

- FAMILY-OWNED RESTAURANT ESTABLISHED CIRCA 1950 -

BIENVENIDOS

SANJALISCO • BREAKFAST • ALL DAY

All Breakfast Entrées are served with House-made Corn Tortillas, Mexican Rice, and your choice of Refried, Pinto, or Black Beans.

MANITAS' CHILAQUILES SECO

NEW Crispy Tortilla bits scrambled with two large Eggs, Onions, Tomatoes, & Chile Peppers, topped with Cheese, & Mexican-style Sour Cream. \$12.95

CHILAQUILES

Tortilla bits scrambled with two large Eggs, Onions, Tomatoes, & Chile Peppers. \$12.95

CHILAQUILES VERDE

Tortilla bits scrambled with two large Eggs, Cheese, Nopales, Onions, & Chile Peppers. \$12.95

CHILAQUILES REMO

Tortilla bits scrambled with two large Eggs, Cheese, Onions, & Red Salsa - complemented with sautéed Chicken, & Mexican-style Sour Cream. \$14.95

CHILAQUILES VERONICA

Tortilla bits scrambled with two large Eggs, Cheese, Onions, & Red Salsa - complemented with Chorizo, Nopales, & Mexican-style Sour Cream. \$14.95

CHILAQUILES EMILIANO - ROJO CON BIRRIA Y NOPALES

NEW Tortilla bits scrambled with two large Eggs, Cheese, Onions, & Red Salsa - complemented with Birria, Nopales, & Mexican-style Sour Cream. \$18.95 - *Weekends only!*

CARNE ASADA CON CHILAQUILES

Thick- or thinly-cut Steak (your choice) - grilled & served with Green Onions, & Chilaquiles. \$22.95

CARNE ASADA CON HUEVOS

Thick- or thinly-cut Steak (your choice) - grilled & served with Onions, & two large Eggs prepared any style. \$19.95

HUEVOS A SU GUSTO

Two large Eggs prepared any style. \$8.95

HUEVOS A LA MEXICANA

Two large Eggs scrambled with Onions, Tomatoes, & Green Chile Peppers. \$10.95

HUEVOS RANCHEROS

Two large poached Eggs on a Corn Tortilla topped with Cheese, & mild house-made Red Sauce. \$10.95

CAROL'S SPECIAL

Two large poached Eggs on a Corn Tortilla topped with Cheese, & a Green Tomatillo Sauce. \$10.95

NOPALES CON HUEVOS

Two large Eggs scrambled with Nopales, Onions, & Tomatoes. \$10.95

HUEVOS CON QUESADILLA

Two large Eggs prepared any style with Cheese-filled Corn Tortilla. \$10.95

HUEVOS CON AMOR

Two large Eggs scrambled with Potatoes, Onions, Tomatoes, & Chile Peppers. \$11.95

CHORIZO CON HUEVOS

Mexican-style Pork Sausage scrambled with two large Eggs. \$12.95

TOCINO CON HUEVOS

Crispy Bacon accompanied by two large Eggs prepared any style. \$12.95

JAMON CON HUEVOS

Tender Ham accompanied by two large Eggs prepared any style. \$12.95

CHICHARRONES CON HUEVOS

Pork Skin sautéed in a house-made Red Sauce with two large Eggs prepared any style. \$14.95

MATTEO'S MACHACA

Shredded Flank Steak scrambled with two large Eggs, Onions, Tomatoes, & Peppers. \$14.95

HUEVOS DIVORCIADOS

Two fried Eggs topped with Chile Verde & Chile Colorado. \$14.95

• OMELETTES •

CHAVI'S CHORIZO OMELETTE

Chorizo Omelette filled with Pico De Gallo, topped with Cheese, Avocado & Mexican-style Sour Cream. \$15.95

JOAQUIN'S TOCINO OMELETTE

Bacon Omelette filled with Pico De Gallo, topped with Cheese, Avocado & Mexican-style Sour Cream. \$15.95

BENITO'S JAMON OMELETTE

Ham Omelette filled with Pico De Gallo, topped with Cheese, Avocado & Mexican-style Sour Cream. \$15.95

GEMMA'S VEGETARIAN OMELETTE

Filled with Nopales, Pico De Gallo, Spinach, Mushroom & Cheese, topped with Salsa Ranchero. \$15.95

Breakfast Burrito

Create your own Burrito - \$12.95

CHORIZO & EGGS

HAM & EGGS

MACHACA

BACON & EGG

Rice & Beans included

Add any of the following:

Sour Cream, Cheese, Potato, or Guacamole

• MIMOSAS •

Sweet Hibiscus - \$8

OJ Delight - \$8



SANJALISCO EVERY DAY ♥ FAVORITES

• APPETIZERS •

QUESADILLA
Corn or Flour Tortilla with Cheese. \$4.95

QUESADILLA ARTURO
Corn Tortilla with Cheese, Nopales, Pico De Gallo, & Jalapeño Bits. \$7.95

ENFRIJOLADA
Corn Quesadilla smothered with Refried Beans & Mexican-style Sour Cream. \$7.95

GUACAMOLE – *House-made Daily!*
Fresh Avocado with Pico De Gallo, served with Corn Tortilla Chips. \$12.95

QUESO FUNDIDO
Melted Cheese with Pico De Gallo, Nopales, & Mushrooms, served with warm, *hand-made* Corn Tortillas. \$10.95

PLÁTANOS FRITOS
Veracruz-style fried Plantains served with Refried Beans & Mexican-style Sour Cream. \$12.95

CHORIQUESO
Melted Cheese with Mexican-style Pork Sausage served with Flour Tortillas. \$12.95

EL TRIO – *Great to Share!*
Combination of Chicken Flautas in a sweet, Chocolate-based Mole Sauce, fried Tacos with *house-made* Potato Purée & Vegetarian Sopes. \$16.95

NACHOS
Warm, *house-made* Corn Tortilla Chips with Refried or Pinto Beans, Cheese & Pico De Gallo. \$7.95

NACHOS SUPREMO
Add Carne Asada, Guacamole & Mexican-style Sour Cream. \$12.95

HUARACHE CON NOPAL
Hand-made "Huarache-shaped" Tortilla topped with Beans, grilled Nopales, Onions, Cilantro, Avocado, Mexican-style Sour Cream, & Cheeses. \$9.95

• KID'S PLATE •

MADE TO ORDER: BURRITO, TACO, ENCHILADA OR QUESADILLA – 10 YEARS OLD & UNDER

Your choice of a Meat or a Bean & Cheese Burrito, Taco de Carne Asada, Cheese Enchilada, or a Corn or Flour Quesadilla (Served in a child-size portion.) \$8.95

• SALADS •

Dressings: Caesar, Oil & Vinegar, Ranch, or Thousand Island

ENSALADA DE LA CASA VEGETARIANA
Green Salad with Nopales, Tomatoes, Red Onions, & Mexican Queso Fresco y Cotija. \$7.95

ENSALADA DE NOPALES
Nopales Salad served with Pico de Gallo, Mexican Queso Fresco y Cotija, & Avocado. \$10.95

ENSALADA CÉSAR DE POLLO
Green Salad served with grilled Chicken Breast, Avocado, Artichoke, Bell Peppers, Eggs, Tomatoes, Olives, & Onions. \$14.95

ENSALADA CÉSAR DE SALMON
Green Salad served with grilled Salmon, Avocado, Artichoke, Bell Peppers, Eggs, Tomatoes, Olives, & Onions. \$16.95

ENSALADA DE CAMARÓN
Green Salad served with grilled Prawns, Avocado, Artichoke, Bell Peppers, Eggs, Tomatoes, Olives, & Onions. \$16.95

• SEAFOOD COCKTAILS •

MARISCADA
Prawns, Clams, Avocado, Pico de Gallo, & Tomato Sauce. \$16.95

VUELVE A LA VIDA
Prawns, Clams, Octopus, Avocado, Pico de Gallo, & Tomato Sauce. \$18.95

CAMPECHANA
Prawns, Clams, Crab, Avocado, Pico de Gallo, & Tomato Sauce. \$18.95

LEVANTA MUERTOS
Prawns, Clams, Oysters, Avocado, Pico de Gallo, & Tomato Sauce. \$18.95

CÓCTEL ENRIQUE
Prawns, Clams, Oysters, Crab, Octopus, Avocado, Pico de Gallo, & Tomato Sauce. \$21.95

GOAT NOTES

- Limit (2) Credit Cards per Ticket
- 18% Service Charge will be added for parties of (8) or more

• PLEASE NO SUBSTITUTIONS!
Muchas Gracias



SOUPS • CALDOS

EVERY DAY & MONDAY

CALDO DE RES
Beef Soup with a medley of vegetables served with Mexican Rice & Pico de Gallo on the side. \$12.95

CALDO DE CAMARÓN O PESCADO
Prawn or Rainbow Trout Soup with a medley of vegetables. \$17.95

CALDO DE CAMARÓN Y PESCADO
Prawn and Rainbow Trout Soup with a medley of vegetables. \$20.95

CALDO DE MARISCOS
Prawn, Rainbow Trout, Octopus, Crab, Oyster, & Clam Soup with a medley of vegetables. \$22.95

TUESDAY

CALDO DE ALBONDIGAS
Beef, Pork, & Herb Meatball Soup with a medley of vegetables served with Mexican Rice & Pico de Gallo. \$12.95

WEDNESDAY

CALDO DE POLLO
Chicken Soup with a medley of vegetables served with Mexican Rice & Pico de Gallo. \$12.95

THURSDAY

POZOLE VERDE DE POLLO
Chicken Soup in a spicy *house-made* Green Sauce complemented with Corn Hominy & served with Cabbage, Onions, & Radishes on the side. \$14.95

FRIDAY & WEEKENDS

POZOLE ROJO DE PUERCO – *Friday to Monday*
Pork Soup in a spicy *house-made* Red Sauce complemented with Corn Hominy, & served with Cabbage, Onions, & Radishes on the side. \$14.95

BIRRIA EN CALDO – *Friday to Monday*
Barbecued Goat served in a *house-made* Red Sauce complemented with Onions, Cilantro, & Lemon. \$14.95

BIRRIA SECA – *Friday to Monday*
Barbecued Goat served dry with Onions, Cilantro, Lemon, Mexican Rice, & choice of Beans. \$15.95 (add extra Sauce – \$17.95)

MENUDO – *Saturday | Sunday | Monday*
Beef Tripe Soup accompanied with Onions, Lemon, Oregano, & Red Chile Flakes on the side. \$14.95

ENTRADAS * ESPECIALES *

All Entrées are served with House-made Corn Tortillas, Mexican Rice, and your choice of Refried, Pinto, or Black Beans.

SEAFOOD • MARISCOS

CAMARONES EMPANIZADOS

Breaded & fried Prawns with Avocado. \$20.95

CAMARONES KARINA

Prawns sautéed with a spicy Mexican-style Sour Cream & Chipotle Sauce. \$20.95

CAMARONES SOPHIA

Prawns sautéed in a mild house-made Red Sauce with Bell Peppers, Onions, & Tomatoes. \$20.95

CAMARONES O PESCADO AL MOJO DE AJO

Prawns or Rainbow Trout sautéed in a Garlic, Onions, & Butter Sauce. \$20.95

CAMARONES O PESCADO A LA MEXICANA

Prawns or Rainbow Trout sautéed in spicy house-made Red Sauce with Onions, Tomatoes, & Peppers. \$20.95

PESCADO FRITO

Breaded & fried Rainbow Trout served with Avocado & Pico de Gallo. \$20.95

PESCADO A LA PLANCHA

Grilled Rainbow Trout sautéed in Olive Oil & a mild house-made Red Sauce. \$20.95

JULIAN'S MOJARRA FRITA

Fried Tilapia served with Avocado & Pico de Gallo. \$20.95

ROY'S FISH TACOS

Soft or Crispy Tortillas filled with grilled Tilapia served with Pico de Gallo. \$18.95

JC'S ENCHILADAS VERDES - CAMARONES

NEW

Corn Tortillas sauced in a Green Tomatillo Sauce & filled with grilled Prawns. \$20.95

TEO'S CARNE ASADA CON CAMARONES - SURF & TURF

NEW

Thick- or thinly-cut Steak - grilled & served with Onions. Paired with sautéed or grilled Prawns in a mild house-made Red Sauce. \$28.95

CHICKEN • POLLO

ALFONSO'S SPECIAL

Boneless Chicken sautéed in a mild house-made Red Sauce. \$16.95

LINDA'S SPECIAL

Boneless Chicken grilled with Onions, Tomatoes, Potatoes, Nopales, & Bell Peppers. \$18.95

POLLO EN MOLE

Chicken smothered with a house-made Puebla-style, Chocolate-based Mole Sauce. \$17.95

LUPE'S SPECIAL

Chicken sautéed with a spicy Mexican-style Sour Cream & Chipotle Sauce. \$17.95

MILANESA DE POLLO

Breaded & fried Chicken Breast served with Guacamole & Pico de Gallo. \$18.95

POLLO A LA MEXICANA

Boneless Chicken sautéed in a spicy house-made Red Sauce with Onions, Tomatoes, & Peppers. \$18.95

BEEF • CARNE

BISTEC RANCHERO

Beef strips sautéed in a mild house-made Red Sauce. \$16.95

VICENTE'S SPECIAL

Beef strips grilled with Onions, Nopales, Tomatoes, Potatoes, & Bell Peppers. \$18.95

BISTEC A LA MEXICANA

Beef strips sautéed in a house-made spicy Red Sauce with Onions, Tomatoes, & spicy Peppers. \$18.95

MILANESA DE RES

Breaded & fried Steak served with Guacamole & Pico de Gallo. \$18.95

CARNE ASADA

Thick- or thinly-cut Steak - grilled & served with Onions. \$20.95

PORK • PUERCO

CHICHARRONES

Pork skin & meat sautéed in a house-made Red Sauce. \$16.95

CAIN'S CHILE COLORADO

Tender chunks of Pork stewed in a mild house-made Red Sauce. \$16.95

CHILE VERDE

Tender chunks of Pork stewed in a house-made Green Tomatillo Sauce. \$16.95

CARNITAS

Marinated & fried Pork served with Guacamole & Pico de Gallo. \$18.95

CELESTE'S PORK FIESTA

Chile Verde, Carnitas & Chicharrones together on one plate. \$20.95

• DESSERTS •

DULCE'S FLAN

Fresh home-made Custard with Vanilla. \$5.95

PASTEL DE TRES LECHES MARIA ELENA

Moist cake prepared with whole, evaporated, & condensed Milk. \$5.95

PLATANOS JOCELYN

Fried plantains served with Ice Cream (please allow 15 minutes). \$9.95

• SIDES •

• CHIPS WITH SALSA

First Basket complimentary. Each additional requests - \$4

• AVOCADO OR GUACAMOLE - \$5

• HAM, BACON, OR CHORIZO - \$6

• PAPA FRITAS - \$6

• MONTEREY JACK CHEESE - \$4

• MEXICAN-STYLE SOUR CREAM - \$3

• RICE - \$5

• BEANS - \$5

• GRILLED JALAPENOS - \$4

• MOLE SAUCE - \$5

(Chocolate-based)

SANJALISCO * LUNCH from 8AM to 4PM

• YOUR CHOICE OF MEAT: CHICKEN, BEEF, OR PORK • GRILLED OR SAUTEED •

BURRITO • QUESADILLA

BURRITO POQUITO

Your choice of Meat, choice of Beans, & Mexican Rice.

\$9.95 (L) \$11.95 (D)

BURRITO GRANDE

Your choice of Meat, choice of Beans, Mexican Rice, & Guacamole.

\$10.95 (L) \$12.95 (D)

BURRITO MUCHO

Your choice of Meat, choice of Beans, Mexican Rice, Guacamole, Mexican-style Sour Cream, & Cheese.

\$11.95 (L) \$13.95 (D)

BURRITO VEGETARIAN

Made with Mexican Rice, choice of Beans, Guacamole, Mexican-style Sour Cream, & Cheese. \$10.95 (L) \$12.95 (D)

BURRITO VEGETARIAN MEGA

Burrito Vegetarian made with a Chile Relleno. \$12.95 (L) \$14.95 (D)

BURRITO DE CAMARONES

Made with grilled Prawns, choice of Beans, Mexican Rice, Guacamole, Mexican-style Sour Cream, & Cheese. \$14.95 (L) \$18.95 (D)

QUESADILLA SUIZA

Corn or Flour Quesadilla with your choice of Meat, Cheese, Guacamole, & Mexican-style Sour Cream.

\$12.95 (L) \$14.95 (D)

QUESADILLA SUIZA MARINA

Corn or Flour Quesadilla with Prawns, Cheese, Guacamole, & Mexican-style Sour Cream. \$15.95 (L) \$18.95 (D)

BEVERAGES • BEBIDAS

CHOCOLATE DE MEXICO - \$5

Hot Chocolate made with a Mexican renowned brand - Chocolate Ibarra

HOT COFFEE - \$4

HOT OR ICED TEA - \$4

ORANGE JUICE - \$5

MILK - \$4

AGUA FRESCA - \$5

Horchata (Rice), Tamarindo (Tamarind), Jamaica (Hibiscus)

REFRESCOS DOMESTICOS - \$4

Soft Drinks - Coke, Diet Coke, Sprite, & Root Beer

Traditional Plates

All Lunch (L) and Dinner (D) Entrées are served with house-made Corn Tortillas, Mexican Rice, and your choice of Refried, Pinto, or Black Beans. Note: Dinner prices begin at 4pm.

TACOS - SOFT OR CRISPY

Your choice of Meat or Vegetarian, & served with a Salad. \$12.95 (L) \$16.95 (D)

TACOS DORADOS

Deep-fried Tacos made with your choice of Meat or Potato, & served with a Salad. \$12.95 (L) \$14.95 (D)

TOSTADAS

Crispy, open-face Tortilla with your choice of Meat or Vegetarian, & served with a Salad. \$12.95 (L) \$16.95 (D)

ENCHILADAS - RED OR GREEN

Corn Tortillas topped in your choice of a Red or Green Tomatillo Sauce. Filled with your choice of Meat or Cheese. \$12.95 (L) \$16.95 (D)

CHILE RELLENOS (DE QUESO)

Cheese-stuffed mild Green Pepper coated with an Egg Batter, & served with a Red Sauce. \$12.95 (L) \$16.95 (D)

DEANNA'S MOLE ENCHILADAS

Two Enchiladas filled with your choice of Meat or Cheese covered in our Chocolate-based Mole Sauce, & topped with Mexican Queso Fresco, & Red Onions. \$17.95

SOPES OMAR

Thick open-face, hand-made petite Tortillas served with your choice of Meat or Vegetarian, choice of Cheese, Guacamole, Mexican-style Sour Cream, & topped with a Salad. \$12.95 (L) \$16.95 (D)

FLAUTAS

Crispy-rolled Tortillas filled with your choice of Meat or Potato, Guacamole, Mexican-style Sour Cream, & served with a Salad. \$12.95 (L) \$16.95 (D)

COMBINACIÓN KILO

Any two items above. \$13.95 (L) \$17.95 (D)

COMBINACIÓN TRES COLORES

Any three items above. \$14.95 (L) \$18.95 (D)

LAS CUATITAS

Two Flour Tortillas filled with your choice of Meat, Cheese, & topped with Pico de Gallo, Guacamole, Mexican-style Sour Cream, Mexican Rice, & served with Beans. \$15.95

NEW

