

Kids Menu

Fountain drink included with kids meal.

QUESADILLA \$7

Flour tortilla with chicken or cheese. Served with rice and beans.

BURRITO \$7

Soft flour tortilla with choice of meat. Served with rice and beans.

CHICKEN NUGGETS \$7

Chicken tenders. Served with french fries.

TACO \$7

Soft flour tortilla with ground beef and cheese. Served with rice and beans.

GRILLED CHEESE \$7

Toasted cheese sandwich. Served with french fries.

Breakfast / Desayuno

Huevos a la Mexicana* \$12

Scrambled eggs with onions, jalapeño and tomato. Served with rice and beans

Huevos con Chorizo* \$14

Scrambled eggs with chorizo. Served with rice and beans.

Huevos Rancheros* \$13

Fried corn tortillas, eggs, queso fresco, sour cream, green or red sauce. Served with rice and beans.

Bistec a la Mexicana* \$17

Steak, fresh grilled onions, jalapeños, tomatoes and cilantro. Served with rice and beans.

Breakfast Burrito* \$10

A mix of potatoes and chorizo, eggs, Monterey Jack cheese, rice, topped with salsa and sour cream.

Chilaquiles* \$14

Fried corn tortillas simmered in house made salsa verde. Topped with queso fresco, sour cream, avocado, steak and eggs.



Breakfast Burrito



Chilaquiles

Desserts / Postres

CHURROS \$8

Elongated, deep-fried dough encrusted with a blend of cinnamon and sugar. Served with vanilla ice-cream (Qty 3).

FLAN \$8

A creamy custard dessert topped with a caramel sauce.

TRADITIONAL FRIED ICE-CREAM \$8



Traditional Fried Ice-Cream

Drinks / Bebidas

Jarritos (fruit flavored sodas) \$4

Fruit Punch • Pineapple • Mandarin • Lime
Strawberry • Tamarind • Grapefruit • Mango

Mexican Sodas \$4

Mexican Coca-Cola • Mexican Fanta Orange

Fountain Sodas \$3.50

Pepsi • Diet Pepsi • Mountain Dew • Orange Crush
Starry • Diet Starry • Lemonade

Aguas Frescas (non-alcoholic) \$4

Fresh house drinks made from varying combinations of fruits, grains, flowers, and/or seeds blended with sugar and water.

Horchata • Tamarindo • Hibiscus • Agua Fresca of the Day

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

Guino's

MEXICAN RESTAURANT

AUTHENTIC MEXICAN CUISINE

239 E Main Street | Sun Prairie, Wisconsin

Appetizers / Aperitivos	
Fried Cauliflower \$8 Breaded cauliflower, deep-fried to perfection. Served with a zesty house made sauce.	Mexican Street Corn \$11 Mini corn cobs smothered in mayo, cotija cheese and Tajin (Qty 4).
Chicken Wings (Qty 6) \$9 • (Qty 10) \$12 Deep fried bone-in chicken wings. Served with a choice of sauce: honey BBQ, garlic/parmesan, buffalo or mango-habanero.	Flautas \$12 Crispy fried rolled tacos with chicken. Served with guacamole, sour cream and queso fresco (Qty 4).
Jalapeño Poppers \$9 Deep-fried breaded jalepeño peppers stuffed with cream cheese (Qty 7).	Street Fries \$12 French fries topped with chop steak, shredded cheese, guacamole, pico de gallo and sour cream.

Chips & Dip	
Salsa \$4	
Pico de Gallo \$5	
Guacamole \$7	
Queso \$7	
Queso and Chorizo \$9	

Nachos	
	Traditional Nachos \$16 Crispy tortilla chips smothered in a choice of seasoned ground beef, chopped steak, chicken, marinated pork, chorizo. Topped with queso sauce, pico de gallo, black olives, pickled jalepeños, refried beans, and shredded cheese. Served with guacamole, salsa and sour cream.

Soups / Sopas		
Chicken Tortilla Soup CUP \$4 • BOWL \$6 A traditional soup made with chicken broth, shredded chicken, tomatoes, garlic, onion, chilies. Garnished with a dollop of sour cream and fried tortilla chips.	Pozole \$15 A hearty soup made with guajillo chili broth, shredded pork and hominy. Accompanied with fresh condiments: oregano, shredded lettuce, onions and sliced radishes. Served with tostadas (32 oz).	Menudo \$15 Simmered to perfection in a red chili broth, this soup is made with beef stomach. Accompanied with fresh condiments: oregano, cilantro, onions and lime wedges. Served with tostadas (32 oz).

Salads / Ensalada	
Traditional Taco Salad \$15 Lettuce, shredded cheese, pico de gallo, black olives, guacamole, salsa, sour cream. Served in an edible tortilla shell. Choice of seasoned ground beef, steak, chicken or pork. <i>Shrimp option \$17.</i>	Simple Salad \$14 Char-broiled chicken, lettuce, cheese, cherry tomatoes, cucumbers, red onions, and croutons. <i>Shrimp option \$16.</i>
Fajita Taco Salad \$16 Choice of steak or chicken, grilled bell peppers, onions, rice, shredded cheese, corn salsa, sour cream. Served in an edible tortilla shell.	Southwest Chicken Salad \$16 Char-broiled chicken, lettuce, shredded Monterey Jack cheese, corn salsa, crunchy tortilla strips. Served with a lime-avocado ranch dressing.



Southwest Chicken Salad

Tortas	
Traditional Torta \$12 Mexican style bun stuffed with a choice of seasoned ground beef, chopped steak, chicken, milanesa, marinated pork, chorizo, beans, cheese, lettuce, tomato, jalepeños, avocado and mayo.	Guimo's Tortota \$17 A house speciality. Mexican style bun overstuffed with chicken milanesa (tenderized breaded chicken), salchichas (pork franks,) jamón (ham), huevos (eggs), pineapple, chorizo, beans, cheese, lettuce, onions, tomatoes, jalepeños, sliced avocado and mayo.
Torta de Lengua \$12 Mexican style bun stuffed with grilled beef tongue, beans, cheese, lettuce, tomato, jalepeños, avocado and mayo.	
Pambazo \$13 Mexican style bun rubbed with guajillo sauce and toasted on the grill. Stuffed with papa con chorizo (potatoes and chorizo), queso fresco, lettuce and sour cream.	



Guimo's Tortota

House Entrees	
CARNE ASADA \$19 Thin marinated steak, cactus, fried onions, fried jalapeños and queso fresco. Served with rice, beans, guacamole and corn tortillas.	
MOLCAJETE \$25 Grilled chicken, steak, shrimp, pork chops, marinated pork, cactus, queso fresco, fried jalapeños, onions in a guajillo sauce. Served in a warm molcajete stone with rice, beans, guacamole and pico de gallo.	
PARRILLADA \$19 Mixture of chicken, steak, marinated pork, chorizo and grilled potatoes, onions, jalapeños and queso fresco. Served with rice, beans, guacamole, pico de gallo and limes. <i>Add shrimp \$25.</i>	
ALAMBRE \$19 Marinated steak and chorizo mixed with bell pepper and onions, smothered with melted cheese. Served with a choice of flour or corn tortillas, rice and beans.	
MARIA'S DINNER \$19 Grilled chicken, shrimp, chorizo, mushrooms, melted Monterey Jack and choice of flour or corn tortillas. Served with rice and veggies.	
MILANESA \$16 Chicken breast, thinly pounded, lightly breaded and fried. Served with rice, fries and avocado.	
SEAFOOD PASTA \$23 A combination of seafood, mushrooms, bell peppers, onions in a creamy chipotle garlic sauce. Served over Penne Pasta with garlic bread sticks.	
CAMARONES A LA DIABLA \$22 Shrimp, onions, garlic, slowly simmered in guajillo and árbol sauce. Served with rice, vegetables and mango salsa.	
FRIED/GRILLED TILAPIA \$20 Tilapia, mango salsa, choice of two: vegetables, rice or fries. Served with a choice of flour or corn tortillas.	
MOJARRA FRITA \$20 Crispy fried whole tilapia served with rice and fries, mango salsa, guacamole and our house side salad.	
CHILES RELLENOS \$15 Two lightly battered poblano peppers stuffed with panela cheese, covered with our special tomato sauce. Served with rice and beans. <i>Add a choice of beef, chicken or pork \$2.</i>	
TOSTADA DINNER \$13 Three corn tostadas, smothered in refried beans, lettuce, tomato, queso fresco, avocado and sour cream. <i>Add shredded chicken \$15.</i>	
HUARACHE \$15 Grilled corn masa dough, topped with lettuce, queso fresco, tomatoes, beans and a choice of chicken, pork, steak or chicken.	
	
Molcajete	Parrillada
	
	Seafood Pasta

Street Tacos	
Individual Street Tacos Our house tacos are made with corn tortillas, topped with onions, cilantro and lime wedges.	
Al Pastor (marinated pork) \$3.50	
Asada (steak) \$3.50	
Pollo (chicken) \$3.50	
Campechano (steak and chorizo) \$3.50	
Papa con Chorizo (potatoes and chorizo) \$3.50	
Tinga (shredded chicken) \$4	
Lengua (beef tongue) \$4	
Tripa (tripe) \$4	
Street Taco Dinner (Qty 2) \$9.50, (Qty 3) \$12.50 Choice of meat. Served with rice & beans. <i>Add \$2 more for lengua or tripe.</i>	

Taco Dinners	
Tacos Dorados (Qty 4) \$15 Crispy fried tacos with chicken, topped with lettuce, queso fresco sour cream. Served with rice and beans.	
Shrimp Taco Dinner (Qty 3) \$16 Marinated grilled shrimp, lettuce, pico de gallo, shredded cheese, sour cream in a flour tortilla. Served with rice and beans.	
Fish Taco Dinner (Qty 3) \$16 Grilled or fried tilapia, cabbage, mango salsa, queso fresco in a corn tortilla. Served with rice and beans.	
Cauliflower Taco Dinner (Qty 3) \$15 Fried cauliflower, lime slaw, pico de gallo, queso fresco in a corn tortilla. Served with rice and beans.	

Enchiladas	
Traditional Enchiladas \$15 Corn tortillas rolled and stuffed with your choice of beef, chicken or cheese. Served with rice and beans.	Shrimp Enchiladas \$17 Flour tortillas rolled and stuffed with grilled shrimp, homemade tomatillo sauce. Topped with queso fresco, Monterey Jack cheese, sour cream. Garnished with lettuce, pico de gallo and radish. Served with rice and beans.
Choice of your favorite sauce: <ul style="list-style-type: none">Enchiladas Rojas: Fresh red sauce.Enchiladas Verdes: Fresh green tomatillo sauce.Enchiladas Suizas: Creamy tomatillo sauce.Enchiladas de Mole: Our house mole sauce made with ancho chiles, unsweetened chocolate, sesame seeds, almonds and secret spices.	
	Shrimp Enchiladas

Chimichangas	
Chimichanga Dinner \$17 12" deep-fried flour tortilla stuffed with a choice of seasoned ground beef, chopped steak, marinated pork, chorizo or shredded chicken, rice, and shredded cheese. Topped with queso sauce and a dollop of sour cream. Garnished with lettuce, pico de gallo, radishes. Served with rice and beans.	Veggie Chimichanga Dinner \$15 12" deep-fried flour tortilla stuffed with grilled seasonal vegetables, rice, and shredded cheese. Topped with queso sauce and a dollop of sour cream. Garnished with lettuce, pico de gallo and radishes. Served with rice and beans.
Shrimp Chimichanga Dinner \$20 12" deep-fried flour tortilla stuffed with grilled shrimp, rice, and shredded cheese. Topped with queso sauce and a dollop of sour cream. Garnished with lettuce, pico de gallo and radishes. Served with rice and beans.	
	Chimichanga Dinner

Burritos	
Traditional Burrito \$10 12" flour tortilla stuffed with a choice of seasoned ground beef, chopped steak, chicken, marinated pork, chorizo, or potato mixed with chorizo, rice, beans, lettuce, pico de gallo and shredded cheese and sour cream.	Surf and Turf Burrito \$16 12" flour tortilla stuffed with a choice of seasoned chopped steak and grilled shrimp, lettuce, rice, guacamole, pico de gallo, and shredded cheese. Served with rice and mango salsa.
California Steak Burrito \$15 12" flour tortilla stuffed with a choice of seasoned chopped steak, rice, guacamole, pico de gallo, fries, and shredded cheese. Topped with a creamy, melted Monterey Jack cheese sauce.	Veggie Burrito \$13 12" flour tortilla stuffed with grilled bell peppers, onions, mushrooms, rice, beans, shredded cheese and guacamole.
Tinga Burrito \$15 12" flour tortilla stuffed with house-made, slowly cooked, shredded chicken, sliced onion in an adobo-chipotle sauce, lettuce, beans, queso fresco and avocado.	Wet Burrito \$16 12" flour tortilla stuffed with a choice of seasoned ground beef, chopped steak, chicken, marinated pork, chorizo or potato mixed with chorizo, rice, beans, lettuce, pico de gallo and shredded cheese and sour cream. Smothered in a delicious tomatillo sauce and topped with sour cream. Served with rice and beans.
Crispy Chicken Burrito \$15 12" flour tortilla stuffed with a choice of breaded chicken, lettuce, rice, tomatoes, shredded cheese and lime avocado ranch.	Burrito Dinner \$13 12" flour tortilla stuffed with a choice of seasoned ground beef, chopped steak, chicken, marinated pork, chorizo or potato mixed with chorizo, rice, beans, lettuce, pico de gallo and shredded cheese and sour cream. Served with rice and beans.

Char-Grilled Fajitas	
Traditional Fajitas Choice of char-grilled marinated meat on a sizzling skillet with sautéed onions and peppers. Served with tortillas, sour cream, salsa, cheese and rice.	
Angus Beef Skirt Steak \$18	
Chicken \$15	
Marinated Pork \$15	
Shrimp \$18	
Seafood \$22	
Supreme \$19 (shrimp chicken & steak)	
Guimo's Style \$20 (pork, shrimp, chicken & chorizo)	Supreme
Veggie Fajitas \$14 (cauliflowers, bell peppers, onions, mushrooms)	

Quesadillas	
Traditional Quesadilla 12" flour tortilla, served with onions, peppers and cheese, garnished with lettuce and sour cream with your choice of meat. Served with rice and corn salsa.	
Steak \$14	
Chicken \$14	
Pork \$14	
Shrimp and Chicken \$15	
Shrimp \$16	
Vegetarian \$14 (fried cauliflower, bell peppers, onions, mushrooms)	