



GUADALAJARA HACIENDA



GUADALAJARA MEXICAN GRILLE

GUADALAJARA *del centro*

Try Our New Chef Creations

Tacos Al Pastor (3)

Corn tortillas filled with fresh grilled pork, pineapple, cilantro, and onions; each topped with a fresh avocado slice



Pork Chop Ranchero (Bone-In)

Fire-grilled 10 oz. prime/center-cut chop grilled medium, chorizo-ranchero sauce, with hacienda rice and refried black beans

Sweet Corn Tamale Cakes with Shrimp and Lump Crab




Three corn cakes with sliced avocado

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

Street Corn

Three half cobs topped with garlic aioli, queso fresco, and Tajín



APPETIZERS



Quesos Especiales

Blanco

Special white Mexican queso
Large 11.95 Reg 8.95

Amarillo

Tex-Mex yellow queso
Large 11.95 Reg 8.95
With Picadillo Beef add 3.50 / 2.50
With Beef Fajita add 4.95 / 2.95

Guacamole "Made to Order"

Ripe avocados, onions, tomatoes, cilantro, cotija cheese, and fresh-squeezed lime 12.95

Guacamole & Queso Combo

Perfect for two! 11.95

Mexican Shrimp Cocktail

Chilled cocktail with diced avocado, onions, cilantro, and tomatoes 14.95

Street Tacos Al Pastor

Four mini corn tortillas filled with grilled pork, pineapple, cilantro, and onions; topped with an avocado slice 12.95

*Ceviche "Yucatan-Style"

Gulf shrimp and white fish, marinated in fresh lime juice; served with tomato, red onion, cilantro, and pineapple 12.95

Street Corn

Three half cobs topped with garlic aioli, queso fresco, and Tajín 7.95

Nachos Guadalajara

Chicken or beef, refried beans, and melted cheese; served with guacamole, sour cream, and jalapeños
Picadillo Beef (12) 15.95 (8) 12.95
Chicken Fajita (12) 17.95 (8) 13.95
Beef Fajita (12) 21.95 (8) 16.95

Quesadillas Guadalajara

With guacamole, sour cream, and pico de gallo
Chicken & Spinach 17.95
Chicken Fajita 17.95
Shrimp 19.95
Beef 21.95

Tex-Mex Empanadas

Little Mexican pies with grilled chicken, roasted corn, black beans, cheese, and cilantro
(6) 12.95 (4) 8.95

APPETIZER PLATTER

Chicken quesadillas, beef fajita nachos, Tex-Mex empanadas, and chicken flauta 20.95
Sorry, no substitutions

Soups & Salads



Tortilla Soup

with Chicken & Avocado
Large 10.95 Regular 8.95

Roasted Poblano Bisque

with Chicken & Avocado
Large 10.95 Regular 8.95

Roasted Corn & Green Chile Bisque

Large 10.95 Regular 8.95

MEXICO CITY-STYLE CALDO

Our traditional chicken caldo topped with crunchy tortilla strips and Mexican white cheese
Large 10.95 Meal 13.95

DRESSINGS

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

Hacienda Chopped Salad

Chopped bacon, tomato, avocado, roasted corn, tortilla strips, and chopped greens; topped with cotija cheese and pepitas 9.95
Grilled Chicken add 6.95
Pacifico Shrimp add 8.95
Grilled Fajita Steak add 9.95

"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 9.95
Grilled Chicken add 6.95
Grilled Shrimp add 7.95
*Grilled Salmon add 8.95

*Ensalada del Rio

Fire-grilled salmon with raspberry-chipotle glaze, pepitas, green beans, and cotija cheese over mixed greens with mango-lime vinaigrette 18.95

Ensalada "Tropical"

Mixed greens with grilled tropical marinated chicken, grilled pineapple, bell peppers, and avocado 17.95



TACOS

Served with rice and beans

Shrimp or Fish Tacos (2)

Dos Equis-battered or grilled, served with creamy cilantro dressing, shredded cabbage, and pineapple pico de gallo 17.95

*Mesquite Grilled Salmon Tacos (2)

Soft corn tortillas with salmon filet, honey ancho glaze, and cilantro avocado slaw; served with Tex-Mex orzo salad 18.95

Tacos al Pastor (3)

Corn tortillas filled with fresh grilled pork, pineapple, cilantro, and onions; each topped with a fresh avocado slice 16.95

Tacos al Carbon (2)

Served with guacamole
Chicken 17.95
Beef 24.95
Combination 21.95
Topped with queso amarillo add 2.95

Tex-Mex Tacos (3)

Topped with shredded lettuce, diced tomatoes, and cheese; on a crispy corn tortilla or soft flour tortilla
Picadillo Beef 14.95
Shredded Chicken 14.95

ENCHILADAS

Served with rice and beans

Tex-Mex Enchiladas

Two with our Tex-Mex gravy	
Cheese	15.95
Beef	16.95
Beef Fajita	22.95

Chicken Enchiladas

Two with pulled chicken and white cheese	
Rojas (Roasted Ranchero)	17.95
Verdes (Roasted Tomatillo)	17.95

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	16.95
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Enchiladas Guadalajara

"Our specialty," two chicken and spinach enchiladas with our delicious roasted corn sauce and white cheese	17.95
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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	17.95
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Chicken Mole Enchiladas

Two rotisserie chicken enchiladas with our traditional style mole sauce	17.95
<i>Recipe contains peanuts</i>	

ENCHILADA MARISCO

Our famous seafood enchilada topped with a delicate avocado cream sauce and lump crab; served with cilantro rice and guacamole	19.95
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Combo Plates

Served with rice and beans

Tex-Mex Classic

Cheese enchilada, crispy beef taco, and pork tamale	17.95
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Enchilada Combo

One cheese and one beef enchilada, crispy beef taco, and a pork tamale	19.95
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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	21.95
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Acapulco Especial

Spinach and chicken enchilada with roasted corn sauce, crispy beef taco, and three Pacifico shrimp	22.95
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El Vaquero

Carne asada, jalapeño beef enchilada, crispy beef taco, and guacamole	27.95
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Tex-Mex Specialties

Served with rice and beans

Shrimp Avocado Relleno

Two avocado halves, grilled and stuffed with shrimp, spinach, melted cheese, and sour cream sauce; served with Tex-Mex orzo salad	18.95
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Jalapeño Beef Burritos

Two burritos filled with jalapeño picadillo beef; topped with Tex-Mex yellow queso or Tex-Mex gravy and cheese	17.95
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Chile Relleno

Oven roasted poblano pepper stuffed with rotisserie chicken and spinach; topped with melted white cheese, tomatillo salsa, sliced avocado and queso fresco	17.95
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Pork Chop Ranchero (Bone-In)

Fire-grilled 10 oz. prime/center-cut chop grilled medium, chorizo-ranchero sauce, with hacienda rice and refried black beans	16.95
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Rosie's Chicken Flautas

Four flautas topped with avocado crema, onions, tomatoes, crema, and cilantro	15.95
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Grande Fajita Burrito

Large flour tortilla filled with fajitas, Mexican rice and refried beans; topped with Tex-Mex gravy, queso, pico de gallo, guacamole, lettuce and sour cream	
Chicken Fajita	17.95
Beef Fajita	22.95

GRILLED SEAFOOD

Sweet Corn Tamale Cakes with Shrimp and Lump Crab

Three corn cakes with sliced avocado	24.95
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*Grilled Salmon

Topped with our honey ancho glaze; served with grilled vegetables	24.95
Tex-Mex orzo salad	add 2.95

*Salmon "Verdecito" Especial

Mesquite grilled salmon served atop our house special tomatillo salsa fresca and cilantro rice	24.95
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Camarones Pacifico

Six bacon-wrapped jumbo shrimp stuffed with cheese and jalapeño; served with guacamole, pineapple pico de gallo, rice, and beans	28.95
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Camarones "Tampico"

Eight broiled butterflied jumbo shrimp sizzling on a platter; served with guacamole, pineapple pico de gallo, rice, and beans	28.95
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Tilapia "Hacienda"

Fire-grilled tilapia served with grilled vegetables and cilantro rice	18.95
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Top It!

With white wine chipotle cream sauce, shrimp, and sautéed spinach add 4.95

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 23.95

Carne Asada "Margarita"

Prime fajita steak seasoned with lime and cracked black pepper; served over grilled onions and rajas with guacamole 33.95

Pollo "Margarita"

Mesquite grilled chicken breast with our house lime-pepper seasoning 18.95

Costillas Fronteras

Fire-braised baby-back pork ribs
Whole Rack 28.95
Half Rack 22.95

South Texas Quail

Two grilled ancho-glazed quail, served with three bacon-wrapped quail legs 28.95

MIXED GRILL SUPERIOR

Skewer of bacon-wrapped shrimp, beef, and chicken fajitas, grilled vegetables, and grilled pineapple 32.95

Fajitas

	SMALL 6 oz. Serves 1	MEDIUM 8 oz. Serves 1-2	LARGE 16 oz. Serves 2-3	FAMILY 24 oz. Serves 3-5
Chicken	19.95	23.95	41.95	60.95
Beef	28.95	33.95	59.95	89.95
Guadalupe Lime Beef	28.95	33.95	59.95	89.95
Chicken & Beef	24.95	29.95	51.95	78.95
Shrimp	23.95	26.95	46.95	71.95
Shrimp & Chicken	22.95	25.95	45.95	69.95

PROUDLY SERVING USDA CHOICE BEEF FAJITAS AGED FOR TENDERNESS!

Served with rice, beans, guacamole, grilled onions, pico de gallo, and cheese.

GRILLED ADDITIONS

MAY BE ORDERED AS AN ADD-ON TO ANY ENTRÉE!

Pacifico Shrimp (4) (Bacon-Wrapped) 15.95	Chicken Fajitas (1/4 lb.) 9.95	Jalapeño Sausage 5.95
Shrimp Fajitas (1/4 lb.) 10.95	Whole Quail 10.95	Grilled Vegetables 5.95
Beef Fajitas (1/4 lb.) 13.95	Quail Legs (4) (Bacon-Wrapped) 12.95	Fajita Topper Grilled jalapeños, bell peppers, and roasted garlic 5.95

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 36.95

"Grande Deluxe" for Two

Tender BBQ pork ribs, beef and chicken fajitas, four bacon-wrapped Pacifico shrimp, and a jalapeño sausage link 54.95

"Lime Fajita Trio" for Two

6 oz. lime beef fajitas, 6 oz. lime chicken fajitas, and 6 oz. lime shrimp fajitas 59.95

Charro Platter

Tender BBQ pork ribs, beef and chicken fajitas, and a grilled jalapeño sausage link 39.95

Additional rice, beans, guacamole, and pico de gallo 4.95

San Antonio Fiesta

Beef and chicken fajitas, cheese enchilada, crispy beef taco, and a pork tamale 32.95

Vegetarian

Ask your server for vegan selections

Avocado Relleno

Two grilled avocado halves stuffed with a Tex-Mex orzo salad served over fresh greens with cotija cheese and balsamic vinaigrette 16.95

Vegetable Quesadillas

Portobello mushrooms, zucchini, asparagus, carrots, red bell pepper, and gouda cheese; served with guacamole, sour cream, and pico de gallo 17.95

Portobello Tacos

Three corn tortillas with beer battered portobello mushrooms, shredded cabbage, ancho glaze, sliced avocado, chopped cilantro, and onions 16.95

Vegetable Fajitas

Grilled seasonal vegetables and portobello mushrooms; served on a sizzling skillet with grilled onions, bell peppers, pico de gallo, guacamole, cilantro rice, and black beans 18.95

Sweet Corn Tamale Cakes

Two sweet corn cakes topped with avocados, grilled vegetables, and roasted tomatillo sauce 17.95

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 17.95

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, and sliced avocado
Shrimp 17.95
Chicken 17.95

*Salmon

Grilled salmon filet with ancho glaze, grilled vegetables, and avocado salad 24.95

Poblano Relleno

Fire roasted poblano pepper with cheese, ranchero sauce, fresh spinach, sliced avocado, and cotija cheese
Shrimp 18.95
Chicken 17.95

BEVERAGES

Soft Drinks



3.25

Iced Tea

3.25

Coffee

3.25

Limonada Especial

One free refill!

Additional refills

3.95

1.25

BOTTLED

IBC Root Beer

3.50

Mexican Coca-Cola or Mexican Fanta Orange

3.50

Topo Chico

Mineral

3.50

TOPO CHICO
MIXTAS
Mango-Lime
Raspberry-Pineapple
Blackberry-Mint
3.50
No refills

Desserts

Traditional Tres Leches
7.95

Coconut Flan "Brûlée"
6.95

Fried Ice Cream
vanilla or coffee 7.95

Chocolate Tres Leches
8.95

*Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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.

Lunch Specials

OFFERED DAILY

FROM 11AM TO 4PM

CANTINA MINI BAR

Dos Equis Lager (7 oz.)	4.25
Poca-Rita (Rocks/Frozen)	6.25
Mini Mango-Strawberry Twister Margarita	6.95

Ensaladas

"San Marcos" Taco Salad

Traditional taco salad with shredded lettuce, black beans, roasted corn, guacamole, tomatoes, grated cheese and sour cream

Picadillo Beef or Chicken Fajita	14.95
Beef Fajita or Grilled Shrimp	18.95

Wedge Salad

Iceberg wedge with bacon, roasted corn, red onion, tomato, and cotija cheese, with raspberry chipotle glazed chicken breast, jalapeño ranch, and balsamic

15.95

Salad & Grill Combo

"San Miguel" Kale Caesar Salad, or Mixed Green Salad

Grilled Salmon	19.95
Margarita Chicken	17.95

SEAFOOD

Sweet Corn Tamale Cakes with Shrimp and Lump Crab

Two corn cakes with sliced avocado

16.95

Shrimp Avocado Relleno

Two avocado halves, grilled, with shrimp, spinach, melted cheese, and sour cream sauce; served with Tex-Mex orzo salad

17.95

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

18.95

*Mesquite Grilled

Salmon Tacos (2)

Soft corn tortillas with salmon fillet, honey ancho glaze, and cilantro avocado slaw; served with Tex-Mex orzo salad

18.95

*Grilled Salmon

Topped with our honey ancho glaze; served with Tex-Mex orzo salad

21.95

Fire-Grilled Tilapia

Grilled tilapia with cilantro rice and mango-pineapple salsa

16.95

COMBO PLATES

Roasted Poblano Bisque, Tortilla Soup, or Roasted Corn & Green Chile Bisque

Served with your choice 14.95

- A. Chicken Taco al Carbón Beef Taco al Carbón add 2.95
- B. Two Chicken Flautas
- C. Shrimp or Fish Taco
- D. Four Chicken & Spinach Quesadillas
- E. Small Taco Salad

Cheese Enchilada

Served with your choice 14.95

- A. Two Chicken Flautas
- B. Crispy Beef Taco
- C. Taco Al Pastor
- D. Soft Chicken Fajita Taco
- E. Beef Taco al Carbón add 2.95

Jalapeño Beef Enchilada, Chicken Taco Al Carbón

Mexican rice and beans 14.95

Fried Chicken Enchilada & Beef Enchilada

Hacienda rice and beans 14.95

Beef Fajita Soft Taco & Two Chicken Flautas

Mexican rice and beans 16.95

Carne Asada Combo

Served with cheese enchilada, Mexican rice, beans, guacamole, and pico de gallo 24.95

Sizzling Fajitas

6 oz. lunch portion served with guacamole, poco queso, grilled onions, pico de gallo, Mexican rice, and beans

Chicken 17.95	Beef 24.95	Shrimp 20.95
Chicken & Beef 22.95	Lime Beef 24.95	Vegetable 15.95

MIXED GRILL SUPERIOR
Skewer of bacon-wrapped shrimp, beef, and chicken fajitas, grilled vegetables, and grilled pineapple 29.95

Tex-Mex Specialties

Tacos Al Pastor

Three corn tortillas filled with fresh grilled pork, pineapple, cilantro, and onions; each topped with an avocado slice

15.95

Taco al Carbon

Topped with queso amarillo or Tex-Mex gravy and cheese; served with Mexican rice, charro beans, and guacamole

Chicken	14.95
Beef	17.95

Pollo "Margarita"

Grilled chicken breast with our house lime-pepper seasoning; served with hacienda rice and beans or Tex-Mex orzo salad

16.95

Pork Chop Ranchero (Bone-In)

Fire-grilled 10 oz. prime/center-cut chop grilled medium, chorizo-ranchero sauce, with hacienda rice and refried black beans

15.95

Rosie's Chicken Flautas

Three flautas topped with avocado crema, onions, tomatoes, crema, and cilantro; served with rice and beans

14.95

Grande Fajita Burrito

Large flour tortilla filled with fajitas, Mexican rice and refried beans; topped with Tex-Mex gravy, queso, pico de gallo, guacamole, lettuce and sour cream

Chicken Fajita	17.95
Beef Fajita	22.95