

STARTERS

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

Chicken Tortilla Soup \$5⁹⁹
Shredded Chicken Breast, Fire Roasted Tomatoes, Poblano Peppers, White Onion, Corn, Mexican Seasonings. Topped with Tortilla Strips & Cilantro.

NACHO FRIES! \$10⁹⁹
Thin Cut Fries Topped with Seasoned Ground Beef & Chorizo Blend, Queso, Pickled Jalapeños, Sour Cream Drizzle.



NACHOS

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

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

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

QUESADILLAS ADD Beans & Rice \$2.99 ADD Guacamole \$1.99

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 \$13⁹⁹
Roasted Chicken Breast, Cheddar & Monterey Jack. **Sub Ground Beef \$2 | Steak \$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.

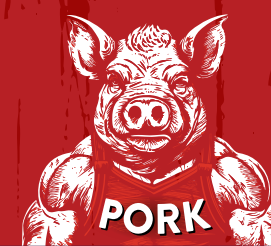
Veggie \$14⁹⁹
Red & Green Bell Peppers, Onions, Black Beans, Corn Salsa, Cilantro Lime Rice. Topped with Queso, Verde Sauce, Shredded Lettuce, Guacamole.

TACOS

Single Taco \$6⁴⁹

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

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**

Korean Beef Taco*
Korean Beef, Chili Lime Crema, Sesame Ginger Slaw, Fried Wontons, Sriracha Drizzle.



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 Crema, 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
Cheddar Cheese Encrusted Tortilla, 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

Birria Pizza \$15⁹⁹
Toasted 12" Flour Tortilla, Slow Roasted Birria Beef, Monterey Jack Cheese, Diced Red Onion, Chipotle Crema, Cilantro. Served with a Consommé Dipping Sauce.

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.**

Arroz Con Pollo \$17⁹⁹
Marinated Grilled Chicken Breast, Mexican Rice, Red & Green Bell Peppers, Onions, & Topped with Queso. **Add Chorizo Sausage \$3**

FAJITAS!

Fajita Veggies, Black Beans, Mexican Rice, Lettuce, Pico De Gallo, Sour Cream, Monterey Jack Cheese, Flour Tortillas.
Chicken \$18⁹⁹ | Shrimp \$22⁹⁹ | Steak \$23⁹⁹
Veggie \$17⁹⁹ | Combo (Pick 2) \$22⁹⁹

ENCHILADAS

Served with Mexican Rice & Refried Beans.

Cheese (2) \$13⁹⁹ | (3) \$16⁹⁹
Monterey Jack Cheese, Queso, Sour Cream Drizzle.

Chicken (2) \$14⁹⁹ | (3) \$17⁹⁹
Shredded Chicken Breast Stewed in Fire Roasted Tomatoes, Verde Sauce, Monterey Jack Cheese, Sour Cream Drizzle.

Ground Beef (2) \$15⁹⁹ | (3) \$18⁹⁹
Seasoned Ground Beef & Chorizo Blend, Rojo Sauce, Monterey Jack Cheese, Sour Cream Drizzle.

The Trio (3) \$17⁹⁹
One Cheese, One Chicken, & One Ground Beef.

ZERO PROOF



Strawberry Slushie \$5⁹⁹

CHIMICHANGAS

Served with Charro Beans.

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

Ground Beef & Chorizo \$17⁹⁹
Seasoned Ground Beef & Chorizo Blend, Red & Green Bell Peppers, Onions, Shredded Cheese, Mexican Rice, & Refried Beans. Deep Fried in a Flour Tortilla, Smothered with Queso & Taqueria Salsa.

Steak \$18⁹⁹
Marinated Grilled Steak, Red & Green Bell Peppers, Onions, Shredded Cheese, Mexican Rice, & Refried Beans. Deep Fried in a Flour Tortilla, Smothered with Queso & Rojo Sauce.

EXTRAS & SIDES

Charro Beans \$3⁹⁹ French Fries \$3⁹⁹
Refried Beans \$3⁹⁹ Queso \$4⁹⁹
Black Beans \$3⁹⁹ Guacamole \$5⁴⁹
Mexican Rice \$2⁹⁹ SMALL \$1⁹⁹ REGULAR \$5⁴⁹
Cilantro Lime Rice \$2⁹⁹

KIDS 10 & Under

Soft Drink \$1.49
Served with French Fries.

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

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



IBC Root Beer \$4⁹⁹
Speckled Lemonade \$4⁹⁹



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

Blanco Tequila, Triple Sec, Mango Puree, Agave Nectar, Fresh Lime Juice, Chili Seasoning, 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

FROZEN 16 oz



GORILLA RITA \$9.99
Original House Margarita. Salt Rim.



THE BEAR HUG \$10.99
Our Unique Chili Mango Margarita. Tajin Rim.



TRANQUILIZER \$10.99
Our Signature Peach Daiquiri. 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

BLACKBERRY LEMONADE

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

RUM RUNNER

Malibu Coconut Rum, Captain Morgan, Banana Liqueur, Blackberry Liqueur, Lime Juice, Pineapple Juice, Bitters. \$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

STRAWBERRY LEMON DROP

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

BOURBON SMASH

Buffalo Trace, Lemon Juice, Agave Nectar, Mint. \$10.99

TEQUILA

All Tequilas are served with a strong 2oz. pour.

BLANCO

El Jimador \$8
Herradura \$11
Patron \$14
CasaMigos \$15

REPOSADO

Mi Campo \$10
Cabo Wabo \$13
Patron \$16
Don Julio \$16

ANEJO

El Jimador \$12
Siete Leguas \$14
Herradura \$16
Casa Noble \$16

SPECIALTY

Los Vecinos Del Campo-Mezcal \$10
Lunazul-Cristalino \$13
Clase Azul-Reposado \$37
Don Julio-1942-Anejo \$39

WINE

HOUSE WHITE \$6

HOUSE RED \$7

RED SANGRIA \$8



DRAFTS

MODELO

Mexican Lager ABV 4.4%

PACIFICO

Mexican Lager ABV 4.4%

MILLER LITE

Lager ABV 4.7%

MICH ULTRA

Pale Lager ABV 4.2%

BUD LIGHT

Lager ABV 4.2%



DOS EQUIS

Mexican Lager ABV 4.2%

DOS EQUIS

Amber ABV 4.7%

BLUE MOON

Wheat ABV 5.4%

HIPPIES & COWBOYS

IPA ABV 6.0%

BOTTLES & CANS



CORONA

Mexican Lager ABV 4.6%

CORONA LIGHT

Mexican Lager ABV 4.0%

QUEEN OF SWORDS

Cider ABV 6.0%

MODELO NEGRA

Amber Lager ABV 5.4%

COORS LIGHT

Lager ABV 4.2%

WHITE CLAW

Black Cherry Seltzer ABV 5.0%

DESSERTS

SOPAPILLA CHEESECAKE

Flaky Croissant Dough Filled with a Sweet Cream Cheese Mix, & Topped with Cinnamon & Sugar. \$8.99

TRES LECHES CAKE

Homemade Cake Soaked in a Sweet Milk Blend, & Topped with Whipped Cream & Cinnamon. \$8.99

MEXICAN CHURROS

Sweet Mexican Fried Dough Rolled in Cinnamon Sugar. Choice of Two Dipping Sauces: Chocolate, Vanilla, Dulce de Leche. \$7.99



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.