

STARTERS

Queso **\$8⁹⁹**
Monterey Jack & White American Cheese,
Fire Roasted Green Chilies.
Add Chorizo for \$2

Guacamole **\$9⁹⁹**
Avocados, Roma Tomatoes, Red Onion,
Jalapeño, Cilantro, Fresh Lime Juice.

Gorilla Sticks **\$11⁹⁹**
Flour Tortillas rolled with Shredded Chicken Breast,
Chorizo, Avocado, Black Beans, Corn, Jalapeños,
Red Onion, Red Bell Peppers, Cheddar & Monterey
Jack Cheeses. Deep fried and served with a Green
Chili Dipping Sauce.



NACHOS

Mexican Brisket **\$14⁹⁹**
Mexican Brisket, Queso,
Fried Jalapeños, Pickled
Red Onions, Corn Salsa,
Lettuce, Chipotle Crema,
Cotija Cheese.
***Sub Steak \$3**

Chicken **\$12⁹⁹**
Queso, Black Bean
Corn Salsa, Pickled
Jalapeños, Lettuce,
Green Chili Sauce.

Americano **\$13⁹⁹**
Seasoned Ground Beef &
Chorizo Blend, Queso,
Refried Beans, Pickled
Jalapeños, Pico De Gallo,
Lettuce, Sharp Cheddar
Cheese, Taqueria Salsa.

Chipotle BBQ Pork **\$13⁹⁹**
Queso, Fried Jalapeños,
Pickled Red Onions,
Lettuce, Chipotle BBQ &
Sour Cream.

QUESADILLAS

Served with Lettuce, Pico De Gallo, & Sour Cream.

Mango Habanero Chicken **\$14⁹⁹**
Mango Habanero Sauce, Pineapple Salsa, Cheddar &
Monterey Jack Cheese.

Chipotle BBQ Chicken **\$14⁹⁹**
Chipotle BBQ Sauce, Pineapple Salsa, Cheddar &
Monterey Jack Cheese.

Roasted Chicken **\$13⁴⁹**
Roasted Chicken Breast, Cheddar & Monterey Jack.
Sub Steak for \$3

Gorilladilla **\$13⁹⁹**
Carnitas Style Braised Pork, Corn Salsa, Tomatillo Salsa,
Monterey Jack Cheese.

Carne Asada* **\$15⁹⁹**
Marinated Grilled Steak, Corn Salsa, Rojo Sauce,
Monterey Jack Cheese.

BURRITOS

Served with Charro Beans.

Chicken **\$15⁹⁹**
Shredded Chicken Breast Stewed in Fire Roasted Tomatoes,
Green Chilies, Red & Green Bell Peppers, Onions, Black
Beans, & Cilantro Lime Rice. Smothered with Queso, Verde
Sauce, Pickled Jalapeños, & Cotija Cheese.

Ground Beef* **\$16⁹⁹**
Seasoned Ground Beef & Chorizo Blend, Refried Beans,
Cilantro Lime Rice, Cheddar Cheese, Lettuce, Pico De Gallo,
Corn Tortilla Strips. Smothered in Queso & Taqueria Salsa.

Carne Asada* **\$17⁹⁹**
Marinated Grilled Steak, Red & Green Bell Peppers,
Onions, Black Beans, Cilantro Lime Rice, Smothered with
Queso, Rojo Sauce, Pickled Jalapeños & Cotija Cheese.

BOWLS

Chicken **\$14⁹⁹**
Marinated Chicken Breast, Red & Green Bell Peppers, Onions,
Black Beans, Cilantro Lime Rice. Topped with Queso, Verde
Sauce, Lettuce, & Pico De Gallo.

Steak* **\$16⁹⁹**
Marinated Grilled Steak, Red & Green Bell Peppers,
Onions, Black Beans, Cilantro Lime Rice. Topped with
Queso, Rojo Sauce, Lettuce, & Pico de Gallo.

TACOS

Single Taco **\$6⁴⁹**

Taco Plates
2 Tacos \$15⁹⁹ 3 Tacos \$18⁹⁹
- Served with Charro Beans & Mexican Rice -
Premium Taco **Add \$1 each**

All tacos served on a Flour Tortilla (unless otherwise noted)



Americano
Hard Shell Wrapped with a Flour
Tortilla, Seasoned Ground Beef &
Chorizo Blend, Refried Beans, Queso,
Lettuce, Pico De Gallo, Cheddar
Cheese, Taqueria Salsa.

Quesabirria*
Corn Tortilla, Slow Roasted Beef,
Monterey Jack Cheese. Served with a
Consommé Dipping Sauce. **+\$1 per taco**

Smash Burger*
Seasoned Ground Beef, American
Cheese, Lettuce, Tomatoes, Grilled
Onions, Sliced Pickles, & our
“Big Smash Sauce”.

Brisket*
Cheddar Cheese Encrusted Tortilla,
Mexican Brisket, Pico De Gallo,
Pickled Red Onions & Jalapeños,
Sliced Avocado, Chipotle Crema,
Cotija Cheese. **+\$1 per taco**

Carne Asada*
Marinated Grilled Steak, Corn Salsa,
Sliced Avocado, Fried Jalapeños,
Pickled Red Onion, Taqueria Salsa,
& Cotija Cheese. **+\$1 per taco**



Buffalo Chicken
Fried Chicken Tenders, Buffalo
Sauce, Green Cabbage, Jalapeño
Ranch Dressing, Fried Pickles, Blue
Cheese Crumbles.

Fried Chicken
Green Chili Sauce, Lettuce,
Cheddar Cheese, Pico De Gallo,
Fire Roasted Green Chilies.

Roasted Chicken
Marinated Chicken Breast, Black
Bean Corn Salsa, Pickled Red Onions,
Guacamole, Lettuce, Green Chili
Sauce, Cotija Cheese.



Fried Shrimp
Lettuce, Cilantro Lime Crema, Pico
De Gallo, Chipotle Lime Sauce.

Baja Mahi*
Grilled Mahi Mahi, Pickled Cabbage,
Avocado Cream Sauce, Pineapple
Salsa, Pickled Jalapeños. **+\$1 per taco**



Carnitas
Braised Pork, Tomatillo Salsa, Corn
Salsa, Avocado Crema, Pickled
Jalapeños, Cotija Cheese, Cilantro.

Al Pastor
Marinated Pan Fried Pork,
Pineapple Salsa, Tomatillo Salsa,
Cotija Cheese, Cilantro.

Chipotle BBQ Pork
Slow Cooked Pork, Chipotle BBQ
Sauce, Cole Slaw, Fried Jalapeños,
Cheddar Cheese.



Fried Avocado
Seasoned Fried Avocado, Refried
Beans, Lettuce, Avocado Crema,
Corn Salsa, Cotija Cheese.

Sweet Potato
Roasted Sweet Potatoes, Black Beans,
Guacamole, Pepitas, Pickled
Jalapeños, Cotija Cheese.

PLATES

Chicken Chimichanga **\$16⁹⁹**
Marinated Chicken Breast, Red & Green Bell Peppers,
Onions, Shredded Cheese, Mexican Rice, & Refried
Beans. Deep Fried in a Flour Tortilla, Smothered with
Queso and Verde Sauce. Served with Charro Beans.

Steak Chimichanga **\$17⁹⁹**
Marinated Grilled Steak, Red & Green Bell Peppers,
Onions, Shredded Cheese, Mexican Rice, & Refried
Beans. Deep Fried in a Flour Tortilla, Smothered with
Queso and Rojo Sauce. Served with Charro Beans.

FAJITAS!

Fajita Veggies, Black Beans, Mexican Rice,
Lettuce, Pico De Gallo, Sour Cream, Monterey
Jack Cheese, Flour Tortillas.

Chicken \$18⁹⁹ Steak* \$23⁹⁹ Combo \$22⁹⁹

Chicken Enchiladas (2) **14⁹⁹** | (3) **17⁹⁹**
Shredded Chicken Breast Stewed in Fire Roasted
Tomatoes, Verde Sauce, Monterey Jack Cheese.
Served with Mexican Rice & Refried Beans.

Ground Beef Enchiladas (2) **15⁹⁹** | (3) **18⁹⁹**
Seasoned Ground Beef & Chorizo Blend, Rojo Sauce,
Monterey Jack Cheese. Served with Mexican Rice &
Refried Beans.

Arroz Con Pollo **\$17⁹⁹**
Marinated Grilled Chicken Breast, Mexican Rice, Red &
Green Bell Peppers, Onions, & Topped with Queso.

Carne Asada* **\$21⁹⁹**
Marinated Grilled Steak with Rojo Sauce. Served
with Mexican Rice, & Charro Beans.



SALADS

Taco Salad **\$15⁹⁹**
Fried Flour Tortilla Shell, Mixed Greens, Salsa, Queso,
Monterey Jack & Cheddar Cheese, Sour Cream,
Guacamole, Pico de Gallo. **Choice of Grilled Chicken Breast
or Ground Beef & Chorizo Blend.**

Fiesta Chicken Salad **\$14⁹⁹**
Mixed Greens, Grilled Chicken Breast, Fire-Roasted
Red Bell Peppers, Pico de Gallo, Grilled Corn,
Queso Fresco, Avocado, Tortilla Strips. Served
with Roasted Poblano Vinaigrette.

KIDS 10 & Under

Soft Drink 1.49

Served with French Fries.

Beef & Cheese Taco Plate (2) **\$8⁹⁹**
Chicken & Cheese Taco Plate (2) **\$8⁹⁹**
Chicken Tenders **\$8⁹⁹**
Cheese Quesadilla **\$7⁹⁹**
Cheese Nacho **\$7⁹⁹**

SIDES & EXTRAS

Charro Beans 3.99 Queso 4.99
Refried Beans 3.99 Guacamole 5.49
Mexican Rice 3.99
Black Beans 2.99
French Fries 3.99
Cilantro Lime Rice 2.99



Strawberry Slushie \$5⁹⁹

MEXICAN SODA \$4⁹⁹
Mexican Coke
Jarritos Fruit Punch
Jarritos Mandarin



IBC Root Beer \$4⁹⁹
Speckled Lemonade \$4⁹⁹

ZERO PROOF



MARGARITAS!

CHOOSE YOUR FIGHTER





GORILLA-RITA
Blanco Tequila, Triple Sec, Agave Nectar, Fresh Juices. Salt Rim.
16 oz. \$9.99
22 oz. \$11.99



HONKY TONK HAMMER
Blanco Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Jalapeños. Tajin Rim.
16 oz. \$10.49
22 oz. \$12.49



THE OLE BOOTLEGGER
Blanco Tequila, Cointreau, Blood Orange & Grapefruit Juices. Salt Rim.
16 oz. \$10.49
22 oz. \$12.49



THE BEAR HUG
Corazón Blanco Tequila, Mango Puree, Tres Agaves Chili Mango Margarita Blend. Tajin Rim.
16 oz. \$10.49
22 oz. \$12.49



SKINNY BLONDE
Casamigos Blanco Tequila, Cointreau, Fresh Juices, Agave Nectar. Salt Rim.
16 oz. \$10.99
22 oz. \$12.99



MUSCLE MOOSE
Blanco Tequila, Pineapple Liqueur, Triple Sec, Fresh Habanero Pepper, Pineapple & Fresh Lime Juices. Salt Rim.
16 oz. \$10.49 | 22 oz. \$12.49

MARGARITA TOWERS

GORILLA-SIZE YOUR MARGARITA!



SERVES 3 OR MORE PEOPLE!



7 TO 8 DRINKS



GORILLA-RITA \$9⁹⁹
Original House Margarita. Salt Rim.



THE BEAR HUG \$10⁹⁹
Our Unique Chili Mango Margarita. Tajin Rim.



TRANQUILIZER \$10⁹⁹
A Frozen Treat made with Calypso White Rum & Peach Island Oasis-Sugar Rim.



SIGNATURE DRINKS

MEXICAN BLUE WAVE
Captain Morgan, Malibu Coconut Rum, Blue Curaçao, Orange & Pineapple Juices, Sprite. \$10.99

MOUNTAIN BREEZE
Vodka, Pineapple and Cranberry Juices, Pineapple Wedge & Cherries. \$9.99

MICHELADA
Modelo Beer, Zing Zang Bloody Mary Mix, Valentina Hot Sauce, Fresh Lemon Juice, Tajin. With a Tajin Rim. \$8.99

STRAWBERRY LEMON DROP
Tito's Vodka, Fresh Lemon Juice, Muddled fresh Strawberries \$10.99

DRUNKEN MONKEY
Malibu Coconut Rum, Captain Morgan, Banana Liqueur, Orange & Pineapple Juices, Angostura Bitters, Splash of Cherry Juice. \$10.99

MEXICAN OLD FASHION
El Jimador Anejo Tequila, Agave Nectar, Angostura Bitters, Orange Bitters. \$9.99

BLACKBERRY LEMONADE
Ole Smoky Blackberry Moonshine, Blackberry Liqueur, Lemonade, Blackberries. \$10.99

GORILLA TRANQUILIZER
White and Coconut Rum with Blue Curacao, Pineapple Juice, Sour Mix. \$10.99

TEQUILA

BLANCO	REPOSADO	ANEJO
El Jimador \$8	Mi Campo \$10	Olmeca Altos \$12
Corazon \$8	Cazadores \$10	El Jimador \$12
Tres Agaves \$11	Cabo Wabo \$13	Siete Leguas \$14
Herradura \$11	Alma Del Jaguar \$13	Espolon \$14
Espolon \$11	Patron \$16	Herradura \$16
Patron \$14	Don Julio \$16	Tres Generaciones \$16
CasaMigos \$15	Skeletos \$16	Casa Noble \$16

MEZCAL	CRISTALINO	SPECIALTY
Los Vecinos Del Campo \$10	Lunazul \$13	Don Julio-1942 Anejo \$39
Ilegal Joven \$37	Avion \$38	Gran Centenario-Leyenda \$36
		Clase Azul-Reposado \$37
		Komos Rosa-Reposado \$33
		Herradura-Legend Anjeo \$37

DESSERTS

SOPAPILLA CHEESECAKE \$8⁹⁹
Flaky Croissant Dough Filled with a Sweet Cream Cheese Mix, & Topped with Cinnamon & Sugar.

TRES LECHE CAKE \$8⁹⁹
Homemade Cake Soaked in a Sweet Milk Blend, & Topped with Whipped Cream & Cinnamon.

MEXICAN CHURROS \$7⁹⁹
Sweet Mexican Fried Dough Rolled in Cinnamon Sugar.
Choice of Two Dipping Sauces: Chocolate, Vanilla, Mango, Dulce de Leche

DRAFTS

	14oz	22oz
MODELO Mexican Lager ABV 4.4%	\$5.5	\$8
PACIFICO Mexican Lager ABV 4.4%	\$5.5	\$8
MILLER LITE Lager ABV 4.7%	\$5.5	\$8
MICH ULTRA Pale Lager ABV 4.2%	\$5.5	\$8
BUD LIGHT Lager ABV 4.2%	\$5.5	\$8

BOTTLES & CANS

CORONA Mexican Lager ABV 4.6%	\$5
CORONA LIGHT Mexican Lager ABV 4.0%	\$5
HAZY LITTLE THING IPA ABV 6.7%	\$6
YUENGLING Lager ABV 4.5%	\$5
MODELO NEGRA Amber Lager ABV 5.4%	\$5
COORS LIGHT Lager ABV 4.2%	\$4.5
QUEEN OF SWORDS Cider ABV 6.0%	\$5
WHITE CLAW Black Cherry Seltzer ABV 5.0%	\$4.5

WINE

HOUSE WHITE	\$6
HOUSE RED	\$7
RED SANGRIA	\$8



Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.