



WELCOME TO GUY FIERI'S EL BURRO BORRACHO

DOMESTIC BEER

Coors Banquet	5	Sharp's (N/A)	6
Coors Light	6.5	Blue Moon	7
MGD	6	Samuel Adams	7
Miller Lite	6.5		

IMPORTED BEER

Corona Extra,		Dos Equis Ambar,	
Corona Light	7.25	Lager	7.25
Pacifico	7.25	Heineken	7.25
Negra Modelo	7.25	Stella Artois	7.25
Guinness	8.75	Victoria	7.25

DRAFTS 16 OZ./24 OZ.

Miller Lite (4.17% ABV)	6.5/8.5	Modelo Especial (4.40% ABV)	7.25/9.25
Coors Light (4.20% ABV)	6.5/8.5	Ballast Point Sculpin IPA (7.00% ABV)	8/10
Corona Light (4.60% ABV)	7.25/9.25		

Seasonal Selection

(Ask Bartender or Server)

WINES

	BTL	BTL
Four Graces Pinot Grigio	9	36
Kendall-Jackson Chardonnay	11	44
Kim Crawford Sauvignon Blanc	12	48
Davis Family Cuvée Luke	15	60
Davis Family Chardonnay		75
Terrazas Malbec	10	40
La Crema Pinot Noir	12	48
Kendall-Jackson Cabernet Sauvignon	11	44
Dreaming Tree Crush	13	52



Named for his sons
Hunter and Ryder,
Guy's wines showcase the
best of Sonoma County
wine country

	BTL
Hunt & Ryde Zinfandel	65
Hunt & Ryde Pinot Noir	75
Hunt & Ryde Trophy	100

Sangria Rojo 14

cabernet sauvignon, apple brandy,
peach schnapps, fresh fruit + float of
Captain Morgan Original Spiced rum

TEQUILA

Silver		Añejo	
el Jimador	9.5	Sauza Tres	
Patrón	12.5	Generaciones	11
Herradura	12.5	Sauza	
Jose Cuervo	9.5	Commemorativo	12
Avión	10	el Jimador	13
Casa Noble	10	Patrón	15
Gran Patrón	33	Herradura	13
		Avión	13
Reposado		Casa Noble	14
Patrón	12	Don Julio	16
el Jimador	11	Don Julio 1942	33
Avión	12		
Sauza Hornitos	10		
Casa Noble	10		
Herradura	11		
Cazadores	13		
Don Julio	14		

TEQUILA FLIGHTS

Burro Rides 30
el Jimador (Silver), Herradura (Silver),
Jose Cuervo (Silver) + Avión (Silver)

Crossing the Border 35
Patrón (Silver), Herradura (Silver), Sauza Tres
Generaciones (Añejo) + el Jimador (Reposado)

Lost in Tijuana 38
Casa Noble (Reposado), Patrón (Reposado),
Avión (Reposado) + Herradura (Reposado)

Back to Flavortown 40
Casa Noble (Reposado), el Jimador (Reposado),
Patrón (Añejo) + Avión (Añejo)

MARGARITA DE LA CASA 11

el Jimador Silver tequila, triple sec + house-made margarita mix
flavors available in strawberry, peach-infused with fresh ginger, mango purée 2
make it a Corona’Rita for 13

MARGARITAS ESPECIALES 15

 **Caliente Margarita**
Guy’s world-famous signature margarita jalapeño-infused el Jimador tequila, triple sec, fresh cilantro + house-made margarita mix

Cadillac Margarita
Patrón Silver tequila, Cointreau, house-made margarita mix + Grand Marnier float

 **Pineapple Habanero Margarita**
el Jimador Silver tequila, triple sec, pineapple & habanero purée + house-made margarita mix

Hopped and Smokey
El Silencio Mezcal, triple sec, house-made margarita mix + Ballast Point Sculpin IPA float

Peach Ginger Margarita
Jameson Irish whiskey, peach-ginger infusion + house-made margarita mix

Featured Margarita
Sauza Blue Silver tequila, house-made sour mix with fresh lime and orange juices, simple syrup + Sonoran spice garnish on rim

NON-ALCOHOLIC BEVERAGES 3

- Pepsi
- Diet Pepsi
- Sierra Mist
- Lemonade
- Iced Tea Unsweetened
- Hot Tea or Coffee

COCKTAILS

Austin Sweet Tea 12
Firefly Sweet Tea vodka, white peach syrup + lemon juice

Crazy Hagar 13
Sammy’s Beach Bar rum, lemon, mint + ginger beer

Kentucky Sidecar 14
Woodford Reserve bourbon, Cointreau, apple + lemon juice

Lemon Drop...Not 13
Absolut Citron vodka, St-Germain elderflower liqueur, fresh rosemary + lemon juice

True Whiskey Sour 12
Jack Daniel’s Tennessee whiskey, fresh lime & lemon juices, sugar + club soda

Tattooed Mojito 13
Sailor Jerry rum, lime, blackberry, mint + club soda

Burro Punch 15
el Jimador Silver tequila, Sailor Jerry rum, orange & pineapple juices, peach syrup, strawberry purée + dark rum floater

SPECIALTY BORRACHO BRAIN FREEZES

Frozen Margarita 12
el Jimador tequila, triple sec + house-made margarita mix

Frozen Horchata Colada 12
Bacardi rum, coconut, pineapple, vanilla + cinnamon

Frozen Strawberry de la Cruz 13
Bacardi rum, strawberry, orange, lime + lemon

Frozen Pineapple Habanero 15
el Jimador Silver tequila, triple sec, pineapple & habanero purée + house-made margarita mix

BOTTOMLESS CHIPS AND SALSA

enjoy our bottomless chile-lime dusted chips + house-made salsa molcajete 3
additional craft salsa 4

Roasted Tomatillo Verde — (medium heat) charred tomatillo, serrano + cilantro

Smokey Chipotle — (medium heat) chipotle, charred tomato, garlic + adobo

Grilled Pineapple-Jalapeño — (sweet heat) pineapple, jalapeño, cilantro + red onion

Roasted Habanero-Lime — (hellfire heat) charred habanero, lime, garlic + onion

GUY’S GUACAMOLE 11

mashed-up ripe California avocados, serrano chile, sweet onion, radish, lime + cilantro
served with crispy tortilla chips

KICK IT UP...

\$2 each: chorizo, roasted corn, cucumber, pepitas, roasted poblanos, roasted pineapple, crumbled Cotija cheese

\$4 each: shrimp, crab, lobster

BOCADITOS

Mexican Fundido 12

Chihuahua, Asadero & Cheddar cheese dip, chorizo, pico de gallo, black beans + tortillas

Trash Can Nachos 15 / Grande Shareable Entrée 32

crispy corn tortilla chips, black beans, melty queso casero, pickled red onion, pico de gallo, crema, crumbled Cotija cheese, cilantro + jalapeños
choice of: carne asada 4, chicken 3, carnitas 2, chorizo 2

Grilled Street Corn 10

grilled corn cob, crema, chile de arbol, cilantro, lime, mayo + crumbled Cotija cheese

Jalapeño Poppers 15

queso casero cheese & chorizo-stuffed jalapeños, crumbled Cotija cheese, cilantro, lime + chipotle-buttermilk dipping sauce

Quesadilla de Chorizo 15

Chihuahua & Asadero cheeses, chorizo, pico de gallo, chipotle salsa, crema + cilantro (plain cheese 12)

Grilled Shrimp Cocktail 19

grilled & chilled shrimp, Mexicana cocktail sauce, pico de gallo, avocado, cilantro + lime

Shrimp Ceviche Tacos* 16

shrimp ceviche packed into crispy wonton taco shells, grilled pineapple-jalapeño salsa, pickled red onion, shredded cabbage, avocado crema + cilantro

An 18% gratuity will be added to parties of 8 or more.
There is an additional \$2 charge for all entrée to-go orders.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Items may contain peanut or other nut products. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

ENSALADAS Y SOPAS

add to any salad:
shrimp* 6, carne asada* 4, chicken* 3,
carnitas* 2

Acapulco Gold Salad 14
chopped romaine lettuce, tomato, avocado, black beans, Cheddar cheese, pickled red onion, radish, crumbled Cotija cheese, crunchy tortilla strips + chipotle-buttermilk dressing

Mango Jicama Crunch 13
mango, jicama, shredded cabbage, cucumber, radish, pineapple, pickled onion, corn, tomato, cilantro, honey vinaigrette + chipotle salsa

Borracho House Salad 9
greens, cucumber, tomato, tortilla strips, Cheddar cheese + choice of dressing

Roasted Chicken Tortilla Soup 11
shredded achiote chicken, tomato, cilantro, lime, shredded cabbage, diced avocado, sliced radish, sweet onion, roasted jalapeño + crispy tortilla strips

Posole Soup 11
tender pork shoulder, hominy, ancho chilies, onions, garlic, cabbage, radish + lime

TAQUERIA

three street tacos per order, served with
borracho beans, cilantro rice + lime

Picadillo 17
sweet Sonoran-style braised beef, green olives, raisins, brown sugar, shredded cabbage, Cheddar cheese, tequila-lime crema, pico de gallo + Parmesan-dusted crispy corn tortillas

Carne Asada 20
grilled marinated skirt steak, white onion, avocado crema, pico de gallo + grilled corn tortillas

Al Pastor 18
marinated pork shoulder, grilled pineapple-serrano salsa, avocado crema, pickled red onion, lime, cilantro + grilled corn tortillas

Chipotle Pork & Roasted Corn 18
sweet & spicy chipotle pulled pork, smoky chipotle salsa, corn, shredded cabbage, Cotija cheese, cilantro, tequila-lime crema + grilled corn tortillas

Drunken Fish 18
a la plancha Sonoran-style fish, spicy slaw, pickled red onion, cilantro + grilled corn tortillas

Lava Rock Shrimp 18
crispy fried shrimp, pink chile crema, shredded cabbage, pickled red onion, cilantro, Cotija cheese + grilled corn tortillas

Verduras Asadas (V) 16
grilled zucchini, squash, corn, roasted poblanos, salsa molcajete, tomato, onion, grilled corn tortillas, cilantro rice + black beans

EL JEFE HAMBURGUESAS 20

our 100% USDA choice ground beef burgers are seared and smashed to perfection for the ultimate texture and flavor. Served with crispy seasoned papas fritas

El Gringo
80/20 ground beef burger, Mexicana mac ‘n’ cheese, Cheddar cheese, applewood smoked bacon, LTOP (lettuce, tomato, onion, pickle), burro sauce + crispy tortillas on a garlic-buttered, toasted torta bun

El Hombre
80/20 ground beef burger, smashed beef machaca, melty queso casero, pepper jack cheese, black beans, salsa molcajete, shaved jalapeño, LTOP (lettuce, tomato, onion, pickle), burro sauce, crispy tortillas, guacamole + pico de gallo on a garlic-buttered, toasted torta bun

ENCHILADAS

served with borracho beans, cilantro rice, pico de gallo + sour cream

Beef Machaca* 20
crispy, shredded braised beef, queso casero, mole negro, pico de gallo, diced onion, tequila-lime crema + cilantro

Chicken Mole Verde* 19
seasoned chicken, queso casero, mole verde, diced onion, tequila-lime crema + cilantro

Pork Chile Verde* 19
marinated pork shoulder, queso casero, tomatillo salsa, sweet onion, tequila-lime crema + cilantro

Queso Casero (V)* 18
triple-melty cheese, borracho sauce, chopped onion, tequila-lime crema + cilantro

BUILD YOUR BORRACHO PLATTER 30

cilantro rice, borracho beans, crema, pico de gallo, sour cream + warm flour tortillas
choose 1 item from each category

Entrée
carne asada* - grilled marinated skirt steak
carnitas - crispy tender pork shoulder
pollo - pulled, braised boneless chicken thighs
fish a la plancha - pan-fried daily fresh fish

Tacos
Picadillo, Carne Asada, Al Pastor, Chipotle Pork & Roasted Corn, Drunken Fish

Enchiladas
Beef Machaca, Chicken Mole Verde, Pork Chile Verde, Queso Casero

An 18% gratuity will be added to parties of 8 or more.
There is an additional \$2 charge for all entrée to-go orders.

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BURRITOS Y CHIMICHANGAS

quesadilla-style flour tortilla, served with cilantro rice, borracho beans, cabbage, pico de gallo + sour cream
“get it wet” = slathered in sauce (2 extra)
“get it changa’d” = crispy fried (2 extra)

Picadillo 21
sweet Sonoran-style braised beef, super-melty cheese, Cheddar cheese, shredded cabbage, pico de gallo + crema

Achiote Chicken 21
shredded achiote chicken, borracho sauce, salsa molcajete, shredded cabbage, pico de gallo, Cotija cheese + crema

Carne Asada 23
grilled marinated skirt steak, avocado crema, shredded cabbage, pico de gallo + crema

Pork Chile Verde 20
tender pork shoulder, tomatillo chile verde, shredded cabbage, pico de gallo, Cotija cheese + crema

POSTRES 10

House-Made Churros
warm churros tossed in cinnamon sugar, a touch of chile de arbol, Mexican chocolate dip + dulce de leche dip

Fried Ice Cream
crispy, coated, fried vanilla ice cream, Mexican chocolate sauce, strawberry compote + white chocolate spicy rum sauce

Chocolate Flan Cake
double chocolate fudge cake, layered caramel flan, dulce de leche sauce + shaved Mexican chocolate

Coconut Tres Leches Bread Pudding
tres leches cake bread pudding, coconut crème anglaise + toasted coconut

FAJITAS

roasted poblanos, charred white onions, tomatoes, cilantro rice, borracho beans, sour cream, pico de gallo, jalapeños, tomatillos + warm flour tortillas

Carne Asada 23	Combo Fajitas 25
Pollo 20	Carne Asada & Pollo
Shrimp 25	Shrimp & Carne Asada
	Pollo & Shrimp

SIDES

Borracho Beans 5
Black Beans (V) 5
Cilantro Rice 5
Guacamole Side 3
Sour Cream 1
Shredded Queso 3

must be ordered with an entrée:
Taco 6
Enchilada 6

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