

THE GUADALUPE ON MAIN

STARTERS

- CHIPS & SALSA** ^{GF} 4
tortilla chips. house red and green salsas
- APPRETALADOS** ^{GF} 23
bacon wrapped jumbo prawns served with a side of chipotle crema
- SHRIMP CEVICHE** ^{GF} 18
serrano, cucumber, avocado, pico de gallo
- HONGOS AL AJO** ^{GF} 11
butter garlic sauteed mushrooms topped with cotija, avocado + tomato
- STREET CORN QUESO** ^{GF} 11
fire roasted elote, roasted jalapeno, queso cotija, queso fresco + crema
- MUSHROOM CALAMARI** ^{GF} 14
marinated mushrooms, breaded and fried golden. topped with spicy, kimchi sauce
- GUACAMOLE** ^{GF} 7

SANDOS + SALADS

- AZTECA SALAD** ^{GF} 18
pollo asado + shrimp atop a bed of green leaf lettuce with pico de gallo, cotija + avocado
choice of poblano ranch or brown sugar tequila vinaigrette
- HOLLA AT CHAMOY SALAD** ^{GF} 15
supremed citrus, melon, cucumber, queso fresco with watermelon chamoy vinaigrette
pollo asado +5 | shrimp +7 | avocado +4
- JALISCO HOT CHICKEN SANDO** 20
crispy chicken breast dipped in salsa macha, cracked pepper bacon, cheese + avocado on a locally sourced sesame seed bun
choice of fries or salad
- DOUBLE SMASH BURGER** 17
2 patties, bacon, cheese, grilled onions + blackberry relish on a locally sourced sesame seed bun
choice of fries or salad

BURROS

*served with rice + beans
enchilada style*

- CARNE ASADA** 24
cheese, pico de gallo, guac + crema
- POLLO A LA CREMA** 21
chicken breast + mushrooms smothered in a guajillo crema sauce
- VEGGIE** 16
cheese, bell peppers, onions + mushrooms
- CHILE VERDE** 17
cheese + pico de gallo with green sauce
- BIRRIA** 17
shredded beef, cheese, pico de gallo with a side of consomé

- BURRITO BOWL** ^{GF}
any of the above as a bowl
rice, beans + lettuce

PLATOS

*served with rice + refried beans | vegetarian whole beans available
choice of corn or flour tortillas*

- CARNE ASADA** ^{GF} ● 24
USDA Prime skirt steak flame grilled over lava rock
- TAMPIQUENA** ^{GF} ● 34
our carne asada topped with garlic shrimp, mushrooms, asadero cheese and avocado
- CARNITAS** ^{GF} 22
succulent pork, slow roasted with orange + herbs. finished with caramelized jalapeno, onion and tomato
- CHILE VERDE** ^{GF} 17
slow roasted pork in a green tomatillo and serrano sauce
- POLLO A LA CREMA** ^{GF} 21
marinated chicken breast + mushrooms in a guajillo crema sauce
add chipotle +1

ENCHILADAS

*two rolled enchiladas in corn tortillas. served with rice and beans
vegetarian whole beans available by request*

- MOLE ENCHILADAS** ● 19
marinated chicken topped with Jalisco-style mole
- SHRIMP ENCHILADAS** ^{GF} 22
wild-caught shrimp topped with red bell pepper brandy seafood sauce
- ENCHILADA DUO** ^{GF} 17
choice of:
tomatillo green or guajillo red sauce
chicken | beef | pork | cheese
add onion +1

TACOS

*plates served with rice and beans.
vegetarian whole beans available by request*

- BIRRIA TACOS PLATE** ^{GF} 17
ancho chile stewed beef tacos on corn tortillas, queso asadero, cilantro and onion. served with consomé and cilantro lime slaw
- TACOS AL CARBON PLATE** ^{GF} ● 24
two carne asada tacos on corn tortillas with cilantro, onion + guacamole
- TACOS DORADOS** ^{GF} 3.5
a la carte crispy taco topped with lettuce, tomato and cheese
choice of: pork | beef | chicken

FAJITAS

*served with rice + beans, sour cream + guacamole
vegetarian whole beans available by request
choice of corn or flour tortillas*

- PRAWN** ^{GF} 25
jumbo wild-caught shrimp, mushrooms, bell peppers + onions
- STEAK** ^{GF} ● 24
guajillo chile marinated angus sirloin, bell peppers + onions
- CHICKEN** ^{GF} 21
guajillo chile marinated chicken breast, bell peppers + onions
- VEGETABLE** ^{GF} 16
mushrooms, bell peppers + onions

gluten free ^{GF} contains wheat ●
contains nuts/seeds ●

Service Fee of 20% added to parties of 6+

● CONSUMER ADVISORY: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements
ALLERGEN NOTICE: menu items may contain or come into contact with wheat, eggs, nuts, and milk.
Alert your server of any food allergies or preferences so that proper precautions can be made in the preparation and handling of your food.

SIGNATURE COCKTAILS

PALOMAS PARADISE ♥ 13

tequila blanco - pamplemousse - agave - lime zest

XITLALI ♥ 12

gin - mango - lime - falernum - cucumber - fire tincture - sugar vice chamoy + tajin rim

BUCKHORN BATHS ♥ 15

coconut rum - house infused butterfly pea vodka - pineapple - lime - passion fruit - orgeat - thyme

DRAGON FUGNATO 🍷 15

ghost pepper tequila blanco - blanc vermouth - lime - coconut - dragon fruit - oak smoke
sub ghost reposado + 3

STARLITE MOTEL 13

bourbon - amaro - tumeric - lemon - nutmeg - rosemary

FIFTEEN TWENTY SIX 13

rum - banana - blueberry - lemon - hint of mezcal

WATERMELON MOONSHINE 14

mezcal - aperol - mount rigi - watermelon - lime - thyme
**sub tequila blanco for no charge*

PRINCESS MARTINI 11

vodka or gin - cocchi rosa vermouth - lemon oil - maraschino cherry
**sub Empress gin + 4*

ICE MACHINE FUND 15

rotating cocktail - ask for details
proceeds go towards upgrading the bar's ice machine

DEALERS CHOICE 16

our skilled bartenders will craft you a custom cocktail. give them inspiration (i.e., spirit-forward, fruity, sweet, bitter, tequila) and let them flex their creativity for you

CLASSIC COCKTAILS

OLD FASHIONED 9

bourbon - bitters - sugar - orange oil
smoked + 1

DAIQUIRI 9

rum - lime - sugar

PALOMA 10

tequila blanco - grapefruit - lime - agave

WHITE NEGRONI 12

gin - blanc vermouth - bitter bianco - orange & lemon oil

WHISKEY SOUR 10

bourbon - lemon - sugar - bitters - maraschino cherry
add egg white +2

SATURN 10

gin - lemon - orgeat - passion fruit - falernum

MANHATTAN 13

rye whiskey - sweet vermouth - bitters - maraschino cherry

TRINIDAD SOUR 30

bitters - smith & cross rum - orgeat - lemon - egg white

MOJITO 11

rum - lime - sugar - club soda - mint
add a flavor + 1

SAZERAC 12

cognac - rye whiskey - demerara - peychauds bitters - lemon oil - absinthe

PISCO SOUR 15

peruvian pisco - lemon - lime - sugar - egg white

COFFEE 6

ESPRESSO 6

THE GUAD MARGARITA

TEQUILA BLANCO - LIME - AGAVE 8

*reposado +3 / anejo +6 / mezcal +3 / spicy +3 / cadillac +6 / skinny +0
FLAVORS +1*

*mango / coconut / watermelon / turmeric / prickly pear / dragon fruit / passion fruit
hibiscus / toasted almond / blueberry / cucumber / strawberry / pineapple*

VINOS

SYMMETRÍA

LOLA ●

Valle de Guadalupe, Mexico
chenin blanc - colombard
white flower, stone fruits, citrus

BOTTLE 55

TERRA MADI BRUT RESERVA ●

Querétaro, México
fruit forward, dry, lively

BOTTLE 39

TERRA MADI ROSADO ●

Querétaro, México
malbec - cabernet sauvignon
dry and crisp, fruity aftertaste

GLASS 12 BOTTLE 36

MERKIN VINEYARDS

CHUPACABRA ●

Wilcox, Arizona
rhône grenache - syrah - mourvedre
smooth, aromas of dark fruit, spices,
and a hint of earthiness

GLASS 13 BOTTLE 39

TERRA MADI

MALBEC ●

Querétaro, México
fruit forward, red fruit notes, fresh

GLASS 13 BOTTLE 39

TERRA MADI

TEMPRANILLO CRIANZA ●

Querétaro, México
red fruits, tobacco, cherry,
notes of vanilla and coconut
lively acidity, ending with smooth tannin
aftertaste

GLASS 14 BOTTLE 42

SANTO TOMÁS

MISIÓN 22 ●

Mexico
mision - carignan - tempranillo
blackberries, raspberry,
notes of rosemary and ground pepper

GLASS 11 BOTTLE 33

BEER + WINE BY THE BOTTLE AVAILABLE TO GO

ENJOY YOUR MEAL?
THANK THE KITCHEN WITH A ROUND

BEER 25

REDBULL 12