

## APPETIZERS

### CHIPS & SALSA

Warm tortilla chips with mesquite roasted tomato salsa 2.95

### SALSA TRIO

Tomatillo & Roasted Chile de Arbol, Green Tomato & Avocado, Tomato & Cucumber with Lime and Red Onion 4.95

### MINI CHIMIS

Crisp flour tortillas filled with ancho chile pork and queso, with fresh guacamole and mango-habanero salsa 7.95

### TAQUITOS

Shredded beef or chicken in crisp corn tortillas, with guacamole, queso añejo and chipotle crema 8.95

### CARNE ASADA FRIES\*

Fried sweet potatoes, grilled steak, avocado, salsa cruda and crema agria 8.95

### SWEET & SPICY WINGS

Tossed in a chipotle-honey sauce, topped with jalapeño onion strings 9.95

### QUESADILLA

Flour tortilla with three cheeses, guacamole, pico de gallo and sour cream 9.95  
Add Chicken, Steak\*, Shredded Beef or Chile Marinated Shrimp 4.

### QUESO FUNDIDO

Chorizo, Jack & Oaxaca cheeses, roasted poblano, three chili salsa and tortillas 9.95

### STEAK NACHOS\*

Flame grilled skirt steak, melted queso, refried beans and guacamole on crisp tortilla chips 11.50

### SPICY COCONUT SHRIMP

Royal red shrimp dipped in chile-coconut batter and fried with serrano tomatillo salsa 10.95

### GONZALEZ NACHOS

Shredded chicken or ground beef, refried beans, Jack & cheddar cheeses, guacamole, sour cream and salsa cruda 10.95

### GONZALEZ SAMPLER\*

Nachos, sweet & spicy wings, mini chimis and carne asada fries, with sour cream and guacamole 17.95

## TABLESIDE GUACAMOLE

### GUACAMOLE FRESCA

Haas avocados, fresh tomatoes, onions, jalapeño peppers, cilantro and fresh squeezed lime 8.95

### BLUE CRAB GUACAMOLE

Handpicked Maryland blue lump crab and pico de gallo gently folded into fresh guacamole, served with grilled pita and blue corn chips 11.95

### GONZALEZ GUACAMOLE

Jalapeño bacon, añejo cheese, toasted pumpkin seeds and roasted pepper confetti 9.95

## SOUPS & SALADS

### CLASSIC TORTILLA SOUP

Rich chicken broth, toasted ancho chile, tender chicken, avocado, cotija cheese and crisp tortilla strips 5.95

### POZOLE

Hominy with diced pork and pasilla chiles, served with fresh condiments and tostadas 6.50

### CASA ENSALADA

Seasonal greens, cucumber, sweet onions, tomato and tortilla strips with choice of dressing 6.95

### PORK MILANESE SALAD

All natural pork pounded thin, lightly breaded then pan fried and topped with a salad of arugula, mesclun greens, pickled red onions, pear tomatoes, toasted pumpkin seeds and spicy avocado vinaigrette 11.95

### TACO SALAD

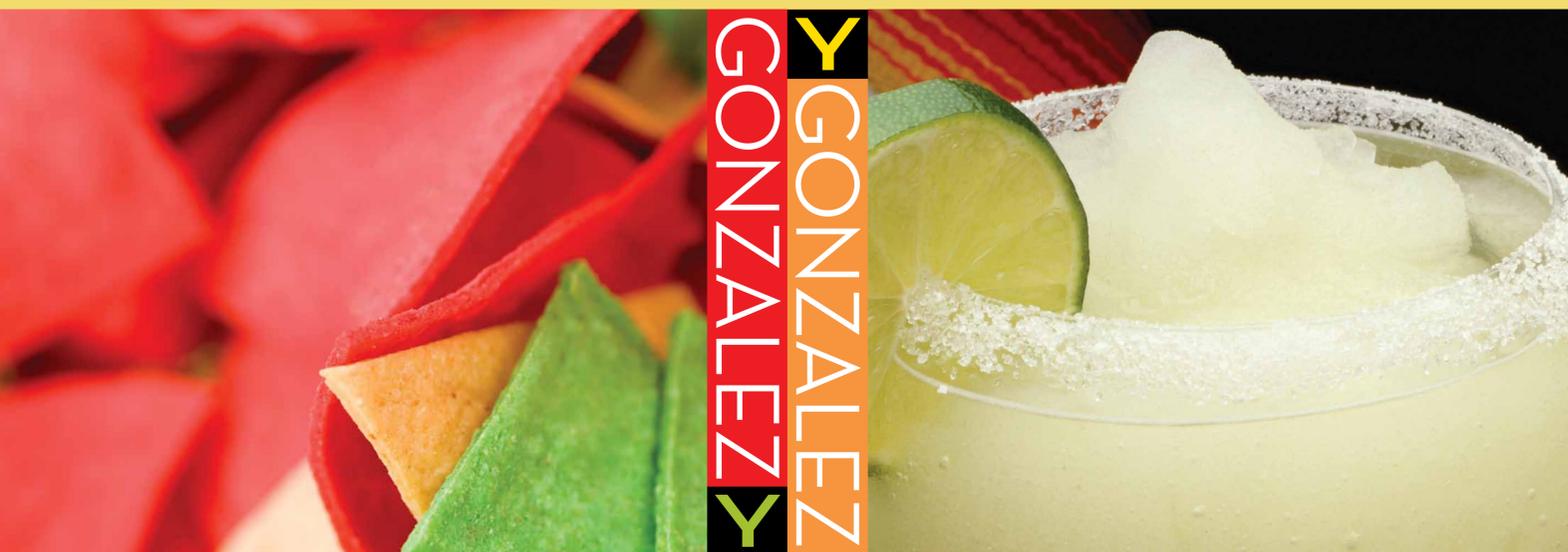
Chicken tinga, shredded beef or ground beef with melted queso, fresh greens, pear tomatoes and toasted pepitas tossed in chipotle ranch 10.95

### GREEN CHILE CHICKEN CAESAR SALAD

Green chile chicken, fire roasted poblano peppers, crisp romaine lettuce, Caesar dressing, tomatoes, queso añejo and jalapeño cornbread crutons 11.95

### SKIRT STEAK SALAD\*

Chile marinated skirt steak, grilled romaine hearts, roasted vegetables, queso añejo, black beans, fresh Haas avocado and cilantro-lime vinaigrette 12.95



## TRADICIONAL SELECTIONS

### ENCHILADAS

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, served with refried or black beans and Mexican rice 13.95

### CHIMICHANGA

Large flour tortilla stuffed with shredded beef, chicken tinga or ground beef then fried golden and topped with cheese and fresh guacamole, served with refried or black beans and Mexican rice 13.95

### PORK CARNITAS

**A GyG favorite!** Crispy marinated fried pork with salsa cruda, guacamole and warm tortillas, served with refried or black beans and Mexican rice 14.95

### CHILES RELLENOS

Fresh poblano chiles stuffed with Monterey Jack cheese, egg battered and fried, then topped with green chile salsa and fresh guacamole, served with refried or black beans and Mexican rice 13.95

### GONZALEZ BORRITO

Large flour tortilla stuffed with Mexican rice, refritos and choice of meat. Topped with red or green chile sauce, Oaxaca cheese and guacamole. 13.95

Shredded Beef • Chicken Tinga • Ground Beef  
Carnitas Pork • Bean & Cheese

### CHICKEN TAMALES

Fresh chicken tamales covered with red chile sauce, melted queso and salsa fresca, served with refried or black beans and Mexican rice 12.95

### TORTAS

Telera bread sandwich, served with sweet potato fries 12.95

Choose from:

**Carnitas Pork**—black beans, Jack cheese, shredded cabbage, pico de gallo, guacamole  
**Chicken Tinga**—refritos, cheddar cheese, romaine lettuce, guacamole, tomatoes, crema agria  
**Carne Asada**\*—grated cheese, refried beans, crisp greens, guacamole, smoky tomato salsa

## GONZALEZ SPECIALTIES

### BLACK ANGUS RIB EYE STEAK\*

Marinated in chile bola, herbs & spices, then broiled and served with chipotle mashed potatoes and grilled vegetables 21.95

### GRILLED PACIFIC SWORDFISH

Basted with jalapeño-lime butter, served with cilantro rice, roasted vegetables and diced avocado 19.95

### CHIPOTLE & TAMARIND GLAZED PORK CHOPS

Chile dusted sweet potato fries, grilled zucchini and green apple pico de gallo 17.95

### CRISPY BLUE CORN CHICKEN

Maize fed free range chicken pounded thin then dusted with blue corn flour, served with chorizo potato cakes, broccoli and salsa cruda 16.95

### STEAK PICADO\*

New York steak sliced and seared with poblano peppers, onions and red chile sauce, served with fresh guacamole 18.95

### ARRACHERA\*

Fire roasted skirt steak marinated in garlic, cilantro and cumin with fried potatoes, drunken beans and fresh guacamole 21.95

### MARINATED GULF SHRIMP

With cilantro, red chile, poblano peppers, sweet onions, salsa cruda, grilled vegetables and cilantro rice 18.95

## SIZZLING FAJITAS

Marinated blend of chiles, herbs & spices served sizzling with mixed bell peppers & onions, with Mexican or cilantro rice, refritos, pico de gallo, guacamole, sour cream and warm tortillas

### ROASTED VEGETABLES

Zucchini, knob onions, portobello mushrooms, poblanos, tomatoes, broccoli, red onion and mixed bell peppers 13.95

**FIRE ROASTED STEAK\*** 15.95

**MEXICAN TIGER SHRIMP** 17.95

**STEAK & SHRIMP\*** 18.95

**ALL NATURAL PORK** 14.95

**STEAK & CHICKEN\*** 16.95

**CILANTRO CHICKEN** 14.95

## TACOS

Three tacos served with refried or black beans & Mexican rice

### CRISPY TACOS

Ground beef or chicken tinga in a crisp corn tortilla shell with shredded lettuce, tomato and grated cheese 11.95

### CARNITAS

Crispy pork on corn tortillas with pico de gallo and guacamole 11.95

### FISH TACOS

Cajun tilapia on flour tortillas with pickled cabbage, salsa cruda, crema and guacamole 12.95

### WHITE TIGER SHRIMP

Flash fried shrimp, purple cabbage slaw, shaved onion and sliced avocado 14.95

### CARNE ASADA\*

Fire roasted steak, cilantro, red onion, tomatillo salsa and guacamole 12.95

## COMBINATIONS

Served with refried or black beans & Mexican rice

**TACO • ENCHILADA • BORRITO  
TAMALE • CHILE RELLENO**

**THREE ITEMS** 15.95

**TWO ITEMS** 13.95

## SIDES

**GUACAMOLE** 4.95 • **REFRIED BEANS** 3.95

**CHILE CON QUESO** 4.95 • **MEXICAN RICE** 2.95

**BLACK BEANS** 3.95