

Tacos y Enchiladas

BUILD YOUR OWN PLATE IN 3 EASY STEPS!

1

TACOS

Two hearty soft tacos with rice and choice of beans. **\$15.00**
À la carte **\$5.40 each**

or

ENCHILADAS

Two enchiladas topped with cheese. Served with rice and beans. **\$16.20**
À la carte **\$6.00 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

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

3

TOP YOUR TACO

grilled onions, bell peppers, tomatoes, lettuce - no charge
melted cheese - \$1.49 per taco
guacamole - \$2.10 per taco

AND PICK A TORTILLA
flour, wheat or corn tortillas - corn tortillas are made fresh all day long!

or

PICK YOUR SAUCE

verde - tangy tomatillo & sour cream

ranchero - tomato, chiles & spices

chipotle - smokey jalapeño

roja - savory tomato

mole - homemade and chocolatey (*allergy warning: contains peanuts*)

fresca - creamy avocado (*add .80¢*)

AND A TWIST

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

Tacos Especiales de Güero's

À LA CARTE SPECIALTY TACOS - \$6.00 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

Breakfast

SERVED ALL DAY

Buenos Dias Plato

Half order of migas, a side of bacon or chorizo, served with refried beans and tortillas. **\$7.59**

+ Huevos Rancheros

Two eggs made to order topped with our famous roja sauce and served with refried beans and tortillas. **\$6.69**

Huevos Mexicanos

Two scrambled eggs mixed with chorizo. Served with refried beans, potatoes and tortillas. **\$8.59**

Hot Cakes

Three pancakes served with maple syrup and bacon. **\$7.69** (*served Saturday & Sunday only*)

Breakfast Tacos

Choose any two ingredients - egg, bean, cheese, potato, spinach, mushroom, tomato, bacon, chorizo - to fill your taco. **\$3.29 each**

- Extra ingredients - 89¢ each
- Add soy chorizo - \$1.29 per taco

Migas

Two eggs, tostadas and freshly made pico de gallo, scrambled and topped with melted cheese. Served with refried beans and tortillas. **\$8.59**

Gringo Omelette

Your choice of two ingredients: bean, cheese, potato, spinach, mushroom, tomato, bacon, chorizo. Served with refried beans and tortillas. **\$8.59**

- Extra ingredients - 89¢ each

Beverages

NON-ALCOHOLIC

Soft Drinks

Coke, Diet Coke, Sprite, Maine Root pure cane sodas: Doppleganger, Mexican Cola, Root Beer, or our seasonal flavor. **\$2.75**

Tea

Iced or hot, traditional or herbal **\$2.75**

Fresh Squeezed Limonada

Sweet and tangy **\$2.75**

Fresh Squeezed Juice

Orange or grapefruit
sm **\$3.25** • lg **\$5.75**

Coffee

Freshly brewed **\$2.75**

Milk

Cold leche!
sm **\$2.25** • lg **\$3.50**

- Add chocolate syrup for no extra charge

guero's

TACO BAR



1412 S. Congress Ave.

Austin, TX 78704

512.447.7688

www.gueros.com

Open 7 days a week

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

Botanitas, Ensaladas y Mas

APPETIZERS, SOUPS & SALADS

Chile Con Queso

Served with chips-
Small **\$7.35** • Large **\$10.99**
• *Add chorizo - \$2.70*

Guacamole

Small **\$7.35** • Large **\$10.99**

Queso Flameado

Bubbly, broiled jack cheese served with four warm tortillas. **\$10.85**

- *Add chicken al carbon, chorizo, steak or bacon- \$2.70*
- *Add onions, bell peppers, mushrooms, jalapeños, spinach or tomatoes - 89¢*

Nachos Grandes

Three large tostadas with bean and cheese. **\$8.39**

- *Add guacamole - \$4.20*
- *Add steak or chicken al carbon - \$4.20*

Hot Tamales

Prepared in the style of Michoacan - beef & pork or black bean & cheese.

1/2 Dozen **\$11.29** • Dozen **\$21.69**

Turkey tamales are available during the Thanksgiving and Christmas seasons

Taco Salad

Your choice of chicken especial, chicken al carbon, steak al carbon, beef or chile con queso. Served with tostadas, lettuce, tomato, cheese and sour cream. **\$14.99**

- *Add guacamole - \$4.20*

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. **\$14.99**

Housemade Dressings: Cilantro Vinaigrette • Chipotle Feta • Agave Vinaigrette

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. **\$18.99**

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." **\$17.99**

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 **\$19.50** • Large **\$33.50**

Enchiladas Frescas

Two enchiladas stuffed with spinach and sautéed mushrooms, topped with creamy avocado sauce, and served with rice and beans. **\$17.80**

Mauro Plato

A small queso flameado broiled to perfection with your choice of one ingredient. Served with guacamole, rice and beans. **\$14.99**

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. **\$12.59**
• *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 - \$2.70* • *Add guacamole - \$4.20*

Tamale Plate

Three tamales topped with chile con queso. Served with rice and refried beans. **\$11.49**

Pollo de Güero's

Marinated grilled chicken breast prepared with your choice of sauce. Served with rice and frijoles charros. **\$17.99**
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 **\$23.59** • Large **\$44.59**

Shrimp Enchiladas

Two shrimp enchiladas with your choice of sauce, served with rice and beans. **\$20.99**

Fish Tacos

Marinated, grilled fish topped with shredded cabbage, corn and chipotle mayonnaise. Served with rice and black beans. **\$16.20**
• *À la carte - \$6.00 each*

Shrimp Tacos

Tender marinated shrimp grilled with mushrooms and tomatillos and served with rice and beans. **\$18.79**
• *À la carte - \$7.29 each*

Desserts

MADE IN HOUSE

Classic Vanilla Flan

Mexico's most traditional dessert! **\$5.50**

Tres Leches Cake

Creamy and delicious! **\$8.25**

Homemade Brownie

Rich, chocolatey and chewy! **\$5.95**
• *Add a scoop of vanilla ice cream - \$2.35*

Pecan Blondie

Our version of a praline brownie **\$5.95**
• *Add a scoop of vanilla ice cream - \$2.35*

Sides

Bacon (3 slices) - **\$5.25**

Shredded Cheese - **\$1.49**

Sour Cream - **\$1.49**

Corn Tortilla - **40¢**

Flour Tortilla - **30¢**

Whole Wheat Tortilla - **30¢**

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

Grilled Onions - **\$1.99**

Sautéed Veggies - **\$3.20**

Rice - *cup* - **\$2.20** • *bowl* - **\$3.29**

Black, Refried or Charro Beans
cup - **\$2.20** • *bowl* - **\$3.29**

Guacamole -
small - **\$7.35** • *large* - **\$10.99**

Potatoes -
small - **\$2.20** • *large* - **\$3.29**

Chorizo or Soy Chorizo - **\$5.20**

Quesadilla Solo - **\$2.50**

1/2 Sliced Avocado - **\$4.40**