EL JALISCO

Great Food, Great Time!

MILTON

First 2 basket of chips and salsa are complimentary when dining in and each additional basket will be a $5 charge.

A valid credit card will be required as a security hold in case of separate checks in parties of 6 or more. 18% gratuity will be included for parties of 6 or more regardless of separate checks. Takeout orders will get charged 10% extra.

IT'S TIME TO TAKE FLIGHT!

SHOT FLIGHT

Try our house or top shelf tequilas with 3 different flavors.

MARGARITA FLIGHT

Don't know which marg flavor to choose? Now you can pick 4 flavors.

HAND-CRAFTED COCKTAILS

La Mojita

A sweet and refreshing twist on the mojito with blackberries and raspberries!

Hurricane

Experience a hurricane of flavors. That is a delicious combination of Captain Morgan, pineapple, orange and grenadine.

Michelada

A Mexican twist on the Bloody Mary, that will give you a kick and served with your choice of beer.

Blue Lagoon

Take a trip to the Blue Lagoon and escape into this delicious and refined blend of Tito's Vodka, lemonade and Blue Curaçao.

El J's Margarita

Choose from either Don Julio or Patron Silver. Our tequilas are mixed with our special lime mix on the rocks. These two blanco tequilas display pure agave flavors and are marked by notes of pepper, spice, flowers, herbs and citrus.

Chilirita

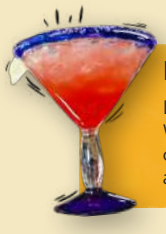
A sweet Don Julio Añejo margarita with a blend of lime juice, jalapeño and tajin to turn up the heat.

Jalapeño Pineapple Margarita

A refreshing and spicy blend of Don Julio Tequila, Triple Sec, limes, pineapple chunks and jalapeño.

Don Julio Sunrise

Refreshing and sweet combination of Don Julio tequila, orange and grenadine to help brighten up your meal.



Pomegranate Margarita

Love pomegranate? Love margaritas? We've created the perfect combination of the two and created one sweet and satisfying drink.

Swirl Margarita

An exotic and relaxing blend of frozen lime margarita and homemade sangria.

Mojirita
Can't decide between a mojito or a margarita? Why choose? You can have both in one refreshing drink.

Pomegranate Martini
A subtly sweet rendition of a martini with pomegranate makes this drink both sweet and refreshing.

Lemon Drop Martini
A great combination of Citroen, vanilla, and lemon to create a refined and delicious martini.

Chili Cucumberita
A refreshing and spicy blend of Don Julio Tequila, Triple Sec, limes, cucumber, pineapple and jalapeño.

Dirty Martini
A delicious classic combination of Tito's vodka, olive and vermouth.

Pineapple Margarita
A sweet and sour combination of Don Julio Añejo, lime and pineapple. Perfect for anytime from relaxing to getting the night started!

Cucumberita
A refreshing Don Julio margarita served with cucumbers. The perfect margarita for sipping on a hot day.

Martirita
A delicious and smooth combination of Don Julio Añejo, lime juice, agave and Grand Marnier.

Peach on Beach
Find your escape to a sweet place with this drink combining the flavors and tastes of peach ciroc, orange and cranberry.

Drink Responsibly
Drive Responsibly

OUR FAVORITE REFRESHMENTS!

NON-ALCOHOLIC!
*ASK YOUR SERVER FOR AVAILABLE FLAVORS.

Jarritos

Aguafrescas

ASK YOUR SERVER FOR PRICING

HOME OF THE 2 FOR 1 DRAFTS

ALCOHOL SALES ARE FINAL

DRAFTS SELECTION

(SELECTIONS MAY VARY BY LOCATION)

Corona Light • Modelo Especial • Dos Equis Amber • Dos Equis Lager • Pacífico
Yuengling • Bud Light • Michelob Ultra • Miller Light • Budweiser

BOTTLES SELECTION

(SELECTIONS MAY VARY BY LOCATION)

DOMESTIC

- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Bud Light Lime
- Yuengling

IMPORTED

- Corona
- Corona Light
- Dos Equis Amber
- Dos Equis Lager
- Tecate
- Pacífico
- Stella Artois
- Negra Modelo
- Modelo Especial
- Victoria
- Sol
- Carta Blanca
- Bohemia
- Heineken

2X1 HOUSE MARGARITAS

FROZEN OR ON THE ROCKS

House gold tequila, margarita mix, triple sec, orange juice and amaretto.

Flavored Margaritas

PICK YOUR FLAVOR

LIME • STRAWBERRY • PEACH

WATERMELON • MANGO • BLUE CURAÇAO

ASK YOUR SERVER FOR PRICING

REFRESHING & REFILLABLE

FREE REFILLS WITH FOUNTAIN DRINKS, TEAS, LEMONADES AND COFFEE.

(Selections may vary by location.)

LET'S GET THE FIESTA STARTED!

Pitcher Margarita

Sharing is caring in this case! Let the whole table have some fun!

*Pitcher vases may vary in size and look by location.

Mezcal Old Fashioned

Casamigos mezcal, fresh lemon juice, splash of agave, splash of sour mix and muddled cherry.

Chica Fresa

Naked turtle rum, malibu strawberry, fresh lime juice, splash of pineapple juice, splash of sour mix, splash of strawberry mix and tajin on top.

Cantarito

Try our Cantarito drink today and see what all the splash is about!

Margarona

2 Coronas + 1 Huge Margarita. Equals a party in a glass.

Nachos a la Mexicana*

We hate to brag... but we make the BEST nachos! Warm tortilla chips stacked with steak, chicken, shrimp, beans, pico de gallo, and smothered with queso dip! $18.25

Spicy Pineapple Mojito

Captain Morgan white rum, fresh pineapple, mint, jalapeños, pineapple juice, sour and simple syrup.

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TASTE OF MEXICO

Street Tacos

Three tacos with your choice of birria meat, barbacoa, al pastor, carnitas, steak, or chicken. Served with cilantro and onion. *Birria tacos come with our flavorful green sauce & birria sauce.

Street Tacos $14.50 (tacos only) Want rice and beans?
Ask about our Street Tacos Platter.
(Birria tacos are +$2 more).

Molcajete a la Monica*

A traditional blend of grilled chicken, shrimp, steak, Mexican chorizo, and nopal cactus. All mixed together with some fried jalapeño, queso fresco, and your choice of either tangy green, spicy red, aloe cream, or adobe sauce. Comes with two sides of rice and beans, and tortillas. **[Serves two]** $43

Pineapple Fajita*

A pineapple stuffed with grilled steak, chicken, shrimp, vegetables, and topped with shredded melted cheese. Served with a side of beans, rice, pico de gallo, lettuce, sour cream, tortilla and Mexican street corn. $22.25

El J's Alambre*

Not to play favorites, but...who can resist our fajitas? Comes with sizzling steak, chicken, shrimp, and bacon on top of a bed of grilled vegetables. Topped with melted white cheese. Served with rice, beans, lettuce, pico de gallo, sour cream, and soft flour tortillas. $21

Quesabirria

Enjoy a flavorful combination of a quesadilla served with a side of our authentic Mexican birria sauce. $17

Choripollo

A mouthwatering blend of chicken breast covered in cheese sauce, topped with authentic Mexican chorizo and onions. Served with rice & beans and a side of tortillas. $20

Burrito Loco

This giant flour tortilla is filled with rice, beans, lettuce, pico de gallo, and sour cream. Stuffed with your choice of barbacoa, al pastor, birria, steak, or carnitas. $19

Birria Flautas

Four fried taquitos filled with our delicious birria meat. Served with lettuce, tomatoes, sour cream, and signature birria sauce. $15

Fluffy Tacos

Everyone loves trying these amazing tacos! Two tacos of your choice of either barbacoa, al pastor, or birria meat. Served with lettuce, tomatoes, and cheese. $14

Queso Fundido*

Steak and shrimp swimming in our white queso fundido. Served with rice, beans, lettuce, pico de gallo, sour cream, and soft flour tortillas. $19

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LUNCH MENU

SERVED MONDAY-FRIDAY BETWEEN 11AM AND 3PM

LSP 1*
Fajitas: Choose from chicken $16.50, steak $17.50, or shrimp $18.50

LSP 2
Two hard shell tacos (beef or chicken). Served with rice and beans. $11.50

LSP 3
Burrito (beef or chicken). Served with rice and beans. $10.50

LSP 4
Quesadilla (beef or chicken). Served with rice and beans. $10.50

LSP 5
Chile relleno and a taco. Served with rice and beans. $11.50

LSP 6
Burrito, chalupa, enchilada and a taco. $11.50

LSP 7
Taco (beef or chicken), enchilada (beef or chicken), served with rice and beans. $11.50

LSP 8
The Chimichanga: Fried burrito (beef or chicken). Served with rice, beans, lettuce, tomatoes, and sour cream. $12.50

LSP 9
Taco, burrito and flauta. $11.50

LSP 10
Tostada Guadalajara: Fried flour tortilla with (beef or chicken), beans, topped with lettuce, tomatoes, cheese and sour cream. $10.50

LSP 11
Tamale, burrito, served with rice and beans. $11.50

LSP 12
Steak Burrito: Served with pico de gallo, lettuce and sour cream. Served with rice and beans. $12.50

LSP 14
Quesadilla, enchilada and a taco. $11.50

LSP 13
Tostada, taco, served with rice and beans. $11.50

LSP 15
Burrito, enchilada and a taco. $11.50

LSP 16
Chalupa, quesadilla and a taco. $11.50

LSP 17
Burrito, chalupa and a taco. $11.50

LSP 18
Huevos Rancheros: 2 ranch style eggs with sauce, rice, beans and tortillas. $11.50

LSP 19
Huevos Revueltos: Scrambled eggs with onions, tomatoes, bell peppers, rice, beans, and tortillas. $11.50

LSP 20
Burrito EL Jalisco: Burrito (beef or chicken) topped with lettuce, tomatoes, cheese, and sour cream. $10.50

LSP 21
Mexican Grilled Chicken: Grilled chicken smothered with cheese. Served with pico de gallo, rice and beans. $12.50

LSP 22
Chili Con Carne: Beef burrito topped with chile con carne sauce served with rice. $11.50

LSP 23
Taco Salad: Salad (beef or chicken) in a tortilla shell with lettuce, sour cream, tomatoes, and cheese. $11

LSP 24
Cheese Steak Burrito: Stuffed with steak strips, rice, beans and covered with queso. $12.50

LSP 25
Huevos Con Chorizo: Scrambled eggs with Mexican sausage. Served with rice, beans and tortillas. $11.50

LSP 26
Enchiladas: 2 enchiladas (beef or chicken), served with rice and beans. $11.50

$9.99 DAILY LUNCH SPECIALS

Monday	Tuesday	Wednesday	Thursday	Friday
LSP-4	LSP-3	LSP-2	LSP-15	LSP-7
LSP-23	LSP-14	LSP-10	LSP-26	LSP-20

SIDES & A LA CARTE

Taco (Beef or Chicken)	$3
Tres Tacos [3] (Beef or Chicken)	$7.99
Guacamole Taco	$3.75
Cheese Quesadilla*	$4
Chicken Quesadilla*	$5
Grilled Chicken Quesadilla*	$7
Shredded Beef Quesadilla*	$6
Shrimp Quesadilla**	$7.50
Grilled Steak Quesadilla*	$8
Fajita Steak Quesadilla*	$8.50
Fajita Chicken Quesadilla*	$7.50
Fajita Shrimp Quesadilla**	$9.50
Side of Grilled Steak	$10

Side of Grilled Chicken	$9
Chile Relleno (Chicken, Beef or Cheese)	$6
Chiles Toreados (3)	$3
Flauta (Beef or Chicken)	$3.50
Tamale (1)	$3
Enchilada	$3
Chalupa	$4
Chile Con Carne	$6
Classic Burrito (Beef or Chicken)	$6
Mexican Rice	$3
Refried Beans	$3
Pico de Gallo	$1.50
Salsa Verde or Roja	$1.25
Cheese Dip (Small)	$3.25

Chopped Tomatoes	$1
Cilantro	$1
Jalapeños (Pickle Style)	$1
Sour Cream	$1.50
Grilled Onions	$1.50
Shredded Cheese	$2
Chopped Onions	$1
Side of Guacamole	$3
Avocado (Half or Whole)	$2.50/$5
Lettuce	$1
Chile Verde Picado (Fresh Jalapeños)	$1
French Fries	$3
Side of Tortillas (Corn or Flour)	$2

***Half portion**

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APPS TO SHARE

Tableside Guacamole
Made right by your table using your choice of fresh avocado, onions, tomatoes, jalapeños, cilantro, garlic, salt, and lime made right before your eyes. $14.50

Fuego Nachos
Turn up the heat on your nachos served with cheese, beans, jalapeños, and our delicious chile con carne sauce. Have it with your choice of either shredded chicken or ground beef. $15

Dips
Choose from one of our delicious dips.

- Spinach $7.50
- Cheese $8.00
- Bean $8.00
- Guacamole $9.00
- Chori-Queso $9.00 (sausage & cheese)

Nachos Fiesta
Chicken or beef with cheese, lettuce, tomatoes, sour cream, and jalapeños. $13.50

Nachos
A cheesy Mexican favorite served with your choice of shredded chicken, ground beef or beans. Topped with spicy jalapeños. $11.50

Mexican Antojitos
Two shredded beef flautas, one small cheese quesadilla and ground beef nachos with cheese. Served with lettuce, tomatoes and sour cream. $14.50

Nachos El Jalisco*
Grilled chicken, steak and shrimp with grilled vegetables. Served on a bed of crispy nachos and covered with cheese. $17.50

Chori-Mex
El Jalisco french fries topped with Mexican sausage, sliced jalapeños and our famous El Jalisco cheese sauce. $12

Mozzarella Sticks
Eight pieces of delicious cheesy goodness served on a bed of lettuce with marinara sauce. $11.50

Ceviche*
Our delicious Mexican style ceviche freshly prepared with lime juice served with shrimp, fish, onions, tomatoes, jalapeños and cilantro. Served with a side of crispy nachos. $18

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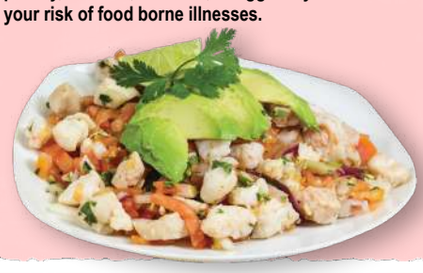

SOUPS & SALADS

ADD GUACAMOLE TO YOUR PLATE FOR JUST $3

Cozumel Soup* *[Bowl]*
Chipotle soup loaded with sautéed onions, bell peppers, fish, shrimp and krab meat. Served with rice, vegetables and tortillas. $21

Chicken Tortilla Soup *[Cup]*
Traditional chicken and vegetable soup with a Mexican twist. Topped with crunchy tortilla strips. $10.50

Fajita Taco Salad*
Grilled steak, chicken, or shrimp with grilled vegetables in a flour tortilla shell topped with cheese, lettuce, sour cream, and pico de gallo.
Grilled Chicken $14
Grilled Steak $15
Grilled Shrimp(12) $16

Tarasca Soup *[Cup]*
A delicious soup made with beans, chorizo and garnished with sour cream. Topped with crunchy tortilla strips. $10.50

Guacamole Salad
Fresh garden greens topped with our delicious guacamole and tomatoes. $9

Grilled Taco Salad*
A flour tortilla shell topped with cheese, lettuce, sour cream and tomatoes.
With your choice of:
Grilled Chicken $13
Grilled Steak $14
Grilled Shrimp(12) $15

Taco Salad
Ground beef or shredded chicken salad in a flour tortilla shell topped with lettuce, sour cream, tomatoes and cheese. $12.50

Birria Soup
A traditional Mexican beef soup with onions and cilantro. Served with rice and tortillas. $22

Tossed Salad*
A classic selection of freshly chopped lettuce, tomatoes, onions, bell peppers, shredded cheese and your choice of dressing.
Salad Only $8.50
Grilled Chicken $12.50
Grilled Steak $13.50
Grilled Shrimp(12) $14.50

Caldo de Camaron* *[Bowl]*
Traditional Mexican shrimp soup cooked with vegetables. Served with a lime wedge, rice and tortillas. $19

El Jalisco Bowl*
A delicious mix of pico de gallo, shredded cheese, sour cream, a bed of lettuce, and your choice of meat. Served with rice and beans
Grilled Chicken $14
Grilled Steak $15
Grilled Shrimp(12) $16

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El Jalisco Customer Favorite

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EL JALISCO'S FAVORITES

Flautas
Four flautas filled with your choice of shredded beef or shredded chicken. Served with lettuce, tomatoes, and sour cream. $13

Carnitas Dinner
Braised pieces of pork sautéed with onions. Served with rice, beans, lettuce, pico de gallo, sour cream and tortillas. $17

Street Tacos Platter*
Comes with three tacos topped with cilantro and onions with your choice of corn or flour tortillas. Served with rice, beans, jalapeño toreado and sauce* on the side. $18.75

- Al Pastor
- Barbacoa
- Carnitas
- Chicken
- Shrimp +$3.25
- Steak
- Birria (Birria sauce exclusive to birria meat)

Add cheese to your tacos for +$1.50
*(Sauce varies by choice of meat)

Mexican Lasagna
Four layers of fried tortillas stuffed with ground beef, tomato sauce, refried beans and cheese on each layer. Topped with melted cheese and more sauce. Served with pico de gallo. $13.50

El Jalisco Burger
8oz 100% Black Angus Beef patty with avocado, pico de gallo and cheddar cheese. Served with a side of french fries. $13

Taco Dinner
Three beef or shredded chicken tacos topped with lettuce, cheese and tomatoes. Served with rice and beans. $13.50
(Make it grilled chicken or steak tacos for an additional $2)

Chimichanga Platter
Fried burrito stuffed with your choice of ground beef or shredded chicken. Topped with cheese sauce. Served with a side of rice, beans, lettuce, tomatoes and sour cream. $14.50

ENCHILADAS

The Verdes
Four chicken or ground beef enchiladas topped with green tomatillo sauce. Served with lettuce, tomatoes and sour cream. $13.50

Mexican Enchiladas
Four enchiladas; one beef, one chicken, one bean and one cheese. All topped with cheese and enchilada sauce. Served with lettuce, tomatoes and sour cream. $13.50

Enchiladas Rancheras
Four delicious ground beef or chicken enchiladas topped with lettuce, tomatoes, sour cream and our savory ranchera sauce. $13.75

Mole Enchiladas
Three enchiladas with ground beef or shredded chicken and mole sauce. Served with lettuce, tomatoes and sour cream. $12.75

Dinner Enchiladas
Two beef, chicken or cheese enchiladas. Served with a side of rice and beans. $12.75

Enchiladas Trio
Three enchiladas with your choice of ground beef or shredded chicken. One is topped with cheese dip, the second is topped with green tomatillo sauce, and the third is topped with red sauce. Served with lettuce, tomatoes and sour cream. $13.50

CHICKEN

Arroz Con Pollo
Grilled chicken and vegetables on a bed of rice. Topped with queso. Served with tortillas. $18

Adobe Chicken
Sliced chicken breast sautéed with mushrooms, spinach, onions and bell peppers in a creamy chipotle sauce. Served with rice, beans and tortillas. $17

Chicken A La Creme
Sliced chicken breast sautéed in a creamy sauce. Served with rice, beans and tortillas. $17

Pollo El Jalisco
Grilled chicken breast and vegetables topped with cheese sauce. Served with rice, beans and tortillas. $17.75

Mole
Sliced chicken breast sautéed in an authentic Mexican mole sauce. Served with rice, beans and tortillas. $16

Mexican Chicken
Grilled or fried chicken strips smothered with cheese sauce. Served with pico de gallo, rice, beans and tortillas. $16

Pollo Asado
Grilled chicken breast topped with grilled onions. Served with lettuce, pico de gallo, sour cream, tortillas, rice and beans. $17.75

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CHICKEN, STEAK, SHRIMP, OR VEGGIES!

HOW DO YOU FAJITA?

MASTER PARRILLADA

FULL ON FAJITAS

ALL MEATS ARE USDA CHOICE. ALL FAJITAS COME ON A BED OF GRILLED VEGETABLES AND ARE SERVED WITH RICE, BEANS, LETTUCE, PICO DE GALLO, TOMATOES, SOUR CREAM, AND TORTILLAS. GET EXTRA GRILLED CHICKEN FOR $6, EXTRA GRILLED STEAK FOR $7 OR EXTRA GRILLED SHRIMP(12) FOR $8.

Master Parrillada*
A delicious combination of grilled chicken, steak, shrimp, Mexican chorizo and carnitas. Accompanied by two portions of each side. **[Serves Two]** $49

Fajitas Tapatìas*
Sizzling combination of chicken, steak and shrimp on a bed of grilled vegetables. $23 **Double Portion** $45

El Jalisco Fajitas*
Sizzling 10oz ribeye steak on a bed of grilled vegetables. $23 (Add shrimp(6) for $6) **Double Portion** $43

Cancun's Fajitas*
A delicious Mexican fajita inspired from the beaches of Cancún. Served with shrimp, krab meat, and fish. $24.50 **Double Portion** $47

The Classic Fajitas*
Sizzling strips of grilled chicken, steak or shrimp cooked with grilled vegetables.

Grilled Chicken $18.50
Grilled Steak $19.50
Grilled Shrimp(12) $20.50

Double Portion Options
Grilled Chicken $35
Grilled Steak $37
Grilled Shrimp(24) $39

El Jalisco's Favorite*
Grilled pieces of rib-eye steak cooked with red picante salsa. Served with rice, beans, tortillas, lettuce, tomatoes and sour cream. $21

Carne Asada*
Thinly sliced steak topped with onions. Served with rice, beans, avocado slices, pico de gallo, tortillas and one whole fried jalapeño. $20

The Three Amigos*
Steak, chicken, and shrimp grilled with onions. Served with rice, beans, lettuce, tomatoes, and sour cream. $22

ADD GUACAMOLE TO YOUR PLATE FOR JUST $3

Steak Mexicana*
Grilled pieces of steak sautéed with pico de gallo. Served with rice, beans, lettuce, sour cream and tortillas. $19.50

Steak Ranchera*
Grilled sliced steak topped with ranchera sauce. Served with rice, beans, lettuce, tomatoes, sour cream and tortillas. $19

El Jalisco Rib-Eye*
10oz rib-eye steak (USDA Select) with grilled vegetables. Served with rice, beans and tortillas. $23.50 (Add Shrimp(6) for $6)

El Jalisco T-bone*
10oz T-Bone grilled to your satisfaction with rice, grilled vegetables and corn slices. $23

RIGHT OFF THE GRILL

EL JALISCO RIB-EYE

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SEAFOOD

El J's Poblano Relleno*
Filled with grilled shrimp, vegetables and cheese dip. Served with rice, beans, lettuce, tomatoes, and sour cream. $19.50

Fish Tacos*
Three soft tacos stuffed with delicious mahi-mahi, shredded lettuce, pico de gallo and cheese. Served with rice, beans and our chipotle sauce on the side. Get shrimp instead of mahi-mahi for no additional charge. $18.50

Shrimp Adobe*
Shrimp sautéed with mushrooms, spinach, bell peppers, and onions in a creamy chipotle sauce. Served with rice, beans and tortillas. $19

Garlic Shrimp*
Perfectly cooked all natural shrimp seasoned with lots of garlic. Served with a side of rice, beans, lettuce, pico de gallo, avocado and tortillas. $18.50

Shrimp Cocktail*
Delicious boiled shrimp served in a Mexican cocktail sauce. $18

Shrimp A La Diabla*
Shrimp sautéed in chipotle sauce. Served with rice, beans, lettuce, avocado, pico de gallo and tortillas. $18

Victor's Favorite*
Deep fried flour tortilla stuffed with krab meat, shrimp and grilled vegetables. Topped with cheese sauce, lettuce, tomatoes, and sour cream. $17.50

Shrimp A La Creme*
Perfectly sautéed shrimp smothered in sour cream sauce. Served with rice, beans and tortillas. $18.50

Shrimp Ranchero*
Twelve delicious shrimp drenched in our spicy ranchero sauce. Served with rice, beans, avocado, pico de gallo, lettuce and tortillas. $18.50

ADD GUACAMOLE TO YOUR PLATE FOR JUST $3

SPICE UP YOUR ENTRÉE WITH OUR

JALAPEÑO PINEAPPLE MARGARITA

MICHELADA SHRIMP COCKTAIL*

A refreshing michelada with a Modelo Especial and 6 grilled shrimp.

CREATE YOUR OWN COMBO

IT'S TIME TO GET *creative*

PICK 1 FOR $13 | PICK ANY 2 FOR $16 | PICK ANY 3 FOR $18

With so many authentic Mexican dishes to choose from, we can see why you can have a hard time picking just one! Now you can create your own custom dinner combination by selecting up to three of the items below. By mixing and matching you can create your perfect authentic Mexican dish from our 10 delicious items. All combos are served with rice and beans.

Burrito
Flour tortilla stuffed with beans and your choice of shredded chicken or ground beef. Topped with burrito sauce and melted cheese

Chalupa
A crunchy corn tortilla topped with beans, cheese, lettuce and tomatoes.

Taco
A crunchy or soft taco served with your choice of ground beef or shredded chicken with lettuce, tomatoes and cheese.

Chile Relleno
A delicious poblano pepper covered with egg whites, deep fried, stuffed with cheese and your choice of ground beef or shredded chicken.

Guacamole Tostada
A crispy corn tortilla topped with guacamole, tomatoes, lettuce and cheese.

Enchilada
A corn tortilla stuffed with your choice of ground beef or shredded chicken topped with our special enchilada sauce and shredded cheese.

Flauta
A delicious fried tortilla rolled with your choice of shredded beef or shredded chicken.

Quesadilla
A flour tortilla with melted cheese stuffed with your choice of ground beef or shredded chicken.

Tamale
A delicious combination of pork and masa wrapped in a corn husk topped with a delicious red salsa.

Chile Con Carne
Pieces of steak cooked with a red chile sauce.

El Jalisco Customer Favorite

If you see this icon next to the food item it means this food is spicy.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses. We cannot guarantee that any food items are completely allergen free.

Notice: Before placing your order, please inform your server or a manager if you or a person in your party has a food allergy. Because routine food preparation techniques such as common oil frying, may allow contact among various food item.

Notice: All pictures shown are for illustration purpose only. Actual served food may vary in final appearance.

BURRITOS

Fajita Burrito
Grilled chicken or steak burrito stuffed with rice, beans and grilled vegetables. Served with lettuce, tomatoes, sour cream and topped with cheese sauce. $18

Cheese Steak Burrito
Big flour tortilla filled with slices of steak, grilled onions, rice and beans. Topped with cheese sauce. Served with lettuce, tomatoes and sour cream. $17.50

Burrito Verde
Big burrito stuffed with grilled steak strips, rice and beans. Covered with green tomatillo sauce and cheese. Comes with a side of lettuce, tomatoes and sour cream. $16.50

Carnitas Burrito
Big flour tortilla filled with carnitas, grilled onions, rice and beans. Topped with cheese sauce. Served with lettuce, tomatoes and sour cream. $16.50

Super Burrito
One huge burrito stuffed with your choice of ground beef or chicken, rice and beans. Topped with melted cheese, enchilada sauce and finished with chile con carne. $16.50 (Add grilled chicken or steak for $2 more!)

Enchilada Burrito
A burrito with your choice of beef or chicken. Topped with enchilada sauce and melted cheese. Served with rice and beans. $13.75

Burrito El Jalisco
Flour tortilla stuffed with beans and your choice of shredded chicken or ground beef, topped with burrito sauce and melted cheese. Served with lettuce, tomatoes and sour cream.
One for $12.75 | Two for $15.75
(Add grilled chicken or steak for $2 more!)

ADD GUACAMOLE TO YOUR PLATE FOR JUST $3

QUESADILLAS

Fajita Quesadilla*
Enjoy a classic Mexican fajita quesadilla with your choice of grilled steak, chicken or shrimp. Stuffed with grilled vegetables. Served with lettuce, sour cream and tomatoes.
Grilled Chicken $14.50
Grilled Steak $15.50
Grilled Shrimp(12) $16.50

Quesadilla Tapatìas*
A delicious cheesy quesadilla stuffed with grilled chicken, steak, shrimp, and vegetables. Served with lettuce, tomatoes, and sour cream. $18

Cancun's Quesadilla*
Big quesadilla stuffed with krab meat, shrimp, cheese and grilled vegetables. Served with lettuce, tomatoes and sour cream. $18.50

Quesadilla El J's
Stuffed with cheese and your choice of ground beef or shredded chicken. Served with lettuce, tomatoes, sour cream and a side of rice and beans. $14.50

VEGETARIAN

Veggie Fajitas
Assortment of fresh grilled vegetables served with rice, beans, lettuce, pico de gallo, sour cream and tortillas. $14.50

Spinach Enchiladas
Four enchiladas stuffed with spinach. Served with lettuce, tomatoes and sour cream. $13

Veggie Super
Bean burrito, cheese enchilada, rice and beans. $12

Veggie King
Vegetable quesadilla, guacamole tostada and a guacamole taco. $12

Veggie Quesadilla
One big quesadilla stuffed with cheese and grilled vegetables. Served with a side of rice and beans. $12

Chalupas
Two fried corn tortillas topped with beans, cheese, lettuce and tomatoes. $11

El Jalisco Customer Favorite

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SWEET STUFF

Churros with Ice Cream
Three sticks of our authentic El Jalisco Mexican churros, golden-fried, topped with whipped cream and dusted with cinnamon-sugar. Comes with vanilla ice cream and chocolate syrup with a cherry on top. $8.50

Churros
Our authentic El Jalisco Mexican churros, golden-fried and dusted with cinnamon-sugar. $6.50

Fried Ice Cream
Vanilla ice cream rolled in crispy corn flakes and cinnamon sugar, nestled in a deep fried tortilla shell. Covered with whipped cream, chocolate syrup and topped with a cherry. $7.50

Flan
Sweet, rich, creamy and smooth custard with caramel sauce. $6.50

Sopapilla
Deep-fried tortilla dusted with cinnamon-sugar and covered with honey, whipped cream and chocolate syrup. $5.25

KID'S MENU

All meals include a small soft drink and your choice of rice & beans or french fries. Menu for kids under 12.

Pick one for $7.25 each

One Burrito
One Taco
One Beef Enchilada
One Cheese Quesadilla

OR

Pick one for $8.25 each

Chicken Fingers
Cheese Burger
Pollo Con Crema (Chicken with Cream)
Mexican Chicken

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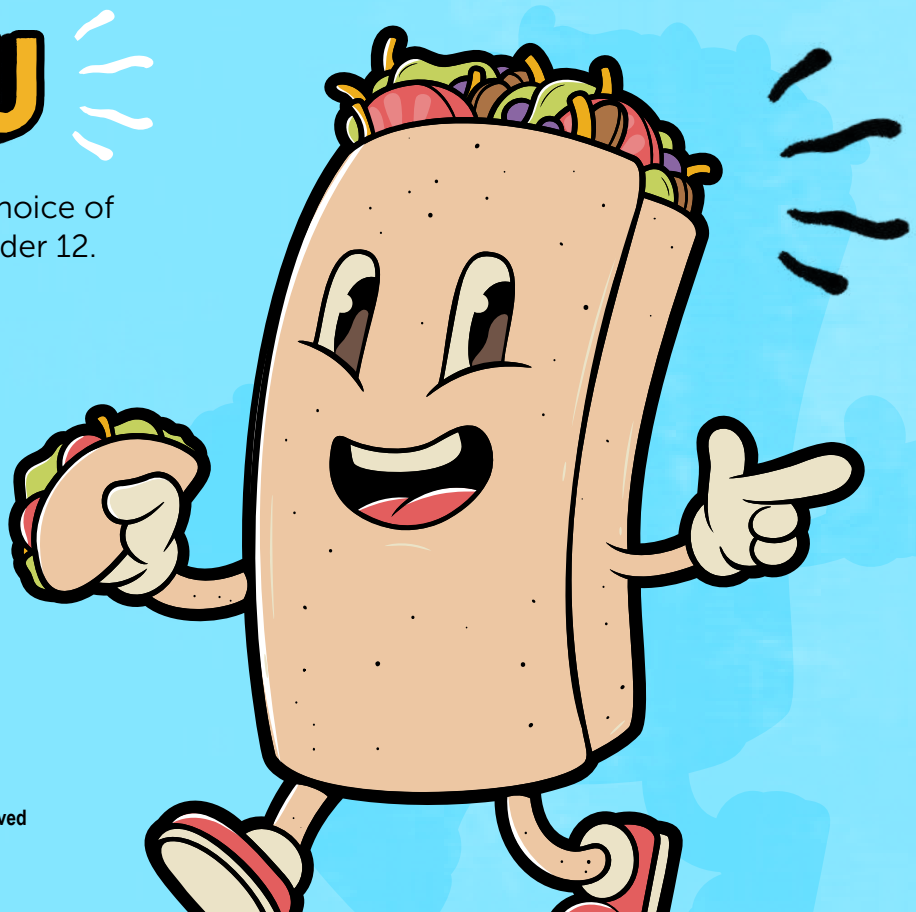

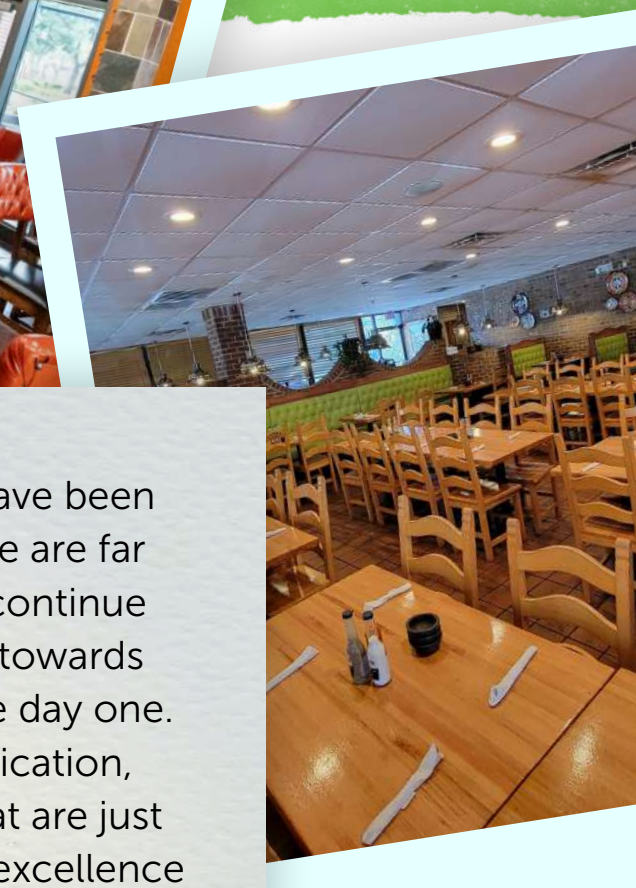

Despite the multitudes of success that we have been able to achieve as a company in the past, we are far from done in terms of expansion. We shall continue to carry on the same traditions of devotion towards this restaurant that the family expressed since day one. Through our continued hard work and dedication, we plan to create many more restaurants that are just as committed to maintaining the standard of excellence that we have labored to establish. As new El Jalisco restaurants open up across America, they continue to receive raving reviews from critics and customers alike. These allow us to reflect positively upon our accomplishments as an organization and enable us to proudly step forth as we step into the future.

EL JALISCO
Great Food, Great Time!

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