

“HOLÁ AMIGOS!”



JALISCO

THE
RODRIGUEZ FAMILY
WELCOMES YOU
TO
OUR RESTAURANT

103 New London Turnpike • Glastonbury, CT 06033
860-652-0416 • Fax: 860-652-0457

APPETIZERS

Super Nachos 10.99

Chips, beans, cheese, guacamole, sour cream, tomatoes, onions and chicken or ground beef. Sub chorizo, pork, steak or Shrimp add 2.99

Nachos Idaho 12.99

Lightly fried potato skins chicken or ground beef, topped with baked cheese sauce, pico de gallo, guacamole and sour cream.

Cheese Crispy 6.99

Crispy flour tortilla with baked cheese, tomatoes and onions.

Nachos Chicos 6.99

Chips and cheese.

Taquitos Or Flautas 11.99

Four deep fried corn or flour tortillas filled with chicken and garnished with burrito sauce, pico de gallo, lettuce, sour cream, guacamole and cotija cheese.

Mexican Pizza 10.99

Crispy flour tortilla, topped with beans, chicken or ground beef, and Monterey Jack cheese. Garnished with pico de gallo, sour cream and guacamole.

Jalisco Sampler 16.99

Nachos, quesadilla, enchilada, tamale and taco with guacamole and sour cream.

Quesadilla Jalisco 10.99

Two large flour tortillas stuffed with cheese and chicken or ground beef. Grilled and served with lettuce, pico de gallo, sour cream and guacamole.

Sub chorizo, pork, steak or Shrimp add 2.99

Quesadilla California 9.99

Large flour tortilla stuffed with cheese and chicken or ground beef, folded in half and topped with more cheese.

Served with pico de gallo, sour cream, and guacamole.

Sub chorizo, pork, steak or Shrimp add 2.99

Jalapeño Poppers 8.99

Crispy breaded jalapeno peppers stuffed with cream cheese. Served with a sweet jalapeno dipping sauce.

Chile Con Queso Dip 7.99

Queso Fundido 11.99

Melted cheese with chorizo (mexican sausage) on a cast iron skillet. Served with four corn tortillas.

Guacamole Market Price

Mussels Criollos 11.99

Ten New Zealand Green Shell Mussels, steamed and covered with pico de Gallo, garlic and lime juice.

Chicken Wings 12.99

mild, hot, or barbecue

CHILDS PLATES 5.50

For Amigos 12 and Under

Your choice of a Taco, Tostada, Enchilada, Quesadilla, Burrito or Nachos; served with rice and beans.

MACHACA 15.99

Scrambled eggs, chicken or shredded beef in a red spanish sauce and spices rice and bean. Served with tortillas.

SALADS

Fajita Salad 14.99

Chicken or steak prepared "fajita stye" with bell peppers and onions, served on top of lettuce in a crispy tortilla bowl. Topped with guacamole, sour cream and pico de gallo.

Deluxe Taco Salad 9.99

Your choice of chicken or beef, served in a crispy flour tortilla shell and topped with lettuce, cheese and fresh tomatoes. Served with guacamole and sour cream.

Ranchero Salad 11.99

Fresh cut romaine lettuce, tossed with ranch dressing and topped with grilled chicken, diced tomatoes, croutons, black beans, avocados and low fat cotija cheese.

Chicken Caesar Salad 11.99

Charbroiled chicken strips and romaine lettuce greens, tossed with a caesar dressing, garlic croutons, cotija Mexican cheese and tomatoes.

Pollo A La Parilla Salad 12.99

Grilled chicken served in a crispy flour tortilla bowl with lettuce, black beans, tomatoes, avocado slices, ranch dressing and sour cream.

Dinner Salad 6.99

Lettuce, tomatoes, onions, green bell peppers, pickles, jalapenos, black olives and shredded cheese.

Deluxe Tostada 9.99

Flat crispy corn tortilla served with beans and chicken or beef. Topped with lettuce, cheese, guacamole, sour cream and tomatoes.

Avocado Tostada 9.99

Flat crispy corn tortilla served with beans, and chicken or beef. Topped with lettuce, avocado slices, sour cream and tomatoes.

PLATO CHICO 9.99

(For smaller appetites) Your choice of one taco, chill relleno, tamale, enchilada or tostada served with rice and beans.

Rodriguez Platter 16.99

A Family Favorite! A combination of our Beef Chile Colorado, tamale, chile relleno, rice and beans. Served with tortillas.

BORREGO 24.99

Lamb shank, marinated overnight in wine, adobo and spices wrapped in banana leaves and baked to perfection. rice and beans. Served with tortillas and spicy green sauce.

SOUPS

Chicken Soup 5.99

Shredded chicken in a light, seasoned broth. Topped with pico de gallo and cotija cheese.

Tortilla Soup 6.99

Chicken broth loaded with crispy tortilla strips and topped with pico de gallo, sour cream, and cotija cheese.

Black Bean soup 5.99

Whole black bean soup topped with pico de gallo and cotija (a Mexican style parmesan cheese)

Albondigas Soup 7.99

Traditional Mexican meatball soup simmered with carrots and potatoes. Garnished with onions and cilantro.



SMALL COMBINATIONS

All these Mexican favorites are served with rice, and refried, rancho, or black beans. Choice of cheese, ground beef or chicken.

add guacamole 2.00

add sour cream 1.50

1	1 Enchilada, 1 Tostada	13.99
2	1 Enchilada, 1 Taco	13.99
3	1 Enchilada, 1 Tamale	13.99
4	1 Enchilada, 1 Chile Relleno	13.99
5	2 Enchiladas	13.99
6	1 Burrito	13.99
7	1 Chile Relleno, 1 Taco	13.99
8	2 Enchiladas, Zuisas	13.99
9	3 Tacos	13.99
10	1 Chimichanga	14.99
11	1 Chorizo Burrito	14.99
12	3 Huevos Rancheros, 2 Tortillas	13.99
13	1 Deluxe Tostada	13.99
14	1 Avocado Tostada	13.99
15	Chorizo con Huevos, 2 Tortillas	13.99

CHICKEN

Served with rice, beans and choice of tortillas

Arroz Con Pollo 16.99

Our signature item! Tender sliced chicken breast prepared with mushrooms, onions and green peppers. Served on a bed of rice with melted Monterey Jack cheese and smothered with our red mild sauce. Garnished with guacamole and tomatoes. (Not served with beans)

Chicken Mexican Style 15.99

Lean strips of chicken breast sautéed with pico de gallo in a red spanish sauce. Served with guacamole.

Chicken Carnitas 16.49

Grilled chicken with sliced green peppers and onions in a spanish sauce with spices. Garnished with lettuce and sour cream.

Chicken Mole 16.99

A long time favorite! Braised skinless chicken in a sweet, yet spicy sauce with a hint of chocolate.

Pollo Asado 16.99

Grilled boneless, skinless chicken breast, marinated with citrus juices, chipotle peppers and spices. Served with pico de gallo, sour cream and guacamole.

Pollo A La Crema 16.49

Strips of chicken breast sautéed with onions, mushrooms and green peppers in a white cream sauce. Topped with cotija Mexican cheese.

PORK

Served with rice, beans and choice of tortillas.

Chile Verde 15.99

Pork loin braised in a green sauce of fresh "tomatillos," green peppers, onions and spices.

Carnitas De Puerco 15.99

A traditional Mexican dish of roasted pulled pork. Topped with Mexican salsa, sour cream and guacamole.

Chuletas De Puerco 16.99

Pork chops flame broiled with spices. Served with pico and guacamole.

LARGE COMBINATIONS

If you would like shredded beef "Picadillo" or pork there will be an extra .50 charge per item 1.00 on larger items.

16	1 Enchilada, 1 Chile Relleno, 1 Taco	15.49
17	1 Enchilada, 1 Tamale, 1 Taco	15.49
18	1 Enchilada, 1 Tamale, 1 Chile Relleno	16.99
19	1 Enchilada, 1 Tamale, 1 Tostada	15.49
20	1 Enchilada, 2 Tacos	15.49
21	2 Chile Rellenos, 2 Tortillas	15.49
22	1 Enchilada, 1 Avocado Tostada	15.49
23	1 Burrito, 1 Chile Relleno	15.49
24	2 Burritos	16.99
25	3 Enchiladas	15.49
26	2 Enchiladas, 1 Taco	15.49
27	4 Taquitos	15.49
28	1 Burrito, 1 Taco	15.49
29	1 Enchilada, 1 Chimichanga	15.99
30	3 Sopas	15.99

BEEF

Served with rice and beans and choice of tortillas

Chile Colorado 15.99

Beef simmered until very tender in a red sauce of tomatoes, onions, mild peppers and spices.

Steak A La Chicana 16.49

Lean strips of top sirloin sautéed with pico de gallo in a red spanish sauce. Served with guacamole.

Carnitas De Res 16.99

Top sirloin grilled and sliced with green peppers and onions in a spanish sauce with spices. Served with guacamole.

Steak Jalisco 18.99

Top Sirloin steak flame broiled and topped with sautéed onions and green peppers.

Carne Azada 17.99

Well marbled skirt steak butterflied and flame broiled. Served with pico and guacamole.

Lomo Asado Mixto 20.99

Top sirloin steak, flame broiled with tomatoes, onions, fresh jalapeños, and mushrooms. Topped with seasoned garlic shrimp.

FAJITAS

(Served sizzling on top a cast iron skillet)

Side of rice and beans, sour cream, guacamole, lettuce, pico de gallo and choice of tortillas.

Chicken, Steak or Pork	16.99
Combo, Chicken and Steak	17.99
Shrimp	18.99
Fish (tilapia)	19.99
For Two Chicken, Steak or Pork	31.99
For Two Combo, Chicken and Steak	33.99
For Two Shrimp	35.99
For Two Fish tilapia	37.99
Chefs fajitas Chicken, steak, pork, shrimp, fish	45.99

SEAFOOD

Cocktel De Camaron 14.99

Shrimp Cocktail with tomatoes, avocados, onions and cilantro. Add octopus (campechana) for 2.00

Camarones Carnitas 16.99

Shrimp sliced and sautéed with onions, green peppers and mushrooms in our Spanish red sauce. Served with rice, beans, sour cream and tortillas.

Camarones Con Tosino 17.99

Large shrimp wrapped in bacon, then fried and served with grilled onions, mushrooms and green bell peppers. Garnished with lettuce, pico and lemon. Served with rice, beans and tortillas.

Arroz Con Camarones 18.99

Our signature item! Large shrimp prepared with mushrooms, onions and green peppers. Served on a bed of rice with melted Monterey Jack cheese and smothered with our mild red sauce. Garnished with guacamole and tomatoes. Served with tortillas. (Not served with beans)

Pescado Frito 17.99

Whole Tilapia fish, seasoned and fried. Topped with pico de gallo and served with rice, beans, and tortillas.

Whole Red Snapper 18.99

Camarones A La Plancha 16.99

Large shrimp sautéed in a garlic butter sauce. Served alongside bell peppers and onions on a bed of rice with melted cheese, Spanish sauce and shredded lettuce. Garnished with pico and lemon. (Not served with beans).

Camarones Al Mojo De Ajo 16.99

1/2 lb of shrimp sautéed with mushrooms in butter, garlic and spices. Served with rice, beans and tortillas. 1 lb 24.99

Camarones A La Diabla 17.99

1/2 lb of marinated shrimp sautéed in a spicy garlic and red pepper sauce with mushrooms. Served with rice, beans and tortillas. 1 lb 29.99.

Pescado Sudado Mixto 21.99

Pan-fried Red Snapper, covered in a seafood broth with onions, tomatoes, clams, scallops, octopus, shrimp and New Zealand Green-Shell Mussels. Served with spanish rice.

Jalisco Especial 21.99

Grilled Fillet of Red Snapper covered in a salsa of onions, tomatoes, cilantro, celery, lime juice and chopped octopus. Served with seasoned garlic shrimp, rice, and tortillas.

"Siete Mares" Seven Seas 21.99

Traditional Mexican seafood soup prepared with shrimp, tilapia, clams, mussels, scallops, octopus, and crab legs. Drawn together with fresh peppers and onions in a rich broth.

TACOS

Served with rice and beans

Tacos De Pescado 15.99

Two flour tortillas filled with pan-fried tilapia fillet, pico de gallo, lettuce, a ranch style dressing and cotija cheese.

Tacos De Camaron 15.99

Two flour tortillas filled with pan-fried shrimp, pico de gallo, lettuce, a ranch style dressing and cotija (Mexican style parmesan cheese).

Tacos Al Carbon 15.99

Three soft corn tortillas drenched in ranchero sauce and stuffed with flame broiled skirt steak, pico de gallo and lettuce. Topped with cotija cheese and guacamole.

Tacos Al Pastor 15.99

Three soft corn tortillas drenched in ranchero sauce and stuffed with tender marinated pork, pico de gallo and lettuce. Topped with cotija cheese and guacamole.

ENCHILADAS

All served with rice and beans.

Enchiladas Rancheras 15.99

Three soft corn tortillas drenched in ranchero sauce and stuffed with cheese, chicken or beef. Topped with lettuce, pico, sour cream and cotija cheese.

Enchiladas Jalisco 15.99

Three enchiladas topped with green tomatillo "salsa verde" sauce and baked cheese. Choice of cheese, chicken or beef. Served with lettuce, pico, sour cream and cotija cheese.

Enchiladas De Jaiba 16.99

Two flour tortillas stuffed with sautéed Dungeness crab and pico de gallo. Topped with our green tomatillo sauce and melted cheese. Garnished with sour cream.

Enchiladas De Camaron 16.99

Two flour tortillas stuffed with sautéed shrimp and pico de gallo. Topped with our green tomatillo sauce and melted cheese. Garnished with sour cream.

BURRITOS

Chile Verde Burrito 9.99

Pork "chile verde" cooked with tomatillos, green peppers, onions and spices.

Chile Colorado Burrito 9.99

Beef simmered until very tender in a red sauce of tomatoes, onions, mild peppers and spices.

Expreso Burrito 11.99

Pork "chile verde," rice, and beans wrapped in a flour tortilla. Smothered with enchilada sauce and topped with pico de gallo, guacamole and cotija cheese.

Deluxe Burrito 11.99

Our most popular burrito! A flour tortilla filled with chicken or beef and topped with burrito sauce, baked cheese, lettuce, guacamole, sour cream and pico de gallo.

Carnitas De Res Burrito 15.99

Top sirloin sliced and sautéed with onions, green peppers, and spices. Topped with burrito sauce, baked cheese, guacamole and sour cream. Served with rice and beans.

Burrito Jalisco 16.99

Crab, shrimp and chicken wrapped in a flour tortilla. Topped with green tomatillo sauce, baked cheese, pico de gallo and sour cream. Served with rice and beans.

SeaFood Burrito 18.99

Tilapia, scallops and shrimp wrapped in a flour tortilla. Topped with green tomatillo sauce, baked cheese, pico de gallo and sour cream. Served with rice and beans.

Chorizo Burrito 9.99

Mexican sausage wrapped in a flour tortilla and covered with burrito sauce and baked cheese.

VEGETARIAN DISHES

Vegetarian Burrito 9.99

Beans, rice, cheese and lettuce wrapped in a flour tortilla and smothered with guacamole, tomatoes and onions. Topped with cotija cheese and enchilada sauce.

Cactus Burrito 12.99

Nopales (cactus), Frijoles negros arroz (whole black beans), and rice topped with salsa verde, pico de gallo and cotija cheese.

Enchiladas Rio Bravo 14.99

Two enchiladas filled with spinach, mushrooms, and pico de gallo and covered with our green tomatillo sauce and melted cheese. Includes rice and beans.

Sizzling Veggie Fajitas 15.99

Broccoli, carrots, cauliflower, onions, and bell peppers.



AMERICAN DISHES

Cheeseburger 8.99

½ lb black angus patty topped with American cheese, tomatoes, lettuce, pickles and mayo. Served with fries.

Chicken Burger 8.99

Breaded white meat chicken topped with American cheese, tomatoes, lettuce, pickles and mayo. Served with fries.

Fish Burger 9.99

Breaded Tilapia topped with American cheese, tomatoes, lettuce, pickles and mayo. Served with fries.

Chicken Strips 8.99

Breaded white meat chicken fried until golden brown. Served with fries.

Grilled Cheese Sandwich 5.99

Melted cheese between two thick slices of toasted white bread (add ham 1.00)

Hot Dog 8.99

Topped with tomatoes, onion and pickles. Served with fries.

Broiled Top Sirloin 18.99

Top Sirloin steak flame broiled to your liking. Served alongside sautéed seasoned vegetables, french fries and a side garden salad.

Side Order of Fries 3.99

A LA CARTA

Chimichanga 9.99

Chile Relleno 4.99

Tamale 5.99

Enchilada (cheese, chicken or beef) 4.50

Taco (chicken or beef) 3.50

SIDES

Sour cream 1.50

Pico De Gallo 2.50

Rice 3.99

Beans 3.99

Beans and rice 5.50

Tortillas (4) 1.50

Shredded cheese 2.50

Cotija cheese 3.50

DESSERTS

Flan 3.99

Homemade silky custard covered in caramel sauce.

Churros 3.99

Crispy fried dough strips dusted with cinnamon sugar and served with chocolate and strawberry dipping sauce.

Deep-Fried Ice Cream 5.99

A customer favorite! Vanilla ice cream rolled in corn flakes and deep fried. Served in a crispy shell and covered with cinnamon sugar, honey, strawberry sauce, chocolate sauce and whipped cream.

Sopapillas 3.99

Crispy Mexican flatbread fried until golden brown. Garnished with cinnamon sugar, honey, chocolate sauce and whip cream

Chimichanga Manzana 6.99

Deep fried flour tortilla filled with warm baked apples and topped with vanilla ice cream

Ice Cream 3.99

Vanilla, chocolate, or strawberry.

Cheesecake 5.99

Original N.Y. cheesecake

Oreo Mousse Cake 5.99

Made with Delicious White Chocolate and Chunks of real Oreo Cookies

Tres Leches Cake-Strawberry 5.99

A traditional Spanish cake prepared using three different kinds of milk

BEVERAGES

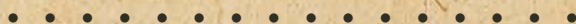
Fountain Drinks

Coke, Diet Coke, Sprite, Fanta Orange Soda, Root Beer, Lemonade, Ginger Ale

Juice

Orange, Apple, Cranberry, Pineapple, Grapefruit

Coffee, Hot Tea, Unsweetened Ice Tea, Milk, and Chocolate Milk



Draught Beers

*Bud light
Dogfish 90
Dos Equis
Sam Adams
Shock Top
Lagunitas IPA
Lawsons Sip Of Sunshine
Pacifico
Yuengling Lager
Twisted Tea*

Bottled Beers

Imported

*Bohemia
Carta Blanca
Corona
Corona Light
Dos Equis Lager
Dos Equis Amber
Guinness Draught Can
Heineken
Heineken Light
Modelo Especial
Negra Modelo
Pacifico
Sol
Stella Artois
Tecate
Victoria*

Domestic

*Amstel Light
Blue Moon
Bud Light
Bud Light Lime
Budweiser
Coors Light
Land Shark
Michelob Ultra
Miller Lite
Pabst Blue Ribbon
Sam Adams Boston lager
TenPennyDirtyPenny*

Hard Cider

Stella Artois Cidre

Non Alcoholic Beer

O'doul's

Bucket Of Beer

*7 Cold Refreshing Beers Served To You In A
Bucket Of Ice*

Imported \$28

Domestic \$26

Featured Margaritas

Fresh Squeezed Margarita

*Made with el tirador 100% agave tequila, Grand
Marnier, fresh squeezed lemon, lime and orange juice*

X-Rated Margarita

*Classic margarita with a spike of X-Rated Fusion
liqueur (a blend of passion fruit, blood orange and
mango)*

Cadillac Margarita

*Don Julio Blanco tequila, Grand Marnier, sour mix
and a splash of lime juice*

Classic Margarita

Tequila and our house made margarita mix

Top Shelf Margarita

*Cabo Wabo Blanco tequila, Cointreau, Grand
Marnier, fresh squeezed lime juice and sour mix*

Pama Rita

*Classic margarita with flavored with Pama
Pomegranate liqueur*

Blue Margarita

Classic margarita with blue curacao

Cosmo Margarita

Tequila, triple sec, cranberry juice and lime juice

Strawberry Rita

Classic margarita with strawberry puree

Banana Rita

Classic margarita with banana puree

Coco Rita

Classic margarita with 1800 coconut tequila

Melon Rita

Classic margarita with midori liquor

Raspberry Rita

Classic margarita with raspberry puree

Blackberry Rita

Classic margarita with blackberry puree

Peach Rita

Classic margarita with peach puree

Kiwi Rita

Classic margarita with kiwi puree

Watermelon Rita

Classic margarita with watermelon puree

Mango Rita

Classic margarita with mango puree

Red Sangria

*Orange juice, pineapple juice, red wine, tequila and
club soda.*

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