



GLUTEN FREE MENU

****PLEASE SPECIFY CORN TORTILLAS****

APPETIZERS

CHIPS & SALSA (first round on us)
Corn Chips 2.75 House Salsa 1.75

TABLESIDE GUACAMOLE
Hass Avocados, Pico De Gallo, Sea Salt
Lime, Jalapenos 10.75
Add cucumber chips..... **3.00**
Add Habanero Salsa (spicy) **1.75**

TABLESIDE CEVICHE (Cabo San Lucas Style)
Yellow Fin Tuna (sashimi grade)
Hass Avocado, Pico De Gallo, Lime,
Sea Salt, Jalapenos..... 15.75
Add cucumber chips..... **3.00**
Add Habanero Salsa (spicy) **1.75**

MOM'S FRIED CHEESE
Panela Cheese, Homemade Chorizo
Bed of Tomatillo Salsa 7.75

STUFFED HASS AVOCADO
Gulf Shrimp, seared eggplant medallion
Pico De Gallo, corn, mushrooms in a
buttery garlic cream sauce, sprinkled
with Cotija cheese and finished with
our Chimichurri and Guajillo Chimi
drizzle..... 13.75

CHIPOTLE AGAVE GLAZED SHRIMP
Sautéed shrimp, mushrooms, red pepper
Mexican Squash, jalapeno chipotle agave
glaze 12.75

STUFFED PABLANO PEPPER
Panela cheese, Pico de Gallo, tequila butter
cream, mushrooms, garlic, Cotija
cheese 10.75

SEE OUR ADD ONS!

SALADS & SOUPS

ACAPULCO SALAD
Chopped romaine, red onion, corn, roma
tomato, avocado, queso fresco, choice of
homemade vinaigrette or our seasonal
dressing 9.75
SEE OUR ADD-ONS!

FRESH SLICED HASS AVOCADO
Sprinkled with Gato Spice and lime..... 4.75

GATO HOUSE SALAD
Chopped romaine, Pico de Gallo, slice of
Hass Avocado, Gato spice, choice of house
vinaigrette or our seasonal dressing..... 6.75
SEE OUR ADD-ONS!

LOS CABOS SAN LUCAS SEARED SALMON SALAD
Grilled salmon steak, romaine hearts, red
pepper, red onion, avocado, roma tomato,
queso fresco, choice of homemade vinaigrette
or our seasonal dressing 15.75

EL GATO SOUP
Grandma's homemade recipe : pinto beans,
Pico De Gallo, Cotija Cheese and finished
with 8 hour slow roasted Boston Butt 6.75

TRADITIONAL DISHES

A LA CARTE TACOS
Sautéed with Red Onions (Please specify corn tortillas)
Black Angus Ground Chuck 4.00
Chicken Breast 4.00
Pulled Pork 4.00
Chorizo 4.00
Vegetables4.00
Grilled Gulf Shrimp..... Add 1.00
Grilled Aged Skirt Steak Add 2.00
Grilled Fresh Catch Add 2.00
Grilled LA Crawfish Add 3.00
Grilled Lobster Claw Add 4.00

TACO ADD-ONS
Lettuce 0.50
Sour Cream, Pico De Gallo, Tomato1.00 ea.
Rice, Beans, Guacamole, Tomatillo Salsa, mushrooms
Chihuahua cheese, Habanero Salsa1.75 ea.
Sliced half avocado2.75

BURRITOS
Stuffed with beans, rice and Chihuahua cheese finished
with Chorizo salsa, sour cream, guacamole
(Please specify corn tortillas)
Black Angus Ground Chuck 13.75
Chicken Breast 13.75
Pulled Pork 13.75
Chorizo 13.75
Vegetables13.75
Grilled Gulf Shrimp Add 1.00
Grilled Aged Skirt Steak Add 2.00
Grilled Fresh Catch Add 2.00
Grilled LA Crawfish Add 3.00
Grilled Lobster Claw Add 4.00

QUESADILLAS
Sautéed with Red Onions, Chihuahua cheese served with
beans, rice, and sour cream (Please specify corn tortillas)
Black Angus Ground Chuck 13.75
Chicken Breast 13.75
Pulled Pork 13.75
Chorizo 13.75
Vegetables13.75
Grilled Gulf Shrimp Add 1.00
Grilled Aged Skirt Steak Add 2.00
Grilled Fresh Catch Add 2.00
Grilled LA Crawfish Add 3.00
Grilled Lobster Claw Add 4.00

ENCHILADA PLATE
Choose one: Ground beef, Chicken or three cheese
sour cream13.75

EL TRIO ENCHILADA
One ground beef, one chicken, and one three cheese
enchilada, sour cream14.75

PULLED PORK TAMALES13.75

EL MACHO MAN COMBO
One ground beef, one chicken, and one three cheese
enchilada, pork tamale, chorizo quesadilla, sour cream
and guacamole (no substitutions) 18.75

DISHES FROM LAND AND SEA

(Please specify corn tortillas)

CARNE ASADA*
10 oz. wet aged skirt steak , fire roasted Mexican squash,
beans, tomatillo salsa..... 24.75
Add Sautéed mushrooms & onion..... 2.75
Add mushroom chipotle cream sauce..... 2.75

MIXED GRILL (Michoacan Style)*
Wet Aged skirt steak, chicken breast, chorizo, shrimp,
lollipop of lamb, sautéed vegetables, our chimichurri &
guajillo chimi drizzle (no substitutions) 25.75

RACK OF LAMB (Guadalajara Style)*
Four grilled lollipops of lamb in agave- chipotle glaze,
whipped yukon gold garlic potatoes, poblano chipotle
cotija cheese 24.75

OAXACAN EGGPLANT
Half Seared eggplant, Panela cheese, shrimp, chicken
garlic salsa, Pico de Gallo, Mezcal, butter cream..... 22.75

SEARED SALMON (Merida Style)*
Mexican chimichurri & Guajillo chimi drizzle,
sautéed vegetables 19.75

FRESH CATCH (Cancun Style)*
Shrimp, Pico De Gallo, mushrooms, corn, garlic butter
cream sauce, rice, beans 24.75
Substitute Vegetables 3.75

Sautéed vegetables are Mexican Squash, onion, corn, mushrooms,
red bell pepper, and Roma tomato.

FAJITAS

(Please specify corn tortillas)

Fajitas served with Grilled vegetables (Mexican squash, onion,
mushrooms, Roma tomato, Serrano pepper, and Red Bell Pepper),
rice, beans, lettuce, Pico de Gallo, sour cream, guacamole and (4)
tortillas.

GRILLED FAJITAS
10 oz. Wet Aged Skirt Steak 25.75
Pulled Pork 21.75
Fresh Catch 23.75
Chicken Breast20.75
Veggie * (Eggplant medallions, fire roasted Mexican
squash and tomato)17.75

COMBINATION FAJITAS
any (2) from the Grilled Fajitas33.75

FAJITAS ADD-ONS

- (4) Jumbo Shrimp
- (1) Chorizo Link
- (1) Mom's Fried Cheese

PREMIUM FAJITAS
Grilled Jumbo Shrimp 24.75
Sautéed Coldwater Lobster Claw 33.75

ADD-ONS		
Add for \$4	Add for \$5	Add for \$6
Chorizo	Shrimp	LA Crawfish
Vegetables	Fresh Catch of the Day	
Chicken Breast	Aged Skirt Steak	
Pulled Pork		Add for \$7
Black Angus Ground Chuck		Cold Water
		Lobster Claws