



• MENU •

5100 S. California Ave.
Chicago, IL, 60632
(773) 737-4575
Est. 1998

BOTANAS | STARTERS

BOTANAS STARTERS

COMBINACION DE BOTANITAS \$19

Sopes (2), Chicken Flautas (2), Wings (4),
Grilled Cheese Slices (2), Guacamole

PICADITAS ESTILO GUERRERO (4) \$14

Cheese, Sour Cream, Onion, Salsa

QUESO FUNDIDO \$18

Gratinated Cheese, Chorizo

BUFFALO WINGS \$17

(12) Buffalo Wings

NACHOS \$12

Corn Tortilla Chips, Refried Beans, Cheese,
Sour Cream, Guacamole, Pickled Jalapeño

NACHOS CON CARNE \$15

Corn Tortilla Chips, Refried Beans, Cheese,
Sour Cream, Guacamole, Pickled Jalapeño,
Steak Or Chicken

GUACAMOLE \$15

Avocado, Tomato, Onion, Cilantro

COMBINACION
DE BOTANITAS



BUFFALO
WINGS

18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX (6) AND MORE

DESAYUNO BREAKFAST

servidos con arroz, frijoles y tortillas hechas a mano
served with rice, beans and handmade tortillas

DESAYUNO LA QUEBRADA* \$18

Two Eggs And 6 Oz. Grilled Steak

DESAYUNO FORTACHÓN* \$18

Scrambled Eggs, 6 Oz. Grilled Steak, Onion, mushroom

DESAYUNO LIGHT \$14

Scrambled Egg Whites, Corn Kernels, Mexican Zucchini, Poblano

DESAYUNO MI RANCHITO* \$14

Scrambled Eggs, Bacon, Whole Beans, Corn Kernels, Mexican Zucchini, Chile De Árbol Salsa

DESAYUNO POBLANO* \$14

Scrambled Eggs, Poblano and Grilled Corn Kernels

HUEVOS AL ALBAÑIL* \$12

Scrambled Eggs, Molcajete Salsa

HUEVOS SAN LUIS* \$14

Scrambled Eggs, Cactus Slices, Chorizo, Salsa de Arbol

HUEVOS TOLUQUEÑOS* \$14

Over Easy Eggs, Tortilla, Chorizo, CactusSlices, Green Salsa

HUEVOS CAMPESINOS* \$14

Scrambled Eggs, Whole Beans, Chile De Árbol Salsa, Chorizo

HUEVOS TELOLOAPENSES* \$14

Scrambled Eggs, Mole, Grilled Cheese Slices

HUEVOS GUERRERENSES* \$12

Scrambled Eggs, Potatoes and Green Salsa

HUEVOS A LA CAZUELA* \$14

Scrambled Eggs, Pork Rinds, Chile De Árbol Salsa

MACHACADO DE HUEVO* \$14

Scrambled Eggs, Cecina, Tomato, Onion, Jalapeño

HUEVOS APORREADOS* \$14

Scrambled Eggs, Cecina Choice of Red or Green Salsa

HUEVOS* \$10 scrambled or over easy eggs

A LA MEXICANA* \$12

With Tomato, Onion,
Jalapeño

CON CHORIZO* \$12

With Chorizo

CON JAMON* \$12

With Ham

CON SALCHICHA \$12

With Sausage

CON TOCINO \$12

With Bacon

CON CHORIZO Y PAPAS \$12

With Sausage

CON CHORIZO A LA

MEXICANA \$12

With Chorizo,



**HUEVOS
TELOLOAPENSES**

DESAYUNO / BREAKFAST

**Estos alimentos pueden ser servidos crudos o medio crudos según su especificación. El consumo de carnes, aves, mariscos y huevos crudos o poco cocidos pueden aumentar su riesgo de enfermedades transmitidas por los alimentos.*

**These items may be served raw or undercooked based on your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.*

CHILAQUILES

TACOS

MOLLETES

SIDE ORDER

CHILAQUILES

servidos con arroz y frijoles
served with rice and beans

CHILAQUILES \$12

Corn Tortilla Chips In Green,
Red, Mole Or Creamy Chipotle
Sauce, Cheese, Sour Cream, Onion

CON HUEVOS* \$15

With Eggs

CON MOLLETE \$15

With A Cheese Mollete

CON SUIZOS +\$4

With Gratinated Cheese

CON CECINA \$18

Mexican Sausage,
Onion, Cilantro

CON ARRACHERA* \$18

With 6 Oz. Grilled Steak



CHILAQUILES
CON MOLLETE

CON ARRACHERA Y

HUEVOS* \$22

With 6 Oz. Grilled Steak and Eggs

CON CECINA Y

HUEVOS* \$19

Mexican Sausage, Onion, Cilantro and Eggs

TACOS

ASADA, PASTOR, POLLO* \$4.75

Steak, Pastor, Or, Chicken, Onion,
Cilantro

CHORIZO, BARBACOA

DE CHIVO O LENGUA* \$5

Mexican Sausage, Goat Barbacoa,
Or Lengua, Onion, Cilantro

AGUACATE \$4.75

Avocado, Refried Beans, Corn
Kernels, Lettuce, Pico De Gallo

CECINA* \$5

Thin Beef Steak, Refried Beans,
Guacamole, Pico De Gallo

GRINGO* \$4.75

Choice Of Protein, Lettuce,
Tomato, Cheese, Sour Cream

TACO DINNER* \$16

Includes 3 Tacos with Rice And
Beans Your choice of Steak,
Pastor, Chicken Cecina, Chorizo,
Goat Barbacoa, Gringo, Lengua,
Aguacate

MOLLETES

MOLLETES \$9

2 Bread Slices, Refried
Beans, Gratinated
Cheese, Pico De Gallo

CON CHORIZO \$14

With Chorizo

CON TOCINO \$14

With Bacon



MOLLETES

SIDE ORDER

CECINA \$9

Thin Beef Steak

ARRACHERA* \$12

6 Oz. Grilled Steak

CHORIZO \$6

Mexican Sausage

POLLO \$6

Chicken

PASTOR \$6

Marinated Pork

TORTAS

frijoles, queso, crema, lechuga, tomate, aguacate
refried beans, cheese, sour cream, lettuce, tomato, avocado

ASADA, PASTOR, POLLO \$9.50

Steak, Pastor, Or Chicken

BARBACOA, CHORIZO O LENGUA \$10.50

Barbacoa, Chorizo, Or Lengua

CECINA, MILANESA DE RES O POLLO \$10.50

Specialty Thin Beef Steak
Breaded Chicken Or Steak

TORTA DINNER +\$4

Your Choice Of Torta.
Includes Rice And Beans.



HUARACHES

HUARACHE \$7

Refried Beans, Cheese, Sour Cream, Lettuce, Radish, Salsa

ASADA, POLLO, PASTOR, O CHORIZO \$8

Steak, Chicken, Pastor Or Chorizo

CECINA \$9

Specialty Thin Beef Steak

BURRITOS

arroz, frijoles, queso, crema, lechuga, tomate, aguacate
rice, beans, sour cream, cheese, lettuce, tomato, avocado

ASADA, PASTOR, POLLO \$11

Steak, Pastor, Or Chicken

BARBACOA, LENGUA O CHORIZO \$14

Barbacoa, Lengua, Or Chorizo

CECINA \$14

Specialty Thin Beef Steak, Barbacoa,
Chorizo, Or Lengua

BURRITO DINNER +\$4

Your Choice Of Burrito. Includes
Rice And Beans



QUESADILLAS

QUESADILLA \$4

With Chihuahua Cheese

ASADA, PASTOR O POLLO \$5.50

Steak, Pastor Or Chicken

CECINA, CHORIZO, O HONGOS \$6

Specialty Thin Beef Steak, Chorizo,
Or Mushroom

QUESADILLAS DINNER

3 Quesadillas. Includes Rice And
Beans **\$15**

Steak, Pastor, Chicken Or
Mushroom **\$16**

Cecina Or Chorizo **\$16**

TORTAS

HUARACHES

BURRITOS

QUESADILLAS

ENCHILADAS

COMBOS

PASTA

SOPE

FLAUTAS

ENCHILADAS

(3) Enchiladas con queso, crema, cebolla servidas con arroz y frijoles
(3) Enchiladas with cheese, sour cream, onion served with rice and beans

TEOLOAPAN \$16

Chicken Enchiladas In Mole
With Chorizo

DE POLLO O ASADA \$16

Chicken Or Steak Enchiladas
In Choice Of Mole, Green Or
Red Salsa

DE CHORIZO Y PAPAS \$16

Chorizo And Potato Enchiladas
In Mole, Green Or Red Salsa

DE QUESO \$15

Cheese Enchiladas In Choice Of
Mole, Green Or Red Salsa



COMBOS

COMBOS \$17

#1 (2) ENCHILADAS DE MOLE
CON CHORIZO Y Y PAPA Y
(2) FLAUTAS DE POLLO

#2 (2) FLAUTAS DE POLLO Y
(1) HUARACHE DE ASADA

PASTA

servida con pan con mantequilla
served with buttery bread

FETTUCCINE \$12 CAMARON \$25

Chipotle Pasta

Shrimp

POLLO \$22

Salmon

Chicken

SOPE

SOPE \$5

Refried Beans, Cheese, Sour
Cream, Lettuce, Radish, Salsa

ASADA, POLLO, PASTOR, CHORIZO \$6

Steak, Pastor, Chicken, Or Chorizo

CECINA \$7

Specialty Thin Beef Steak



FLAUTAS

queso, crema, lechuga, rabano servidas con guacamole
cheese, sour cream, lettuce, radish, served with guacamole

FLAUTAS DINNER \$17

Includes Rice And Beans

DE POLLO

Chicken Filled Crispy Tortillas

DE CHORIZO CON PAPAS

Chorizo And Potato Filled Crispy
Tortillas

ENSALADAS

ENSALADA \$10

Lettuce, Cheese, Corn Kernels, Chickpeas, Whole Beans, Tomato, Radish, Avocado, Cucumber

POLLO \$18

Grilled Chicken

SALMON \$22

Grilled Salmon

PULPO ENAMORADO \$22

Grilled Salmon

ENSALADA DE SALMON



GUISADOS

servido con arroz, frijoles, ensalada y tortillas hechas a mano
served with rice, beans salad and handmade tortillas

POLLO EN MOLE \$19.50

Chicken In Mole

GUISADO DE PUERCO \$19.50

Pork, Cactus Slices In Green, Chile De Árbol Salsa

LOMO DE RES CHILE DE ARBOL* \$22

Beef Sirloin In Chile De Árbol Salsa

LENGUA EN SALSA VERDE \$22

Beef Tongue In Green Salsa

COMBINACION AZTECA \$22

Chicken, Cecina and Chorizo With Cactus and Molcajete Salsa

GUISADO DE PUERCO



CALDOS SOUPS

servido con tortillas hechas a mano
served with handmade tortillas

CALDO DE POLLO \$17

Red Or White Mexican Chicken Soup With Vegetables

CALDO TLALPEÑO \$17

Spicy Mexican Chicken Chipotle Soup With Vegetables

CALDO DE CAMARON \$20

Spicy Shrimp Soup With Vegetables

CALDO DE PESCADO \$20

Spicy Fish Soup With Vegetables

CALDO DE CAMARON Y PESCADO \$20

Spicy Shrimp And Fish Soup With Vegetables

CALDO DE MARISCOS \$25

Spicy Seafood Mix Soup

BIRRIA DE CHIVO \$22

Goat Soup

CALDO DE MARISCOS



BIRRIA DE CHIVO



FAJITAS

servidas con arroz, frijoles, guacamole y tortillas hechas a mano
served with rice, beans, guacamole and handmade tortillas

CHICKEN \$22

Chicken, Onion, Tomato, Bell Pepper

SHRIMP \$26

Shrimp, Onion, Tomato, Bell Pepper

STEAK* \$28

Steak, Onion, Tomato, Bell Pepper

CIELO, MAR Y TIERRA* \$28

Chicken, Shrimp, Steak, Onion, Tomato, Bell Pepper

FAJITAS CIELO, MAR Y TIERRA



ENSALADAS
GUISADOS
CALDOS
FAJITAS

STEAK

CECINA ESTILO GUERRERO* \$25

Thin Beef Steak Served With Guacamole, Whole Beans And Pico de Gallo

CARNE LA QUEBRADA* \$27

8 Oz. Grilled Steak, Gratinated Cheese, Molcajete Salsa

CARNE ASADA* \$25

8 Oz. Grilled Steak



STEAK

TAMPIQUEÑA DE RES* \$27

8 Oz. Grilled Steak, Guacamole, Chicken Mole Enchilada

BARBACOA DE CHIVO* \$25

Goat Barbacoa

CARNE LA RANCHERITA* \$27

8oz Of Steak, Bacon, Whole Beans, Corn Kernels, Mexican Zucchini, And Chile De Arbol Salsa

CARNE LA SABROSITA* \$27

8 Oz. Steak, Pork Rinds, Whole Beans, Cilantro, Chile De Árbol Salsa

CARNE CAMPESTRE* \$27

8 Oz. Steak, Chorizo, Cheese, Catus Slices, Whole Beans, Cilantro, Salsa de Arbol



CARNE LA SABROSITA

CECINA ESTILO GUERRERO

SEAFOOD

*servido con arroz, ensalada, papas y tortillas hechas a mano
served with rice, salad, potatoes and handmade tortillas*

FILETE AL GUSTO \$22

Catfish Filet, Grilled, Al Mojo De Ajo, Breaded Or Al Ajillo

FILETE LA QUEBRADA \$25

Catfish Filet, Seafood Mix, House Salsa

FILETE PUERTO ESCONDIDO \$25

Catfish Filet, Seafood Mix, In Creamy Chipotle Salsa

SALMON AL GUSTO \$25

Salmon, Grilled Or Al Ajillo

LANGOSTIOS LA QUEBRADA (7) \$25

Prawns in Al Ajillo Salsa

MARISCADA ACAPULCO \$25

Spicy Seafood Mix Soup

CAMARONES AL GUSTO \$25

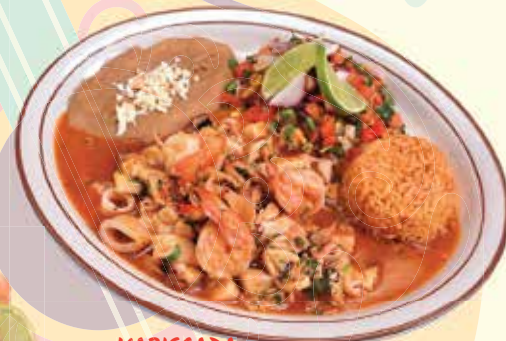
Shrimp, Grilled, Al Ajillo, Or Al Mojo de Ajo

MOJARRA \$22

Whole Tilapia, Fried, Al Mojo De Ajo, Or Al Ajillo

HUACHINANGO \$28

Whole Red Snapper, Fried, Al Mojo De Ajo, Or Al Ajillo



MARISCADA ACAPULCO

COCTELES

COCTEL VUELVE A LA VIDA \$25

Shrimp, Octopus, Calamari, Fish And Imitation Lobster Cocktail, Cilantro, Onion, Tomato, Avocado

CAMARON O PULPO

Shrimp Or Octopus Cocktail, Cilantro, Onion, Tomato, Avocado
Small \$18 Large \$22

CAMARON Y PULPO

Shrimp And Octopus Cocktail, Cilantro, Onion, Tomato, Avocado
Small \$18 Large \$22

COCTEL DE CAMARON



FILETE PUERTO ESCONDIDO



SEAFOOD

COCTELES

COMBINACIONES

servido con arroz, ensalada y tortillas hechas a mano
served with rice, salad, potatoes and handmade tortillas

PARILLADA LA QUEBRADA - SERVED FOUR (4) \$110 SERVED TWO (2) \$55

Arrachera, Costillas De Res,
Chuleta De Puerco, Chorizo,
Pollo, Langostinos, Camarones,
Chile Morrón, Cebolla, Mushrooms

COMBINACION DE CARNES \$28

Costilla, Cecina, Chorizo, Guilota y Nopal

MAR Y TIERRA \$28

Arrachera, Camarones,
Mushrooms,
Chile Morrón,
Cebolla y Nopal

CAMPESTRE \$28

Pollo, Cecina, Chorizo,
Mushrooms, Chile Morrón,
Cebolla y Nopal



MAR Y TIERRA



PARRILLADA LA QUEBRADA

CHICKEN

servida con arroz, frijoles y tortillas hechas a mano
served with rice, beans and handmade tortillas

TAMPIQUEÑA DE POLLO \$25

Grilled Chicken Breast, Guacamole, Chicken
Mole Enchilada

PECHUGA LA QUEBRADA \$25

Chicken Breast, Gratinated
Cheese, Molcajete Salsa

PECHUGA RANCHERITA \$25

Chicken Breast, Bacon, Whole Beans, Corn
Kernels, Mexican Zucchini, Chile De Árbol Salsa

PECHUGA SUREÑA AL CHIPOTLE \$25

Chicken Breast, Poblano, Chipotle Salsa

PECHUGA AL GUSTO \$22

Grilled Or Breaded Chicken Breast

GÜILOTAS AL GUSTO \$25

Mourning Dove, Al Ajillo Or In Salsa de Arbol

PECHUGA LA SABROSITA \$25

Chicken Breast, Pork Rinds, Whole Beans,
Cilantro, Chile De Árbol Salsa

PECHUGA CAMPESTRE \$25

Chicken Breast, Chorizo, Cheese, Cactus Slices,
Whole Beans, Cilantro, Salsa de Arbol



LANGOSTINOS

BOTANAS DE MAR

LANGOSTINOS QUEBRADA - SERVES TWO \$45

Prawns In Al Ajillo Salsa

CEVICHE - TOSTADA \$8

Shrimp Or Fish, Cilantro, Onion, Tomato, Avocado

CHARALES AL GUSTO O AL AJILLO \$18

Smelts, Fried

PULPO AL AJILLO \$18

Octopus, In Al Ajillo Salsa

CALAMARI AL AJILLO \$18

Calamari Al Ajillo

DESSERTS

CHEESECAKE \$4

Classic Cheesecake

FLAN \$4

Crème Caramel



COMBINACIONES

CHICKEN

BOTANAS DE MAR

DESSERTS

EXTRAS

ARROZ O FRIJOLE \$4

Rice Or Beans

PICO DE GALLO \$4

Chunky Tomato Salsa

GUACAMOLE \$5

Side Of Guacamole

AGUACATE \$4

Avocadoe

PAPAS FRITAS \$5

Fries

JUGOS NATURALES

NARANJA

Natural Orange Juice

ZANAHORIA

Natural Carrot Juice

NARANJA, ZANAHORIA

Natural Orange And Carrot Juice

BETABEL, ZANAHORIA

Natural Beet And Carrot Juice

JUEGO VERDE

Natural Orange, Pineapple And Cactus Juice

Small \$6 Medium \$7

Large \$11 Chia Seeds +\$1



LICUADOS

PLATANO

Banana Milkshake

FRESA

Strawberry Milkshake

CHOCOMILK

Chocolate Milkshake

Add oatmeal (avena) +\$1

Small \$5 Medium \$6 Large \$7

BEBIDAS BEVERAGES

HORCHATA O JAMAICA

Rice Or Hibiscus Water

Small \$3

Medium \$4

Large \$5.50

Chia Seeds +\$1

LIMONADA

Lemonade

Medium \$3

Large \$5.50

Limonada Mineral \$7

Chia Seeds +\$1

REFRESCO NACIONAL \$3.50

Coca-Cola, Diet Coke, Squir, Sprite

REFRESCO IMPORTADO \$5

Coca-Cola, Sidral, Sangria, Topo Chico

JARRITO \$5

Tamarindo, Mandarina, Piña, Tutifrut

TOPO CHICO PREPARADO O

SANGRIA RUSSA \$7

Topo Chico Or Sidral, Lime Juice

CAFÉ O TÉ \$3.50

Coffee Or Tea



SPIRITS

TEQUILA

1800 Silver \$9

1800 Reposado \$10

1800 Añejo \$11

Patron Silver \$11

Patron Reposado \$12

Patron Añejo \$12

Don Julio Blanco \$11

Don Julio Reposado \$12

Don Julio Añejo \$12

Don Julio 70 \$15

Don Julio 1942 \$22

Jose Cuervo Especial \$8

Jose Cuervo Tradicional \$9

Hornitos Reposado \$9

Hornitos Añejo \$10

Corazon Blanco \$9

Maestro Dobel Blanco \$12

Clase Azul Reposado \$22

Centenario Reposado \$10

Cazadores Reposado \$10

Corralejo Reposado \$11

100 Años Reposado \$9

El Jimador Reposado \$9

Tequila De La Casa \$9

MEZCAL

Bañez - Oaxaca \$12

Del Maguey Vida \$12

Mezcal De La Casa \$9

DRINKS

PATA DE PERRO \$10

Mezcal, Limon, Jamaica

BUSCA PLEITOS \$10

Buchanan's, Limon, Piña

SIN NOMBRE \$10

Rum, Orchata, Canela

PALOMA \$10

Tequila, Limon, Squir

MICHELADA \$10

Su Elección De Cerveza, Limon, Salsas, Clamato

MARGARITA \$10

Pregunta por nuestros sabores

CANTARITO \$10

Classico O Tamarindo

PIÑA COLADA

Sin Alcohol \$8

Con Alcohol \$10

GAGE PARK SUNSET \$10

Choice Of Agave, Natural Lime, Carrot And Orange Juice



CERVEZA

NACIONAL \$5

Miller Lite

CUBETA NACIONAL \$25

(6) Miller Lite

CUBETA IMPORTADA \$30

(6) Choice Of Imported Beer

IMPORTADA \$6

Modelo, Negra Modelo, Corona, Corona Familiar, Victoria, Bohemia, Dos XX, Heineken

IMPORTADA - LATA \$6

Modelo

CAGUAMA \$12

Corona Familiar Victoria



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