



# 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 choose and finished with  
 our Chimichurri and Guajillo Chimi  
 drizzle..... 13.75

**CHIPOTLE AGAVE GLAZED SHRIMP**  
 Sautéed shrimp, mushrooms, bell pepper  
 zucchini , 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, cucumber, beets,avocado, queso fresco,  
 choice of homemade vinaigrette or our seasonal  
 dressing ..... 11.75

**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, bell  
 pepper, red onion, avocado, roma tomato, beets  
 queso fresco, cucumber, choice of homemade  
 vinaigrette our seasonal dressing ..... 17.75

**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 Tender..... 4.00  
 Pulled Pork ..... 4.00  
 Chorizo ..... 4.00  
 Vegetables .....4.00  
 Gulf Shrimp.....6.00  
 Aged Skirt Steak .....6.00  
 Fresh Catch .....6.00  
 LA Crawfish .....7.00  
 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  
 Chihuahua cheese, 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 Tender ..... 13.75  
 Pulled Pork ..... 13.75  
 Chorizo ..... 13.75  
 Vegetables .....13.75  
 Gulf Shrimp ..... 15.75  
 Aged Skirt Steak ..... 15.75  
 Fresh Catch ..... 15.75  
 LA Crawfish ..... 16.75  
 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 Tender..... 13.75  
 Pulled Pork ..... 13.75  
 Chorizo ..... 13.75  
 Vegetables .....13.75  
 Gulf Shrimp .....15.75  
 Aged Skirt Steak ..... 15.75  
 Fresh Catch .....15.75  
 LA Crawfish .....16.75  
 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 zucchini, 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 tender, 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 Zucchini, onion, corn, mushrooms, bell  
 pepper, and Roma tomato.

## FAJITAS

( Please specify corn tortillas)

Fajitas served with Grilled vegetables ( Zucchini, onion, mushrooms,  
 Roma tomato, Serrano pepper, and 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 Tender .....20.75  
 Veggie \* ( Eggplant medallions, fire roasted Zucchini  
 and tomato) .....17.75

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

### FAJITAS ADD-ONS

(6) Jumbo 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 Tender	Aged Skirt Steak	
Pulled Pork		Add for \$8
Black Angus Ground Chuck		Cold Water
		Lobster Claws