

Bontas

appetizers

Chile con Queso

hot white cheese dip with fresh jalapenos served with chips 5.99

add flour tortillas 1.50 extra



Guacamole Dip

homemade and delicious! 6.99

Nachos

fresh chips with melted cheese and jalapenos 6.99

Nachos Grande

chips covered with cheese, frijoles, jalapenos, lettuce, tomato, and sour cream. Your choice of shredded beef or chicken 10.99

Trio Santo

fresh chips with salsa roja, salsa verde, and guacamole 8.99

Taquitos

four corn tortillas rolled with beef or chicken and fried. Served on shredded lettuce with guacamole and sour cream 7.50

Ceviche de Casa

chef inspired with seasonal ingredients and market availability 8.99

El gato's House Specialty!

Elotes Callejeros

grilled corn

The Spanish word "elote" can refer to corn or to grilled corn. It is a common street food in Mexico. It is unpretentious yet remarkable in its unique flavor.

It is grilled then brushed with a Mexican mayo, sprinkled with chili powder (cayenne, ancho or chili) then topped with crumbled cotija anejo or queso fresco (Mexican cheese) 3.50 each



grilled corn

Caldo y Ensaladas

soups and salads

Caldo de Pollo

homemade chicken soup with rice and avocado. With lime, onion, and cilantro on the side 6.99

Pozole

pork and hominy soup traditional and popular in Guadalajara, Michoacan and Jalisco.

served with shredded cabbage, onions, cilantro, sliced radish, lime, and oregano.

Then scoop it all up with tortillas mmm... 7.99

el gato House Salad

romaine lettuce, tomato, radish, and cotija cheese 5.99

add chicken or shredded beef 2.50 extra

carne asada or shrimp 4.50 extra

Taco Salad

fresh greens, frijoles, pico de gallo, guacamole, and sour cream 8.99

add chicken or shredded beef 2.50 extra

carne asada or shrimp 4.50 extra

Brisket Spinach Salad

warm brisket on fresh spinach with queso fresco cheese, avocado, and tomato. Recommended with our house dressing 11.50

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Tacos

Served on soft corn or flour tortillas

Add guacamole or sour cream 0.75

Taco de Carne Asada

char-grilled marinated steak, cilantro, onions, and lime wedge 2.99

Tacos de Carnitas

slow braised pork, cilantro, onions, and salsa roja 2.99

Lengua Taco

Laplatte Farm braised beef tongue served with cilantro, diced onions, and a lime wedge 3.50

Hongos Y Epazote

braised seasonal mushrooms with epazote and hominy. Topped with lettuce, pico de gallo, and cotija cheese 3.50

Aguacate con Queso

cool taco with avocado, queso fresco, black beans, and pico de gallo topped with salsa verde 3.50

Taco de Pollo

charbroiled chicken, cilantro, onions, and salsa verde 2.99

The Vegan Taco

with Sheffield Vermont seitan and sweet ancho chili glaze 3.99

Taco Mole Pollo

chicken mole with cotija cheese 3.50

Taco de Pescado

grilled or fried market fish with shredded cabbage and mexican aioli 3.99

Taco de Camaron

grilled shrimp, shredded cabbage, and cilantro dressing 3.99

Taco de Barbacoa

slow braised beef, cilantro, onions, and lime 2.99

Taco Platter

two tacos, rice & beans, with sour cream or guacamole 9.99



Quesadillas

*All quesadillas made with queso chihuahua.

What is queso chihuahua? It is a soft white cow's-milk cheese of Mexican origin available in braids, balls or rounds. It is a great melting cheese similar to Monterey Jack.

Add guacamole for 0.75 Add shrimp for 3.50

Cheese Quesadilla

sautéed red peppers and red onions served with a side of sour cream 6.99

Spinach Quesadilla

sautéed peppers, onions, and mushroom served with a side of sour cream 7.99

Shrimp Quesadilla

fresh sautéed shrimp, peppers, and onions 11.99

Steak or Chicken

sautéed peppers and onions served with a side of sour cream 10.99

Sides Orders

Mexican rice 1.99

Frijoles 1.99

Tortillas 1.50

Chips 2.50

Pickled Onion 1.50

Pickled Carrot -Jalapenos 1.50

a lado

Enchilada: beef, chicken, or cheese 3.99

Taco: beef, lettuce, tomato, or cheese 2.99

Burrito: beef, chicken, or cheese 3.99

Tamale: pork or vegetable 3.99

Sour cream 1.75

Guacamole 2.99

Jalapenos .99

Pico de Gallo 1.99

Queso 1.99

Los Especiales de la Casa

house specials

All house specials are served with rice and beans

Chile Relleno

two poblano pepper stuffed with queso and topped with a homemade red sauce 12.99
because they are fresh, heat can vary from mild to medium hot

Mole Pollo

Misty Knoll chicken, slow fire roasted and smothered in our house mole sauce served with warm tortillas 15.99

Chili Verde

tender chunks of pork smothered in our verde sauce served with warm tortillas 12.99

Burrito El gato

12" flour tortilla filled with rice, beans, and your choice of shredded beef, chicken, or pork. Smothered in red or green sauce and topped with cheese, sour cream, and guacamole 9.99
with shrimp 3.50 extra

Barbacoa

braised beef served with red and green sauce on the side with sour cream and warm tortillas 12.99



Enchiladas de Camaron Verde

spinach and shrimp enchiladas with our green tomatillo sauce topped with sour cream 14.99

Pescado

market fresh catch. Ask you server. *Market Priced*

Carnitas

slow braised pork topped topped salsa roja, served with warm flour tortillas 12.99

Homemade Tamales

served with rice and beans

Two Tamales Platter

with tostada, rice, and beans 13.99



Of Mesoamerican origin, specifically the Aztec Empire, tamales are a traditional Latin American dish. It is said that the Spanish conquistadores brought them to Mexico but there have been reports of tamale use in the Inca Empire way before the Spanish visited the new world.

We are glad however they arrived. Tamales are considered a comfort food in Mexico and a favorite for breakfast, lunch or dinner. There are many varieties depending on which region you are in. They are made of ground corn called masa and are wrapped in corn husks or plantain leaves and steamed. They can be sweet or

savory depending on the filling. As a child I remember the Urioste - Sanchez women of my family sitting around the table talking and laughing, listening to mariachi music while making tamales. It was an event, a bonding experience...one I looked forward to every year at Christmas.

Enjoy, Tree (Sanchez) Bertram

Combinaciones

combo plate

we want you to have what you want on your plate.

Combo Plate #1

choose 1 item, served
with rice and beans 7.99

Combo Plate #2

choose 2 items, served
with rice and beans 10.99

Combo Plate #3

choose 3 items, served
with rice and beans 12.99

Enchilada

choice of meat or cheese rolled in a corn tortilla
topped with roja or verde sauce and cheese

Burrito

flour tortilla filled with your choice of meat,
beans and cheese

El gato Taco

pick from our taco menu

Add \$1 for shrimp or fish tacos

Taco

hard or soft shell with shredded beef or chicken,
lettuce, tomato, and cheese

Tamale

pork or vegetable

Tostada

flat hard shell corn tortilla with beans, lettuce,
tomato, guacamole, and cheese



Chili Relleno

poblano pepper stuffed with queso and
topped with a homemade red sauce

Platitos Para Niños

Under 10, por favor

#1 - Enchilada or Taco
with rice and beans

#2 - Chicken Quesadilla

#3 - Taco and Nacho Plate

#4 - Chicken or Beef Burrito
your choice 5.99

