

LUNCH SPECIALS

OFFERED DAILY FROM 11AM TO 4PM

ENSALADAS

“SAN MARCOS” TACO SALAD
Traditional taco salad with shredded lettuce, picadillo beef, black beans, roasted corn, guacamole, tomatoes, grated cheese and sour cream 12.95

WEDGE SALAD
Iceberg wedge with bacon, roasted corn, red onion, tomato, and queso fresco, with raspberry chipotle glazed chicken breast, jalapeño ranch, and balsamic 13.95

SALAD & GRILL COMBO
“San Miguel” Kale Caesar Salad, or Mixed Green Salad
Grilled Salmon 15.95
Margarita Chicken 13.95

SEAFOOD FAVORITES

FIRE-GRILLED TILAPIA
Grilled tilapia with cilantro rice and mango-pineapple salsa 14.95

FLAUTAS PACIFICAS
Two bacon-wrapped, shrimp and cheese stuffed flautas; served with cilantro rice, avocado salad, black beans, and jalapeño ranch 12.95

ENCHILADA MARISCO
Our famous seafood enchilada topped with an avocado cream sauce and lump crab; served with cilantro rice, guacamole, and roasted corn black bean relish 16.95

CEVICHE TOSTADAS
Three crispy corn tostadas shredded cabbage, diced tomato and red onion with our housemade ceviche; served over Tex-Mex orzo salad 13.95

GRILLED SALMON
Topped with our honey ancho glaze; served with Tex-Mex orzo salad or Tex-Mex Quinoa salad 15.95

TEX-MEX COMBINATION PLATTERS

TEX-MEX TOSTADA, CHEESE ENCHILADA
Served with Mexican rice and beans 10.95

ROASTED POBLANO BISQUE, TORTILLA SOUP, OR CHICKEN CALDO DE LA CASA
Served with your choice 11.95
A. Chicken Taco al Carbón
Beef Taco al Carbón add 1.95
B. Tamale Frontera
C. Tex-Mex Tostada
D. Four Chicken & Spinach Quesadillas
E. Shrimp or Fish Taco

JALAPEÑO BEEF ENCHILADA, TAMALES FRONTERA
Served with Mexican rice and beans 10.95

FRIED CHICKEN ENCHILADA & BEEF ENCHILADA
Served with hacienda rice and beans 13.95

CARNE ASADA COMBO
Served with cheese enchilada, Mexican rice, beans, guacamole, and pico de gallo 18.95

SIZZLING FAJITAS

CHICKEN 13.95
BEEF 17.95
CHICKEN & BEEF 15.95
SHRIMP 16.95
VEGETABLE 13.95

Lunch portion served with guacamole, poco queso, grilled onions, pico de gallo, Mexican rice, and beans

TRY OUR DELICIOUS LIME-BEEF FAJITAS 17.95

MIXED GRILL SUPERIOR
Skewer of bacon-wrapped shrimp, beef, and chicken fajitas, grilled vegetables, and grilled pineapple 19.95

TEX-MEX SPECIALTIES

PORK TAQUITOS
Four crispy corn tortillas filled with tender pork, topped with avocado crema, sour cream, onions, and cilantro; served with refried black beans and Mexican rice 11.95

CHICKEN QUESADILLA CLUB WITH AVOCADO
Grilled chicken, bacon, tomato, lettuce, cheese, and avocado; served with fries and jalapeño ranch dressing 13.95

SHRIMP AVOCADO RELLENO
Two avocado halves, grilled or lightly battered and fried, stuffed with shrimp, spinach, melted cheese, and sour cream sauce; served with Tex-Mex orzo salad or Tex-Mex quinoa salad 14.95

CHICKEN ENCHILADA STACK
Three layers of corn tortillas with chicken and cheese topped with your choice of roasted tomatillo sauce or sour cream sauce; served with Mexican rice and refried beans 11.95

POLLO “MARGARITA”
Grilled chicken breast with our house lime-pepper seasoning; served with hacienda rice and beans or Tex-Mex quinoa salad 15.95

TACO AL CARBON
Topped with queso amarillo or Tex-Mex gravy and cheese; served with Mexican rice, charro beans, and guacamole
Chicken 12.95
Beef 13.95

BULK ORDER & DELIVERY MENU

Delivery orders must be placed at least three hours in advance.
Please place large orders one day in advance. \$150 minimum for delivery.
10% delivery fee will be added. Prices subject to change without notice.

APPETIZERS

QUESO BLANCO (WHITE)
Pint 12.95
Quart 24.95

TEX-MEX YELLOW QUESO
Pint 12.95
Quart 24.95

TEX-MEX EMPANADAS
Twelve empanadas with grilled chicken, roasted corn, black beans, cheese and cilantro 19.95

PORK TAMALES (6) 13.95

CHICKEN FLAUTAS (12) 19.95

BACON-WRAPPED JUMBO SHRIMP WITH CHEESE & JALAPEÑO (12) 35.95

BACON-WRAPPED QUAIL LEGS WITH CHEESE & JALAPEÑO (12) 27.95

CEVICHE “DE LA CASA”
Gulf shrimp and fresh fish marinated in lime juice with onions, tomatoes, cilantro, avocado and pineapple
Pint 19.95
Quart 32.95

SALAD & SOUP PACKS

Dressings: Creamy Cilantro, Mango-Lime Vinaigrette, Hacienda Balsamic Vinaigrette, Light Jalapeño Ranch

HACIENDA CHOPPED SALAD WITH CHICKEN

Chopped greens with bacon, tomatoes, avocado, roasted corn and tortilla strips; topped with queso fresco and roasted pumpkin seeds
Half Pan (serves 6 to 10) 44.95

HOUSE SALAD
Mixed greens, tomatoes, onions and roasted pumpkin seeds
Half Pan (serves 6 to 8) 29.95

TORTILLA SOUP WITH CHICKEN
Quart 17.95

À LA CARTE SPECIALS

BEEF FAJITAS
Meat only (one pound) 37.95

CHICKEN FAJITAS
Meat only (one pound) 23.95

GUACAMOLE
Pint 9.95
Half Gallon 35.95
Quart 18.95

QUESO
Pint 12.95
Half Gallon 46.95
Quart 24.95

SOUR CREAM
Pint 3.95
Half Gallon 12.95
Quart 6.95

CHEESE
Pint 4.95
Half Gallon 15.95
Quart 8.95

SALSA (RED)
Pint 3.95
Half Gallon 15.95
Quart 7.95

SALSA (GREEN)
Pint 4.95
Half Gallon 19.95
Quart 9.95

BEANS OR RICE
Pint 2.95
Quart 4.95
Half Gallon 9.95

PICO DE GALLO
Pint 3.95
Half Gallon 13.95
Quart 7.50

TORTILLAS (12)
Flour or corn 3.50

CORN TORTILLA CHIPS 2.95

ENCHILADA PACKS

TWELVE BEEF, CHICKEN OR CHEESE ENCHILADAS
Serves 6 49.95
Add Mexican rice and refried beans 9.95

TWELVE SPECIALTY ENCHILADAS
Spinach/chicken, chicken mole and Guadalajara chicken
Serves 6 59.95
Add Mexican rice and refried beans 9.95

VEGETARIAN PACK

Grilled vegetables, six spinach and feta tamales, six avocado halves topped with Tex-Mex orzo salad, cilantro rice, and black beans
Serves 6 89.95

FAJITA PACKS

Each pack includes fajita meat, grilled onions, pico de gallo, guacamole, cheese or chile con queso, sour cream, rice, refried beans, chips, salsa and tortillas; complimentary disposable plates, napkins, flatware and serving utensils available upon request

TEX-MEX FIESTA
Two pounds of beef and chicken fajitas
Serves 4 to 6 89.95

FIESTA PACK 1
Three pounds of beef and chicken fajitas
Serves 7 to 9 129.95

FIESTA PACK 2
Four pounds of beef and chicken fajitas
Serves 10 to 12 174.95

FIESTA PACK 3
Six pounds of beef and chicken fajitas
Serves 16 to 19 259.95

FIESTA PACK 4
Eight pounds of beef and chicken fajitas
Serves 22 to 25 339.95

COMBO GRILLE PACK
Twelve Pacifico shrimp and two pounds of beef and chicken fajitas
Serves 6 to 8 125.95

DESSERT

TRES LECHES
Half Pan (serves 9) 39.95

CHURROS (12) 14.95

BEVERAGES

ICED TEA
Served with ice, lemons, cups and sweetener
Gallon (serves 8-10) 9.95

SOFT DRINK CANS 0.95

MEXICAN LIMONADA
Gallon (serves 8-10) 14.95

CDI 0718

CARRY-OUT

BULK ORDER • DELIVERY



9799 Katy Freeway
Houston, Texas 77024 • 713.461.5300

27885 I-45 North
The Woodlands, Texas 77380 • 281.362.0774



2925 Southwest Freeway
Houston, Texas 77098 • 713.942.0772



1201 San Jacinto, Space 141
Houston, Texas • 713.650.0101

www.GUAD.com

FAJITAS

	MEDIUM 8 ounces Serves 1-2	LARGE 16 ounces Serves 2-3	FAMILY 24 ounces Serves 3-5
CHICKEN	19.95	35.95	49.95
BEEF	27.95	48.95	69.95
GUADALUPE LIME BEEF	27.95	48.95	69.95
CHICKEN & BEEF	24.95	44.95	63.95
SHRIMP	23.95	42.95	56.95
SHRIMP & CHICKEN	22.95	41.95	54.95

PROUDLY SERVING USDA CHOICE BEEF FAJITAS AGED FOR TENDERNESS!

Served with Mexican rice, frijoles charros, guacamole, grilled onions, pico de gallo and cheese

GRILLED ADDITIONS

PACIFICO SHRIMP (4) (BACON-WRAPPED) 12.95
QUAIL LEGS (4) (BACON-WRAPPED) 9.95
JALAPEÑO SAUSAGE 5.95
WHOLE QUAIL 7.95
GRILLED VEGETABLES 4.95
JALAPEÑO RELLENO
Stuffed with Mexican cheese, chorizo, and bacon-wrapped 4.95

APPETIZERS

QUESOS ESPECIALES

BLANCO
Special white Mexican queso
(2) 11.95 (1) 7.50

AMARILLO
Our classic yellow queso
(2) 11.95 (1) 7.50
With Picadillo Beef add 1.50

TEX-MEX SKILLET QUESO

Skillet of classic yellow queso topped with taco meat, guacamole, and pico de gallo 9.95

NACHOS GUADALAJARA

Chicken or beef, refried beans, and melted cheese; served with guacamole, sour cream, and jalapeños
Picadillo Beef (12) 12.95 (8) 9.95
Chicken Fajita (12) 13.95 (8) 10.95
Beef Fajita (12) 17.95 (8) 14.95

SOUPS

TORTILLA SOUP

WITH CHICKEN AND AVOCADO
Regular 8.95 Cup 6.95

ROASTED POBLANO BISQUE

WITH CHICKEN AND AVOCADO
Regular 8.95 Cup 6.95

CHICKEN CALDO

WITH RICE
A “Mexican Feast” with rice, fresh garden vegetables and avocado 9.95

MEXICO CITY STYLE CALDO

Our traditional caldo topped with crunchy tortilla strips and Mexican white melting cheese 11.95

TACOS

TACOS AL CARBON (2)

Served with guacamole
Chicken 14.95
Beef 19.95
Combination 17.95
Topped with queso amarillo add 2.50

TITO’S TACO TRIO

Three fajita tacos: beef fajita, chicken, and shrimp; topped with shredded cabbage, tomatoes, avocado, and sour cream 16.95

MEXICAN SHRIMP COCKTAIL

Chilled cocktail with diced avocado, onions, cilantro and tomatoes 12.95

QUESADILLAS GUADALAJARA

With guacamole, sour cream, and pico de gallo
Chicken & Spinach 15.95
Chicken Fajita 15.95
Shrimp 15.95

CEVICHE “YUCATAN-STYLE”

Gulf shrimp and white fish, marinated in fresh lime juice; served with tomato, red onion, cilantro, and pineapple 11.95

TEX-MEX EMPANADAS

Little Mexican pies with grilled chicken, roasted corn, black beans, cheese, and cilantro (6) 10.95 (4) 7.95

SALADS

HACIENDA CHOPPED SALAD

Chopped bacon, tomato, avocado, roasted corn, tortilla strips, and chopped greens; topped with queso fresco and pepitas
Grilled Chicken 14.95
Pacifico Shrimp 16.95
Grilled Fajita Steak 17.95

ENSALADA DEL RIO

Fire-grilled salmon with raspberry-chipotle glaze, pepitas, green beans, and Mexican cheese over mixed greens with mango-lime vinaigrette 16.95

Dressings: Creamy Cilantro, Mango-Lime Vinaigrette, Hacienda Balsamic Vinaigrette, Jalapeño Ranch

GUACAMOLE “MADE TO ORDER”

Ripe avocados, onions, tomatoes, cilantro, seasonings and fresh-squeezed lime 11.95

LUCY’S TAMALES

Three spinach and feta tamales with roasted tomatillo salsa 7.95

JALAPEÑOS RELLENOS

Three fire-grilled, bacon-wrapped jalapeños stuffed with white Mexican cheese and chorizo 11.95

GUACAMOLE AND QUESO COMBO

Perfect for two! 10.95

GUADALAJARA APPETIZER COMBO

Quesadillas, nachos, empanadas, and shrimp flautas 17.95

“SAN MIGUEL” KALE CAESAR

Blend of romaine and tender kale with a creamy Tex-Mex Caesar dressing; topped with roasted corn, avocado, pepitas, tortilla strips and Cotija cheese
Grilled Chicken 14.95
Grilled Shrimp 16.95
Grilled Salmon 17.95

“LA PLAYA” CEVICHE SALAD

Lime-marinated shrimp and fish with mixed greens; recommended with mango-lime vinaigrette or creamy cilantro dressing 16.95

Served with rice and beans

SHRIMP OR FISH TACOS (2)

Dos Equis-battered or grilled, served with creamy cilantro dressing and pineapple pico de gallo 16.95

TEX-MEX TACOS (2)

Topped with shredded lettuce, diced tomatoes, sliced avocado and cheese; on a crispy corn tortilla or soft flour tortilla
Picadillo Beef 13.95
Shredded Chicken 13.95

ENCHILADAS

TEX-MEX ENCHILADAS

Two with our Tex-Mex gravy
Cheese 13.95
Beef 14.95
Beef Fajita 19.95

JALAPEÑO BEEF ENCHILADAS

Two corn tortillas with our seasoned picadillo taco meat, fresh jalapeño garlic salsa, and cheese; topped with our sour cream sauce, shredded lettuce, and fresh guacamole 15.95

ENCHILADAS “DEL SOL”

Two corn tortillas with smoked pulled pork and cheese; topped with verde sauce, two sunny-side up eggs, chorizo, onions, and cilantro 16.95

COMBINATION PLATES

Served with rice and beans

LITTLE TEX-MEX

Cheese enchilada, crispy beef taco, and tamale “Frontera” 14.95

ENCHILADA COMBO

One cheese and one beef enchilada, crispy beef taco, and a pork tamale 16.95

MARIACHI PLATE

One chicken taco al carbon with queso, one fajita beef enchilada with gravy, and one cheese stuffed roasted poblano pepper with verde sauce 18.95

ACAPULCO ESPECIAL

Spinach and chicken enchilada with roasted corn sauce, crispy beef taco, and three Pacifico shrimp 19.95

GRILLED SEAFOOD

SALMON “VERDECITO” ESPECIAL

Mesquite grilled salmon served atop our house special tomatillo salsa fresca 20.95

TEXAS REDFISH

Fire-grilled and flavorfully seasoned; served with grilled vegetables 26.95

VERDE ENCHILADAS

Two with our fire-roasted tomatillo salsa and white cheese
Cheese 13.95
Chicken 14.95

FRIED CHICKEN ENCHILADAS

Hand-battered chicken over two cheese enchiladas with sour cream sauce; garnished with pico de gallo, tortilla strips, tomatillo salsa, and cilantro 15.95

ENCHILADAS GUADALAJARA

“Our specialty,” two chicken and spinach enchiladas with our delicious roasted corn sauce and white cheese 14.95

TEX-MEX SPECIALTIES

Served with rice and beans

TAMALES “FRONTERAS”

Three traditional pork tamales, lightly battered, and topped with our fire-roasted tomatillo sauce and a light drizzle of sour cream 13.95

TEX-MEX TOSTADAS

Two crispy corn tortillas topped with refried beans, cheese, picadillo meat, lettuce, tomatoes, guacamole, and drizzle of sour cream 14.95

SHRIMP AVOCADO RELLENO

Two avocado halves, grilled or lightly battered and fried, stuffed with shrimp, spinach, melted cheese, and sour cream sauce; served with Tex-Mex orzo salad or Tex-Mex quinoa salad 15.95

TILAPIA “HACIENDA”

Fire-grilled tilapia 15.95
Topped with white wine chipotle cream sauce, shrimp, and sautéed spinach add 4.95

CAMARONES “CANCUN”

Six broiled butterflied jumbo shrimp sizzling on a platter 20.95

If you have a food allergy or special dietary restrictions, please notify a manager or chef, and we will try to accommodate you. Substitutions may be subject to additional charges.

For your convenience, a suggested gratuity of 18% will be added to parties of eight or more. You, our guest, have final determination and control of the amount of any gratuity.

GRILLED FAVORITES

Served with rice and beans

POLLO DEL MAR

Grilled chicken breast topped with white wine chipotle cream sauce, shrimp, spinach, mushrooms, and melted cheese 18.95

POLLO AMARILLO

Grilled chicken breast topped with jalapeño sausage, roasted poblano peppers, mushrooms, and queso; served over Mexican rice 18.95

POLLO “MARGARITA”

Mesquite grilled chicken breast with our house lime-pepper seasoning 17.95

CARNE ASADA “MARGARITA”

Prime fajita steak seasoned with lime and cracked black pepper; served over grilled onions and rajjas with guacamole 27.95

FAJITA COMBINATIONS

Served with beans, rice, guacamole and pico de gallo

TEJANO PLATTER

Beef and chicken fajitas, four bacon-wrapped Pacifico shrimp, and a jalapeño sausage link 31.95

GRANDE DELUXE

Tender BBQ pork ribs, beef and chicken fajitas, four bacon-wrapped Pacifico shrimp, and a jalapeño sausage link 39.95

“DON LIMON” ESPECIAL

Our famous lime beef fajitas, two bacon-wrapped Pacifico shrimp, and two bacon-wrapped quail legs 29.95

CADILLAC ESPECIAL

Beef and chicken fajitas, four Pacifico shrimp, grilled jalapeño sausage link, and one grilled quail 37.95

SAN ANTONIO FIESTA

Beef and chicken fajitas, cheese enchilada, crispy beef taco, and a pork tamale 27.95

CHARRO PLATTER

Tender BBQ pork ribs, beef and chicken fajitas, and a grilled jalapeño sausage link 31.95

Additional rice, beans, guacamole, and pico de gallo 3.95

Ask your server for vegan selections

VEGETARIAN

AVOCADO RELLENO

Two grilled avocado halves stuffed with a Tex-Mex orzo salad served over fresh greens with feta cheese and balsamic vinaigrette 14.95

LUCY’S TAMALES

Two of our spinach and feta tamales topped with roasted tomatillo sauce, white cheese, sour cream, fresh guacamole, lettuce, and pico de gallo; served over cilantro rice 14.95

PORTOBELLO TACOS

Three corn tortillas with beer battered portobello mushrooms, shredded cabbage, ancho glaze, sliced avocado, chopped cilantro and onions 14.95

VEGETABLE FAJITAS

Grilled seasonal vegetables served on a sizzling skillet with grilled onions, bell peppers, pico de gallo, guacamole, cilantro rice, and black beans 14.95

TEX-MEX ORZO SALAD

Blend of orzo pasta, black rice, roasted corn, pepitas, bell peppers, onions, currants, and a lemon vinaigrette; served over baby spinach 13.95

GRILLED VEGETABLE ENCHILADAS

Fire-grilled vegetables inside corn tortillas with white cheese and our ranchero sauce; served with cilantro rice, refried black beans, and avocado salad 14.95

GLUTEN-FREE

We are not a gluten-free kitchen; please inform us if you have a severe allergy

ENCHILADAS

Two corn tortillas topped with ranchero sauce, shredded lettuce, pico de gallo, sliced avocado, and queso fresco
Shrimp 17.95
Chicken 13.95

SALMON

Grilled salmon filet with ancho glaze, grilled vegetables, and avocado salad 18.95

POBLANO RELLENO

Fire roasted poblano pepper with cheese, ranchero sauce, fresh spinach, sliced avocado, and queso fresco
Shrimp 17.95
Chicken 13.95