

Botanitas, Ensaladas y Mas

APPETIZERS, SOUPS & SALADS

Chile Con Queso

Served with chips-
Small **\$6.29** • Large **\$9.39**
• Add chorizo - \$2.29

Queso Flameado

Bubbly, broiled jack cheese served with four steamy tortillas. **\$8.99**

• Add chicken al carbon, chorizo, steak or bacon- \$2.29
• Add onions, bell peppers, mushrooms, jalapeños, spinach or tomatoes - 79¢

Nachos Grandes

Three large tostadas with bean and cheese. **\$6.99**
• Add guacamole - \$3.80
• Add steak or chicken al carbon - \$3.80

Hot Tamales

Prepared in the style of Michoacan - beef & pork or black bean & cheese.
1/2 Dozen **\$9.39** • Dozen **\$18.79**
Turkey tamales are available during the Thanksgiving and Christmas seasons

Taco Salad

Your choice of chicken especial, chicken or steak al carbon, beef or chile con queso. Served with tostadas, lettuce, tomato, cheese and sour cream. **\$12.39**
• Add guacamole - \$3.80

Fajita Ensalada

A leafy salad of mixed greens, tomatoes, marinated onions, and carrots, topped with crisp tostada chips, grilled chicken, sliced avocado and choice of dressing. **\$12.39**

Housemade Dressings: Cilantro Vinaigrette • Chipotle Feta

Guacamole

Small **\$5.29** • Large **\$9.29**

Tacos Al Pastor

Marinated pork served on a corn tortilla chiquita, topped with chopped onions, cilantro and pineapple. **\$2.49**

Quesadilla Plate

Served with guacamole, sour cream and jalapeños. **\$9.99**
• Add chorizo, bacon, steak or chicken al carbon - \$2.29
• Add onions, bell peppers, mushrooms, jalapeños, spinach or tomatoes - 79¢

Black Bean Soup

Tender, tasty beans garnished with grilled tomatoes, cilantro, sour cream and queso fresco. Small **\$6.79** • Large **\$11.30**

Tortilla Soup

A rich vegetable and chicken broth with pico de gallo, avocado, jack cheese and tortilla strips. Small **\$6.79** • Large **\$11.39**

Puebla Dinner Salad

Mixed greens, carrots, tomatoes, onion and grated jack cheese. **\$4.89**

Spinach Salad

Fresh spinach topped with sautéed bacon and mushrooms, marinated onions, queso fresco and choice of dressing. **\$7.69**

Güero's Salad

Crisp, mixed lettuce, shredded carrots, tomatoes, onion, grated jack cheese with chicken al carbon and choice of dressing. **\$7.69**

Tacos y Enchiladas

BUILD YOUR OWN PLATE IN 3 EASY STEPS!

1

or

ENCHILADAS

Two enchiladas topped with cheese. Served with rice and beans. **\$14.29**
À la carte **\$4.99 each**

2

MIX & MATCH FILLINGS

Beef al Carbon

thinly sliced and grilled

Chicken al Carbon

marinated in achiote and orange juice

Al Pastor

marinated pork topped with onion, cilantro and pineapple (toppings for tacos only)

Sautéed Veggies

for a light fare

Spinach & Mushroom

grilled fresh

Chicken Especial

cooked with tomatoes, bell peppers, onions and garlic

Steak

sliced, simmering sirloin steak

Cheese

queso-filled richness (for enchiladas only)

3

or

PICK YOUR SAUCE

verde - tangy tomatillo & sour cream

roja - savory tomato

fresca - creamy avocado (add .50¢)

AND A TWIST

Santa Fe Style - have your enchiladas stacked flat and add a fried egg on top

TOP YOUR TACO

grilled onions, bell peppers, tomatoes, lettuce - no charge
melted cheese - \$1.10 per taco
guacamole - \$1.89 per taco

AND PICK A TORTILLA

flour, wheat or corn tortillas - corn tortillas are made fresh all day long!

Tacos Especiales de Güero's

À LA CARTE SPECIALTY TACOS - \$4.99 EACH

La Güera

Chicken al carbon topped with sweet & tangy pickled red cabbage, queso fresco and mi abuela's green salsa

Macho Taco

Tender slices of steak al carbon topped with escabeche onion, queso fresco and spicy red jalapeño salsa

Mariscos

SEAFOOD

Shrimp Fajitas

Fresh shrimp grilled with tomatillos and mushrooms served with guacamole, shredded cheese, pico de gallo, sour cream, refried beans, rice and tortillas. Small **\$20.49** • Large **\$38.59**

Shrimp Enchiladas

Two shrimp enchiladas with your choice of sauce, served with rice and beans. **\$19.89**

Fish Tacos

Marinated, grilled fish topped with shredded cabbage, corn and chipotle mayonnaise. Served with rice and black beans. **\$12.99**
• À la carte - \$4.99 each

Shrimp Tacos

Tender marinated shrimp grilled with mushrooms and tomatillos and served with rice and beans. **\$16.59**
• À la carte - \$6.29 each

Breakfast

SERVED ALL DAY

Buenos Dias Plato

Half order of migas, a side of bacon or chorizo and served with refried beans and tortillas. **\$6.59**

+ Huevos Rancheros

Two eggs made to order topped with our famous roja sauce and served with refried beans and tortillas. **\$5.99**

Huevos Mexicanos

Two scrambled eggs mixed with chorizo. Served with refried beans, potatoes and tortillas. **\$7.59**

Hot Cakes

Three pancakes served with maple syrup and bacon. **\$6.29** (served Saturday & Sunday only)

Breakfast Tacos

Choose any two ingredients - egg, bean, cheese, potato, spinach, mushroom, tomato, bacon, chorizo - to fill your taco. **\$2.89 each**

• Additional ingredients - 79¢ each
• Add soy chorizo - \$1.10 per taco

Migas

Two eggs, tostadas and freshly made pico de gallo, scrambled and topped with melted cheese. Served with refried beans and tortillas. **\$7.59**

Gringo Omelette

Your choice of two ingredients: bean, cheese, potato, spinach, mushroom, tomato, bacon, chorizo. Served with refried beans and tortillas. **\$7.59**
• Additional ingredients - 79¢ each

Especiales de la Casa

ADD A DINNER SALAD TO ANY PLATE FOR \$2.79

No. 1 Dinner

An enchilada prepared with your choice of filling and sauce. Your choice of one beef or chicken al carbon taco, a tamale, guacamole and chile con queso. Served with rice and frijoles charros. **\$15.89**

El Presidente

A chicken al carbon taco, a beef taco, a tamale and guacamole. Served with rice and frijoles charros. "He ate all of his." **\$15.29**

Fajitas

Tender marinated strips of beef or chicken, bell pepper and onion grilled to perfection. Served with guacamole, shredded cheese, pico de gallo, sour cream, rice, refried beans and tortillas. Small **\$18.00** • Large **\$30.99**

Enchiladas Frescas

Two enchiladas stuffed with spinach and sauteed mushrooms, topped with creamy avocado sauce, and served with rice and beans. **\$15.29**

Mauro Plato

A small queso flameado broiled to perfection with your choice of one ingredient. Served with guacamole, rice and beans. **\$12.49**

Beef or Chicken Alambres

Tender beef or chicken with bacon, bell peppers and onions, then grilled "al carbon". Served with rice and frijoles charros. **\$16.59**

Veggie Alambres

Mixed sautéed veggies on a bed of rice. Served with black beans, sliced avocado and tortillas. **\$13.59**

Senorita Plato

Light no-frills goodness. One chalupa, one chicken especial taco, guacamole and chile con queso. **\$10.99**
• Substitute chicken al carbon - 40¢

Burrito Especial

A large flour tortilla wrapped around beans, cheese and your choice of any taco filling, served on a bed of rice and topped with chili con queso, red and green sauce and sour cream. **\$13.59**

Chalupa Plato

Two crisp tostadas topped with refried beans, lettuce, tomatoes and cheese. Served with a side of rice. **\$8.69**
• Add chicken al carbon - \$2.29 • Add guacamole - \$3.80

Tamale Plate

Three tamales topped with chile con queso. Served with rice and refried beans. **\$10.00**

Beverages

NON-ALCOHOLIC

Soft Drinks

Coke, Diet Coke, Sprite, Maine Root pure cane sodas: Doppleganger, Mexican Cola, Root Beer, or our seasonal flavor. **\$2.29**

Tea

Iced or hot, traditional or herbal **\$2.29**

Fresh Squeezed Limonada

Sweet and tangy **\$2.29**

Fresh Squeezed Juice

Orange or grapefruit
sm **\$2.69** • lg **\$4.49**

Coffee

Freshly brewed **\$2.29**

Milk

Cold leche!
sm **\$1.79** • lg **\$2.09**
• Add chocolate syrup for no extra charge

+Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Alert your server to any food allergies.

Desserts

MADE IN HOUSE

Classic Vanilla Flan

Mexico's most traditional dessert! **\$4.59**

Tres Leches Cake

Creamy and delicious! **\$6.79**

Sides

Bacon (3 slices) - **\$3.80**

Shredded Cheese - **\$1.10**

Sour Cream - **\$1.29**

Corn Tortilla - **40¢**

Flour Tortilla - **30¢**

Whole Wheat Tortilla - **30¢**

Tamale - **\$1.89/ea.**

Grilled Onions - **\$1.99**

Sautéed Veggies - **\$3.20**

Rice cup - **\$1.99** • bowl - **\$2.99**

Black, Refried or Charro Beans cup - **\$1.99** • bowl - **\$2.99**

Guacamole sm. - **\$5.29** • lg. - **\$9.29**

Potatoes sm. - **\$1.99** • lg. - **\$2.99**

Chorizo or Soy Chorizo - **\$4.00**

Quesadilla Solo - **\$2.35**

1/2 Sliced Avocado - **\$3.89**