



JALISCO & TEQUILA

MEXICAN RESTAURANT



805 E State Street, Rockford, IL 61104

Tel: (815) 977-4187



Jalisco & Tequila Mexican Restaurant



www.jaliscoandtequila.com



Guacamole

APPETIZERS

GUACAMOLE

Guacamole is made with fresh mashed avocado, onions, tomatoes, cilantro, lime juice, salt, jalapeños and queso fresco. \$8.50

CHEESE DIP

Traditional Mexican creamy cheese sauce (made with cheese and jalapeños). \$4.50

SPINACH DIP

Sautéed spinach with cream cheese and cheese dip \$8.50

CHORIQUESO

Made with our homemade chorizo, melted cheese and cheese dip. Your choice of corn or flour tortillas \$9.00

QUESO FUNDIDO (NEW)

Melted mozzarella cheese, corn and poblano peppers. \$9.00

NACHOS

Bed of tortilla chips covered with melted cheese and beans, topped with lettuce, fresh guacamole, sour cream and pico de gallo with your choice of:

SHREDDED CHICKEN \$13.00

GRILLED CHICKEN \$14.50 **STEAK** \$15.50

LOADED FRIES (NEW)

Bed of French fries covered with your choice of meat steak or pastor, melted cheese, topped with pico de gallo and sour cream. \$12.99



Loaded Fries

SALADS

JALISCO SALAD

Fresh romaine lettuce with avocado slices and cucumbers, asparagus, cherry tomatoes and red pepper slices sautéed in olive oil. All with queso fresco and raspberry vinaigrette on the side.

CHICKEN BREAST \$ 15.00

SALMON FILLET \$20.00 **SHRIMP** \$19.00

Jalisco Salad



Tacos

TAQUERIA

Tacos are served on a corn tortilla with cilantro and onions.

•Steak, Grilled Chicken, Cabeza, Pastor, Buche, Campechano, Chorizo, Shredded Chicken, Chicharron Verde \$4.00

•Tripa, Lengua, Shrimp \$5.00

JALISCO FAVORITES

PARRILLADA TRADICIONAL

(For two people) \$41.00

This is a combination of grilled steak, chicken breast, homemade chorizo, carnitas, grilled cactus leaves, roasted jalapeño, cebollitas, sliced potatoes, queso fresco and fresh cilantro. Complimented with rice and beans and your choice of tortilla.

TAQUITOS DORADOS

3 Crispy corn tortillas filled with shredded pork cooked with onions and marinated with our family recipe adobo sauce. Cilantro and onions on the side. \$8.50

MOLCAJETE JALISCO

Grilled skirt steak, grilled chicken breast, homemade chorizo and four shrimp on a stick. Everything served in a molcajete bowl and filled with our special spicy sauce and cheese. Plus, bell peppers, cactus leaves and cebollitas. Served with rice, beans and tortillas. \$24.50

TORTAS

Mexican sandwich filled with refried beans, avocado, lettuce, queso fresco, onions, tomatoes, sour cream and jalapeños. Choice of meat: steak, carnitas, chicken milanesa \$13.50



Gorditas

YOUR CHOICE OF: Chicharron verde, rajas con queso, beans and queso fresco, steak, cabeza, pastor, buche, carnitas, chorizo, grilled chicken, shredded chicken

GORDITAS

Deep fried corn dough filled with your choice of meat plus cilantro and onion. \$5.00
Add \$1.00 extra for tripa or lengua

SOPE

Fried round dough tortilla served with beans, lettuce queso fresco and sour cream on top. \$5.00
Add \$1.00 extra for tripa or lengua



Taquitos Dorados



Sopas



Molcajete Jalisco

***Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**



Quesadilla Fajita

QUESADILLAS

QUESADILLA GRINGA

10" Jalisco traditional quesadilla made with pastor and chihuahua cheese, fresh onions and cilantro. Served with red tomatillo sauce on the side. \$11.50

QUESADILLA FAJITA

10" Stuffed flour tortilla filled with cheese and your choice of meat cooked with onions, bell peppers, and tomatoes, covered with cheese dip. Served with lettuce, guacamole, sour cream and pico de gallo.

GRILLED CHICKEN \$14.50

STEAK \$15.50 **SHRIMP** \$16.00

QUESADILLA RELLENA

10" Stuffed flour tortilla filled with cheese, rice, beans and shredded chicken. Served with lettuce, guacamole, sour cream and tomatoes. \$12.50

CHEESE AND MEAT QUESADILLA

10" Stuffed quesadilla with only cheese and your meat option. \$10.00

VEGETARIAN

ENCHILADAS

Three enchiladas filled with cheese and spinach (*spinach cooked with onions and tomatoes*) topped with green sauce and queso fresco. Served with lettuce, guacamole, sour cream and tomatoes. Served with white rice and black beans. \$12.00



Fajitas Vegetarianas

QUESADILLA

10" Spinach tortilla stuffed with cheese filled with grilled onions, tomatoes, spinach, and mushrooms. Served with lettuce, guacamole, sour cream, tomatoes, white rice and black beans. \$12.00

BURRITO

10" Rolled spinach tortilla filled with grilled onions and mushrooms covered with cheese dip. Served with lettuce, guacamole, sour cream, tomatoes, white rice and black beans. \$12.00

FAJITAS VEGETARIANAS

Grilled blend of broccoli, cauliflower, carrots, yellow squash, zucchini, mushrooms, onions, bell peppers, and tomatoes served with lettuce, sour cream, guacamole, pico de gallo, white rice, black beans and tortillas. \$14.50

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FAJITAS

Sizzling grilled meat of your choice, cooked with bell peppers, onions and tomatoes. Served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and tortillas.

CHICKEN \$17.00 **STEAK** \$19.00

SHRIMP \$20.00

50/50 (chicken and steak) \$19.00

JALISCO (Steak, chicken, chorizo, carnitas) \$21.50

TRIO (Steak, chicken, shrimp) \$21.00



Fajita Trio



Chimichanga Fajita Chicken

CHIMICHANGA FAJITA

One large fried burrito filled with your choice of meat, cooked with onions, bell peppers, and tomatoes, topped with cheese dip and pico de gallo. Served with rice, beans, lettuce, guacamole, sour cream and tomatoes.

CHICKEN \$15.50 **STEAK** \$17.00

SHRIMP \$17.00

CHIMICHANGAS

Two deep fried burritos filled with shredded chicken, covered with cheese dip. Served with rice, beans, lettuce, guacamole, sour cream and pico de gallo. \$13.50

BURRITOS

BURRITO DE ASADA

Huge burrito filled with steak, refried beans, rice, lettuce, cheese, sour cream and pico de gallo. \$12.50

PHILLY STEAK BURRITO

10" Burrito filled with grilled steak, mushrooms, onions, rice and beans. Topped with cheese dip and pico de gallo. \$16.00

BURRITO JALISCO

10" Burrito filled with carnitas, grilled bell peppers, onions, tomatoes, and beans, topped with cheese dip, creamy green sauce and pico de gallo. \$13.00

BURRITO DON RUBIO (NEW)

10" Flour tortilla filled with delicious pastor refried beans, rice, lettuce, pico de gallo. Topped with creamy cheese sauce and spicy pastor sauce. \$15.00



Burrito de Asada



Burrito Don Rubio



Jalisco Special

STEAKS

JALISCO SPECIAL

8oz Grilled (angus certified rib-eye steak) covered with three shrimp sautéed in garlic butter sauce, onions and peppers. Accompanied with two enchiladas covered with green sauce. Served with rice and your choice of tortilla. \$25.50

CARNE ASADA

8oz Select skirt steak grilled with homemade chorizo, cebollitas and a cooked jalapeño. Served with rice and beans and tortillas of your choice. \$21.50

STEAK A LA MEXICANA (NEW)

Steak cooked with onions, tomatoes and jalapenos. Served with refried beans, rice and your choice of tortilla. \$19.00

HOUSE SPECIALTIES

CHILES RELLENOS

Two chile poblanos stuffed with mozzarella cheese, battered egg covered with red sauce. Served with rice and beans and your choice of corn or flour tortillas. \$17.00

CHICKEN MILANESA

A pan - fried egg battered breaded chicken, served with rice, salad, French fries, and your choice of tortillas. \$16.00

CARNITAS

Pork tips cooked in a secret recipe. Served with rice, beans and jalapeños with your choice of tortilla. \$17.00

BIRRIA

QUESA-BIRRIAS (3)

Mexican dish comprising birria style cooked beef folded into a tortilla with melted Chihuahua cheese, onions and cilantro, served with a side of broth (consomé) for dipping. \$12.99

BIRRIA EN CONSOMÉ

House signature beef meat served in broth, with cilantro, onions, and your choice of tortilla. \$14.99

BIRRIA CON MOLE

House signature beef meat covered in red mole sauce, served with beans and rice and your choice of tortilla. \$16.99

CHICKEN

POLLO JALISCO

Grilled chicken breast covered with onions, mushrooms, homemade chorizo and melted cheese. Served with rice, beans and your choice of tortilla. \$17.50

POLLO TEQUILA

Tender chicken breast grilled with onions, tomatoes, asparagus, avocado slices and spinach leaves with a touch of tequila to create a delightful flavor. Served with rice, black beans and your choice of corn and flour tortilla. \$18.00

POLLO RANCHERO

Grilled chicken breast topped with melted cheese and red sauce. Served with rice, black beans and your choice of tortilla. \$16.00



Pollo Jalisco

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ENCHILADAS

ENCHILADAS RANCHERAS

Three enchiladas filled with carnitas and nopalitos, (cactus leaf slices) covered with cheese dip and pico de gallo. Served with rice and beans. \$15.00

ENCHILADAS VERDES

Three enchiladas filled with grilled chicken spinach and slices of poblano peppers, topped with creamy green sauce, sour cream and queso fresco. Served with rice and beans. \$15.50

ENCHILADAS MEXICO

Three enchiladas filled with shredded chicken, covered with red sauce cheese, lettuce, sour cream, guacamole and pico de gallo. Served with rice and beans. \$15.00



Enchiladas Mexico

SEAFOOD

CAMARONES AL AJO

Sautéed jumbo shrimp with chopped onions, bell peppers, and garlic butter sauce. Served with white rice, salad or beans and your choice of tortilla. \$21.00

CAMARONES A LA DIABLA

Spicy sautéed jumbo shrimp cooked with onions and our hot sauce. Served with white rice, beans or salad and your choice of tortilla. \$21.00

SALMON JALISCO

Grilled salmon fillet topped with a succulent red sauce with mushrooms, slices of poblano peppers and cherry tomatoes sautéed in olive oil. Served with rice and salad. \$22.00

CEVICHE

Fresh shrimp or pulpo (octopus) marinated with lime, onions, fresh jalapeños and cilantro, topped with avocado slices. Served with tostadas.

SHRIMP \$16.00 **PULPO (OCTOPUS)** \$17.00

COCKTAIL

Freshly cooked jumbo shrimp or pulpo (octopus) mixed with our Jalisco style sauce, chopped onions, tomatoes, cilantro, cucumbers and avocado. Served with saltine crackers.

SHRIMP \$21.00

PULPO (OCTOPUS) \$21.50 **MIXED** \$22.00

PULPO A LA DIABLA (NEW)

Octopus cooked with onions and our hot sauce. Served with white rice, beans or salad and your choice of tortilla. \$22.00



Camarones Al Ajo



Shrimp Cocktail

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LUNCH MENU

LUNCH MENU AVAILABLE ONLY MONDAY THRU SATURDAY
11:00AM TO 2:30PM

LUNCH QUESADILLA

One quesadilla stuffed with shredded chicken and cheese. Served with rice and beans. \$8.50
GRILLED CHICKEN \$9.00
STEAK \$9.50

LUNCH TACO (1)

Corn or flour tortilla with shredded chicken, cilantro and onions served with rice and beans. \$7.00
GRILLED CHICKEN \$7.50
STEAK \$8.50

LUNCH CHILE RELLENO

One poblano pepper stuffed with mozzarella cheese and buttered eggs, covered with red sauce. Served with rice and beans. \$9.00

LUNCH POLLO JALISCO

Grilled chicken breast covered with onions, mushrooms, homemade chorizo and melted cheese. Served with rice, beans and your choice of tortilla. \$11.00

LUNCH ENCHILADAS VERDES

Two enchiladas filled with grilled chicken spinach and slices of poblano peppers. Topped with creamy green sauce, sour cream and queso fresco. Served with rice and beans. \$12.00

LUNCH FAJITAS

Your choice of meat cooked with bell peppers, onions and tomatoes. Served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and tortillas.
CHICKEN \$11.00
STEAK \$12.00
(6) SHRIMP \$12.50

LUNCH BURRITO FAJITA

8" Flour tortilla, with your choice of meat cooked with onions, bell peppers, and tomatoes all wrapped. Topped with cheese dip, lettuce, guacamole, sour cream and pico de gallo.
CHICKEN \$9.50
STEAK \$10.50
(6) SHRIMP \$10.50

LUNCH BURRITO JALISCO

8" Burrito filled with carnitas, grilled bell peppers, onions, tomatoes and beans, topped with cheese dip, creamy green sauce and pico de gallo. \$10.50

LUNCH PHILLY STEAK

8" Burrito filled with grilled steak, mushrooms, onions, rice and beans. Topped with cheese dip and pico de gallo. \$10.50

LUNCH CHIMICHANGA

One deep fried burrito filled with shredded chicken, covered with cheese dip. Served with rice, beans, lettuce, guacamole, sour cream and pico de gallo. \$10.00

LUNCH HUEVOS CON CHORIZO

Scrambled eggs with our homemade chorizo served with rice and beans with your choice of tortilla. \$11.50

LUNCH HUEVOS RANCHEROS

Two eggs cooked to your liking covered with red or green tomatillo sauce, served with rice, beans and your choice of tortilla. \$11.50
Add Steak \$3.50

LUNCH HUEVOS A LA MEXICANA

Scrambled eggs with tomatoes, onions and jalapeños. Served with rice, beans and with your choice of tortilla. \$11.50

LUNCH CHILAQUILES (RED OR GREEN)

A bed of fresh fried tortilla chips covered with spicy red or green delicious tomatillo sauce, topped with two eggs to your liking and a piece of steak. Plus queso fresco and sour cream on top. \$14.50



Lunch Chilaquiles Rojos

BEVERAGES

Soft drinks (free refills)

Pepsi, Pepsi Zero, Cherry Pepsi, Crush, Starry, Mountain Dew, Doc X, lemonade, brewed iced tea, raspberry iced tea. \$3.00

Bottled drinks

Sangria, Topo Chico, Sidral apple. \$3.25
Coca Cola \$3.75

Jarritos \$3.25

Strawberry, Mandarin, Fruit Punch, Lime, Pineapple, Tamarind

Horchata (no refill) \$3.50

Jamaica (no refill) \$3.50

Bottled water \$2.50



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2025