

Margaritas

FAMOUS MARGARITAS

PINEAPPLE CILANTRO
Ours is "The Original." 9.75

SEASONAL ORANGE AND LIME
(House) Fresh-squeezed. 9.75

BLOOD OF THE DEVIL
Cranberry | Lime
spicy Serrano-infused tequila 9.75

CARROT AND LIME
Made in-house. Just for you! 9.75

TRADITIONAL LIME
The Old-School favorite! 9.75

SEASONAL FLAVORS
10.75 each

BLUEBERRY | BEET | MANGO
STRAWBERRY | RASPBERRY

SPECIALTY MARGARITAS

THE MACHOMAN
48oz | your favorite Margarita flavor
Grand Centenario Plata (agave harvested at 10 years and rested 28 days in French oak) | Grand Marnier 24.75

STRAWBERRY VANILLA DREAM
Strawberry Margarita with El Jimador house-infused Vanilla tequila 13.75

1800 PINEAPPLE CADILLAC
Hand muddled | Pineapple | Cilantro
1800 Blanco | Grand Marnier 14.75

MEZCAL-RITA
Fresh house mix | Rayu Mezcal
(100% Espadin) 9.75

TOP SHELF TEQUILA SUNRISE
Herradura | Grand Marnier
Fresh House Mix | Grenadine 13.75

BLOOD OF THE GODS
1800 Tequila (agave aged 8-12 years and harvested at their peak)
organic beets | orange | lime 12.75

640Z MARGARITA PITCHER

House Preferred Tequila 42.75

Top Shelf (any Blanco or Rayu Mezcal) 52.75

Flavors: Traditional Lime | Orange & Lime | Pineapple Cilantro | Carrot & Lime

• Add 6oz. Grand Marnier (Cadillac style) 10
• Add Seasonal fruit 6

ULTRA PREMIUM MARGARITAS

PREPARED TABLE-SIDE

EL REY
(Netzahualcoyotl, a true Aztec king [1402-1472] was a philosopher, warrior, architect, poet and ruler. I dedicate this drink to my father, who shares his name.)

Jose Cuervo 250 year anniversary
Grand Marnier Cuvee 1880
fresh-squeezed orange & lime juice
100% organic agave nectar 225.00

EL JEFE SUPREMO
Herradura Seleccion Suprema
Extra Anejo tequila
Grand Marnier Cuvee 1880
fresh-squeezed orange & lime juice
100% organic agave nectar 65.00

We do not accept more than 2 credit cards per table and no separate checks.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information. Some items contain nuts or other allergens, please tell your server if you have any food allergies. Menu design by MenuSurgeon.com - menu version: 03-17-2022. FQ



All items are made fresh to order; please be patient.

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Appetizers

CHIPS & SALSA

(first round is on us!)
Corn Chips. 2.75 House Salsa. 1.75

TABLESIDE GUACAMOLE

Hass Avocados | Pico de Gallo
Sea Salt | Lime | Jalapenos 11.75
Add cucumber chips 3
Sub Serrano 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
Sub Serrano Salsa (spicy) 1.75

QUESO FUNDIDO

Made with our secret mix of Mexican cheeses | Dos XX Amber onion | bell pepper | poblano pepper cilantro | tomato | jalapenos 9.75
add Chorizo, Ground Chuck, Chicken, or Pulled Pork. 1.75 add beans. 1

Al la Carte Tacos

Choice of meat or veggies, sautéed with red onion in your choice of flour, corn or wheat tortillas.

TACOS

Choose (1) of the following:
Black Angus Ground Chuck
Chicken Tender | Pulled Pork
Chorizo | Vegetables 4.75

AGED SKIRT STEAK 6.75

GULF SHRIMP 6.75

FRESH CATCH 6.75

LA CRAWFISH 7.75

LOBSTER CLAWS Mkt. Price

TACO ADD-ONS

Lettuce .50¢

Sour Cream | Pico de Gallo | Tomato 1.00

Rice | Beans | Guacamole

Sauteed Mushrooms | Shredded Queso | Serrano Salsa 1.75

Sliced half avocado 2.75

Fajitas

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 - flour, corn or wheat (6 with combination fajitas).

FAJITAS

• Wet Aged Skirt Steak 28.75

• Pulled Pork 22.75

• Fresh Catch 24.75

• Chicken Tender 22.75

• Veggie* 19.75

*as a vegetarian option please specify no rice, as it contains chicken stock

COMBINATION FAJITAS

Any (2) from above listed Fajitas. 34.75

FAJITA ADD-ONS

• (6) Gulf Shrimp 13.75

• (1) Chorizo Link 6.75

PREMIUM FAJITAS

• Gulf Shrimp 26.75

• Lobster Claws Mkt. Price

Salads

ACAPULCO SALAD

Romaine | red onion | corn | cucumber
roma tomato | avocado | queso fresco
choice of homemade vinaigrette
or our seasonal dressing 12.75
See our Add-ons!

GATO HOUSE SALAD

Chopped Romaine | pico de gallo
slice of Hass avocado | Gato spice
choice homemade vinaigrette or
our seasonal dressing 7.75
See our Add-ons!

Quesadillas

You choose the meat or veggies to be stuffed inside a flour tortilla with sautéed red onion and shredded queso. Served with Pinto beans, Mexican rice and sour cream.

QUESADILLA

Choose (1) of the following:
Black Angus Ground Chuck
Chicken Tender | Pulled Pork
Chorizo | Vegetables 14.75

GULF SHRIMP 16.75

AGED SKIRT STEAK 16.75

FRESH CATCH 16.75

LA CRAWFISH 17.75

LOBSTER CLAWS Mkt. Price

Burritos

Choice of meat or veggies to be rolled in a flour tortilla with melted shredded queso, red onion, rice & beans. Burritos topped with Chorizo salsa, sour cream, and guacamole.

• Sub Chorizo salsa with Queso Fundido 4.75

BURRITO

Choose (1) of the following:
Black Angus Ground Chuck
Chicken Tender | Pulled Pork
Chorizo | Vegetables 14.75

GULF SHRIMP 16.75

AGED SKIRT STEAK 16.75

FRESH CATCH 16.75

LA CRAWFISH 17.75

LOBSTER CLAWS Mkt. Price

Add-ons

ADD FOR 4.75

Black Angus Ground Chuck
Chicken Tender
Pulled Pork
Chorizo
Vegetables

ADD FOR 6.75

Shrimp
Aged Skirt Steak
Fresh Catch of the Day

ADD FOR 7.75

LA Crawfish
ADD FOR MKT. PRICE
Lobster Claws

Mojitos

TRADITIONAL MINT & LIME 8.75

FLAVORED MOJITOS

Available Flavors:

Cucumber & Ginger | Beet | Mango
Blueberry | Pineapple | Raspberry
Pomegranate | Strawberry 9.75

UPGRADE YOUR MOJITO

Top Shelf Pyrat. 11.75

MEZCAL-JITO

Rayu Mezcal muddled with mint, lime and orange brings a new twist to the traditional mojito. 8.75

Mezcal

TRADITIONAL MEZCAL

Creylene (Espadin)

citrus | grape | light smoke 8
Tepua (Blend)
orange zest | robust agave | peach 10

Monte Lobos

anise | asparagus | caramel 10
Flight of Traditional Mezcal
pick any (3) 29

HOUSE FAVORITES

Real Minero Blend

apple | white pepper | oak 30

Rey Campero Cuisine

lime | wildflower | quince 18

Rey Campero Espadin

aromatic wood | wildflower 12

Siembra Melt Cenizo

floral | cedar | anise 17

MIEL DE TIERRA

Blue Weber

vanilla | apple | grapefruit 9

Espadin

autumn fruit | almond | charcoal 10

Salmiana

tomato | celery | anise 13

Flight of Miel de Tierra

Blue Weber | Espadin | Salmiana 29

EL JOLGORIO

Espadin

citrus | grass | quince 18

Pechuga

almond | anise | mesquite 25

Flight of El Jolgorio

Espadin | Pechuga 39

Sotol

Sotol, known as the state drink of Chihuahua, Mexico, is a distilled spirit sourced from Dasylirion wheeleri, Asparagaceae a plant that grows in northern Mexico, New Mexico, west Texas, and the Texas Hill Country.

PLATINUM 7 | OROPURO 12

EXTRA ANEJO 14

FLIGHT OF SOTOL

Platinum | Oropuro | Extra Anejo 28

Wines

Wines by the glass | bottle

HOMEMADE SANGRIA

(white or red) 6.75 | 22.75

REDS

Red Blend 7.75 | 27

Cabernet 8.75 | 30

Pinot Noir 8.75 | 30

WHITES

Rose 7.75 | 27

Chardonnay 8.75 | 30

Pinot Grigio 8.75 | 30

Bottled Beers

4.75 each

Corona | Corona Light

Dos XX (Amber and Lager)

Negra Modelo | Modelo Especial

Pacifico | Abita Amber

Victoria | Michelob Ultra

Drinks for All

3.75 each

Mexican Coke | Mexican Sprite | Iced Tea

Diet Coke | Dr Pepper | Dr Pepper Zero

Root Beer | Coke Zero | Fanta (Orange & Pineapple)

Topo Chico Mineral Water

Mountain Valley Spring Water

(1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcohol impairs your ability to drive a car or operate machinery, and may cause health problems. (3) Must be 21 or older to consume alcohol. (4) Please drink responsibly.

Drink Menu

Margaritas

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organic beets | orange | lime 12.75

64OZ MARGARITA PITCHER

House Preferred Tequila 42.75

Top Shelf (any Blanco or Rayu Mezcal) 52.75

Flavors: Traditional Lime | Orange & Lime | Pineapple Cilantro | Carrot & Lime

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Jose Cuervo 250 year anniversary
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fresh-squeezed orange & lime juice
100% organic agave nectar 225.00

EL JEFE SUPREMO
Herradura Selección Suprema
Extra Anejo tequila
Grand Marnier Cuvee 1880
fresh-squeezed orange & lime juice
100% organic agave nectar 65.00

Tequila

BLANCOS 8.75 each

This is the blue agave spirit in its purest form. It is clear and typically un-aged, where the true flavors, intensity, and natural sweetness of the agave are present.

1800 caramel | pepper
Cabo Wabo agave | citrus | spice
Casamigos minerals | mango | lemon
Cazadores tangerine | herbs
Centenario herbal | citrus
Corazon key lime | pear
Correlejo peppercorn | spearmint
Don Julio grapefruit | agave | black pepper
El Jimador crisp lime
El Tesoro freshly sweetened pepper
Espolon grilled pineapple | spice
Forteleza citrus | butter
Herradura wood | grapefruit
Hornitos floral | tangerine
Jose Cuervo Tradicional balanced spicy/sweet
Milagro crisp | vegetal | black pepper
Patron orange | light pepper
Tres Generaciones clean | rose petals

ANEJOS 10.75 each

After aging for at least one year, tequila can be called "Anejo." Aging darkens tequila to an amber color, and the flavor becomes richer, smoother, and more complex.

1800 pistachio | toffee | pepper finish
Cabo Wabo caramel | chocolate | oak
Casamigos caramel | vanilla | tropical fruit
Cazadores cinnamon | pepper | lime
Centenario vanilla | oak | cinnamon spice
Corazon butter | almond | caramel
Corralejo vanilla | oak | earth
Don Julio agave | wood | vanilla
El Jimador caramel | mild spice | brown sugar
El Tesoro oak | vanilla
Espolon butterscotch | vanilla | roasted agave
Forteleza citrus | caramel | butter
Herradura oak | prune
Hornitos floral | vanilla | wood
Hussong's Platinum ripe cherry | caramel | oak
Milagro caramel | coconut | banana
Patron oak | raisin | honey
Tres Generaciones toasted oak | brown sugar

EXCLUSIVE TEQUILA

MAESTRO DOBEL TEQUILA
A very special tequila blend, hand picked and tasted by our owner for El Gato Negro: A Mexican Kitchen.
Shot 10.75 | Margarita 14.75

REPOSADOS 9.75 each

Reposado is the 1st stage of "rested and aged." Aged in wood barrels or storage tanks between 2-11 months. It takes on a golden hue and the taste is balanced between the agave and wood flavors.

1800 butter | caramel | mild spice
Cabo Wabo passion fruit | mint | pepper
Casamigos buttery | chocolate | pepper
Cazadores lemon | lime | smoky wood
Corazon honey | vanilla | smoke
Correlejo rich | vanilla | earth
Don Julio lemon | vanilla | caramel
El Jimador vanilla | light spice
El Tesoro vegetal | kumquat | spice
Espolon guava | vanilla | brown spice
Forteleza citrus | caramel | butter
Herradura oak | vanilla | mild spice
Hornitos floral | pepper
Hussong's lilac | vanilla | wood
Jose Cuervo Tradicional herbs | earth
Milagro caramel | toast
Patron oak | honey
Tres Generaciones oak | herbs | pepper

ULTRA PREMIUM

The best of the best. Aged for many years, you won't find a better bottle of tequila anywhere. Ultra rich. Ultra smooth. Ultra premium.

Maestro Dobel
oak | butterscotch | herbal spice 10
Jose Cuervo de la Familia Extra Anejo
oak | toasted almond | apple 16
Don Julio 70th Anniversary
vanilla | toasted oak | dark chocolate 12
Milagro Barrel Select Reserve Blanco
cinnamon | lime | dry finish 12
Milagro Barrel Select Reserve Reposado
vanilla | white pepper | cinnamon 14
Milagro Barrel Select Reserve Anejo
chocolate | butterscotch | oak 16
Milagro Unico vanilla | caramel | agave 18
Don Julio 1942
vanilla | caramel | brown sugar 20
Avion Reserva 44 honey | warm vanilla 24
Tears of Liorona Extra Anejo
caramel | toffee 25
Herradura Selección Suprema Extra Anejo
toasted oak | creamy vanilla | rose petal 35
Alta Belleza Extra Anejo Tequila
green apple | cinnamon | toasted almond 150
Jose Cuervo 250th Anniversary
plum | brown sugar | chocolate covered cherry 175

Bottled Beers

4.75 each
Corona | **Corona Light**
Dos XX (Amber and Lager)
Negra Modelo | **Modelo Especial**
Pacifico | **Abita Amber**
Victoria | **Michelob Ultra**

Drinks for All

3.75 each
Mexican Coke | **Mexican Sprite** | **Iced Tea**
Diet Coke | **Dr Pepper** | **Dr Pepper Zero**
Root Beer | **Coke Zero** | **Fanta** (Orange & Pineapple)
Topo Chico Mineral Water
Mountain Valley Spring Water

El Gato Flights

Blancos Tequila Flight
Any (3) 18
Reposados Tequila Flight
Any (3) 21
Anejos Tequila Flight
Any (3) 25

Traditional Tequila Flight
Any combination of (3): Blanco, Reposados, or Anejos tequila. 24

Ultra Premium Tequila Flight
Maestro Dobel | Don Julio 1942
Avion Reserva 44 45

TOUR OF MEXICO FLIGHT 23.75
(1 of each): Centenario (Blanco Tequila)
Oropuro (Sotol) | Rayu (Mezcal)

Mojitos

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Topua (Blend)
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Monte Lobos
anise | asparagus | caramel 10

Flight of Traditional Mezcal
pick any (3) 29

HOUSE FAVORITES

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apple | white pepper | oak 30

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lime | wildflower | quince 18

Rey Campero Espadin
aromatic wood | wildflower 12

Siembra Melt Cenizo
floral | cedar | anise 17

MIEL DE TIERRA

Blue Weber
vanilla | apple | grapefruit 9

Espadin
autumn fruit | almond | charcoal 10

Salmiana
tomato | celery | anise 13

Flight of Miel de Tierra
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EL JOLGORIO

Espadin
citrus | grass | quince 18

Pechuga
almond | anise | mesquite 25

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