GRILLIN’ & SIZZLIN’

**Fajitas Classico**
guacamole, pico, grated cheese & fresh corn or flour tortillas
- **Chicken Breast** for one 15.79 | for two 30.49
- **BEEF & CHICKEN** for one 16.99 | for two 32.99
- **GRILLED SHRIMP** for one 16.99 | for two 32.99
- **VEGGIE FAJITAS** for one 11.49 | for two 21.99

**BEEF & CHICKEN**
for one 16.99 | for two 32.99

**Grilled Shrimp**
for one 16.99 | for two 32.99

**Veggie Fajitas**
for one 11.49 | for two 21.99

**BURRITO CON QUESO**
loaded with 100% ground beef, smothered in queso 10.19
- fajita chicken 11.29
- fajita beef 12.49

**PRESIDENTE**
two cheese enchiladas, chalupa, queso chip, beef taco & guacamole 12.99

**ZAPATA**
queso chip, crispy beef taco & two cheese enchiladas 10.39

**ROSITA**
guacamole, beans chalupa & two cheese enchiladas topped with queso 10.39

**SUMMER SPECIAL**
guacamole, crispy beef taco, beans chalupa & queso chip - not served with rice & beans 8.99

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- fajita chicken 11.29
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**SEAFOOD FEATURES**
- **POLLO MARISCO**
you know it, you love it - Gulf shrimp & crawfish tails, sautéed to order in our creamy white wine sauce atop a grilled chicken breast, cucumber relish 15.29
- **SEAFOOD ENCHILADAS**
two cheese enchiladas smothered in our white wine cream sauce with sautéed shrimp & crawfish tails 12.29
- **YUCATÁN**
fresh, never-frozen tilapia prepared grilled or fried, topped with marisco sauce; served with cucumber relish 17.99
- **FISH TACOS**
two. fresh, never-frozen, tilapia - avocado, cabbage slaw & chipotle mayo 11.99

**HOUSE SPECIALTIES**
- **PORK TAMALEs**
three with guacamole. select: ‘full-service’ smothered in chile con carne; or ‘self-service’ served in the husk 11.19
- **FAJITA TACOS**
two. guacamole, pico & queso  chicken 15.79 | beef 18.29 | combo 16.99
- **POLLO CON QUESO**
grilled chicken breast topped with freshly diced pico de gallo & our famous chile con queso, sliced avocado 13.99

**SALADS**
- **Margarita Vinaigrette**
- **Ranch**
- **GMK Amazon**
- **Low-Fat Ranch**
- **Oil & Vinegar**

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**THE CADILLAC MARGARITA** our signature, the ‘caddy’, exotico reposado tequila & premium 03 orange liqueur reg 6.98 | grande 12.28

**SILVER STAR** patrón silver tequila & patrón citronge - makes this premium margarita an ultimate favorite! reg. 10.28 | grande 17.58

**NEW! PINEAPPLE MARGARITA** titanium reposado tequila & cointreau muddled with fresh pineapple and a hint of organic agave nectar 9.98

**LA FRESCA MARGARITA** dulce vida blanco tequila shaken to perfection with st-germain elderflower, fresh lime juice & organic agave nectar 9.47

**RUGGED RITA** maker’s mark bourbon, hornitos reposado tequila, fresh lime & agave nectar served over ice sphere 8.98

**SUAVE AGAVE** hornitos reposado tequila & 03 orange liqueur shaken tableside in our signature shaker; served on the rocks 9.57

**X-R MARGARITA** hints of blood orange & passion fruit featuring x-rated fusion vodka, served frozen or straight-up 8.68

**SKINNY MARGARITA** organic dulce vida blanco tequila, fresh squeezed lime juice and organic agave nectar, splashed with topo chico 8.28

**GRANDES** *limit two grandes per guest*

**STAR SPANGLED RITA** frozen layers of strawberry & lime margarita, swirled with blue curaçao grande 11.98

**GRAND GUSANO MARGARITA** dive into the deep blue with don julio blanco tequila, 03 orange liqueur & blue curaçao grande 15.17

**CORONA RITA** gringo’s classic frozen margarita spiked with a corona extra -- or your favorite cerveza grande 12.98

**MANGONADA** frozen mango margarita with chamoy, tajin rim and tamarind candy straw grande 11.68

**THE SPARKLER** select your favorite frozen flavor; strawberry, lime or mango -- topped off with korbel brut champagne grande 13.98

**COCKTAILS**

**TEXAS TANGO** organic dulce vida blanco tequila, deep eddy peach vodka, st-germain elderflower and fresh lime 9.99

**CARIBBEAN DAZE** cruzan light rum & raspberry liqueur blended with creamy coconut; served frozen 8.68

**MEXICAN MULE** gringo’s mexican buck! dulce vida blanco tequila, premium ginger beer & fresh lime juice 8.98 --traditional mule with vodka 7.98

**CACTUS JUICE** cruzan spiced rum, amaretto & pineapple juice, topped with 151 rum grande 9.59

**TIJUANA TWISTER** travel to tijuana with cruzan coconut rum, banana liqueur, vodka & pineapple juice topped with 151 rum grande 9.57

**MOJITO** cruzan aged rum muddled with fresh mint, lime juice and sugar, topped with topo chico 9.28

**MEXICAN HURRICANE** cruzan light and gold rums, orange & pineapple juice, topped with 151 rum - take shelter in our cantina! grande 9.47

**WINE** *wines may contain sulfites*

**SPARKLING** korbel, ca 187ml split bottle 11

**TABLE WHITE** mia, spain glass 5.98

**SAUVIGNON BLANC** bliss vineyards, ca glass 6.98

**PINOT GRIGIO** fog bank, ca glass 8.26

**CHARDONNAY** conde de velezquez, chile glass 6.98

**ROSE** bliss vineyards, ca glass 8.86

**TABLE RED** mia, spain glass 5.98

**PINOT NOIR** fog bank, ca glass 8.26

**CABERNET SAUVIGNON** cross springs, ca glass 9.18

**SANGRIA** glass 6.38

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**TEQUILA**

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<th>Blanco</th>
<th>Reposado</th>
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**CERVEZA**

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<td>MODELO ESPECIAL</td>
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<td>TECATE</td>
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**CADDY ‘RITA** reg 5.50

**HOUSE ‘RITA** reg 4.50

**TAP BEER** codm 2.75 | prem 3.49

**WINE $1 OFF GLASS**
The Quick Rundown - Dining at Gringo’s Tex-Mex

Visit GringosTexMex.com → Tap “DINE-IN” → Choose Your Location

Join the WaitList or Make a Reservation
- Joining the Waitlist or a Reservation is recommended to dine with us
- Maximum number of guests per table is 6, including children

Arriving at Restaurant
1. Upon arriving at the restaurant, look for “Dine-In” directional signage for parking
2. Check-in at the outside Host Stand (canopy tent) - we will not know you have arrived until you check-in
3. Return and remain in your vehicle
4. A text message will be sent when your table is ready

Overall Dining Experience
In order to best accommodate and serve our guests, as well as provide our team enough time for proper sanitation between guests, we've set a limited dining time to 1 hour and 15 minutes. Your party will be served by Team Members wearing masks and gloves. Our restaurants will use sanitized silverware and linen-like disposable napkins. All condiments such as sweeteners, salt & pepper will be available upon request.

Payment
Credit cards are highly recommended and preferred. Gift cards may be utilized. Tex-Mex Insiders are asked to provide their member card, phone number, or use the Insider app at the time of payment to accrue points and/or redeem rewards.

Frequently Asked Questions
I planned to dine-in, but now I want to place a Take-Out order instead, what do I do?
Drive to the designated “Curbside Pick-Up/Ordering” area. A Team Member will approach your vehicle and take your order.

I drove to the restaurant and I am not on the waitlist and I don’t have a reservation, what do I do?
Park in the designated “Dine-In” parking area. Check-in with Host Stand to get your name on the list or seating availability. Our teams will accommodate your party to the best of their ability!

What is the max party size?
The maximum number of guests per table is 6, including children.

In-Restaurant Bar Service
Our walk-up bar service is temporarily suspended. Guests will not be allowed to walk-in to the restaurant to order cocktails during their wait time -- we apologize. The bar will be used to accommodate dine-in guests only, parties of one or two.

Happy Hour
Yes! Happy Hour will be available at participating locations - Monday thru Fri, 2pm - 6pm

Our Commitment to You - Texas Restaurant Promise Guidelines
In partnership with the Texas Restaurant Association and health officials, Gringo’s & Jimmy Changas are committed to ensuring the safety of our guests and our team members as we welcome you back into our dining rooms.