

Garrido's

Wine Selections

White	Glass/Bottle	
Picpoul de Pinet, France	6	22
Benvolio Pinot Grigio, Italy	7	26
Colomé Torrontés, Argentina	6	22
Pfeffingen Estate Dry Riesling, Pfalz Germany	9	34
Mount Nelson Sauvignon Blanc, New Zealand	7	28
Louis Jadot Bourgogne, France	9	34
Sonoma Cutrer Chardonnay, Russian River	10	39
Fall Creek Chenin Blanc, Texas	5.50	19
Treana White, Paso Robles	12	47
Fillaboia Albarino, Spain	10	39
Riffault Les Boucauds Sancerre, France		45
Frog's Leap Sauvignon Blanc, ½ Bottle Napa Valley		24
Mer Soleil, Silver Chardonnay, ½ Bottle, Santa Lucia		32
Santa Margherita Pinot Grigio, ½ Bottle, Italy		23

Red

Cruz de Piedra Grenache, Spain	7	26
Joseph Faiveley Bourgogne, France	11	45
Belle Glos Pinot Noir, Meomi, California	11	44
Tamari Malbec, Argentina	7	27
Abadia Retuerta Especial, Spain	9	36
Franciscan Merlot, California	10	40
Sirsel Priorat, Spain	9	36
Little B Bordeaux, France	8.50	32
Liberty School Cabernet Sauvignon, Paso Robles	8	30
Comenge Ribera de Duero, Spain		49
Colomé Malbec Blend, Argentina		55
Clos Pegase Cabernet Sauvignon, Napa Valley		61
Pine Ridge Cabernet Sauvignon, Napa Valley		71
Faust Cabernet Sauvignon, Napa Valley		73
Chateau La Fleur Saint Emilion Grand Cru, France		65
Fon Badet Pauillac, France		68
Frog's Leap Zinfandel, ½ Bottle, Napa Valley		30
Matanza's Creek Merlot, ½ Bottle, Bennett Valley		29
Merryval Starmont Cabernet Sauvignon, ½ Bottle		24
Jordan Cabernet Sauvignon, Alexander Valley		98

Cocktails

Frozen Margarita	6.00/8.00
Our house tequila, fresh lime juice and triple sec	
House Margarita	6.00/8.00
El Jimador Blanco Tequila, fresh lime juice, agave nectar and triple sec	
Garrido's Mexican Martini	9.00
El Jimador Blanco Tequila, Cointreau, fresh lime juice, orange juice and olive juice, served with jalapeno stuffed olives	
Savvy Classic Martini	6.75
Savvy Vodka and dry vermouth served with pimento-stuffed olives and lemon twists	
Cucumber Kiwi Martini	8.00
Fresh cucumber muddled with kiwi and lemon juice, served with your choice of Hendricks Gin or Tito's Vodka	
Mojito	6.75
Bacardi Superior, fresh mint, fresh lime, club soda and agave nectar	
Raspberry Mojito	7.50
Bacardi Superior, fresh raspberries, fresh muddled mint, fresh squeezed lime, club soda and agave nectar	
Paloma	6.00
El Jimador Reposado Tequila, fresh grapefruit juice, Mexican Fresca and a splash of soda	

HAPPY HOUR Monday thru Friday 4-7
Saturday & Sunday 10-7

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Lunch Entrees

Chile Relleno	7.00
Beef Picadillo with raisins & olives, asadero cheese, habanero salsa, rice & beans	
Chicken Enchilada	7.00
Roasted potatoes and cheese, topped with spicy habanero cream sauce, queso fresco, pickled onions & avocado slices; served with rice & beans	
Shrimp Chilaquiles	8.00
Sautéed Shrimp with salsa roja, tortilla chips, asadero cheese, cilantro & mango pico de gallo	
Pork Milanese Torta	6.95
With caper & chipotle aioli, avocado, lettuce, tomato & red onion	
Taco del Dia	MP

Brunch

All brunch plates are served with fresh, seasonal fruit

Migas with pico de gallo, asadero cheese served with a side of frijoles negros	6.25
Migas Blancas Egg white migas with pico de gallo, asadero cheese served with a side of frijoles negros	6.25
Huevos Rancheros two eggs fried served with smoked bacon, habanero salsa and frijoles negros	7.00
Tomato, spinach mushroom and goat cheese omelette served with frijoles negros	7.25
Lamb sausage omelette with asadero cheese and caramelized onions and frijoles negros	7.75
Torrejas Mexican toast with cajeta and a side of fruit (French toast with caramel sauce)	5.50
Breakfast Chilaquiles in salsa roja, with asadero cheese, topped with eggs and bacon	6.50
House made granola with yogurt and honey	5.50
Smoked Salmon with cilantro cream cheese, shaved red onions, capers, cucumbers and toast	8.50

Breakfast Tacos

A variety available including Egg, Bacon, Chorizo, Cheese, Potato, Lamb Sausage, Vegetarian options and more!

2.00-2.50



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Antojitos

Chips and salsa	1.50
Guacamole, chips and salsa	4.95
Gulf crab guacamole and chips	9.50
Shrimp cocktail "Acapulco" with avocado and cucumber	8.75
Mushroom-corn quesadilla with roasted garlic-ancho chile sauce	7.25
Roasted pork quesadilla with asadero cheese, fresh mango and habanero salsa	7.50
Lamb pops with plantain chips and roasted garlic-ancho chile sauce	8.95

Bocaditos

Shrimp tostadas with slaw, chipotle-horseradish aioli & mango salsa	6.75
Oyster tostadas on yucca root chips with honey habanero aioli	8.00
Pork tostadas with goat cheese, pepitas, watermelon, and chipotle glaze	7.75

Ensaladas y Sopas

Sopa del Dia	4.00/6.50
Spring greens with vegetable escabeche, queso fresco and a Sherry E.V.O.O. dressing	4.25/6.25
Classic Caesar Salad	5.25/7.25

Add to any Salad:

Grilled Chicken	3.25	Skirt Steak and Onions	3.75
Mojo Shrimp	4.95	Grilled Mahi Mahi	4.95
Fried Oysters	5.95	Mushrooms & Rajas	4.25

Tacos

A la carte/ Plate

**Make it a plate with a choice of two tacos, rice & beans

Grilled Mahi Mahi BLT with habanero aioli	3.75/9.50
Pork Carnitas, pineapple and habanero salsa	3.75/9.50
Beef Skirt Steak with queso fresco & radish	3.25/8.50
Coffee marinated Ribeye steak, onion queso asadero and chipotle horseradish aioli	4.50/11.00
Grilled chicken, onions, cheese, avocado sauce	3.25/8.50
Mushrooms, grilled onions, cheese and Rajas	3.25/8.50
Oysters, lightly fried, habanero aioli & pico de gallo	4.00/10.00
Mojo de Ajo Shrimp, mango pico de gallo and red cabbage slaw	4.50/11.00

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Dinner Entrees

Grilled Ribeye	18.95
8 oz. grilled ribeye steak with Chef's signature sauce, served with potato and vegetable of the day	
Chicken Enchiladas	10.95
Roasted potatoes and cheese, topped with habanero cream sauce, queso fresco and avocado; served with rice and beans	
Mojo de Ajo Shrimp	15.95
Six shrimp sautéed in garlic butter along side a shrimp relleno, mango pico de gallo, served with rice & beans	
Grilled Lamb Chops	16.95
Five chops, grilled with Today's Mole and served with potato and vegetable of the day	
Chiles Rellenos of the Day	MP
Fish of the Day	MP

Sides

	Small/Large	
Arroz Verde	1.00	1.50
Frijoles Negros	1.00	1.50
Borracho Beans (with bacon)	1.00	1.50
Potato of the Day		3.00
Vegetable of the Day		2.00

Desserts

Flan with mango and habanero honey	4.25
Patrón Café XO chocolate Tres Leches with whipped cream	4.50
Pastel de Calabaza with crema fresca	3.75
Mexican vanilla ice cream with cajeta and apple crumble	4.50
Final Feliz (a happy end...) 2 chocolate truffles served with a homemade cookie	2.75
Three Dessert Sampler	7.50
Four Dessert Sampler	10.00

18% gratuity added to parties of 6 or more.
Please no separate checks for parties of 6 or more.
No personal checks accepted

Garrido's is a Green Restaurant.
Our Restaurant and Patio are smoke free.
Gluten-free menu items available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness.