

FOR THE TABLE

CHIPS + SALSA — $7

Fried corn chips, salsa borracha, salsa verde & pico de gallo.

GUACAMOLE — $18

Topped with feta, crispy carrots & served with corn chips.

STREET CORN TATER TOTS — $18

House-made cheese sauce, Monterey Jack cheese, jalapeños, pico de gallo, corn, feta & green onion.

QUESO FUNDIDO — $22

Melted mixed cheese, ground chorizo, topped with pico de gallo & green onion. Served with warm corn or flour tortillas & chips.

EL PRIMO PORK CHICHARRÓN — $27

Fried pork belly with guacamole, salsa borracha, charred serranos & pickled red onion.
Served with warm corn or flour tortillas.

NACHOS — $21

Fried corn chips, house-made cheese sauce, Monterey Jack cheese, jalapeños, pico de gallo, feta & green onion. Served with sour cream & salsa verde.

Add protein $5 / Extra sour cream $1 / Side guacamole $3

APPETIZERS

CEVICHE — $22

Choice of ahi tuna or chilled prawns, green aguachile sauce, cucumber, pico de gallo, micro-cilantro & avocado. Served with corn chips.

Make it vegan $1

TUNA TARTARE TOSTADA (2) — $22

Tuna marinated with soy sauce, citrus, cucumber, avocado, sesame oil, & spicy mayo, served on two corn tostadas with sesame seeds & micro-cilantro.

Add serrano pepper $1

SIZZLIN´SKILLET PRAWNS — $20

Sautéed prawns in a spicy garlic butter sauce, serranos, corn, tajin, charred lemon & green onion.
Served with warm corn or flour tortillas.

CHICKEN WINGS — $18

Ten crispy fried chicken wings, topped with jalapeños, & served with salsa borracha.

Add house-made ranch $1

SOUPS + SALADS

BIRRIA SOUP — $18

Consommé with birria, onion cilantro, limes & salsa borracha. Served with warm corn or flour tortillas.

GUAPO CAESAR — $19

House-made caesar dressing, romaine, crispy bacon, parmesan cheese & garlic croutons.

CHARRED WATERMELON SALAD — $18

Soy-marinated watermelon, lightly charred & served over arugula with citrus vinaigrette, cherries, green onion, feta, and micro-cilantro.

BEET SALAD — $19

Seasonal beets, arugula, feta, & cherry tomatoes with a honey citrus vinaigrette.

Add prawns or steak $4 / Add carnitas or chicken $4 / Add avocado $2

Lactose Free · *Guapo Favorite* · *Vegetarian* · *Gluten Free*

HANDHELDS

THE HANDSOME BURGER — ***Contains Pork* — $22

Two smash patties, American cheese, pickles, habanero mayo, grilled onions, ketchup, & hand-cut fries.

EL CUBANO — $22

Hoagie roll, carnitas, smoked ham, mayo, mustard, Swiss cheese, dill pickles. Served with hand-cut fries.

CHICKEN QUESADILLAS — $20

Chicken thigh, flour tortilla, cheese mix, served with pico de gallo, salsa verde & lime crema.

BIRRIA GRILLED CHEESE SANDWICH — $20

El Guapo's signature grilled cheese stuffed with birria, topped with a pickle spear. Served with birria consommé & hand-cut fries.

ADD-ONS:

Lettuce & Tomato $2
Bacon $2
Guacamole $3



SUBS:

Tater Tots $4
Beet Salad $4
Caesar Salad $4

SIGNATURE TACOS

Served on 6" Tortillas

GORDO CRUNCH ***Contains Pork* $18

Seasoned ground beef, mozzarella cheese, onion, cilantro, & lettuce topped with lime crema, served in a crispy corn tortilla & a warm flour tortilla.

QUESABIRRIA $18

Slow-braised beef, melted cheese, served in charred corn tortillas, with onion, cilantro & birria consommé.

CRISPY PRAWNS $18

Panko crusted prawns, pickled cabbage, spicy mayo, pico de gallo, & lime crema on a flour tortilla.

BAJA FISH TACO $18

Battered cod, pickled cabbage, spicy mayo, pico de gallo, lime crema on a flour tortilla

Extra signature taco $6 / Pico de gallo $2 / Sour cream $1





TACOS

Choose 2 types for $18

Served on 4.5" Corn Tortillas

CARNE ASADA +$2

Grilled Sirloin steak, Monterey Jack cheese, salsa borracha, onion & cilantro.

AL PASTOR

Pork tenderloin in adobo, flat top grilled with onion, cilantro, & charred pineapple.

CARNITAS

Confit pork shoulder, pickled onion, cilantro & white onion.

CHICKEN

Chicken thigh, pico de gallo, cucumber & spicy mayo.

SWEET POTATO

Nut mole, spicy mayo, feta, green onion, & almonds.

CRISPY CAULIFLOWER

Pumpkin seeds, guacamole, pico de gallo, pickled cabbage, & avocado dressing.

Add cheese $1 / Make it flour $1 / Extra taco $4.50

MAINS



SIZZLING FAJITA SKILLET

GRILLED BAVETTE STEAK	$34
GRILLED CHICKEN	$28
SAUTÉED PRAWNS	$30

Spiced bell peppers & onions, served with pico de gallo, Monterey Jack cheese, lettuce, with a side of guacamole, salsa verde & lime crema. Served with warm corn or flour tortillas.

Add prawns or steak $5 / Sub pastor $2

ENCHILADAS RANCHERAS — $24

Three Corn or Flour tortillas stuffed & covered in a red & green ranchero sauce, topped with lime crema, feta, & pickled onion. Served with a side of house rice.

Choice of: Birria, Pastor, Carnitas, Chicken thigh, Sweet potato, or Crispy cauliflower.

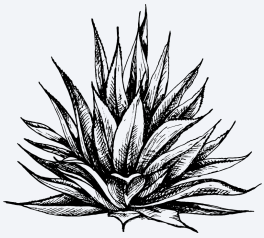
Add melted cheese $3/ Add avocado $2 / Extra enchilada $5

EL TEXANO BURRITO — $24

Spiced rice, black beans, Monterey Jack cheese, pico de gallo, green onion, corn, salsa verde, & lime crema. Served with a side beet salad.

Choice of: Birria, Pastor, Carnitas, Chicken thigh, Sweet potato or Crispy cauliflower.

Make it a bowl - Served on shredded lettuce /
Add guacamole $3/ Add cheese $3/
Sub carne asada or Baja fish $5



DESSERTS

CHURROS — $15

Tossed in a cinnamon-sugar blend, served with vanilla ice cream & cajeta sauce.

TRES LECHES CAKE — $15

Velvety sponge cake infused with evaporated milk, condensed milk & whole milk, finished with whipped cream & a hint of peaches & seasonal berries.

BRUNCH

Saturday & Sunday From 11am-3pm

CLASSIC BREAKFAST — $16

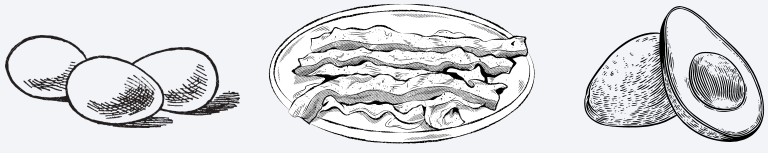
Two free range eggs, bacon, sourdough, tater tots, & tomatoes served with beet salad.

AVOCADO TOAST + POACHED EGG — $16

Arugula, Roma tomato, feta, & avocado topped with chili oil & two poached eggs.

CHILAQUILES — $18

Tortilla chips sautéed in red guajillo pepper sauce, topped with black beans, lime crema, feta cheese, red onion, cilantro & one sunny side up egg.



THE BREAKY SANDO — $16

Smoked honey ham, two scrambled eggs, crispy onions, arugula, habanero mayo, & swiss cheese on a toasted brioche bun.

BREAKFAST BURRITO — $18

Scrambled egg, Monterey Jack cheese, grilled onion, chorizo, roasted jalapeños, spicy mayo, tomatoes and green onion, served with beet salad.

HUEVOS RANCHEROS — $18

Two sunny side eggs, corn tortilla, red guajillo sauce, sliced avocado, cilantro, black beans & feta.

Add Extra egg $2 / Add Chorizo $2 / Add Guacamole $3/
Add Sour cream $1
Add Bacon (3pcs) $4 / Add Sausage Patty (2pcs) $4 / Side Tots $4

Side Salad $4/ Add Avocado $2

Lactose Free *Guapo Favorite* *Vegetarian* *Gluten Free*

Lunch

Tuesday to Friday from 11:30am-3-pm

GUACAMOLE — $12

Topped with feta, crispy carrots, & served with corn chips.

TUNA TARTARE TOSTADA — $20

Tuna marinated with soy sauce, citrus, cucumber, avocado, sesame oil & arbol mayo, served in two corn tostadas with sesame seeds & micro cilantro.

Add Serrano peppers $1

GUAPO CAESAR — $19

House-made Caesar dressing, romaine, crispy bacon, parmesan cheese, & garlic croutons.

Add prawns or steak $4 / Add carnitas or chicken $4 / Add avocado $2

CHICKEN QUESADILLA — $15

Chicken thigh, flour tortilla, cheese mix, served with pico de gallo, salsa verde & lime crema.

TACOS — *Choice of 2 for* $7

AL PASTOR (1)

Pork tenderloin in adobo grilled on the flat top with onion, cilantro, & charred pineapple.

CHICKEN (1)

Chicken thigh, pico de gallo, cucumber & spicy mayo.

CARNITAS (1)

Confit pork shoulder, pickled onion, cilantro & onion.

SWEET POTATO (1)

Nut mole, arbol mayo, feta, green onion, & almonds.

HANDSOME BURGER — $18

Two smash patties, American cheese, pickles, habanero mayo, grilled onion, ketchup, & hand-cut fries.

Add Lettuce & Tomato $2 / Add bacon $2 / Add guacamole $3
Add Grilled Serrano $2 / Sub Tater Tots $4 / Sub Beet Salad $4

ENCHILADAS RANCHERAS — $18

Three Corn or Flour tortillas stuffed & covered in a red & green ranchero sauce, topped with lime crema, feta, & pickled onion. Served with a side of house rice.

Choice of: Birria, Pastor, Carnitas, Chicken thigh, Sweet Potato or Crispy Cauliflower.

EL TEXANO BURRITO — $18

Spiced rice, black beans, Monterrey Jack cheese, pico de gallo, green onion, corn, salsa verde, & lime crema served with a side beet salad.

Choice of: Birria, Pastor, Carnitas, Chicken thigh, Sweet Potato or Crispy Cauliflower.

Lactose Free *Vegetarian* *Gluten Free*

Happy Hour

Sunday - Thursday from 3pm - 6pm & 10pm - close
Friday - Saturday from 3pm - 6pm

GUACAMOLE — $12

Topped with feta, crispy carrots, & served with corn chips.

CEVICHE — $16

Green aguachile sauce, choice of ahi tuna or chilled prawns, cucumber, pico de gallo, micro-cilantro & avocado. Served with corn chips.

TACOS — $7

AL PASTOR (2)
Pork tenderloin in adobo grilled on the flat top with onion, cilantro, & charred pineapple.

CHICKEN (2)
Chicken thigh, pico de gallo, cucumber & spicy mayo.

CARNITAS (2)
Confit pork shoulder, pickled onion, cilantro & white onion.

CRISPY CAULIFLOWER (2)
Pumpkin seeds, guacamole, pico de gallo, pickled cabbage, & avocado dressing.

CHICKEN WINGS — $15

Ten crispy fried chicken wings, topped with jalapeños, served with salsa borracha.

Add house-made ranch $1

EL NACHOS — $15

Fried corn chips, house-made cheese sauce, Monterrey Jack cheese, jalapeños, pico de gallo, feta & green onion. Served with sour cream & salsa verde.

Add protein $4/ Extra sour cream $1 / Side guacamole $3

HANDSOME BURGER — $17

Two smash patties, American cheese, pickles, habanero mayo, grilled onion, ketchup, & hand-cut fries.

Lettuce & tomato $2 / Bacon $2 / Guacamole $3
Sub tater tots $3 / Sub beet salad $3

DRINKS

CLASSIC LIME MARGARITA	$12
GUAPO LAGER	$5
STELLA ARTOIS	$7
HOUSE WINE	$7
HARD T PEACH ICED TEA	$6
HAPPY DAD SELTZER	$6

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