Jacos y Enchiladas



TACOS

Two hearty soft tacos with rice and choice of beans. \$14.00 À la carte \$4.90 each

ENCHILADAS

Two enchiladas topped with cheese. Served with rice and beans. \$15.20 À la carte \$5.50 each



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

Cheese

queso-filled richness (for enchiladas only)

Spinach & Mushroom grilled fresh

Chicken Especial

cooked with tomatoes, bell peppers, onions and garlic

Steak

sliced, simmering sirloin steak

Brisket

tender smoked beef

Beef Picadillo

ground beef, carrots and potatoes in a spicy sauce

Carne Guisada

tender beef tips in rich cumino gravy

Buenos Dias Plato

Half order of migas, a side of bacon or chorizo, served with refried beans and tortillas. \$7.20

+ Huevos Rancheros

Two eggs made to order topped with our famous roja sauce and served with refried beans and tortillas. \$6.60

Huevos Mexicanos

Two scrambled eggs mixed with chorizo. Served with refried beans, potatoes and tortillas. \$8.20

Hot Cakes

Three pancakes served with maple syrup and bacon. \$7.20 (served Saturday & Sunday only)

Breakfast Tacos

Choose any two ingredients egg, bean, cheese, potato, spinach, mushroom, tomato, bacon, chorizo - to fill your taco. \$3.19 each

• Extra ingredients - 85¢ each Add soy chorizo - \$1.20 per taco

Migas

Two eggs, tostadas and freshly made pico de gallo, scrambled and topped with melted cheese. Served with refried beans and tortillas. \$8.20

Gringo Omelette

Your choice of two ingredients: bean, cheese, potato, spinach, mushroom, tomato, bacon, chorizo. Served with refried beans and tortillas. \$8.20

• Extra ingredients - 85¢ each

TOP YOUR TACO

grilled onions, bell peppers, tomatoes, lettuce - no charge melted cheese - \$1.25 per taco guacamole - \$2.00 per taco

AND PICK A TORTILLA

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

PICK YOUR SAUCE

verde - tangy tomatillo & sour cream chipotle - smokey jalapeño roja - savory tomato mole - homemade with peanuts (available Friday-Sunday) fresca -creamy avocado (add .80¢)

AND A TWIST

Santa Fe Style - enchiladas stacked flat with a fried egg on top

Iced or hot, traditional or herbal \$2.45

Fresh Squeezed Limonada Sweet and tangy \$2.45

Soft Drinks

Coke, Diet Coke, Sprite,

Maine Root pure cane sodas:

Doppleganger, Mexican Cola, Root

Beer, or our seasonal flavor. \$2.45

Tea

Fresh Squeezed Juice

Orange or grapefruit sm \$2.89 · lg \$4.99

Coffee

Freshly brewed \$2.45

Milk

Cold leche! sm \$1.90 · lq \$2.25 • Add chocolate syrup for no extra charge

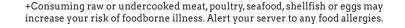
Tacos Especiales de Güero's À LA CARTE SPECIALTY TACOS - \$5.55 EACH

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







1412 S. Congress Ave. Austin, TX 78704 512.447.7688

www.gueros.com Open 7 days a week

Botanitas, Ensaladas y Mas

APPETIZERS, SOUPS & SALADS

Chile Con Queso

Served with chips-Small **\$6.89 •** Large **\$10.29** • Add chorizo - \$2.49

Guacamole

Small **\$5.85** • Large **\$10.20**

Queso Flameado

Bubbly, broiled jack cheese served with four warm tortillas.

\$9.85

• Add chicken al carbon, chorizo, steak or bacon- \$2.49

• Add onions, bell peppers, mushrooms, jalapeños, spinach or tomatoes - 85¢

Nachos Grandes

Three large tostadas with bean and cheese. \$7.69

- Add guacamole \$4.00
- Add steak or chicken al carbon \$4.00

Hot Tamales

Prepared in the style of Michoacan - beef & pork or black bean & cheese. 1/2 Dozen **\$10.30 ·** Dozen **\$20.60**

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. **\$13.65**• Add quacamole - \$4.00

Fajita Ensalada

A leafy salad of mixed greans, tomatoes, marinated onions, and carrots, topped with crisp tostada chips, grilled chicken, sliced avocado and choice of dressing.

\$13.65

Tacos Al Pastor

Marinated pork served on a corn tortilla chiquita, topped with chopped onions, cilantro and pineapple. \$2.75

Quesadilla Plate

Served with guacamole, sour cream and jalapeños. \$11.00

- Add chorizo, bacon, steak or chicken al carbon - \$2.49
- Add onions, bell peppers, mushrooms, jalapeños, spinach or tomatoes - 85¢

Caldo de Pollo

Our traditional chicken soup filled with fresh veggies and rice, Guaranteed to cure what ails you! Small \$7.50 • Large \$12.65

Black Bean Soup

Tender, tasty beans garnished with grilled tomatoes, cilantro, sour cream and queso fresco.
Small \$7.50 • Large \$12.65

Tortilla Soup

A rich vegetable and chicken broth with pico de gallo, avocado, jack cheese and tortilla strips.

Small \$7.50 • Large \$12.65

Puebla Dinner Salad

Mixed greens, carrots, tomatoes, onion and grated jack cheese. \$5.40

Spinach Salad

Fresh spinach topped with sautéed bacon and mushrooms, marinated onions, queso fresco and choice of dressing. **\$8.45**

Güero's Salad

Crisp mixed lettuce, shredded carrots, tomatoes, onion, grated jack cheese with chicken al carbon and choice of dressing. **\$8.45**

Housemade Dressings: Cilantro Vinaigrette • Chipotle Feta

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. **\$17.50**

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." \$16.50

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 \$18.50 • Large \$31.90

Enchiladas Frescas

Two enchiladas stuffed with spinach and sautéed mushrooms, topped with creamy avocado sauce, and served with rice and beans. \$16.80

Mauro Plato

A small queso flameado broiled to perfection with your choice of one ingredient. Served with quacamole, rice and beans. **\$13.69**

Beef or Chicken Alambres

Tender strips of beef or chicken with bacon, bell peppers and onions grilled "al carbon". Served with rice and frijoles charros. \$17.99

Veggie Alambres

Mixed sautéed veggies on a bed of rice. Served with black beans, sliced avocado and tortillas. \$14.99

Senorita Plato

Light no-frills goodness. One chalupa, one chicken especial taco, guacamole and chile con queso. **\$12.00**• 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. \$14.99

Chalupa Plato

Two crisp tostadas topped with refried beans, lettuce, tomatoes and cheese. Served with a side of rice. \$9.49

• Add chicken al carbon - \$2.49

• Add quacamole - \$4.00

Tamale Plate

Three tamales topped with chile con queso. Served with rice and refried beans. \$10.90

Pollo de Güero's

Marinated grilled chicken breast prepared with your choice of sauce. Served with rice and frijoles charros. \$17.49

Chipotle sauce - smokey jalapeño with grilled onions
Tampiqueno sauce - salsa verde, sour cream and jack cheese
Guanajuato sauce - pico de gallo, guacamole and jack cheese

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 **\$22.60 •** Large **\$42.50**

Shrimp Enchiladas

Two shrimp enchiladas with your choice of sauce, served with rice and beans. \$20.49

Fish Tacos

Marinated, grilled fish topped with shredded cabbage, corn and chipotle mayonnaise. Served with rice and black beans. **\$15.20**• À la carte - \$5.50 each

Shrimp Tacos

Tender marinated shrimp grilled with mushrooms and tomatillos and served with rice and beans. **\$17.79**• À la carte - \$6.79 each



Classic Vanilla Flan

Mexico's most traditional dessert! \$5.00

Tres Leches Cake

Creamy and delicious! \$7.50

Homemade Brownie

Rich, chocolatey and chewy! **\$5.45**• Add a scoop of vanilla ice cream - \$2.25

Pecan Blondie

Our version of a praline brownie **\$5.45**• Add a scoop of vanilla ice cream - \$2.25

Sides

Bacon (3 slices) - **\$5.00**

Shredded Cheese - \$1.25

Sour Cream - **\$1.39**

Corn Tortilla - **40¢** Flour Tortilla - **30¢**

Whole Wheat Tortilla - 30¢

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

Grilled Onions - **\$1.99**

Sautéed Veggies - **\$3.20**

Rice - *cup* - **\$2.10** • *bowl* - **\$3.10** Black, Refried or Charro Beans

Guacamole -

small - **\$5.85 •** large **- \$10.20**

cup - \$2.10 • bowl - \$3.10

Potatoes -

small - **\$2.10 •** large - **\$3.10** Chorizo or Soy Chorizo - **\$5.00**

Quesadilla Solo - **\$2.50**

1/2 Sliced Avocado - **\$4.20**