



*Authentically* **Garduño's** *Mexican*  
OF MEXICO  
RESTAURANT & CANTINA



# MARGARITAS

Try our jalapeño or habanero infused tequila in your margarita!

## GARDUÑO'S HOUSE MARGARITA

Jose Cuervo completes this classic recipe. Served in a bola grande glass on the rocks.

## SILVER COIN

Fresh citrus margarita with Herradura Silver Tequila and Cointreau hand shaken over rocks.

## GRAND GOLD

Jose Cuervo Gold, Sweet & Sour and Grand Marnier hand shaken over rocks.

## FRUIT MARGARITA

Strawberry, Peach, Mango, Banana, or Raspberry blended smooth.

## COCONUT MARGARITA

One of our most popular margaritas! Served in a toasted coconut flake and honey rimmed glass blended smooth.

## MARGARITA GRANDISIMO

Jose Cuervo Gold served in our Signature 44 oz. Bola Grande glass over rocks.

## JAMAICA MARGARITA

Cazadores Blanco, Cointreau, fresh pressed lime, Jamaica Tea and an orange twist over rocks.

## TAMARINDO MARGARITA

Herradura Silver, Tamarindo nectar, agave nectar and fresh squeezed lime hand shaken and served over rocks. Garnished with?.

## SUEGRA MARGARITA

Cazadores Blanco tequila infused with jalapenos and muddled with fresh pineapple and cilantro. Hand shaken with agave nectar and fresh squeezed lime, served over rocks. Garnished with a jalapeno.

## MEXICO'S BEST

Cazadores Reposado, Fresh Sweet & Sour, Cointreau, Agave Nectar and fresh squeezed lime juice blended and served on the rocks.

## OLSON MARGARITA

Herradura Añejo, muddled limes and agave nectar hand shaken over rocks.

## CUCUMBER FRESCA MARGARITA

Patron Silver, fresh cucumber, lime and agave nectar hand shaken over rocks.

## BLUE MEXICO MARGARITA

Herradura Silver, Blue Curacço, Coco Lopez and lime in a honey coconut rimmed glass blended smooth.

## SUNSET GOLD

Cuervo Gold, Triple Sec, Sweet & Sour, orange juice and a splash of Grand Marnier hand shaken over rocks.

## HORNI MARGARITA

Sauza Hornitos, Midori, Sweet & Sour and a splash of orange juice hand shaken over rocks.

## JALAPENO MARGARITA

Cazadores Blanco infused with Jalapeños, Agave Nectar and squeezed limes hand shaken over rocks.

## SANDIA MARGARITA

Don Julio Blanco, Fresh puréed watermelon, agave nectar and squeezed lime hand shaken and served over rocks. Garnished with watermelon wedge.

# FEATURED DRINKS

## GARDUÑO COCKTAIL

Patron, Cointreau, Cazadores Blanco, Jamaica Tea and fresh lime served with a twist.

## CAIPIRITA

Cachaca, Cointreau, muddled limes and agave nectar. Our twist on Brazil's national cocktail.

## MELON MOJITO

Bacardi Grand Melon, Midori Melon Liqueur, Roses Mojito and a splash of Grenadine served with mint and fresh lime.

## MEXI-POLITAN

Our version of the modern day classic "cosmo". Absolut Citron, Cointreau, Jamaica Tea and fresh squeezed lime juice served with a lemon twist.

## PALOMA SILVER

Don Eduardo Silver, Fresh Squeezed Lime Juice, Grapefruit Juice and Sprite. Served on the rocks with a salt rim and a lime twist.

## MI AMOR COCKTAIL

Absolut Mandrin, Tarantula Tequila, Cointreau and Jamaica Tea served with a twist.

# RED DIAMOND WASHINGTON STATE

Handcrafted for approachability and easy-drinking. Distinctive and yet affordable, these dynamic wines foster a devoted following among enthusiasts and are sure to deliver an enjoyable wine experience every time.

CHARDONNAY MERLOT CABERNET SAUVIGNON

# APERITIVOS

## EL PEQUEÑO (SAMPLER) 8.99

Sampler of chicken flautas, mini beef tacos and red adovada chimis. Served with chile con queso, guacamole and sour cream.

## SHRIMP, AVOCADO COCKTAIL 9.99

Gulf shrimp, red chile cocktail sauce and avocado.

## MEXI-SKINS 7.99

Potato boats stuffed with ground beef, assorted cheeses and jalapeños. Sides of chile con queso and sour cream. **Add Guacamole for 1.49**

## CHILE CON QUESO 7.99

Add crab & shrimp or chorizo 1.99 ea.

## NEW! QUESO FUNDIDO 7.99

A hot blend of Mexican cheeses, chorizo and sautéed spinach with corn or flour tortillas.

## FAVORITOS (SAMPLER) 11.99

Sampler of beef and chicken taquitos, nachos, red and green adovada chimichangas. Served with sides of chile con queso, sour cream and guacamole.

## NACHOS TRADICIONALES 6.99

Piled high with assorted cheeses, beans, jalapeños and sour cream. **Add toppings of beef or chicken, beef or chicken asada, beef or chicken fajita 2.99 ea. Add Guacamole 1.49**

## QUESADILLA 7.99

A grilled flour tortilla topped with assorted cheeses, jalapeños and sour cream. **Add toppings of beef or chicken, beef or chicken asada, beef or chicken fajita add 1.99 ea. Guacamole 1.49**

## ROLLED TACOS 7.49

(3) chicken with green chile and cheese in white corn tortilla and (3) beef with red chile and cheese in yellow corn tortilla. Sides of chile con queso, guacamole and sour cream.

## GUACAMOLE TABLESIDE (ENOUGH FOR FOUR) 7.99

Enough to share with up to four. You have to try this fresh blend of ripe, whole avocados, pico de gallo, Mexican spices and fresh-squeezed lime. All prepared fresh at your table. Served with warm tortilla chips.

# ENSALADAS Y SOPAS

Choice of: Ranch, Blue Cheese, 1000 Island, Red Chile Ranch, Salsa or Roasted Jalapeño-Basil Vinaigrette.

## ZIA SALAD 9.99

Grilled chicken fajita atop our crisp green salad mix tossed with avocado, pico de gallo, tomatoes, olives, jícama, cheese and croutons topped with sour cream.

## GUACAMOLE FRESCA 6.29

Traditionally blended avocados and spices in a crisp corn tortilla shell with tortilla chips.

## TACO SALAD 8.99

Seasoned ground beef atop Garduño's crisp green salad mix tossed with cheese, avocado, black olives and choice of dressing. Topped with peppers, confetti corn strips and sour cream in a crisp tortilla shell.

## HOMEMADE SOUPS

Served with fresh flour tortillas. 3.99 cup 6.99 bowl

POSOLE      TORTILLA SOUP

## MEXICAN SHRIMP SALAD 10.99

Shrimp sautéed in spicy diablo sauce atop our crisp green salad mix tossed with diced avocado, tomatoes, jícama, olives, pico de gallo and croutons. Topped with sour cream.

# CARNES

Prime steaks are served with papitas, charro beans and flour or whole wheat tortillas.  
Garnished with guacamole and sweet corn cake.

## **FILET MIGNON MEXICAN CHIPOTLE STEAK 26.99**

Topped with a chipotle and raspberry demi glaze sauce.

## **STEAK RANCHERA 18.99**

Grilled ribeye steak served over charro beans, topped with red chile, cheese and red chile dusted onion rings.

## **CARNITAS 11.99**

Tender braised pork, sautéed onion and bell peppers smothered in Hatch green chile. Served with a stack of flour or whole wheat tortillas.

## **RED OR GREEN CARNE ADOVADA 11.99**

Marinated pork simmered in red or green chile topped with assorted cheeses. Served with choice of flour or whole wheat tortillas.

## **NEW YORK STEAK AND SHRIMP DIABLO 22.99**

New York steak topped with large butterflied shrimp coated with our diablo sauce and aged cheeses.

# PESCADO

Served with calabacitas sautéed in jalapeño butter and sopaipillas.  
Sides of guacamole and sweet corn cake.

## **NEW! CILANTRO AND PIÑON COATED TILAPIA 12.99**

Lightly dusted in seasoned corn flour and pan seared in jalapeño butter. Drizzled with creme fresh and fresh jalapeño mango salsa. Served on top of a bed of arroz with calabacitas sautéed in jalapeño butter.

## **SALMON NORTEÑO 14.99**

This flavorful 8oz. center cut salmon filet is rubbed with our homemade dry-spice mix, then grilled to perfection. Topped with our fresh pico de gallo and served over a bed of arroz with calabacitas sautéed in jalapeño butter.

## **NEW! TILAPIA MARISCO WITH SHRIMP AND CRAB SAUCE 15.99**

Filet of tilapia dusted with our blackening spices and seared in a cast iron skillet. Topped with a bounty of shrimp and cilantro-lime cream sauce. Served over a bed of arroz with calabacitas sautéed in jalapeño butter.

## **HOUSE PAN ROAST 16.99**

Lobster, shrimp and crab sauteed with pico de gallo and creamy tomato sauce. Served with steamed rice.

## **SHRIMP AND LOBSTER DIABLO 15.99**

Sauteed with chipotle chiles and red chile seasoning.  
Served on a bed of rice.

# POLLO

Served with charro beans, calabacitas sautéed in jalapeño butter and sopaipillas.  
Garnished with guacamole and sweet corn cake.

## **POLLO MONTERREY AND ENCHILADA 11.99**

Chicken breast topped with assorted cheeses, sliced avocados and chile con queso served over arroz alongside a rolled red chile cheese enchilada.

## **NEW! RED CHILE AND HONEY GLAZED POLLO 11.99**

8 oz. tender chicken breast charbroiled and brushed with a fiery and sweet glaze made from red chile, honey and jalapeño strips.

## **POLLO CON CHORIZO 12.99**

Marinated chicken breast grilled and topped with melted Jack and cheddar cheeses. Topped with a sautéed diced jalapeño and chorizo.

# SIZZLING FAJITAS

Served sizzling with onions, tomato, red and green peppers. Sides of guacamole, pico de gallo. Served with refritos for steak and pork fajitas and arroz for chicken, vegetarian and seafood fajitas. Choice of flour, whole wheat or corn tortillas. **Extra fajita plate with beans or rice and tortilla, add 4.95.**

	½ pound	pound
STEAK FAJITAS	12.99	ADD 6.99
<b>NEW!</b> TENDER PORK OR CHICKEN FAJITAS	11.99	ADD 6.29
SHRIMP FAJITAS	14.99	ADD 7.29
GARDEN FRESH VEGETARIAN (FULL POUND)		11.99
<b>NEW!</b> GARDUNO'S COMBINACION GRANDISIMOS		21.99

**GARDUNO'S  
FAJITAS**

Garduño's is proud to serve only the finest premium mid-western corn fed beef, chicken and pork. With magnificent marbling and incredible flavor we can be sure that you will notice the distinct difference. Know Garduño's is serving you the very best! We strive to maintain the highest standards; from selecting the meats and vegetables to creating our marinades and spice mixtures - only the best will do.

## CHEF'S SPECIALS

Served with sopaipillas.

### FLAUTAS DE COLORES 11.99

Three flautas: One chicken and cheese, one machaca and cheese, and one beef and cheese. Topped with guacamole, sour cream and choice of chile. Sides of refritos, arroz and corn cake.

### STUFFED SOPAIPILLA COMBO 10.99

One filled with chicken, arroz and cheese, one with refritos, ground beef and cheese. Choice of chile sauce\*, sides of refritos and arroz.

### TOSTADAS COMPUESTAS 10.99

Twin crisp tortilla shells; one chicken, arroz and cheese topped with green chile, another with refritos, ground beef and chorizo topped with red chile. Sides of arroz, refritos and guacamole.

### STUFFED CHILE RELLENOS 11.99

Two rellenos: one with chicken, cheese and green chile, one with machaca, cheese and chile con queso. Served with arroz, refritos and sweet corn cake.

## GRANDE CHILE GOURMET BOWLS

Steaming grande gourmet chile bowls accompanied by sides of chopped onion, cilantro, and cheese. Sprinkled with confetti corn strips, sour cream, melted cheeses and jalapeños.

Served with sweet corn cake and choice of flour or whole wheat tortillas.

### CHILE VERDE 10.99

Diced chicken fajita meat or machaca with Hatch green chile and melted assorted cheeses.

### **NEW!** NEW MEXICO CHILE 10.99

Ground beef and refried beans with Hatch red chile and melted assorted cheeses.

### POSOLE TRADICIONAL 9.99

Red chile chicken and pork posole topped with melted quesos. Sides of chopped onion and cilantro. Topped with confetti corn strips, sour cream and jalapenos.

### CHILE ROJO 9.99

Choice of diced beef fajita meat or machaca with Hatch red chile and melted assorted cheeses.

# BURRITOS

Topped with cheese and choice of chile sauce\*. Choice of flour or whole wheat tortilla.  
Served with refritos, arroz and sopaipillas.

## **CARNE 10.99**

Ground beef and cheddar cheese.

## **POLLO 10.99**

Shredded chicken and cheddar cheese.

## **REFRITOS 8.99**

Beans and cheddar cheese.

## **POLLO ASADA 11.29**

Grilled, diced chicken, Jack and cheddar cheese.

## **VEGETARIAN 10.99**

Sauteed vegetables and Monterrey Jack cheese.

## **BEEF OR CHICKEN FAJITA 11.99**

## **RED OR GREEN CARNE ADOVADA 11.29**

Pork simmered in red or green chile with cheddar cheese.

## **MACHACA 9.99**

Shredded beef and cheddar cheese.

## **CARNE ASADA 11.29**

Grilled, diced steak, Jack and cheddar cheese.

## **BURRITO MAGNIFICO 12.99**

(For the big appetite) Large flour tortilla filled with refritos, carne adovada, machaca and cheese.

Topped with Hatch red and green chile.

# TACOS TRADICIONALES

Three tacos prepared home style; either grilled in a white corn tortilla or in a traditional crisp tortilla shell.  
Served with refritos, arroz and fresh made to order sopaipillas.

## **PESCADO BLANCO 10.99**

(3) Grilled flour or white corn tortillas filled with grilled Tilapia, sautéed bell peppers, onions and melted Jack cheese. Garnished with cabbage and tomatoes. Sides of arroz, tomatillo salsa, guacamole and sweet corn cake.

## **SHRIMP TACOS 12.99**

(3) Grilled white corn tortillas filled with sautéed tequila lime shrimp. Garnished with sliced avocado, cabbage and shredded white cheese. Sides of arroz, tomatillo salsa, guacamole and sweet corn cake.

## **CARNE ASADA 11.29**

(3) Grilled, diced steak, with queso blanco and aged cheddar.

## **POLLO ASADA 10.99**

(3) Grilled, diced chicken, with queso blanco and aged cheddar cheeses.

## **FOUR TACO SAMPLER 11.99**

One each of: Chicken and cheddar, Ground beef and cheddar, Machaca and Jack cheese, and Carne Asada and Jack and cheddar. Served with sour cream, refritos, arroz and choice of chile.

## **MACHACA 9.99**

(3) Shredded slow roasted pulled beef with queso blanco.

## **CARNE 9.99**

(3) Ground beef and cheddar cheese.

## **POLLO 10.99**

(3) Shredded chicken and cheddar cheese.

# CHIMICHANGAS

Crisp grilled chimichangas served with arroz, refritos, sopaipillas and side of choice of chile sauce.\*  
Garnished with sour cream and sweet corn cake. Try our new Sonora style (deep fried).

## **CHIMI BISTIC COMBO 11.99**

Grilled chimis: one adovada and one chicken topped with chile con queso and guacamole.

## **SEAFOOD CHIMICHANGA 12.99**

Grilled chimichanga filled with shrimp and crab sautéed in jalapeño butter and topped with chile con queso.

## **CARNE 10.99**

Ground beef topped with guacamole and cheddar cheese.

## **RED OR GREEN CARNE ADOVADA 11.99**

Topped with guacamole and cheddar cheese.

## **MACHACA 11.49**

Shredded beef topped with guacamole, Jack and cheddar cheese.

## **POLLO 10.99**

Shredded chicken topped with guacamole and cheddar cheese.

## **POLLO ASADA 11.99**

Grilled, diced chicken topped with guacamole, cheddar and Jack cheese.

## **CARNE ASADA 11.99**

Grilled, diced steak topped with guacamole, cheddar and Jack cheese.

# COMBINACIONES

Served with refritos, arroz, sopaipillas and choice of chile sauce\*.

CHOICE OF TWO 11.29 | CHOICE OF THREE 12.99 | CHOICE OF FOUR 14.99

## HOMEMADE SOUP

Posole (cup)

Tortilla Soup (cup)

## GREEN CHILE RELLENO

With green chile and cheese

## BURRITO

Carne or Pollo

## TACO

Carne, Pollo or Machaca

## HANDMADE HOT TAMALES

Pollo, Pork or Green chile cheese

## RED CARNE ADOVADA

## GREEN CARNE ADOVADA

## ROLLED ENCHILADA

Cheese, Carne, Pollo or Machaca

# ENCHILADAS

Traditionally served flat with three corn tortillas layered with cheese and choice of filling.

Smothered with choice of chile sauce\*. Served with refritos, arroz and sopaipillas.

Add fried egg, sour cream or with blue corn tortillas, 1.25 ea.

## ENCHILADAS DE COLORES 12.49

Three rolled enchiladas with: chicken, cheese and green chile, machaca, cheese and chile con queso, cheese and red chile. Sides of refritos and arroz.

## ENCHILADAS ESPINACA 9.99

Spinach, sautéed mushroom and pico de gallo filling topped with chile con queso and Jack cheese. Sides of arroz and sweet corn cake.

## CARNE 9.99

Ground beef and cheddar cheese.

## CARNE ASADA 9.99

Grilled, diced steak, Jack and cheddar cheese.

## POLLO ASADA 9.99

Grilled, diced chicken, Jack and cheddar cheese.

## SANTA FE BLUE ENCHILADAS 11.99

Blue corn tortillas layered with chicken and assorted cheeses topped with choice of chile sauce.\* Served with charro beans and posole.

## RED OR GREEN CARNE ADOVADA 10.99

Pork simmered in red or green chile topped with cheddar cheese.

## MACHACA 9.99

Shredded beef and Jack cheese.

## POLLO 9.99

Chicken and cheddar cheese.

## CHEESE 8.99

Aged cheddar cheese.

## SEAFOOD ENCHILADA 12.99

Blue corn tortillas layered with crab and shrimp sautéed in jalapeño butter topped with chile con queso. Served with arroz, guacamole and sweet corn cake.

# \* OUR FAMOUS CHILE SAUCES

Top your favorite Garduño's entrée with any of our flavorful sauces prepared fresh daily from scratch.

## CHILE ROJO

Hatch, New Mexico chile pods that are hydrated, rinsed and blended with our special spice mix. Slow cooked with roasted garlic and onion.

## CHILE VERDE

Hatch Valley's green chile. Slow cooked with roasted garlic, onion and tomato and stewed with our special seasoning blend until desired consistency.

## CHILE CON QUESO

Our famous green chile recipe blended with assorted cheeses and six-month aged cheddar cheese.

# HOMEMADE POSTRES



## **FLAN 4.99**

Classic Mexican egg custard with a hint of caramel garnished with whipped cream.

## **NEW! MEXICAN KAHLUA CHOCOLATE CAKE 5.99**

Rich chocolate cake. Topped with our Kahlua chocolate sauce.

## **NEW! PINEAPPLE UPSIDE DOWN CAKE 5.99**

Homemade white cake infused with nutmeg and cinnamon. Crusted with creamed butter, crushed pecans and brown sugar. Topped off with grilled pineapples and a hint of Grand Marnier.

## **BANANA CHEESE CAKE WRAP 4.99**

Ripe banana and creamy cheese cake wrapped in a flour tortilla, fried golden and rolled in cinnamon sugar. Drizzled with dulce de leche and chocolate sauces.

# COFFEE DRINKS

## **GARDUNO'S COCOA**

Patron XO Cafe Liquor, Makers Mark Bourbon and cocoa.

## **CAFE SANTIAGO**

Bailey's, Kahlua, Creme de Caçao and coffee.

## **CAFE SIESTA**

Bailey's Kahlua and coffee.

## **STRAWBERRY SOPAIPILLA 5.99**

A cinnamon and sugar coated sopaipilla stuffed with vanilla bean ice cream and strawberries. Topped with whipped cream.

## **PECAN FRIED ICE CREAM 6.99**

Vanilla bean ice cream coated with crushed vanilla cookies, pecans, cinnamon and sugar. Drizzled with dulce de leche sauce. Garnished with sweet tortilla strips and whipped cream.

## **CLASSIC FRIED ICE CREAM 5.99**

Vanilla bean ice cream rolled in cinnamon sugar corn flakes and flash fried. Drizzled with caramel 'cajeta' and chocolate sauces, finished with whipped cream.

## **CAFE NUEVO MEXICO**

Bailey's Kahlua, Frangelico and coffee.

## **MEXICAN SOMBRERO**

Sauza Conmemorativo, Kahlua, and coffee.

## **CONGA CAFE**

Blend of Rum, Tia Maria and coffee.