

MAIN

APPETIZERS

CHIPS & SALSA \$4.50

Our signature fire roasted tomato salsa with warm tortilla chips

GYG CHIPS & DIP TRIO \$7.50

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

SOPES \$11.50

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

CHICKEN TAQUITOS \$11.50

Tortillas stuffed with chicken tinga, flash fried crispy and served with guacamole, Cotija cheese and chipotle crema

CEVICHE \$16.95

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

GONZALEZ NACHOS \$13.95

Shredded chicken or ground beef with refritos, Chihuahua cheese, guacamole, sour cream, and salsa cruda. Add Grilled Chicken, Steak* or Shrimp \$5.

HONEY CHIPOTLE WINGS \$12.50

Tossed in sweet & spicy chipotle sauce

QUESADILLA \$11.50

Large flour tortilla filled with Chihuahua cheese, served with guacamole, sour cream, and pico de gallo. Add Grilled Chicken, Steak* or Shrimp \$5

GUACAMOLE FRESCA \$13.50

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

SOUP & SALADS

CLASSIC TORTILLA SOUP \$8.50

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

POZOLE \$11.50

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

CASA ENSALADA \$8.50

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

BURRITO BOWL \$14.95

Carne asada or chicken breast with cilantro rice, black beans, and romaine lettuce, topped with guacamole and pico

TACO SALAD \$14.95

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

SOUTHWESTERN CAESAR SALAD \$12.95

Crisp romaine lettuce with roasted poblano peppers, tomatoes, queso añejo, and croutons, topped with green chile Caesar dressing. Add Grilled Chicken, Steak* or Shrimp \$5.

CARNE ASADA SALAD \$15.95

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

MEXICAN SPECIALTIES

STEAK PICADO \$28.95

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

CHICKEN TAMALES \$16.50

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

HABANERO CHILE SALMON \$28.95

Pan seared Atlantic salmon and mango-habanero salsa, served with cilantro rice and pinto beans

PORK CARNITAS \$19.95

Citrus marinated braised pork with salsa cruda, guacamole, and warm tortillas

SKILLET RIB EYE \$28.95

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

CHILES RELLENOS \$16.50

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

CAMARONES MEXICANOS \$24

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

COMBINATIONS

TWO ITEMS Served with refried or black beans and Mexican rice \$18.95 THREE ITEMS Served with refried or black beans and Mexican rice \$22

TACO

ENCHILADA

BURRITO

SIZZLING FAJITAS

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

ROASTED VEGGIES \$18.95

FIRE ROASTED STEAK* \$22

OAXACAN SHRIMP \$22

STEAK* & SHRIMP \$22

CILANTRO CHICKEN \$21

CHICKEN & SHRIMP \$22

STEAK* & CHICKEN \$22

MEXICAN FAVORITES

FAJITA BURRITO \$17.95

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 \$18.95

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

SHRIMP & CHICKEN ENCHILADA SUIZA \$19.50

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

MAHI MAHI VERACRUZ \$28.95

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

CHIMICHANGA \$18.95

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 \$16.95

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

VEGETARIAN

PORTOBELLO MUSHROOM TOSTADA \$15.50

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 \$13.50

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

TACOS

CRISPY \$15.50

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

CARNITAS \$15.50

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

FISH \$17.50

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

CARNE ASADA* \$19.95

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

ADOVADO SHRIMP \$15.50

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

SIDES

GUACAMOLE \$5.50

REFRIED BEANS \$4.50

BLACK BEANS \$4.50

CHILE CON QUESO \$5.50

MEXICAN OR CILANTRO RICE \$3.50

BEAN DIP \$2.50

GREEN CHILE SOUR CREAM \$2.50