11
- Chicken Fajitas Buffet Style** \$25
- Steak Fajitas Premium** \$47
- Chile Verde** \$25
- Chile Colorado** \$35
- Steak Picado** \$35
- Beef Birria** \$35
- Carnitas** \$27
- Shrimp Ceviche** \$27
- Taco Platter** \$22
- 15 Street tacos with your choice of asada, chicken, carnitas or al pastor. \$75
- Chile Toreado** \$12 | 32Oz \$24
- Guacamole** 16 Oz \$8 | 32Oz \$16
- Pico de Gallo** 16 Oz \$7 | 32Oz \$13
- Chips & Salsa** Per Dozen \$4
- Flour or Hand-made Corn Tortillas** Each \$2 | Per Dozen \$20
- Tamales (Chicken or cheese)**



## DRINKS

- SODA** \$3
- CAFE DE OLLA** Hot or iced \$4
- REGULAR COFFEE** Hot or iced \$3

## BAR

- Michelada** Mango, Tamarindo & Original 32 Oz \$8
- Margarita** On the rocks or blended 24 Oz \$8
- Flavors: Strawberry, Mango, Lime, Cucumber, Peach & Tamarindo



# TAKE OUT MENU



Restaurant Cantina & Mariachi Show

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CAFE DE OLLA

DOS CORAZONES SANGRIA





MINI TACOS  
DORADOS

## COMBINATION ENTREES

- Chile Verde** \$10  
Tender chunks of pork simmered in a mild tomatillo sauce. Accompanied with corn or flour tortillas.  
*Chicken \$3 | Fish \$3 | Asada \$4*
- Chile Relleno** \$11  
One pasilla chili stuffed with cheese & topped with ranchera sauce and melted cheese.
- Fried Shrimp** \$14  
Lightly breaded & golden fried shrimp.
- Deep Fried Tilapia** \$13  
Fresh whole tilapia seasoned and deep-fried crispy. Accompanied with corn or flour tortillas.
- Birria de Res** \$14  
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. Accompanied by your choice of corn or flour tortillas.
- Steak Picado** \$13  
Chopped tender steak in our special house sauce, mixed with fresh onions, jalapeños, bell peppers, cilantro & tomatoes. Accompanied by your choice of corn or flour tortillas.
- Fajitas**  
Marinated strips of your choice of meat, sautéed with bell peppers & onions topped with green tomatillo & ranchera sauce. Accompanied by your choice of corn or flour tortillas.  
*Vegetarian (No Meat) \$12*  
*Chicken \$16 | Asada \$19 | Chicken & Asada \$19*
- Fajitas Supremo** \$23  
*Chicken, Asada & Shrimp*

**Molcajete**  
Our Signature Dish!  
Your choice of meat charbroiled and cooked to perfection. Served with our own exquisite Molcajete sauce along with our finest ingredients: melted cheese, nopal, chile torreado, & green onions. Accompanied with your choice of corn or flour tortillas.  
*Chicken \$19 | For two people \$25*  
*Asada \$20 | For two people \$26*  
*Chicken & Asada \$20 | For two people \$26*

**Molcajete Supremo** \$33  
*Chicken, Asada & Shrimp*



MONTERREY  
CHICKEN

- Wet Burrito** \$11  
Large flour tortilla filled with your choice of meat. Choice of red or green sauce, topped with melted cheese.  
*Chicken \$11 | Asada \$12 | Carnitas \$12 | Al Pastor \$11*
- Taco Platter** \$11  
Two soft tacos with your choice of meat.  
*Chicken • Pastor • Carnitas \$11 | Asada \$12*
- Gordita** \$11  
Corn gordita with beans and choice of chorizo, asada, pastor, carnitas or chicken. Topped with shredded lettuce, pico de gallo, green sauce & cotija cheese.
- Sopes Platter** \$11  
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.
- Flautas Platter** \$11  
Two crispy flour tortillas stuffed with chicken garnished with shredded lettuce, pico de gallo, sour cream, & cotija cheese.
- Enchiladas** \$11  
Two large corn tortillas filled with a generous portion of cheese and your choice of shredded beef with red sauce or chicken with green sauce on top.  
*Cheese \$11 | Chicken \$11 | Beef \$11*
- Monterrey Chicken** \$13  
Charbroiled, boneless chicken breast topped with green peppers, grilled onions, mushrooms & cheese.
- Fillet of Sole** \$13  
Grilled fillet of sole served with Mexican rice and vegetables as substitute for refried beans.  
Choice of: Al mojo de ajo, a la diablo or al a plancha.
- Carne Asada** \$13  
Delicious traditional carne asada cooked to perfection, accompanied with green onions and your choice of corn or flour tortillas.
- Carnitas** \$12  
Tender marinated pork. Oven roasted cooked traditional Mexican-style. Accompanied with corn or flour tortillas.
- Chile Colorado** \$12  
Tender marinated beef in a special red hot sauce. Accompanied with corn or flour tortillas.

## A LA CARTE

- Coctel de Camaron** \$16  
Cooked tender shrimp mixed with pico de gallo, cucumber, avocado & our special seafood juice blend.
- Ceviche de Camaron** \$17  
Fresh chilled cooked shrimp mixed with fresh tomatoes, onions, cilantro & cucumber. Served with tostadas.
- Mini Tacos Dorados** \$6  
Six 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 reddish.
- Nacho Platter**  
Choice of chicken or asada. Tortilla chips, refried beans, melted cheese served with pico de gallo, guacamole & sour cream.  
*Chicken \$10 | Asada \$12 | Carnitas \$12 | Al Pastor \$10*
- Nacho Fries**  
Choice of chicken or asada. Fries, refried beans, melted cheese served with pico de gallo, guacamole & sour cream.  
*Chicken \$10 | Asada \$12 | Carnitas \$12 | Al Pastor \$10*
- Quesadilla**  
Grilled flour tortilla stuffed with cheese & grilled onions. Served with sour cream, pico de gallo & guacamole.  
*Cheese \$9 | Chicken \$11 | Asada \$12 | Carnitas \$12 | Al Pastor \$11*
- Taco**  
Large corn tortilla with your choice of meat.  
*Chicken \$3 | Fish \$3 | Asada \$4 | Carnitas \$4 | Al Pastor \$3*



NACHOS FRIES  
CON ASADA



CHICKEN  
FAJITAS

\*Photos are for illustrative purposes only.