

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) 2.75

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) 2.75

QUESO FUNDIDO

Made with our secret mix of Mexican cheeses |
dos xx amber | onion | bell pepper | poblano
pepper | cilantro | tomato | jalapenos 11.75

add chorizo, ground chuck, chicken, or pulled
pork. 3.75 add beans. 1.75
add crawfish. 8.75

STUFFED HASS AVOCADO

Gulf shrimp | pico de gallo | corn | mushrooms in a
buttery garlic cream sauce | sprinkled with cotija
cheese | finished with our chimichurri
and guajillo chimi drizzle 15.75

CHIPOTLE AGAVE GLAZED SHRIMP

Sauteed shrimp | mushrooms
bell pepper | zucchini | jalapeno
chipotle agave glaze 14.75

STUFFED POBLANO PEPPER

Panela cheese | pico de gallo | tequila
cream butter | mushrooms | garlic
cotija cheese 12.75

See our Add-ons!

NACHOS (see our Add-ons)

Chips | beans | queso fundido
sauteed onion | corn | guacamole
pico de gallo | sour cream 12.75

EL TRIO SAMPLER

Beans | queso fundido | guacamole 12.75

Salads & Soups

ACAPULCO SALAD

Romaine | red onion | corn | cucumber
roma tomato | avocado | queso fresco
beets | 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 of homemade vinaigrette or
our seasonal dressing 7.75

See our Add-ons!

LOS CABOS SAN LUCAS SEARED SALMON SALAD

Salmon steak | romaine hearts
bell pepper | red onion | avocado | beets
cucumber | roma tomato | queso fresco
choice homemade vinaigrette or
our seasonal dressing 19.75

EL GATO SOUP

Grandma's homemade recipe
pinto beans | pico de gallo
cotija cheese | finished with 8 hour
slow roasted boston butt 7.75

We do not accept more than 2 credit
cards per table. Gift Doubloons Available.
No Separate Checks Please. 20% service
charge added to parties of 5 or more. A
Credit Card surcharge will be added to all
non cash payments.

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: 06-27-2024 LV



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

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

Traditional Dishes

FAJITA STYLE QUESADILLA

Chicken tenderloin | onion | bell pepper | zucchini | rice
mushroom | shredded queso | beans | guacamole 18.75

EL BURRITO CON MOLE

Chicken tenderloin | corn | onion | rice | beans
| shredded queso | rolled in flour tortilla | topped
with traditional mole poblano-mexican chocolate
sauce | cinnamon, spices, and peanuts | roasted
sesame seeds | sour cream 16.75

These items served with homemade rice, beans, &
"The Game Changer" Orange Oregano Salsa.

ENCHILADA PLATE

Choose one: ground chuck, chicken, or
cheese | sour cream. 15.75

EL TRIO ENCHILADAS

For the one who wants it all: (1) ground chuck, (1)
chicken, and (1) cheese enchilada | sour cream. 16.75

PULLED PORK TAMALES 15.75

EL MACHO MAN COMBO
(1) Ground chuck, (1) chicken, and (1) cheese
enchilada | pork tamale | chorizo quesadilla
sour cream | guacamole (no substitutions) 21.75

Quesadillas

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

QUESADILLA

Choose (1) of the following:
Black Angus Ground Chuck
Chicken Tenderloin | Pulled Pork
Chorizo | Vegetables 10.75

GULF SHRIMP 12.75

AGED SKIRT STEAK 12.75

SLOW ROASTED BRISKET 12.75

SEASONAL FISH 12.75

LA CRAWFISH 18.75

LOBSTER CLAW Mkt. Price

Dishes from Land and Sea

Sauteed vegetables are zucchini, onion, corn, mushrooms, bell pepper and Roma tomato. Tortilla choices:
flour, wheat or corn.

CARNE ASADA

Wet aged skirt steak | fire roasted zucchini
mushroom | beans | tomato salsa 22.75

Add sauteed mushrooms & onion OR chorizo,
mushroom & chipotle garlic cream sauce 3.75
Add garlic butter shrimp. 8.75

GRILLED CHICKEN PUEBLA

Traditional homemade mole sauce of Mexican
chocolate | peanut | cinnamon
roasted sesame seeds | rice | beans 12.75
Substitute mushroom, chorizo &
chipotle garlic cream sauce 3.75

SEARED SALMON (Merida Style)

Mexican Chimichurri & Guajillo Chimi drizzle |
sauteed vegetables 21.75
Add agave chipotle glaze 2.75

THE GATO BOWL (Al La Mexicana)

Grilled chicken tenderloin | rice | vegetables | chimi
panela cheese | tomato salsa | guajillo chimi. 21.75

EL TEXANO BURRITO

Sauteed chicken tenderloin | mushrooms | onion
| rice | beans | shredded queso | tomato salsa |
rolled in flour tortilla | queso fundido | sour cream |
guacamole 17.75

EL MEGA BURRITO

Chicken tenderloin | ground chuck | pulled pork |
onion | rice | beans | shredded queso | in a giant
tortilla | finished with a trio of: tomato salsa,
chorizo salsa and queso fundido
Bet ya can't finish it! 22.75

THREE FLOUR TACOS JALISCO STYLE

(1) Shrimp Taco | (1) Slow Roast Brisket Taco
(1) Pulled Pork Taco | onion | cilantro | tomatoillo
shredded queso | Guajillo chimi
side of beans 21.75 (no substitutions)

SURF N TURF FAJITA TACO PLATE

2 tacos | choice of tortilla one stuffed with shrimp
one stuffed with chicken | shredded queso
onion | bell pepper | mushroom | zucchini
guacamole | rice | beans 18.75

Add-ons

ADD FOR 5.75

Black Angus Ground Chuck | Chicken Tenderloin
Chorizo | Pulled Pork | Vegetables

ADD FOR 7.75

Shrimp | Aged Skirt Steak
Seasonal Fish | Slow Roasted Brisket

ADD FOR 8.75

LA Crawfish

ADD FOR MKT. PRICE

Cold Water Lobster Claws



FIRE ROASTED CHICKEN TENDERLOIN

Chicken tenderloin | agave-chipotle glaze | chipotle
whipped Yukon gold garlic potatoes | poblano |
cotija cheese | fire roasted zucchini spears 20.75

MIXED GRILL (Michoacan Style)

Wet aged skirt steak | shrimp | chicken tenderloin
chorizo | lollipop of lamb | sauteed vegetables
our chimichurri & guajillo chimi drizzle
(sorry, no substitutions) 29.75

SEASONAL FISH (Cancun Style)

Shrimp | pico de gallo | mushrooms | corn | garlic
butter cream sauce | rice | beans 26.75
substitute vegetables 3.75

RACK OF LAMB (Guadalajara Style)

Four grilled lollipops of lamb | agave-chipotle glaze
whipped yukon gold garlic potatoes | poblano
chipotle cotija cheese 28.75
Add (1) lamb chop. 7.75

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 31.75
• **Slow Roasted Pulled Pork 24.75**
• Seasonal Fish 25.75
• Chicken Tenderloin 24.75
• Slow Roasted Brisket 26.75
• 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 14.75 • (1) Chorizo Link 6.75
• Grilled Salmon Steak 13.75
• (1) Mom's Fried Cheese 4.75

PREMIUM FAJITAS

• Gulf Shrimp 27.75 • (5) Lamb Chops 36.75
• Sauteed Coldwater Lobster Claw Mkt. Price
• Grilled Salmon Steak 27.75

Al la Carte Tacos

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

TACOS

Choose (1) of the following:

black angus ground chuck | chicken tenderloin |
pulled pork | chorizo | vegetables 5.75

AGED SKIRT STEAK 6.75

SLOW ROASTED BRISKET 6.75

GULF SHRIMP 6.75

SEASONAL FISH 6.75

LA CRAWFISH 8.75

LOBSTER CLAW Mkt. Price

TACO ADD-ONS

Cilantro / Lettuce 1.00 ea.

Sour Cream | Pico de Gallo | Tomato 1.75 ea.

Rice | Beans | Guacamole | Tomato Salsa
Sauteed Mushrooms | Shredded Queso
Serrano Salsa 2.75 ea.

Sliced Avocado half. 2.75 whole. 4.75

Burritos

Choice of meat or veggies to be rolled in a flour
tortilla with melted shredded queso, 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 tenderloin |
pulled pork | chorizo | vegetables 15.75

GULF SHRIMP 12.75

AGED SKIRT STEAK 12.75

SLOW ROASTED BRISKET 12.75

SEASONAL FISH 12.75

LA CRAWFISH 18.75

LOBSTER CLAW Mkt. Price

Our Story

This restaurant is dedicated to my father and
mother, who immigrated to this great country with
nothing but dreams.

They had (3) children: Sandra, who is in law
enforcement; Jorge, who works at a local refinery;
and myself (Juan), who started as a dishwasher in
1983, at the age of 14, because I wanted a pair of
Nikes.

After more than four decades of restaurant
experience, I'm proud to give you...

EL GATO NEGRO. --- Juan

WE ONLY USE: FRESH SQUEEZED FRUIT JUICES | 100% ORGANIC AGAVE NECTAR | 100% BLUE WEBER AGAVE TEQUILA

(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

FAMOUS MARGARITAS



PINEAPPLE CILANTRO
Ours is "the original" 10.75

SEASONAL ORANGE AND LIME
(House) fresh-squeezed. 10.75

BLOOD OF THE DEVIL
Cranberry | lime
spicy serrano-infused tequila 10.75

CARROT AND LIME
Made in-house. Just for you! 10.75

TRADITIONAL LIME
The old-school favorite! 10.75

SEASONAL FLAVORS
11.75 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) |
premium orange liqueur 29.75

STRAWBERRY VANILLA DREAM
Strawberry margarita with el jimador
house-infused vanilla tequila 13.75



1800 PINEAPPLE CADILLAC
Hand muddled | pineapple | cilantro
1800 blanco | premium orange liqueur 14.75

MEZCAL-RITA

Fresh house mix |
400 conejos (100% espadin) 10.75

TOP SHELF TEQUILA SUNRISE
1800 tequila | premium orange liqueur
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

64OZ MARGARITA PITCHER

House Preferred Tequila 42.75

Top Shelf (1800 Tequila or 400 Conejos) 52.75

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

• Add 6oz. Premium Orange Liqueur 10
• Add Seasonal fruit 6

ULTRA PREMIUM MARGARITAS

PREPARED TABLE-SIDE



EL REY

(Néztzhuacoyottl, 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
premium orange liqueur cuvee 1880
fresh-squeezed orange & lime juice
100% organic agave nectar 225

EL JEFE SUPREMO

Herradura Seleccion Suprema
Extra anejo tequila
premium orange liqueur cuvee 1880
fresh-squeezed orange & lime juice
100% organic agave nectar 65

Tequila

BLANCOS 12.75 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
Don Julio grapefruit | agave | black pepper
El Jimador crisp lime
El Tesoro freshly sweetened pepper
Espolon grilled pineapple | spice
Fortaleza 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

REPOSADOS 13.75 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
Don Julio lemon | vanilla | caramel
El Jimador vanilla | light spice
El Tesoro vegetal | kumquat | spice
Espolon guava | vanilla | brown spice
Fortaleza 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



CRISTALINOS (Juan's Picks)

Don Julio 70th Anejo
vanilla | toasted oak | dark chocolate 13.75
Maestro Dobel Reposado/Anejo (Juan's Mix)
nutty | honey | maple 13.75
Maestro Dobel 50th Extra Anejo
pumpkin | vanilla | cloves 25.75
1800 Anejo oak | vanilla | nut 13.75
Cazadores Anejo green apple | wood, agave 13.75
Hussong's Anejo guava | sour dough | fennel 12.75

ANEJOS 14.75 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
Don Julio agave | wood | vanilla
El Tesoro oak | vanilla
Espolon butterscotch | vanilla | roasted agave
Fortaleza citrus | caramel | butter
Herradura oak | prune
Hornitos floral | vanilla | wood
Milagro caramel | coconut | banana
Patron oak | raisin | honey
Tres Generaciones toasted oak | brown sugar

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.

Jose Cuervo de la Familia Extra Anejo
oak | toasted almond | apple 19
Jose Cuervo de la Familia Reposado
tropical fruit | clove | vanilla 16
Jose Cuervo de la Familia Platino
pepper | honey | melon 13
Clase Azul Plata
butterscotch | papaya | pepper 12
Clase Azul Reposado
caramel | pepper | brown sugar 15
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
Don Julio 1942
vanilla | caramel | brown sugar 20
Avion Reserva 44 honey | warm vanilla 24
1800 Milenio
brown sugar | butterscotch | dark chocolate 33
Herradura Seleccion 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

Creyente Mezcal Anejo citrus | herb | spice 16.75
Gran Coramino Reposado
vanilla | toffee | dark berries 10.75
Avion Reserva Anejo
roasted almond | pineapple | meyer lemon 25.75
Casamigos Reposado raisin | fig | caramel 13.75
Tradicional Jose Cuervo Reposado/ Extra Anejo
melon | mango | quince 12.75
Cristalino Flight Don Julio 70th Anejo | 1800 Anejo
Gran Coramino Reposado 34.75

Bottled Beers

5 each

Corona | Corona Light | Pacifico
Dos XX (Amber and Lager) | Victoria
Negra Modelo | Modelo Especial

Abita Amber | Michelob Ultra | Miller Lite

Drinks for All

4 each (no refills)

Mexican Coke | Mexican Sprite | Lemonade
Diet Coke | Dr Pepper
Coke Zero | Fanta Orange

Bottled Spring Water | Topo Chico Mineral Water
Sweet & Unsweet Tea (refill)

El Gato Flights

Blancos Tequila Flight Any (3) 30

Reposados Tequila Flight Any (3) 33

Anejos Tequila Flight Any (3) 36

Traditional Tequila Flight
Any combination of (3): Blanco, Reposados, or
Anejos tequila. 36

Ultra Premium Tequila Flight
Maestro Dobel | Don Julio 1942
Avion Reserva 44 48

TOUR OF MEXICO FLIGHT 38

(1 of each): Centenario (Blanco Tequila)
Santo Cuviseo Coahuila (Sotol) | 400 Conejos (Mezcal)

Mojitos

TRADITIONAL MINT & LIME 9.75

FLAVORED MOJITOS

Available Flavors:

Cucumber & Ginger | Beet | Mango
Blueberry | Pineapple | Raspberry
Pomegranate | Strawberry 10.75

UPGRADE YOUR MOJITO

Top Shelf Pyrat. 12.75

MEZCAL-JITO

400 Conejos Mezcal muddled with mint, lime and
orange brings a new twist to the traditional mojito. 9.75

Mezcal

---- CREYENTE COLLECTION ----

Espadin
agave | fruit | mesquite 8.75
Cuishe
melon | peppers | sweet potatoes 13.75
Tobala
tobacco | wood | cocoa 13.75
Anejo Cristalino
citrus | herbs | spice 16.75
Flight of All Four 37.75

---- 400 CONEJOS COLLECTION ----

Joven
wood | agave | prune 8.75
Espadin and Tobala
citrus | herbs | dark chocolate 13.75
Espadin and Cuishe
floral | earth | tobacco 13.75
Flight of All Three 24.75

---- XICARU COLLECTION ----

Silver Espadin
citrus | maquey | ocote 8.75
Anejo Espadin
vanilla | oak | tobacco 13.75
Tobala
floral | herb | orange 14.75
Pechuga
mole | grilled asparagus | cocoa 13.75
Flight of All Four 37.75

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.

---- COYOTE SOTOL COLLECTION ----

Santo Cuviseo Coahuila
lime | orange | lemon 8.75
Chihuahua Blanco Pink Label
oak | mesquite | agave 9.75
Durango Blanco Yellow Label
almond | hazelnut | butter 9.75
Vibora
pepper | green fruit | mineral 13.75
Flight of All Four 37.75

Ask about our CBD Drinks!

Wines

Wines by the glass | bottle

HOMEMADE SANGRIA
(white or red) 8.75 | 30

REDS

Red Blend 8.75 | 30
Cabernet 8.75 | 30
Pinot Noir 8.75 | 30

WHITES

Rose 8.75 | 30
Chardonnay 8.75 | 30
Pinot Grigio 8.75 | 30