

TEQUILAS

BLANCO AND SILVER

Crystal clear and not influenced by wood or aging

PATRON SILVER

Wonderfully complex with no additives

HERRADURA SILVER

The epitome of clean and refined

CORAZON

A sweet, smooth taste

CORRALEJO BLANCO

One of the finest tequilas from Mexico

PATRON GRAN PLATINUM

The world's finest platinum tequila. Triple distilled then aged to perfection, it is a true connoisseur's silver tequila. This is the smoothest sipping tequila ever produced.

DON JULIO BLANCO

One of the finest tequilas made Smooth and crisp

1800 SILVER

A super-premium tequila

CAZADORES BLANCO

Clean crisp taste

JOSE CUERVO PLATINO

Ranked #1, the world's best tasting silver tequila

REPOSADO

Aged a minimum of two months to a maximum of one year in oak tanks or barrels

DON JULIO

Slightly spicy, wonderfully smooth

SAUZA HORNITOS

A true reposado aged or "rested" for one year

CORAZON

100% blue agave aged for several months

HERRADURA

One of the most noble names in tequila

CORRALEJO

Unprecedented smoothness

CABO WABO

A light reposado with a smooth finish

SAUZA HORNITOS

A true reposado aged or "rested" for one year

1800 REPOSADO

A classic for all tastes

PATRON REPOSADO

Estate aged in old oak bourbon barrels

CAZADORES

Aged to perfection, light sweet on finish

CUERVO

TRADICIONAL Handcrafted in small batches for a crisp taste and finish

AÑEJO

Aged a minimum of one year in oak barrels

CAZADORES AÑEJO

Aged in an American white oak cask for a smooth, authentic flavor

SAUZA TRES GENERACIONES

One of the world's rarest tequilas. Aged longer than any other

CORAZON

A sweet, smooth taste

HERRADURA

One of the most noble names in tequila

SAUZA COMMEMORATIVO

Spicy, complex and elegant with years of barrel aging

CORRALEJO

Blended from many barrels to gain wonderful complexity and spice

PATRON

A great sipping tequila, smooth finish

1800 AÑEJO

Aged one to two years for a smooth, complex and mellow style

DON JULIO

Soft, new oak flavor

MUY AÑEJO

Aged in oak a minimum of two years. Similar to cognacs, these rare artisan spirits are handcrafted for superior quality

CUERVO LA RESERVA DE FAMILIA

A spectacular tequila made for Cuervo's 200th anniversary

DON JULIO 1942

Aged for two and a half years in American oak barrels for a smooth and sweet finish. A classic for all tastes

ABOCADO

These tequilas are produced using a combination of agave and cane sugars. The gold variety has added natural colorings and flavors to mellow the tequila

SAUZA SILVER

Clean and crisp

CUERVO GOLD

The world's most popular tequila

SAUZA GOLD

Fresh and smooth



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YOLOS MEXICAN GRILL
Planet Hollywood Resort & Casino

AMERICA RESTAURANT
New York-New York Hotel & Casino

GALLAGHER'S STEAKHOUSE
New York-New York Hotel & Casino

GONZALEZ Y GONZALEZ
New York-New York Hotel & Casino

V BAR
The Venetian Hotel Resort Casino

AVAILABLE FOR PRIVATE EVENTS

APPETIZERS

MINI-CHIMIS Crisp flour tortillas with ancho chile shredded pork and queso served with guacamole and mango-habanero salsa	7.95	QUESADILLA Flour tortilla, melted queso, salsa cruda, guacamole and sour cream Add chicken, *beef or barbacoa Add shrimp	9.95 2.95 3.95
TAQUITOS Braised beef or chicken in crisp corn tortillas with guacamole, queso añejo and chipotle crema	8.95	STEAK NACHOS* Flame-grilled steak, melted queso, refritos and guacamole	11.50
GONZALEZ COMBINATION SAMPLER Gonzalez nachos, Honey-Chipotle wings, chimis and shrimp ceviche, served with sour cream, chipotle chile and guacamole	14.95	GUACAMOLE FRESCA Prepared at your table in a molcajete with fresh tomato, onions, roasted jalapeños, chopped cilantro and lime juice	8.95
SHRIMP JALAPEÑOS Mexican white shrimp and Monterey Jack cheese stuffed jalapeños, served with pico de gallo and chile con queso	10.95	SHRIMP CEVICHE* White plump gulf shrimp with fresh lime, avocado and fresh mango	12.50
HONEY-CHIPOTLE WINGS Tossed in sweet chipotle sauce, served with jicama, cucumbers and pasilla ranch dressing	9.95	GONZALEZ NACHOS Shredded chicken or ground beef, refritos, melted queso, guacamole, salsa cruda and sour cream	9.95

SOUPS

GRILLED CHICKEN TORTILLA SOUP Toasted ancho chile and vegetable soup with tortilla strips, avocado and cotija cheese	6.95	POZOLE Hominy with diced pork and pasilla chiles served with fresh condiments and tostadas	6.95
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SALADS

CASA ENSALADA Fresh mixed greens, cucumbers and sweet onions with tortilla strips and choice of dressing	6.95	GRILLED SHRIMP AND JICAMA SALAD Adovado gulf shrimp, fresh jicama, orange segments, crisp romaine and smoked chile vinaigrette	14.95
CAESAR SALAD Tender romaine, garlic croutons, fresh Parmesan and green chile Caesar dressing	7.50	TACO SALAD Ground beef, barbacoa or chicken with melted cheese served with crisp greens, tomatoes, pinto beans, sour cream and ranch dressing	10.95
GREEN CHILE CHICKEN CAESAR SALAD Marinated chicken breast and roasted poblanos with cilantro-lime Caesar dressing, tortilla strips, tomato and queso añejo	11.95	GAUCHO STEAK SALAD* Marinated sirloin steak, grilled romaine, roasted vegetables, queso añejo and avocado with cilantro-lime vinaigrette	12.95

TACOS

Served with refritos and Mexican rice

CARNITAS TACOS Crispy shredded pork on corn tortillas with pico de gallo and guacamole	11.95	CRISPY TACOS Ground beef or chicken in a crisp tortilla shell with shredded lettuce, tomatoes and grated cheese	11.95
TACOS AL CARBON Broiled steak or chicken on corn tortillas with cilantro, sweet onions, tomatillo salsa and guacamole	12.95	RED CHILE SHRIMP TACOS Chile-lime marinated shrimp sautéed with salsa fresca, pasilla chile and chopped cilantro with shredded lettuce and sliced avocado	14.95
GRILLED FISH TACOS Grilled Mahi-Mahi in flour tortillas with shredded cabbage, salsa cruda, crema and guacamole	12.95		

SIZZLING FAJITAS

Sizzling hot on an iron skillet layered with a bed of char-grilled peppers and onions, served with refritos, Mexican rice and warm flour tortillas

CHILE-LIME CHICKEN	15.95	GRILLED VEGETABLES	13.95
FIRE ROASTED BEEF	15.95	ADOVADO SHRIMP	18.95

COMBINATIONS

Served with refritos and Mexican rice

TWO ITEMS	13.95	THREE ITEMS	15.95
TACO • CHICKEN TAMALES • BURRITO • CHILE RELLENO • ENCHILADA			

ENTRÉE SELECTIONS

ENCHILADAS Rolled corn tortillas with choice of barbacoa, ground beef, chicken or queso served with pasilla chile sauce, melted queso and sour cream. Served with Mexican rice and refritos	12.95	GREEN CHILE PORK TENDERLOIN Diced pork tenderloin and roasted potatoes with tomatillo salsa and sweet onions, served with grilled vegetables and guacamole	17.95
CHICKEN TAMALES House-made fresh chicken tamales covered with red chile sauce, melted queso and salsa fresca. Served with Mexican rice and refritos	12.95	CHIMICHANGA A golden fried flour tortilla filled with choice of chicken, beef or barbacoa topped with guacamole and cheese. Served with Mexican rice and refritos	13.95
CAMARONES MEXICANOS Red chile gulf shrimp, poblano peppers and sweet onions with salsa cruda and cilantro served with Mexican rice and grilled broccolini	18.95	BURRITO GONZALEZ Large flour tortilla with choice of barbacoa, ground beef or chicken. Served with Mexican rice and refritos	12.95
FAJITA BURRITO GRANDE Large flour tortilla filled with black beans, rice and choice of beef or chicken fajitas with pasilla chile salsa and guacamole. Served with Mexican rice and refritos	13.95	STEAK PICADO* Pan-seared, diced New York sirloin sautéed with poblano peppers, onions and red chile sauce served with refritos, Mexican rice and guacamole	19.95
CHILES RELLENOS Fresh poblano chiles stuffed with Monterey Jack cheese, egg battered and fried crisp. Topped with green chile salsa and guacamole. Served with Mexican rice and refritos	12.95	ADOVADO SKILLET RIB-EYE* Red chile marinated rib-eye steak with cilantro-lime potatoes, vegetable rajas, salsa cruda and guacamole	22.95
CHIPOTLE GRILLED HALIBUT* Fresh Alaskan halibut steak with grilled vegetables, smoked chile, salsa cruda, Mexican rice and sliced avocado	18.95	PORK CARNITAS Crispy marinated fried pork with guacamole, salsa cruda and warm tortillas. Served with Mexican rice and refritos	14.95
		BLUE CORN CHICKEN Maize-fed chicken pan-seared with cilantro-lime potatoes, grilled broccolini and salsa cruda	16.95

SIDES

GUACAMOLE	4.95
REFRIED BEANS	3.95
MEXICAN RICE	2.95
CHILE CON QUESO	4.95
SALSA TRIO Chile con queso, guacamole and sour cream	6.95

SPANISH 101

TAMALE	Chicken-filled maza dough wrapped in a softened corn husk
BARBACOA	Shredded beef marinated in red chile. Slow cooked, pit-style
QUESO	Spanish for cheese, any kind
REFRITOS	Refried beans

VIVA LAS MARGARITAS

VERY BERRY RITA
Raspberry schnapps, Baja Rose tequila and cranberry blended to perfection

GONZALEZ CADILLAC
Sauza tequila, triple sec, and lime juice topped with Gran Gala

GONZALEZ RITA
Tequila, triple sec, lime juice and a splash of orange juice

RED ROCKET
Our house margarita mixed with Red Bull energy drink

BEACHFRONT BLISS
Melon liqueur, tequila, piña colada mix, orange and lemon juice with a splash of grenadine

PUCKER UP
Watermelon pucker, tequila, and sweet & sour, garnished with fresh watermelon

EL COCO LOCO
Malibu, tequila, piña colada mix, sweet & sour mix, blended

RED HOT MARY
Tequila, Goldschlager, cranberry juice and lemon juice with a splash of grenadine and Cholula sauce

THE SEDUCER
Amaretto, tequila, triple sec and lemon juice

LOWRIDER
Fresh lemonade and tequila. Only 7 carbs!

BAJA BREEZE
Tequila, triple sec, pineapple and lemon juice, garnished with fresh pineapple

PRICKLY KICKER
Prickly pear, tequila, sweet & sour and lime juice

THE ULTIMATE MARGARITA

1800 Añejo, Cointreau, lime juice and a splash of cranberry juice with a Grand Marnier float

SKY HIGH FROZEN MARGARITAS

Includes Souvenir Cup (48oz)
MARGARITAS or DAIQUIRIS

TRADITIONAL LEMON-LIME

PEACH

STRAWBERRY

BANANA

RASPBERRY

MANGO



An 18% gratuity will be added to parties of six or more.

Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish greatly reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.