

GLORIA'S

L A T I N C U I S I N E

LIMITED MENU

(Take-Out & Delivery Only)

PARA EMPEZAR

Tamales \$9.99

Three hand-made tamales wrapped and steamed in banana leaves, gently spiced and stuffed with chicken and potatoes

Pupusas \$9.99

Three hand-made corn tortillas stuffed with cheese

Guacamole

Small \$4.00 Large \$8.00

Chile con Queso

Small \$4.00 Large \$8.00

Nachos

Monterey Jack cheese, black beans, guacamole and sour cream

Chicken Fajita	\$12.99
Beef Fajita	\$13.99
Grilled Shrimp†	\$14.99
Grandísimos - Chicken & Beef Fajita	\$16.99

CAMARONES Y PESCADO

Camarones a la Plancha† \$18.99

Jumbo shrimp, Spanish Rice, and sautéed vegetables

Salmon Costeño \$15.99

Grilled salmon, arroz casamiento, sautéed vegetables, fried plantain

TEX-MEX

Crispy Taco Dinner \$12.99

Three ground beef or shredded chicken tacos, lettuce, tomatoes, cheese, Spanish rice and pinto beans

Burrito \$13.99

One burrito filled with Spanish rice, pinto beans, shredded cheese, chile con queso and your choice of shredded chicken, ground beef, chicken fajita or beef fajita. Served with Spanish rice, pinto beans, lettuce, guacamole, and chile con queso on the side

Chimichanga \$13.99

One burrito filled with shredded cheese, chile con queso and your choice of shredded chicken, ground beef, chicken fajita or beef fajita and fried. Spanish rice, refried pinto beans, lettuce, guacamole, and chile con queso on top

ENCHILADAS

All Enchiladas are served with Spanish rice and pinto beans

Chicken \$12.99

Three chicken enchiladas with your choice of green tomatillo sauce, sour cream sauce, or salsa roja topped with Monterey Jack and cheddar cheese

Sour Cream Chicken \$12.99

Three shredded chicken enchiladas topped with sour cream sauce, Monterey Jack and cheddar cheese

Beef \$12.99

Three beef enchiladas with Chili con carne sauce and cheddar cheese

Spinach \$11.99

Three spinach enchiladas topped with green tomatillo sauce, queso fresco and cilantro

SOPAS Y ENSALADAS

Black Bean Soup \$6.99

Salvadorian style black bean soup with queso fresco and cilantro as a garnish

Sopa de Pollo

Hearty chicken soup with vegetables and rice

Small \$7.99 Large \$13.99

Garden Salad

Romaine, iceberg, jicama, cucumbers, cherry tomatoes, red onion, avocado

Grilled Chicken	\$13.99	Grilled Shrimp†	\$15.99
Grilled Chicken & Shrimp†	\$16.99	Grilled Salmon	\$16.99
Skirt Steak	\$15.99		

Salmon Chimichurri Salad \$14.99

Grilled salmon, romaine lettuce, pickled red onions, pepitas, feta cheese, chimichurri dressing

ESPECIALIDADES

Carne Flameada \$15.99

Skirt steak, sautéed mushrooms, onions, salsa roja, queso flameado, Spanish rice, black beans

Pollo Asado Combinado \$15.99

Grilled chicken, yuca, arroz casamiento, black beans, fried plantain, tomatillo sauce

Carne Asada \$16.99

Skirt steak, Spanish rice, black beans, fried plantain, yuca, chimichurri sauce

Pollo con Champiñones \$15.99

Grilled chicken breast, sautéed poblano peppers, mushrooms, sour cream sauce, black beans, Spanish rice

FAJITAS

Spanish rice, refried pinto beans, sour cream, guacamole, cheddar cheese, flour or corn tortillas

Chicken	\$15.99	Skirt Steak	\$16.99
Combination	\$16.99	Shrimp Fajitas†	\$18.99

TACOS

Three servings, your choice of flour or corn tortillas, refried pinto beans and Spanish rice, salsa serrano

Pollo \$14.99

Cilantro and sautéed onions

Brisket \$14.99

Cilantro, sautéed onions

Beef \$15.99

Cilantro and sautéed onions

QUESADILLAS

Prepared with Monterey Jack cheese and flour tortillas, sour cream and guacamole

Spinach & Chicken	\$13.99	Skirt Steak Fajita	\$14.99
Shrimp	\$15.99		

DESSERT

Tres Leche \$5.99

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Menu selections are subject to change without notice. †Grilled Shrimp is prepared with a delicious mustard rub before it is grilled. Menu selections are subject to change without notice. There will be a charge for any substitution. Delivery available through UberEats. Visit GloriasCuisine.com.

GLORIA'S

L A T I N C U I S I N E

BRUNCH MENU

(Available on Saturday and Sunday only from 12PM to 3PM)

Huevos con Brisket \$13.99

Scrambled eggs with brisket. Served with pinto beans and guacamole salad

Migas \$11.99

Scrambled eggs cooked with tortilla chips, onions and melted cheddar cheese. Served with pinto beans and guacamole salad

Chilaquiles de Pollo en Salsa Verde \$12.99

Shredded chicken, tortilla chips, salsa verde, queso fresco and black beans

Chilaquiles de Pollo en Salsa de Chile Guajillo \$12.99

Shredded chicken, tortilla chips, salsa guajillo, queso fresco and black beans (spicy)

Breakfast Tacos \$12.99

Two tacos stuffed with scrambled eggs, chorizo, onion, peppers and jalapeños. Served with pinto beans and mixed fruit

Breakfast Burrito \$12.99

Filled with rosemary paprika potatoes, scrambled eggs, jack or cheddar cheese, and bacon or Mexican chorizo

DRINKS

Must be purchased with an entrée. Must be 21+ with valid ID.

Available for Curbside Pickup only, while supplies last.

Mimosa Kit \$20.00

Bottle of La Marca® Prosecco, served with orange juice, mango nectar, and pomegranate syrup. Enjoy all three refreshing flavors! *(Add a second bottle of La Marca Prosecco for \$5.00)*

Maschio Prosecco 187ml (Italy) \$8.00

Maschio Sparkling Rose 187ml (Italy) \$8.00

GLORIA'S

L A T I N C U I S I N E

LIMITED DRINK MENU

(Take-Out Only)

MARGARITAS

Non-Alcoholic Frozen Margarita \$5.00

Just our famous frozen Margarita Mix. Add 3oz of your own tequila at home, stir and enjoy! Also available with Mango or Strawberry purée.

Gloria's Top Shelf Margarita \$10.00

Our famous frozen Margarita Mix served with two sealed 50ml bottles of Top Shelf Tequila. Just pour the tequila into our frozen mix at home, stir and enjoy!

Mango Margarita \$10.00

Our famous frozen Margarita Mix served with mango purée and two sealed 50ml bottles of Top Shelf Tequila. Just pour the tequila into our frozen mix at home, stir and enjoy!

Strawberry Margarita \$10.00

Our famous frozen Margarita Mix served with strawberry purée and two sealed 50ml bottles of Top Shelf Tequila. Just pour the tequila into our frozen mix at home, stir and enjoy!

Must be purchased with an entrée. Must be 21+ with valid ID.
Available while supplies last.

BEERS

Prices shown already reflect a 50% discount.

Must be purchased with an entrée. Must be 21+ with valid ID.

Domestic \$2.25

Imported \$2.50

Regia Salvadoran Beer \$4.50 (32oz)

WINES

Prices shown already reflect a 50% discount.

Must be purchased with an entrée. Limit 1 per entrée.

Must be 21+ with valid ID.

Sparkling Wines

Ruffino Prosecco 187ml (Italy)	\$8.00
Ruffino Sparkling Rose 187ml (Italy)	\$8.00
La Marca Prosecco (Italy)	\$16.00
Ruffino Sparkling Rose (Italy)	\$16.00
Ruffino Prosecco (Italy)	\$16.50
Chandon Brut (California)	\$24.00

Pinot Grigio

Crisp dry with good fruit; light-bodied.

Placido (Italy)	\$16.00
Estancia (California)	\$17.00

Sauvignon Blanc

Good fruit; medium body.

Nimbus (Chile)	\$19.00
Kim Crawford (New Zealand)	\$22.00

Chardonnay

Deep color and flavor; rich and full-bodied.

Meiomi (Sonoma)	\$20.00
Rodney Strong Chalk Hill (Chalk Hill AVA, Sonoma County)	\$21.00
Kendall-Jackson "Vintner's Reserve" (California)	\$22.00
Ferrari-Carano (Sonoma County)	\$23.00

Other Whites

Matua Valley Pinot Noir Rose (New Zealand)	\$17.00
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Rose

Meiomi Rose (Sonoma)	\$21.00
Miraval Provence Rose (Cotes de Provence)	\$23.00
Conundrum by Caymus (Napa Valley)	\$22.00

Malbec

Plump, dark fruit flavors and smoky finish; full-bodied.

Diseño (Mendoza)	\$18.00
Trivento "Amado Sur" (Mendoza) Malbec/Bonarda/Syrah Blend	\$19.00
Pascual Toso Reserve (Mendoza, Argentina)	\$23.00

Pinot Noir

Delicate flavors and aromas; light body.

Mark West (California)	\$18.00
Meiomi (Sonoma)	\$22.00
Diora (Monterrey Central Coast)	\$25.00

Red Blend

Ravage (California)	\$17.00
19 Crimes (Australia)	\$18.00
Noble Vines The One (North Coast)	\$18.00
Bogle Phantom (California)	\$24.00
The Prisoner (Napa Valley)	\$38.00

Merlot

Friendly, velvety; medium body.

Robert Mondavi "Private Selection" (Central Coast)	\$16.00
The Velvet Devil	\$18.00

Cabernet Sauvignon

Black currant aroma and deep hue; dry rich full-bodied.

Robert Mondavi "Private Selection" (Central Coast)	\$16.00
Ravage (California)	\$16.50
Tom Gore (Central Coast)	\$19.00
Louis Martini (Sonoma County)	\$23.00
Kendall-Jackson "Vintner's Reserve" (California)	\$22.00
Franciscan	\$30.00
Ferrari-Carano (Alexander Valley)	\$39.00
Jordan (Alexander Valley)	\$65.00
Silver Oak (Alexander Valley)	\$75.00
Caymus (Napa Valley)	\$82.50

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