

MAIN

An 18% gratuity will be added to parties of six or more. Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

APPETIZERS

CHIPS & SALSA \$2.95/\$5.95

Our signature mesquite roasted tomato salsa with warm tortilla chips. Let us get you a salsa pint to go!

GYG CHIPS & DIP TRIO \$5.95

Choose Three: Chile con queso • tomatillo salsa • roasted tomato salsa • pico de gallo • bean dip • green chile sour cream

MINI SOPES \$9.95

Small tortilla boats with choice of chicken tinga, beef barbacoa or ground beef, refried beans, melted Oaxaca cheese, salsa cruda and chipotle crema

SHRIMP JALAPEÑO POPPERS \$11.95

Mexican shrimp & Monterey Jack filled jalapeños with salsa verde and chile con queso

CHICKEN TAQUITOS \$8.95

Tortillas stuffed with chicken tinga, flash fried crispy and served with guacamole, queso añejo and chipotle crema

CEVICHE TOSTADAS \$11.95

Lime marinated bay scallops and shrimp with sweet onions, cucumbers and sliced avocados

GONZALEZ NACHOS \$10.95

Shredded chicken or ground beef, refritos, Monterey Jack & cheddar cheese, guacamole, sour cream and salsa cruda

HONEY CHIPOTLE WINGS \$9.95

Tossed in sweet & spicy chipotle sauce, topped with baja onion strings

QUESADILLA \$9.95

Large flour tortilla with a blend of three Mexican cheeses, served with guacamole, sour cream and pico de gallo
add Chicken, Steak* or Chile Marinated Shrimp \$4

STEAK NACHOS \$11.95

Flame grilled skirt steak*, melted queso, refried beans and guacamole on crispy tortilla chips with cilantro crema

QUESO FUNDIDO \$9.95

Chorizo, Oaxaca & Chihuahua cheese, roasted peppers, cebollitas, three chile salsa and tortilla chips

GONZALEZ SAMPLER \$19.95

Jalapeño poppers, honey chipotle wings, Gonzalez nachos* and chicken taquitos with guacamole and roasted tomato salsa

SOUP & SALADS

CLASSIC TORTILLA SOUP \$7.50

Rich chicken broth, toasted ancho chile, tender chicken, avocado, Cotija cheese and crisp tortilla strips

POZOLE \$9.95

Hominy with diced pork and pasilla chile, served with fresh condiments and tostadas

CASA ENSALADA \$6.95

Seasonal greens, cucumber, sweet onions, tomato and tortilla strips with choice of dressing

GRILLED SHRIMP & AVOCADO SALAD \$13.95

Guajillo chile marinated shrimp and diced avocado served over romaine lettuce with cilantro vinaigrette, orange segments and tear drop tomatoes

TACO SALAD \$11.95

Chicken tinga, shredded beef or ground beef with melted queso, fresh greens, pear tomatoes, pinto beans and sour cream, tossed in chipotle ranch

CILANTRO LIME CHICKEN CAESAR SALAD \$12.95

Flame grilled cilantro chicken, roasted poblano peppers, crisp romaine lettuce, green chile Caesar dressing, tomatoes, queso añejo and corn bread croutons

CARNE ASADA SALAD \$13.95

Chile marinated arrachera*, grilled romaine hearts, roasted vegetables, queso añejo, fresh Haas avocado and cilantro-lime vinaigrette

TABLESIDE GUACAMOLE**GUACAMOLE FRESCA \$9.95**

Haas avocados, fresh tomatoes, onions, diced jalapeño, cilantro and fresh squeezed lime

KING CRAB GUACAMOLE \$11.95

Tableside guacamole mixed with succulent king crab, pico de gallo and smoked bacon, served with corn chips and grilled pita

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish greatly reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

HOUSE SPECIALTIES**STEAK PICADO \$22.95**

New York steak* diced and seared with poblano peppers, onions and red chile sauce. Served with Mexican rice, refried beans and fresh guacamole

CHICKEN TAMALES \$13.95

House-made chicken tamales covered with red chile sauce, melted queso and salsa fresca

CHILES RELLENOS \$13.95

Fresh poblano chiles stuffed with Monterey Jack cheese, egg battered and fried crisp then topped with green chile salsa and fresh guacamole

PORK CARNITAS \$15.95

Crispy marinated fried pork with salsa cruda, guacamole and warm tortillas

ANCHO CHILE HALIBUT \$19.95

Line-caught halibut sautéed in olive oil and fresh lime, served with grilled pineapple salsa, cilantro rice and black beans

CAMARONES MEXICANOS \$18.95

Marinated shrimp sautéed with poblano peppers, sweet onions and salsa cruda, served with cilantro rice, charro beans and freshly made guacamole

SKILLET RIB EYE \$22.95

Cilantro and green chile marinated rib eye steak* on a skillet with grilled peppers, onions and fried potatoes

CRISPY BLUE CORN CHICKEN \$18.95

Maize-fed free range chicken dusted with blue corn flour and served with chorizo potato cakes, broccoli and salsa cruda

COMBINATIONS

TWO ITEMS Served with refried or black beans and Mexican rice 14.95

THREE ITEMS Served with refried or black beans and Mexican rice 17.95

TACO**ENCHILADA****BURRITO**

TAMALE

SIZZLING FAJITAS

Marinated in a house blend of chiles, herbs & spices and cooked to order. Served sizzling with peppers & onions, Mexican or cilantro rice and warm tortillas

ROASTED VEGGIES \$14.95

FIRE ROASTED STEAK \$17.95

OAXACAN SHRIMP \$17.95

STEAK* & SHRIMP \$18.95

CILANTRO CHICKEN \$16.95

CHICKEN & SHRIMP \$18.95

STEAK* & CHICKEN \$17.95

MEXICAN FAVORITES

FAJITA BURRITO \$14.95

Large flour tortilla stuffed with fajita marinated chicken or beef, Mexican rice and refritos, topped with red or green chile sauce, Oaxaca cheese and guacamole

ENCHILADAS \$14.95

Rolled corn tortillas filled with choice of shredded beef, chicken tinga, carnitas pork, ground beef or cheese, topped with pasilla chile sauce, melted queso and sour cream with refried or black beans and Mexican rice

SHRIMP & CHICKEN ENCHILADA SUIZA \$16.95

Torte style chicken and shrimp enchilada with green tomatillo salsa, sour cream, pico de gallo and guacamole, served with cilantro rice and black beans

MAHI MAHI VERACRUZ \$18.95

Grilled and finished with onions, bell peppers and Guajillo sauce, served with cilantro rice and black beans

CHIMICHANGA \$14.95

Large flour tortilla filled with shredded beef, chicken tinga or ground beef, fried golden brown and topped with guacamole, sour cream and pico de gallo, served with refried or black beans and Mexican rice

BURRITO \$14.95

Shredded beef, ground beef, chicken tinga or carnitas wrapped in a soft flour tortilla and covered with red chile sauce, queso and guacamole, served with refried or black beans and Mexican rice

SIDES

GUACAMOLE \$4

REFRIED BEANS \$4

BLACK BEANS \$4

CHILE CON QUESO \$5

MEXICAN RICE \$3

CILANTRO RICE \$3

BEAN DIP \$2

GREEN CHILE SOUR CREAM \$2

VEGITARIAN

PORTOBELLO MUSHROOM TOSTADA \$13.75

Chile-lime marinated portobello mushrooms, grilled peppers, onions and black beans topped with Monterey Jack, Cotija and Oaxaca cheeses, romaine lettuce, pico de gallo and avocado

VEGGIE QUESADILLA \$12.95

Large flour tortilla filled with peppers & onions, three cheeses, roasted poblano peppers, black beans and pico de gallo, topped with guacamole and sour cream

POTATO & CHEESE TACOS \$13.95

Chipotle mashed and crispy potatoes with queso, red onion, cabbage and green sauce on white corn tortillas, served with pinto beans

TACOS

Served with refried or black beans and Mexican rice

CRISPY \$13.95

Corn tortilla shells filled with ground beef or chicken tinga, shredded lettuce, tomato and shredded cheddar cheese

CARNITAS \$13.95

Crispy pork in corn tortillas with pico de gallo and guacamole fresca

FISH \$13.95

Guajillo & ancho chile marinated tilapia on flour tortillas with pickled cabbage, cilantro, salsa cruda, fresh lime, crema and guacamole

CARNE ASADA \$15.95

Fire roasted steak, cilantro, red onion, tomatillo salsa and guacamole

ADOVADO SHRIMP \$14.95

Red chile marinated shrimp, pickled cabbage, salsa cruda, crema and guacamole