

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 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 FQ / WHD



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

SURF N TURF FAJITA TACO PLATE

Two tacos | choice of tortilla one stuffed with shrimp

one stuffed with chicken | shredded queso

onion | bell pepper | mushroom | zucchini

guacamole | rice | beans 18.75

EL TEXANO BURRITO

Sauteed chicken tenderloin | mushrooms | onion

| rice | beans | shredded queso | tomatillo 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: tomatillo salsa,

chorizo salsa and queso fundido

Bet ya' can't finish it! 22.75

FAJITA STYLE QUESADILLA

Chicken tenderloin | onion | bell pepper

mushroom | shredded queso | zucchini | rice

beans | guacamole 18.75

THREE FLOUR TACOS JALISCO STYLE

(1) Shrimp taco | (1) slow roast brisket taco

(1) pulled pork taco | onion | cilantro | tomatillo

shredded queso | guajillo chimi

side of beans 21.75 (no substitutions)

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

(sorry, 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 15.75

GULF SHRIMP 17.75

AGED SKIRT STEAK 17.75

SLOW ROASTED BRISKET 17.75

SEASONAL FISH 17.75

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

beans | tomatillo salsa 27.75

Add sauteed mushrooms & onion OR chorizo,

mushroom & chipotle garlic cream sauce. 3.75

Add garlic butter shrimp. 8.75

MIXED GRILL (Michoacan Style)

Wet aged skirt steak | shrimp | chicken tenderloin

chorizo | sauteed vegetables

our chimichurri & guajillo chimi drizzle

(sorry, no substitutions) 25.75

STUFFED POBLANO

Panela cheese | pulled pork | pico | mushroom

garlic tequila cream sauce | 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

sauteed vegetables | poblano

cotija cheese | fire roasted zucchini spears 20.75

SEASONAL FISH (Cancun Style)

Shrimp | pico de gallo | mushrooms | corn | garlic

butter cream sauce | rice | beans 25.75

substitute vegetables 3.75

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

• (1) Mom's Fried Cheese 4.75

PREMIUM FAJITAS

• Gulf Shrimp 27.75

• Grilled Salmon Steak 27.75

• Cold Water Lobster Claw Market Price

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 | Tomatillo 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 17.75

AGED SKIRT STEAK 17.75

SLOW ROASTED BRISKET 17.75

SEASONAL FISH 17.75

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

(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
premium orange liqueur cuvee 1880
fresh-squeezed orange & lime juice
100% organic agave nectar 225.00

EL JEFE SUPREMO

Herradura seleccion suprema
extra anejo tequila
premium orange liqueur cuvee 1880
fresh-squeezed orange & lime juice
100% organic agave nectar 65.00

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

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

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

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



CRISTALINOS *(Juan's Picks)*

Don Julio 70th Anejo

vanilla | toasted oak | dark chocolate 13.75

Maestro Dobel Reposado/Anejo (Juans' 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

Forteleza 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 Curevo Reposado/ Extra Anejo

melon | mango | quince 12.75

Cristalino Flight Don Julio 70th Anejo | 1800 Anejo

Gran Coramino Reposado 34.75

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 Cuviso 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 Cuviso 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

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)