

EL GATO NEGRO

A Mexican Kitchen

APPETIZERS

- Chips & Salsa** (first round is on us!)
 Corn chips **2.75** House Salsa..... **1.75**
- Tableside Guacamole****9.75**
 Hass Avocados | Pico de Gallo | Sea Salt | Lime
 Jalapeños, if you like a kick
- Add cucumber chips****3.00**
- Tableside Ceviche Cabo San Lucas Style***.....**14.75**
 Yellow Fin Tuna (Sashimi Grade) Hass Avocado | Pico de Gallo
 Lime | Sea salt | Jalapeños, if you like a kick
- Qeso Fundido**.....**7.75** with **Chorizo**.....**8.75**
 with **Crawfish**.....**9.75**
 Made with Juan's secret mix of Mexican Cheeses | Dos XX
 Amber beer | Red bell pepper | Poblano pepper | Cilantro |
 Roma Tomato | Jalapeños
- Stuffed Hass Avocado****12.75**
 Gulf shrimp | Pico de Gallo | Corn | Mushrooms in a buttery
 cream sauce | sprinkled with Cotija cheese | finished with
 Juan's Chimichurri and Guajillo Chili drizzle
- Crawfish Quesadilla**.....**12.75**
 LA crawfish sautéed with corn | roasted red bell peppers and
 red onion served on a flour tortilla with melted
 Chihuahua cheese accompanied by sour cream
- Grilled Homemade Chorizo****12.75**
 Chorizo link | tomato & Panela cheese stack | tomatillo salsa
 Finished with Juan's Chimichurri and Guajillo chili drizzle

SALADS

- Gato House Salad** **See ADD ON'S****6.75**
 Chopped romaine | pico de gallo | a slice of Hass avocado
 Gato spice - Your choice Homemade vinaigrette or Juan's
 seasonal dressing
- Acapulco Salad** **See ADD ON'S****9.75**
 Chopped romaine | red onion | roma tomato | mushroom
 corn | queso fresco - Your choice Homemade vinaigrette or
 Juan's seasonal dressing
- Seared Salmon Los Cabos Salad**
 Hearts of romaine | red peppers | onion
 avocados | roma tomatoes | queso fresco served with
 your choice of fresh house or Juan's special seasonal
 dressing**15.75**
- Fresh Sliced Hass Avocado****3.75**
 Sprinkled with Gato Spice | Lime

This restaurant is dedicated to my father and mother who immigrated to this great country with nothing but dreams.

They had three great children. Sandra who is in law enforcement; Jorge who works at a local refinery; and myself, Juan, who started as a dishwasher at 14 years old, because I wanted a pair of Nikes. After 30 years of restaurant experience

I give you...
El Gato Negro.
Juan

ADD ON'S

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Homemade Chorizo
Vegetables
\$4.00
- Shrimp**
\$5.00
- Aged Skirt Steak**
\$5.00
- Fresh Catch**
\$5.00
- Lobster Claw**
\$7.00

TRADITIONAL DISHES

All dishes come with our homemade Pinto beans & Mexican rice served with
The Game Changer: Orange Oregano Salsa

- Choose your favorite:
Ground Chuck Enchiladas
Chicken Enchiladas
Three Cheese Enchiladas
13.75

El Trio**14.75**
 For the one who wants it all. One each of the above
Our Homemade Pulled Pork
Tamales**12.75**

El Macho Man Combo**18.75**
 A ground chuck, a three cheese, a chicken enchilada,
 a chicken tamale | Pulled pork quesadilla | sour cream
 Guacamole | Beans | Rice | Orange Oregano salsa

El Texano Burrito**15.75**
 Sautéed chicken breast | mushrooms | onion | pinto
 beans | Mexican rice | Chihuahua cheese | tomatillo
 salsa | rolled in a flour tortilla | topped off with
 Queso Fundido | sour cream | guacamole

El Burrito con Mole**15.75**
 Sautéed chicken breast | corn | onion | pinto
 beans | Mexican rice | Chihuahua cheese | rolled in a
 flour tortilla, topped off with our traditional Mole
 Poblano-Mexican chocolate sauce | peanuts | cinnamon
 and spices | roasted sesame seeds | sour cream

FAJITAS

Fajita vegetables are: Mexican Squash
 Yellow Onion | Mushrooms | Brussels
 Sprouts | Serrano Pepper | Red Bell Pepper
 Served with: Pinto Beans | Mexican rice
 Iceberg Lettuce | Pico de Gallo | Sour Cream
 Guacamole

4 tortillas or 6 for Combination Fajitas:
 Your choice: Flour | Corn | Wheat

- Add 4 Jumbo Gulf Shrimp to any**
fajita option**12.75**
Add 1 homemade Chorizo Link ..**6.75**

From the Grill:
 10 oz Wet Aged Skirt Steak.....**25.75**
 Fillet of Pork | Chorizo Link.....**22.75**
 Chicken Breast.....**19.75**
 Vegetarian* - Fire roasted Mexican
 Squash & tomato**16.75**
 *as a vegetarian please specify no rice, as it
 contains chicken stock

COMBINATION FAJITAS:
Any 2 of the above**33.75**
 Grilled Jumbo Shrimp.....**23.75**
 Sautéed Coldwater
 Lobster claw.....**33.75**

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Chorizo
Vegetables
4.00

Sautéed with Onion
 Your choice of flour, corn or wheat tortilla

- Add:** Lettuce .50
 Sour Cream
 Pico de Gallo
 Tomatoes
 Sautéed Mushrooms
1.00 each

BRAVEHEART
 BLACK ANGUS BEEF

Ground Chuck
Chicken Breast
Pulled Pork
Chorizo
Vegetables
12.75

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Chorizo
Vegetables
12.75

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Chorizo
Vegetables
12.75

BRAVEHEART
 BLACK ANGUS BEEF

Ground Chuck
Chicken Breast
Pulled Pork
Chorizo
Vegetables
13.75

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Chorizo
Vegetables
13.75

TACOS

Prepared a la carte

- Gulf Shrimp**
5.75
- Fresh Catch** **5.75**
- Aged Skirt Steak**
5.75
- Lobster Claw**
7.75

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Chorizo
Vegetables
1.00 each

BRAVEHEART
 BLACK ANGUS BEEF

Ground Chuck
Chicken Breast
Pulled Pork
Chorizo
Vegetables
1.00 each

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Chorizo
Vegetables
1.00 each

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Chorizo
Vegetables
1.00 each

BRAVEHEART
 BLACK ANGUS BEEF

Ground Chuck
Chicken Breast
Pulled Pork
Chorizo
Vegetables
1.00 each

- BRAVEHEART**
 BLACK ANGUS BEEF
- Ground Chuck**
Chicken Breast
Pulled Pork
Chorizo
Vegetables
1.00 each

DISHES FROM THE LAND & SEA

Sautéed vegetables are: Mexican squash,
 onion, corn, serrano pepper, mushrooms,
 red bell pepper and brussel sprouts
 Tortilla choices: flour, wheat or corn

Carne Asada
 10 oz wet aged skirt steak | fire roasted
 Mexican squash | pinto beans | tomatillo
 salsa**23.75**
 Add sautéed mushrooms & onions**2.75**

Mixed Grill, Michoacan Style
 Wet Aged Skirt | Chicken Breast | Chorizo
 Shrimp | lolipops of Lamb | Sautéed
 vegetables | Juan's Chimichurri and guajillo
 chili drizzle**25.75**
Sorry, No Substitutions

Rack of Lamb, Guadalajara Style
 Four grilled lolipops of lamb | agave-
 chipotle glaze | whipped yukon gold
 potatoes with garlic | poblano | chipotle
 cotija cheese**24.75**

Pork Medallions, Puebla Style
 Sautéed pork tenderloin Medallions |
 traditional homemade mole sauce of
 Mexican chocolate | peanut | cinnamon and
 roasted sesame seeds | Mexican rice
 Pinto beans**17.75**

Stuffed Poblano Pepper
 Stuffed with Panela cheese | Crawfish
 Chicken | mushrooms | Pico de gallo | tequila
 cream | butter | garlic | Cotija cheese...**19.75**

Seared Salmon, Merida Style
 Sautéed vegetables | mango salsa
 Mexican Chimichurri & Guajillo
 Chili drizzle**19.75**

Fresh Catch, Chapala Style
 Sautéed Fresh Catch | fire roasted Mexican
 Squash | red bell pepper | rustic avocado
 salad | Guajillo chili drizzle**24.75**

-All orders are prepared fresh when you
 order, please be patient
 -Please, no separate checks
 -No more than 2 credit cards per party
 -No reservations available; our policy is
 first come, first served
 -We seat only whole parties

We proudly serve:



FAMOUS MARGARITAS 8.75

Pineapple Cilantro Margarita Ours is "The Original"
Seasonal Orange and Lime (House) Fresh Squeezed
Blood of the Devil Cranberry, Lime & Spicy Serrano Infused Tequila
Carrot and Lime Made in House, Just for you!
Traditional Lime Old School

SEASONAL FLAVORS 9.75

Blueberry . Blackberry . Strawberry . Raspberry

SPECIALTY MARGARITAS

MACHOMAN MARGARITA 24.75
48 oz of your favorite margarita flavor with
Tocamba Azul and Grand Marnier
PINEAPPLE CADILLAC CRUZ 14.75
Cruzin® Cadillac Style... Hand muddled with pineapple
and Cilantro. Made with Tocamba Azul and Grand Marnier
STRAWBERRY VANILLA DREAM 13.75
A strawberry margarita made with our topshelf
house infused vanilla tequila
MEZCAL-RITA 8.75
Our fresh house mix with Oaxacan Mezcal
TOPSHELF TEQUILA SUNRISE 13.75
Tocamba Azul, Grand Marnier and fresh house mix with
a splash of grenadine.

ULTRA PREMIUM MARGARITAS

EL REY 225.00
Netzahuacoyotl, a True Aztec King, lived 1402-1472 and
was a philosopher, warrior, architect, poet and ruler.
I dedicate this drink to my father who shares his name
Jose Cuervo 250 year anniversary, Grand Marnier Cuvée 1880,
orange and lime juice fresh-squeezed tableside, and 100%
natural agave nectar.
EL JEFE SUPREMO 65.00
Herradura Selección Suprema Extra Anejo tequila, Grand
Marnier Cuvée 1880, orange and lime juice fresh-squeezed
tableside, and 100% natural agave nectar.

MOJITOS

TRADITIONAL MINT AND LIME 7.75
Flavored MOJITOS 8.75
Fantastic Seasonal Flavors
Cucumber and Ginger, Blackberry, Blueberry, Pineapple
Pomegranate, Raspberry, Strawberry
UPGRADE to top shelf - Dead Head Rum 10.75
MEZCAL-JITO 7.75
Mezcal muddled with mint, lime and orange brings a new
twist to the traditional mojito.

WHITE WINE

Negro Vino Blanco 8.75 | 32
Conundrum 9.75 | 38
DiPinti Pinot Grigio 6.75 | 25
Bread and Butter Chardonnay 7.75 | 28
Mauritson Sauvignon Blanc 8.75 | 32

RED WINE

Rioja Bordon Tempranillo 6.75 | 32
Coleman Cherry Cue Pinot Noir 9.75 | 38
Filus Malbec 6.75 | 32
Napa Merlot 9.75 | 38
Cannocan Cabernet Sauvignon 8.75 | 32

SANGRIA

Red or White Made in House...with love!

Glass 6.75 Pitcher 22.75

TOCAMBA AZUL



TEQUILA

From the finest blue agave
fields of Michoacan, I bring you
a representation of my passion
for premium tequila at El Gato
Negro.

What I have developed is the
perfect tequila for our
margaritas.

Hope you enjoy it as much
as my family loves making it
for you.

Juan

TEQUILA MENU

BLANCO 7.75

This is the blue agave spirit in its purest form.
It is clear and typically un-aged, where the
true flavors and the intensity of the agave are
present, as well as the natural sweetness.

Tocamba Azul - vanilla/citrus/full agave
1800 - caramel/pepper
Casamigos - minerals/mango/lemon
Casa Noble - lemon - white pepper/rhubarb
Cazadores - tangerine/herbs
Centenario - herbal/citrus
Chinaco - aloe/dill/quince
Corazon - key lime/pear
Corralejo - peppercorn/spearmint
Corzo - papaya/light vanilla
Cruz - lemongrass/black pepper/flan
Don Julio - grapefruit/agave/black pepper
El Jimador - crisp lime
El Tesoro - freshly sweetened pepper
Espolon - grilled pineapple/spice
Excelsa - floral/dried spices/jasmine
Fortaleza - citrus/butter
Herradura - wood/grapefruit
Hornitos - floral/tangerine
Jose Cuervo Tradicional - balanced spicy/sweet
Kah - white pepper/mint
Milagro - crisp/vegetal/black pepper
Partida - lime/fresh herbs
Patron - oak/light pepper
Tres Generaciones - clean/rose petal

REPOASADOS 8.75

A reposado tequila is the first stage of "rested
and aged". The tequila is aged in wood barrels
or storage tanks between 2 months and 11
months. The spirit takes on a golden hue and the
balance is a good balance between the
agave and wood flavors.

1800 butter/caramel/mild spice
Cabo Wabo passion fruit/mint/pepper
Casamigos butter/chocolate/pepper
Casa Noble vanilla/apricot/lime zest
Cazadores - lemon/lime/smoky wood
Centenario caramel/cinnamon
Chinaco grapefruit/pepper
Corazon honey/vanilla/smoke
Corralejo rich vanilla/earth
Corzo smoke/brown sugar/spice
Cruz cloves/oak/toasted almond
Don Julio lemon/vanilla/caramel
El Jimador vanilla/light spice
El Tesoro - eggplant/sunmoust/spice
Espolon - guava/vanilla/brown spice
Excelsa - honey/caramelized pumpkin/spice
Fortaleza - citrus/caramel/butter
Herradura - oak/vanilla/mild spice
Hornitos - floral/pepper
Hustons - flax/vanilla/wood
Jose Cuervo Tradicional - herbs/earth
Kah - agave/butterscotch/blood orange
Milagro - caramel/toast
Partida - vanilla/hazelnut/almond
Patron - oak/honey
Tres Generaciones - oak/herbs/pepper

MEXICAN BEER

Corona
Corona Light
Dos XX Amber
Dos XX Lager
Negra Modelo
Pacifico
Modelo Especial
Sol
Tecate
Victoria

TEQUILA FLIGHTS

Blancos:
Any three 18.00
Reposados:
Any three 21.00
Anejos:
Any three 25.00
Traditional Tequilas:
Any Combination
of three; blanco,
reposado or anejos
tequilas 24.00

Ultra Premium:
Juan's
Maestro Dobel
Don Julio 1942
Avion 44
45.00

EXCLUSIVE

MAESTRO DOBEL TEQUILA
Special Blend,
Hand Picked &
Tasted by
Juan Contreras
for El Gato Negro,
A Mexican Kitchen
& El Mercado
Negro,
Tequila House
Shot 10.00
Margarita 14.75

SOTOL

Hacienda De Chihuahua
Platinum..7
Opurou..12
Extra Anejo..14
Flight of Sotol 28
Sotol Crema..6

MEZCAL

Traditional Mezcal
Monte Alban wood/mineral/spice 7
Montalobos anis/asparagus/caramel..10
Legal Mezcal
Joven apple/white pepper.....10
Reposado sweet wood/smoke.....12
Anejo oak/charcoal/fruit.....14
Flights of Legal Mezcal.....31
Delirio de Oaxaca
Joven grapefruit/saori-smoke/chili..10
Reposado herbal/rubus/caramel..12
Anejo apple/wood.....14
Flight of Delirio de Oaxaca.....31
Alipus
Alliqua San Andres cypress/agave/smoke..7
San Juan del Rio oak/plum/light smoke...7
San Baltazar Guetavia pine/sugar cane
heavy smoke.....7
Flights of Alipus.....16
Pierde Almas Artisan, Organic Mezcal
Partida Verde light/earth.....7
Español aromatic wood/wild flower...9
Dobadao autumn fruit/cloves..10
Tobasco cedar/quince.....13
Tobasco floral/grass.....14
Perchuga almond/anise.....24

Nahuales
Nahuales Joven citrus/vanilla/mesquite..9
Nahuales Reposado
mesquite/coriander/vanilla.....13

ANEJO 8.75

After aging for at least one year, tequila can then
be classified as an "Anejo". This aging process
darkens the tequila to an amber color, and the
flavor can become smoother, richer & more complex.

1800 pistachio/toffee/pepper finish
Cabo Wabo caramel/chocolate/oak
Casamigos caramel/vanilla/tropical fruits
Casa Noble chocolate/coffee bean/graham cracker
Cazadores - cinnamon/pepper/lime
Centenario vanilla/oak/cinnamon spice
Chinaco vanilla/spice/smoke
Corazon butter/almond/caramel
Corralejo vanilla/oak/earth
Corzo floral/brown spice/toffee
Cruz - brown sugar/sweet oak
Don Abrahám smoke/cinnamon/earth
El Jimador cinnamon/caramel/oak
El Tesoro - oak/vanilla
Excelsa - dried apricot/wood/sweet charcoal
Fortaleza - citrus/butter
Herradura - oak/prune
Hornitos - floral/vanilla/wood
Kah - vanilla/tobacco/spice
Milagro - caramel/coconut/banana
Partida - banana/chocolate/sweet pear
Patron - oak/rain/honey
Tres Generaciones - toasted oak/brown sugar

ULTRA PREMIUM

Maestro Dobel oak/butterscotch/herbal spice.....10
Jose Cuervo de la Familia Platino.....12
Caves/Cinnamon/Grand Anjeo
Jose Cuervo de la Familia Extra Anejo.....16
oak/toasted almond/spice
Don Julio 70th Anniversary.....12
Reposado oak/cider/cinnamon
Milagro Barrel Select Reserve Blanco.....12
cinnamon/ruby/brandy
Milagro Barrel Select Reserve Reposado.....14
vanilla/honey/pepper/cinnamon
Milagro Barrel Select Reserve Anejo.....16
chocolate/pepper/oak
Don Julio 1942 vanilla/caramel/brown sugar.....20
El Tesoro Paradiso honey/dried fruit/spicy wood.....20
Avion Reserva 44 cypress/warm vanilla.....24
Patron Platinum oak/black pepper.....25
Flights of Luona Extra Anejo caramel/toffee.....25
Chinaco Negro Extra Anejo.....27
smoke/vanilla/pepper
Cabo Uno fresh herbs/chocolate/roasted coffee.....27
Don Julio Real vanilla/chocolate/almond.....35
Herradura Selección Suprema Extra Anejo.....35
toasted oak/cranberry/vanilla/rose petal
Chinaco Emperor 36th Anniversary.....45
rich plum/mandarin
Patron Burdeos oak/vanin/bordeaux.....45
Jose Cuervo 250th Anniversary.....175
on/lemon sugar/chocolate covered cherries

BEVERAGE

Mexican Coke • Mexican Sprite • Diet Coke • Iced Tea
Fanta Orange • Fanta Pineapple
Topo Chico Mineral Water • Evian Water