



Contemporary Mexican and Tequila Bar

Open 11 am
Tuesday - Saturday
Sunday 4 pm
Closed Monday



73 Green Bay Road, Glencoe
 847-242-0501
www.myguanajuato.com



Aperitivos



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| Guanajuato Guacamole | |
| Rich, creamy guacamole with cilantro, tomatoes and onions (Regular/Spicy) | Chips - \$8.95 |
| Cucumber and Jicama | \$10.95 |
| Coctel de Camarones | |
| Fresh shrimp cocktail with avocado, onion, cilantro and a pinch of jalapenos | \$12.95 |
| Skinny Shrimp Cocktail | |
| Half-dozen shrimp with our delicious cocktail sauce | \$12.95 |
| Coctel de Campechano | |
| Hearty seafood cocktail | \$14.95 |
| Nachos a la Mexicana | |
| Crispy chips with black beans, lettuce, tomato, guac, sour cream and cheese | \$10.95 |
| Chicken or Beef | \$11.95 |
| Steak | \$12.95 |
| Tostadas de Ceviche | |
| Two open-faced tortillas with ceviche, tomato, onion, cilantro, avocado and jalepeno | \$12.95 |
| Skinny Ceviche | |
| Ceviche mixed with tomato, onion, cilantro, avocado and a pinch of jalepeno | \$12.95 |
| Queso Fundido con Chorizo | |
| Melted cheese with spicy pork sausage. Served with flour tortillas | \$10.95 |
| Mushrooms or poblano peppers | \$12.95 |
| Queso Fundido con Mariscos | |
| Melted mozzarella cheese with seafood. Served with flour tortillas. | \$15.95 |
| Salsalito Tamales | |
| Two chicken, pork or sweet corn tamales with any of our home-made salsa -- creamy roasted poblano salsa, tangy red guajillo salsa or mole. | \$8.95 |

Sopas y Ensaladas

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| Tortilla Soup | |
| Mexican soup with avocado, sour cream, cheese and tortilla strips. Cup/Bowl | \$4.95/7.95 |
| Chicken Vegetable Soup | |
| Packed with a fresh assortment of vegetables, cilantro, and onion. Cup/Bowl. | \$5.50/10.95 |
| Shrimp Soup | |
| A spicy shrimp soup served with cilantro, onion and lime on the side. Cup/Bowl | \$6.95/12.95 |
| Pozole Verde Soup | |
| Traditional pork and hominy soup. Cup/Bowl | \$6.95/12.95 |
| Seafood Soup | |
| Spicy tilapia, clams, mussels and shrimp soup. Bowl. | \$12.95 |
| Fiesta Salad | |
| Romaine lettuce, red peppers, turkey bacon, avocado, egg and cucumber. | \$11.95 |
| Vallarta Salad | |
| Mixed greens, strawberries, green apples and walnuts, balsamic vinaigrette. | \$11.95 |
| Verano Salad | |
| Mixed greens, corn, mango, beets, parmesan cheese. Lemon vinaigrette dressing | \$10.95 |
| Taco Salad | |
| Shredded chicken, steak or ground beef served in a tortilla shell with Romaine lettuce, tomatoes, cheese and sour cream. Rice and beans. | \$12.95 |
| Jicama Salad | |
| Mixed greens, cucumbers, radishes and pomegranate with a light lemon dressing | \$10.95 |
| Caesar Salad | |
| A traditional Caesar salad with crispy Romaine lettuce and crouton. | \$8.95 |

House salad \$4.95. Add grilled chicken \$3.50, steak \$4.50, shrimp \$5.00 or wild Alaskan salmon \$6.00.
 Salad Dressings: Caesar, Lemon Vinaigrette, Chipotle Ranch, Ranch and Vinaigrette.



Del Mar



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| Acapulco Shrimp | |
| Half-dozen shrimp in a garlic sauce with Mexican rice. Salad greens and pico de gallo . . . | \$19.95 |
| Michoacan Grilled Avocado & Shrimp | |
| Grilled avocado filled with shrimp cocktail. Seved with vegetables and Mexican rice | \$19.95 |
| Margarita Salmon | |
| Wild Alaska salmon grilled with our house marinade. Served black beans, vegetables and garnished with cucumber, radishes and lime sauce. | \$24.50 |
| Chipotle Shrimp | |
| Shrimp in a creamy mushroom, chipotle and white wine reduction. Rice and arugula | \$23.50 |
| Chipotle Salmon | |
| Salmon/shrimp in a mushroom sauce with spinach, tomato, broccoli and asparagus | \$26.50 |
| Point Zuma Enchiladas | |
| Three salmon enchiladas with roasted green salsa and Cotija cheese. Served with California guacamole with julienned cucumber, tomato and scallions | \$19.95 |
| Scorching Hot Shrimp! | |
| Our scorching hot half-dozen shrimp served with pico de gallo, pinto beans and rice | \$19.95 |
| Grilled Guanajuato Tilapia | |
| Grilled tilapia with spinach and mole. Served with black beans, vegetables and rice | \$18.50 |
| Blackened Tilapia or Salmon Fajitas | |
| Blackened tilapia or salmon with tequila-marinated vegetables. Served with black beans, guacamole and Margarita's salsa. Tilapia or Wild Salmon | \$19.50/\$24.50 |
| Grilled Mahi Mahi | |
| Grilled Mahi Mahi in a white wine garlic sauce. Served with black beans, spinach and a side of mixed vegetables. Garnished with red bell peppers and avocado. | \$25.50 |
| Grilled Shrimp Tacos | |
| Three grilled shrimp tacos with avocado, pico de gallo, chipotle mayonnaise and cotija cheese on flour tortillas. Served with rice and beans. | \$18.50 |

Carnes

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| El Molcajete | |
| The delightful tastes of the old time Mexican haciendas. Meat, cactus, onions, black beans and salsa are simmered to bring out all the flavors. Cilantro, radishes and cotija cheese. | \$18.95 |
| Chicken | \$21.95 |
| Steak | \$23.95 |
| Chicken & Steak | \$25.95 |
| Trio: Chicken, Steak & Shrimp | \$25.95 |
| Pollo con Mole Pobalano (contains peanuts) | |
| Slow-cooked half chicken with a rich mole poblano, rice and black beans | \$18.95 |
| Carne Oaxaca | |
| Grilled Hanger steak with Oaxacan salsa and cheese, cactus salad, black beans and rice. . . | \$23.95 |
| Tampiquena | |
| Marinated steak grilled to your specs with onions, guacamole and a cheese enchilada . . . | \$21.95 |
| Cecina Estilo Guerrero | |
| Thinly sliced beef drizzled in olive oil and OJ, with beans, salsa, avocado and onions . . . | \$15.95 |
| Carne Asada | |
| A grilled skirt steak served with rice and beans, avocado and fried onions. | \$20.95 |
| Cecina Taco Dinner | |
| Three Cecina tacos garnished with onions, cilantro and guacamole. Fice and beans | \$14.95 |
| Mar y Tierra | |
| Grilled skirt steak and garlic shrimp served with salad, avocado, rice and beans | \$24.95 |



Cenas Mexicanas



Sizzling Fajitas

A sizzling hot choice of chicken, steak or shrimp fajitas accompanied by Spanish onions, green and red peppers, tomato and cilantro.

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| Chicken | \$17.95 |
| Steak | \$18.95 |
| Shrimp | \$19.95 |
| Chicken & Shrimp | \$21.95 |
| Chicken & Steak | \$19.95 |
| Combine all three | \$21.95 |

Bonita Chimichanga

A burrito with your choice of meat or vegetarian with cheese, pico de gallo and red or green salsa. Served with black beans, rice and vegetables.

Fish Tacos: Salmon, Mahi Mahi or Tilapia

Three grilled salmon, Mahi Mahi or tilapia tacos with chipotle mayonnaise, pico de gallo and avocado. Rice and black beans. Tilapia

Fish Burritos: Salmon, Mahi Mahi or Tilapia

Our fresh grilled salmon, Mahi Mahi or tilapia burrito with black beans, chipotle mayonnaise, Romaine lettuce and cotija cheese. Tilapia

Combo Platter

Combo includes a Chile Relleno stuffed with cheese, a taco (choice of meat) and a cheese enchilada. Rice & beans

Burrito Fajita

Variation on our traditional burrito comes filled with Spanish onions, green and red peppers, tomato, cilantro, guacamole and black beans wrapped in a grilled tortilla. Rice and a side salad.

Esperanza's Chile Relleno

A classic Poblano pepper stuffed with ground beef or cheese and in Caldillo de Jitomate and Cotija cheese. Served on black beans. Rice on the side.

Enchiladas

Enchiladas Poblanas (contains peanuts)

Three cheese, chicken or steak enchiladas covered with a mole poblano sauce. Served with rice and beans. Garnished with pickled onions and sesame seeds

Enchiladas Margarita

Three chicken, ground beef, or cheese enchiladas lightly covered with a salsa verde, sour cream and Cotija cheese. Served with spinach and black beans

Enchiladas San Miguel

Three enchiladas with your choice of cheese, chicken or steak in a rich red sauce, carrots, potatoes, cotija cheese and sour cream. Rice and beans

Enchiladas Suizas

Three enchiladas filled with cheese, shredded chicken, ground beef or steak and topped with a mild Ranchero sauce and melted cheese. Served with rice and beans

Shrimp Enchiladas

Two shrimp enchiladas covered with chipotle roasted Roma tomato sauce, argula and avocado. Served with rice and beans



Platos Vegetarianos



Tacos Santa Fe

Our tortilla-less taco with yellow squash, zucchini, carrots, spinach, pico de gallo, Cotija cheese served on a bed of crispy Romaine lettuce. Black beans

Spinach Mushroom Quesadillas

Three flour tortillas filled with cheese and either fresh spinach or mushrooms

Taco Dinner

Three corn tortillas with black beans, guacamole, lettuce and tomato. Cheese is optional. Rice and salad greens are on the side

The Grilled V Burrito

A mouthwatering vegetarian burrito filled with grilled vegetables, sautéed spinach, avocado, beans and cheese. Rice and salad greens on the side

Tostada del Campo

Two crispy, open-faced corn tortillas topped with a pinto bean spread, rice, avocado, lettuce, tomato, cheese and sour cream. Rice and salad greens

Vegetarian Enchiladas

Three vegetarian enchiladas lightly covered with a salsa verde and a sprinkle of sour cream and Cotija cheese. Rice and black beans

Traditionales

Three Taco Dinner

Three corn tortillas filled with your choice of chicken, ground beef, pork, steak or chorizo. Served with lettuce, tomato, onions and cilantro. Rice and beans

Tacos

Chicken, ground beef, steak, pastor or chorizo on corn tortillas with cilantro, onions, lettuce and tomato. Pork tacos come with cilantro and onions only

Tortas

Mexican sandwich made with warm Telera bread, pinto bean, lettuce, mayonnaise, tomato and onion. Milanese (breaded steak), avocado, chicken, steak, chorizo, pastor, chorizo and eggs

Tostadas

Traditional open-faced crispy tortilla served with pinto beans, shredded lettuce, tomatoes, cheese and sour cream. Guacamole, chicken, pork, steak or chorizo

Burritos

Giant flour tortillas filled with pinto beans, lettuce, tomato, cheese and sour cream. Vegetarian, chicken

Quesadillas

Three soft flour tortillas grilled with cheese. Cheese

Flautas

Three crispy tacos filled with chicken and topped with lettuce, pico de gallo, sour cream and cotija cheese. Served with black beans



Platos los Niños



Tacos Ninos

Three mini tacos on either soft or crispy tortillas served with rice, beans and your choice of chicken, steak or ground beef

Chicken Fingers

Three mini tacos on either soft or crispy tortillas served with rice, beans and your choice of chicken, steak or ground beef

Nachos

Tortilla chips covered in melted cheese, beans, guacamole and sour cream

Quesadillas

Four mini cheese quesadillas served with rice and beans. Chicken, ground beef or steak

Grilled Cheese

The great American Grilled Cheese sandwich for our hardest to please customers. Rice

Desserts

Helado Frito

A traditional Mexican favorite of fried vanilla ice cream and strawberries

Margarita's Brownie

Deep chocolate baked served with vanilla bean ice cream

Flan

Our creamy coconut or vanilla flan

Tres Leches Cake

Our famous Mexican cake made with real cream. Filled with berries

Borracho Tres Leches Cake

Chocolate tres leches cake made with coffee liqueur. Filled with berries

Churros con Nieve

Our homemade churros served deliciously warm with ice cream

Sopapillas

Sugar cinnamon crisps served with fresh strawberries and vanilla ice cream

Trio

A sampler of our Tres leches, fried ice cream and brownie

Side Dishes

Chips & Salsa \$3.50
Chiles Toreado (Sautéed peppers) \$2.50
Cebollitas fritas (Fried green onions) \$2.50
Arroz (Rice) \$3.00
Frijoles (Pinto Beans) \$2.50
Avocado \$2.00

Spinach \$3.50
Pico de Gallo \$3.50
Sour Cream \$0.75
Guacamole \$2.00
Ranchero Sauce \$3.50
Grilled Vegetables \$8.95

Prices subject to change without notice.

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