



Parilla

MEXICAN





Rollitos Parilla

Aperitivos • Appetizers

Cheese Dip	\$3.99	Chorihongos	\$6.25
A perfect accompaniment to our tortilla chips		Spicy Mexican sausage blended with cheese and mushrooms	
Guacamole Dip	\$5.49	Rollitos	\$9.29
Our secret recipe of fresh avocados, chopped tomatoes, onion, cilantro and seasonings		Mexican egg rolls filled with black beans, vegetables and your choice of chicken or beef served with guacamole and sour cream (pictured above)	
Guacamole Mexicano (chunky)	\$7.49	Chipotle Chicken	\$7.29
Our secret recipe enhanced with large chunks of fresh avocado		Shredded chicken grilled in chipotle sauce, cooked with onions and peppers topped with melted cheese	
Choriqueso	\$6.25		
Zesty Mexican sausage blended with melted cheese			

Totopos • Nachos

Nachos		Nachos Parilla	\$10.99
Our fresh tortilla chips served with your choice of a variety of delicious accompaniments		Grilled chicken or steak topped with lettuce, sour cream, guacamole and pico de gallo	
With Cheese	\$6.99	Fajita Nachos	\$10.99
With Beans and Cheese	\$7.99	Grilled chicken or steak , onions, bell pepper and tomatoes	
With Shredded Chicken or Ground Beef	\$8.99		
With Grilled Chicken or Steak	\$9.99		
Nachos Michoacan	\$8.25		
Chorizo, beans and pico de gallo piled on top of a generous portion of our homemade tortilla chips			



Nachos Parilla

Ensalada • Salads

Grilled Chicken Salad	\$9.49	Taco Salad	\$8.99
A mix of lettuce, tomatoes, onions and cheese topped with grilled chicken		Chicken or beef served with beans, lettuce, tomatoes, sour cream and cheese	
Shrimp House Especial Salad	\$12.49	Taco Salad Fajita	\$10.99
Lettuce, tomatoes, onions, cheese, avocado and grilled shrimp		Grilled chicken or steak served with beans, lettuce, tomatoes, guacamole, sour cream and pico de gallo	

A La Carte Side Orders

Rice	\$1.75	Beans	\$1.75
Pico de Gallo	\$1.75	Shredded Cheese	\$1.75
Sour Cream	\$1.25	Charro Beans	\$1.75
Flour or Corn Tortillas	\$1.25	Add Chicken or Steak	\$2.00
Crispy Tacos (3)	\$5.99	Tostada (2)	\$5.99
Enchiladas (3)	\$5.99	Burrito (2)	\$5.99
Cheese Quesadilla (2)	\$5.99	Chile Relleno (2)	\$5.99
Tamales (3)	\$5.99		

Mexican Cuisine Glossary

Arroz: Rice

Asada: Beef steak

Barbacoa: Slow cooked beef with spices

Chorizo: Spanish sausage

Camaron: Shrimp

Charro Beans: Pinto beans cooked with spices, tomatoes, bacon and garlic

Chile Relleno: Stuffed chili

Cojita Cheese: Hard cow's milk cheese

Lengua: Beef tongue

Milanesa: Breaded meat

Mole: Chile sauce

Nopales: Young cactus

Pastor: Lamb

Pico de Gallo: An uncooked salsa made with chopped tomatoes and onions blended with seasonings

Pollo: Chicken

Queso: Cheese

Queso Fundido: A blend of melted cheeses mixed with chorizo, peppers and spices

Ranchero Sauce: A spicy tomato-based sauce with onions, chiles and seasonings

Tinga de Pollo: Shredded chicken with a chipotle chili and tomato sauce

Antojitos • 'Street Snacks'

Mexican Style Tacos.....\$2.29

Asada, pollo, pastor, barbacoa, lengua or chorizo served with cilantro and onions

Tortas.....\$7.99

Mexican style French bread sandwich served with your choice of milanesa, pollo, asada, pastor, ham or chorizo topped with lettuce, jalapeños, avocados and sour cream

Sopes.....\$4.99

Asada, pastor, chorizo, pollo or tinga de pollo with lettuce, tomato, sour cream and cojita cheese

Flautas.....\$6.75

Four crispy corn tortillas filled with chicken then deep fried and topped with lettuce, sour cream and cojita cheese

Chiles Pablanos.....\$10.99

Two chiles rellenos served with rice, beans and salad

Lengua en Salsa.....\$12.99

Beef tongue cooked with green sauce and served with rice and beans

Enchiladas

Enchiladas al Carbon.....\$10.99

Two flour tortillas rolled with juicy steak, topped with cheese sauce and served with salad, rice and beans

Enchiladas los Cabos.....\$10.99

Three authentic cheese enchiladas with potatoes and chicken topped with our special house red sauce and served with rice, beans and salad

Enchiladas Michoacan.....\$10.99

Three cheese enchiladas topped with green sauce and sliced steak served with rice, beans and salad

Enchiladas Mole Dona Maria.....\$10.99

Three chicken enchiladas topped with mole sauce and served with rice, beans and salad

Enchiladas Verdes.....\$10.99

Three chicken enchiladas topped with green sauce and served with rice, beans and salad

Enchiladas Guadalajara.....\$10.99

Three chicken enchiladas topped with chicken fajita and ranchero sauce

Enchilada Mazatlan.....\$12.99

Three shrimp enchiladas topped with spinach and ranchero sauce

Burritos

Burrito Tapatio.....\$9.99

A 10-inch tortilla rolled with grilled **chicken or steak**, cheese sauce, green sauce, lettuce and sour cream

Burrito Michoacan.....\$9.99

A 10-inch tortilla stuffed with beans, cheese, steak and chorizo topped with cheese sauce and pico de gallo

Burritos Cancun.....\$9.99

Two grilled **chicken or steak** burritos stuffed with beans and cheese, topped with cheese sauce and served with lettuce, guacamole and sour cream

Burrito California.....\$10.99

Grilled **chicken or steak** burritos filled with beans, rice, cheese, lettuce, sour cream, tomato and guacamole and topped with cheese and ranchero sauce

Burrito Parilla.....\$10.99

10-inch tortilla filled with Mexican rice, potatoes, chorizo and your choice of grilled chicken or steak and topped off with cheese sauce, cilantro and fresh onions



Quesadilla Seafood



Deluxe Molcajete

GRILLED House Specialties

All grilled house specialties are served with guacamole salad, rice, tortillas and your choice of charro, black or refried beans.

Super Don Julio Plate..... \$14.99

Marinated chicken, seasoned steak fajita, four shrimp ranchero served on a bed of nopales and two chorizo quesadillas

Carnitas Jalisco\$10.99

Our traditional, slow-cooked pork tips with red chile sauce

Chile Colorado\$12.99

Grilled chopped sirloin steak cooked with red chile sauce

Chile Verde\$11.99

Pork tips cooked with green sauce

Milanese Empanisada.....\$12.99

Mexican style country fried steak served on a bed of rice with refried beans, lettuce, sour cream and tomatoes

Chimichanga Texas\$10.99

Two deep fried burritos - one beef and one chicken - topped with ranchero cheese sauce and served with lettuce, tomatoes and sour cream

SIGNATURE DISH

Deluxe Molcajete

Steak, chicken, shrimp and pork with cactus, onions and bell peppers topped with cheese in a traditional stone dish
\$17.99

Carne en su Jugo.....\$11.49

Tender, thin slices of steak cooked in its own juices with bacon, onions, peppers and cilantro

Carne Asada.....\$12.25

A tender steak cooked with grilled onions and nopales

Carne Ranchera\$11.99

Tender steak grilled with onions, tomatoes and ranchero sauce

Carne Mexicana\$10.99

Tender steak with onion, tomato and jalapenos

Chuletas de Puerco.....\$13.99

Two grilled pork chops topped with our special tomatillo sauce served with rice, beans and salad

Steak Parilla\$14.99

12 oz. T-bone smothered with chorizo and onions

Steak Guadalajara.....\$16.99

12 oz. T-bone grilled then smothered with onions, shrimp and green sauce

Steak Ranchero \$17.99

12 oz. T-bone smothered in a ranchero mushroom sauce

Quesadillas

Quesadilla Ranchera.....\$7.99

A flour tortilla stuffed with cheese, mushrooms, pineapple and bell peppers served with rice, lettuce, sour cream, guacamole and tomatoes

Quesadilla Parilla.....\$8.99

A flour tortilla stuffed with cheese, grilled **chicken or steak**, served on a bed of rice with lettuce, guacamole, sour cream and tomatoes

Quesadilla Michoacan.....\$8.99

A flour tortilla stuffed with cheese and chorizo then covered with cheese and pico de gallo and served with rice and salad

Quesadilla Fajita\$8.99

Your choice of grilled **chicken or steak** fajitas cooked with onions, bell pepper and tomatoes served with a side of rice, lettuce, sour cream, guacamole and tomatoes

Quesadilla Seafood\$9.99

Grilled flour tortilla filled with shrimp and crab meat and topped with cheese dip and pico de gallo



Beef Fajitas

Fajitas

Parilla's fajitas include your choice of seasoned meat cooked with sliced bell pepper, onions and tomatoes and served with fresh corn or flour tortillas. Fajitas also include a side of refried beans, rice, guacamole, lettuce and pico de gallo.

Chicken, Steak or Combination.....\$11.99

Shrimp\$13.99

Parilla Fajitas\$14.25

Chicken, steak, shrimp and chorizo

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All meat weights listed are pre-cooked weights.

Pollos a la Parrilla • Grilled Chicken

Pollo Monterrey.....\$10.99

Grilled chicken breast topped with chorizo and queso fundido, served on a bed of rice with beans, lettuce, guacamole and tomatoes

Pollo Guadalajara.....\$11.99

Chicken breast topped with potatoes and cheese with rice, beans, guacamole, sour cream, lettuce and tomatoes

Pollo Ranchero\$10.99

Chicken breast covered with cheese, mushrooms and ranchero sauce served with rice, beans and avocado salad

Pollo con Mole.....\$11.49

Chicken breast in a tasty, sweet mole sauce served with rice, beans, lettuce, sour cream and tomatoes

Pollo con Arroz.....\$11.49

Marinated chicken over rice, cooked with steamed broccoli, squash, potatoes and pico de gallo

Pollo Loco.....\$11.99

Grilled chicken breast topped with ranchero and hot sauces

Pollo Chipotle.....\$11.99

Chicken breast topped with chipotle sauce, onions, green peppers and mushrooms, topped with cheese

Pollo Parilla.....\$11.99

Chicken with onions, bell pepper, cheese, potatoes and rice

Pollo Empanisado.....\$11.99

Chicken fried chicken served on a bed of lettuce with refried beans, lettuce, sour cream and tomatoes

Camarón • Shrimp

Cóctel de Camarón.....\$13.99

A Mexican shrimp cocktail with 10 steamed large shrimp served with chopped avocado, pico de gallo and cocktail sauce

Caldo de Camarón.....\$13.49

A shrimp soup with 12 large shrimp served in our special mixed vegetable recipe

Camarones a la Diabla.....\$13.99

Shrimp prepared with onions, jalapeños, tomatoes and chipotle sauce

Camarones Rancheros.....\$13.99

Shrimp with onions, tomatoes and ranchero sauce

Al Mojo de Ajo.....\$13.99

Shrimp prepared with onions and tomatoes in a garlic sauce

Sopa de Mariscos.....\$15.49

Seafood soup with shrimp, fish, octopus and oysters with a mix of vegetables in our chef's special recipe

Camarones Hawaianos.....\$13.49

12 large shrimp grilled with ham and pineapple and covered with melted cheese and served with white Mexican rice and salad

Del Mar • Seafood

Mojarra Frita.....\$13.99

Whole tilapia deep fried to perfection

Tilapia Parilla.....\$14.99

A fillet prepared in a creamy seafood sauce

Tilapia Vallerta.....\$14.99

Blackened fish with a shrimp sauce

Tilapia Empapel.....\$14.99

Grilled and served with vegetables

Oysters on the Half Shell

Half dozen.....\$7.99

One dozen.....\$13.99

Tostadas de Ceviche

Chopped tomatoes and onions, lime juice and spices served on crunchy tostadas

Catfish.....\$5.99

Shrimp.....\$7.99

Vegetarian Specialty Plates

\$7.95

- 1 Two cheese enchiladas, rice and beans
- 2 One cheese enchilada, one bean burrito, rice and beans
- 3 One cheese enchilada, one bean chalupa, rice and beans
- 4 One cheese enchilada, one chile relleno, rice and beans
- 5 One bean burrito, one cheese quesadilla and rice
- 6 Two bean burritos smothered in cheese sauce

Vegetarian House Specials

Quesadilla Loca.....\$7.99

A 10-inch flour tortilla stuffed with cheese, spinach and mushrooms served with lettuce, tomatoes, guacamole, sour cream and rice

Papa Burrito.....\$8.99

A 10-inch flour tortilla stuffed with rice, beans and potatoes and topped with lettuce, tomatoes, sour cream and cheese sauce

Fajita Ranchera.....\$9.99

A combination of grilled onions, bell pepper, tomatoes, mushrooms, pineapple and spinach smothered in ranchero sauce

For additional vegetarian selections, many of our menu items can be prepared without meat

Quick Combination Dinners

\$8.99

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|---------------------------------|---------------------------------|------------------------------|----------------------------------|
| 1 Two enchiladas | 3 One tostada and one enchilada | 5 One enchilada and one taco | 7 One chile relleno and one taco |
| 2 One enchilada and one burrito | 4 One burrito and one taco | 6 One tostada and one taco | 8 One tamale and one taco |

All combinations include rice and beans

Create Your Own: Choose any two single items from 1-8

Beverages



Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Crush Orange **\$2.75**

The Story of Tequila

Tequila is produced in only one place – Jalisco, a state in Mexico that is rich in agave fields and filled with tequila-producing factories.

A mature agave plant is filled with a sweet sap called aguamiel ("honey water"). The juice is then fermented and distilled twice, which

results in tequila. There are three types of tequila – silver, gold and añejo. Silver tequila is used in mixed drinks, gold tequila is used mainly for margaritas and añejo tequila is aged more than the silver and gold, giving it a much smoother taste enjoyable by itself.

OUR TEQUILA SELECTION

Don Julio	Espolon	Patron	Jimador	Don Eduardo
Campo Azul	Herradura	Cavo Wabo	El Tesoro	Jose Cuervo
Cazadores	Corralejo	Hornitos	Don Ramon	



Margaritas and Frozen Drinks

Add flavoring \$1: Peach, Mango, Raspberry, Strawberry

Margarita on the Rocks

12 oz	\$N
27 oz	\$N
Pitcher	\$N

Frozen Margarita

12 oz	\$N
27 oz	\$N
Pitcher	\$N

Top Shelf Premium Gold Tequila	\$N
Top Shelf Anejo Tequila	\$N
Piña Colada Daiquiri	\$N
Strawberry Daiquiri	\$N

Mojitos

Classic	\$N
Bacardi rum and fresh lime juice mashed with fresh mint	
Strawberry	\$N
Vampiro	\$N
Premium Silver Tequila of your choice mixed with Sangrita Viuda de Sanches spicy fruit juice, lime and salt	
Cantarito	\$N
Premium Gold Tequila of your choice mixed with Squirt grapefruit soda and lime and orange juice, finished with club soda, and slices of fresh lime, orange and grapefruit	

Beer

Imported Beer (Cerveza)	\$N
Corona, Corona Light, Tecate, Modelo Especial, Negra Modelo, Dos Equis XX, Dos Lager, Carta Blanca Pacifico, Sol, Bohemia, Heineken	
Domestic Beer	\$N
Budweiser, Bud Light, Miller Lite, Coors, Coors Light, Michelob, Michelob Light	
Michelada	\$N
Beer of your choice on ice with our own special Bloody Mary Mix	

Draft Beer

	Bud Light	Dos Equis Amber
12 oz	\$N	\$N
32 oz	\$N	\$N
Pitcher	\$N	\$N

Wine

By the Glass	\$N
White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon	

Postres • Desserts

Mexican Flan	\$4.99	Arroz con Leche	\$4.50
Traditional Mexican custard		Mexican rice pudding	
Fried Ice Cream	\$4.50	Banana Chimichanga	\$6.50
A crowd favorite		Deep fried burrito stuffed with banana	
Mexican Churros	\$4.50	Add ice cream	\$1.00
Fried dough coated in cinnamon and sugar			
Pastel Leches	\$4.50		
A homemade cake made with three milks			

Children's Meals • \$4.99

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|----------------------------------|--|------------------------------------|----------------------------|
| 1 Taco, rice and beans | 3 Enchilada, rice and beans | 5 Cheeseburger and fries | 7 Hot dog and fries |
| 2 Burrito, rice and beans | 4 Cheese quesadilla, rice and beans | 6 Chicken nuggets and fries | |