



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 10.75

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..... 7.75

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 16.75

- 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
 Vegetables 4.00
 Grilled Gulf Shrimp..... 6.00
 Grilled Aged Skirt Steak 6.00
 Grilled Fresh Catch 6.00
 Grilled LA Crawfish 7.00
 Grilled Lobster Claw 8.00

- TACO ADD-ONS**
 Lettuce 0.50
 Sour Cream, Pico De Gallo, Tomato 1.00 ea.
 Rice, Beans, Guacamole, Tomatillo Salsa, Mushrooms
 Shredded Queso, Habanero Salsa 1.75 ea.
 Sliced half avocado 2.75

- 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
 Vegetables 13.75
 Grilled Gulf Shrimp 15.75
 Grilled Aged Skirt Steak 15.75
 Grilled Fresh Catch 15.75
 Grilled LA Crawfish 16.75
 Grilled Lobster Claw 17.75

- 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
 Vegetables 13.75
 Grilled Gulf Shrimp 15.75
 Grilled Aged Skirt Steak 15.75
 Grilled Fresh Catch 15.75
 Grilled LA Crawfish 16.75
 Grilled Lobster Claw 17.75

- ENCHILADA PLATE**
 Choose one: Ground beef, Chicken or three cheese
 sour cream 13.75

- EL TRIO ENCHILADA**
 One ground beef, one chicken, and one three cheese
 enchilada, sour cream 14.75

- PULLED PORK TAMALES** 13.75

- 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 Breast 20.75
 Veggie * (Eggplant medallions, fire roasted Mexican
 squash and tomato) 17.75

- COMBINATION FAJITAS**
 any (2) from the Grilled Fajitas 33.75

FAJITAS ADD-ONS

- (6) Gulf Shrimp..... 12.75
 (1) Chorizo Link..... 6.75
 (1) Mom's Fried Cheese..... 4.75

- PREMIUM FAJITAS**
 Gulf Shrimp 24.75
 Sautéed Coldwater Lobster Claw 33.75

ADD-ONS		
Add for \$4	Add for \$6	Add for \$7
Chorizo	Shrimp	LA Crawfish
Vegetables	Fresh Catch of the Day	
Chicken Breast	Aged Skirt Steak	
Pulled Pork		Add for \$8
Black Angus Ground Chuck		Cold Water Lobster Claws