



Y GONZALEZ
GONZALEZ **Y**





Margarona

VIVA LAS MARGARITAS!

ULTIMATE MARGARITA

1800 Añejo, Cointreau, lime juice and a splash of cranberry juice with a Grand Marnier float 16.95

VERY BERRY RITA

Baja Rose tequila, Raspberry liqueur and Cranberry juice blended to perfection 13.95

GONZALEZ CADILLAC

Tequila, triple sec and lime juice topped with Gran Gala liqueur 13.95

BAJA BREEZE

Tequila, pineapple juice, triple sec, sweet & sour 13.95

MARGARONA

GYG margarita with an infusion of Coronita 16.50

PERFECT PATRÓN

Patrón Tequila and Patrón Pineapple with lime juice served on the rocks 16.95

EL COCO LOCO

Malibu, tequila, piña colada mix, sweet & sour mix, blended 13.95

SKINNY RITA

Only 25 calories!
Dr. Swami & Bone Daddy's Low Cal Margarita Mix and tequila served on the rocks 13.95

SOUVENIR CACTUS CUP

32-ounces

MARGARITAS,
DAIQUIRIS or
BEER

TRADITIONAL

PEACH

STRAWBERRY

RASPBERRY

MANGO



SANGRIA



Fresh oranges, apples and tangy citrus fruits infused with red wine and orange liqueur

GLASS 12.

PITCHER 36.
(serves 4)

BEER & SELTZER

BEER BUCKETS

INCLUDES 5 BOTTLES

DRAFT

BLUE MOON
COORS LIGHT
GUEST HANDLE

BOTTLE/CANS

BUD LIGHT
BUDWEISER
COORS LIGHT
CORONA
CORONA LIGHT
HEINEKEN
MICHELOB ULTRA



DOS EQUIS AMBAR
DOS EQUIS LAGER
MODELO ESPECIAL

MILLER LITE
NEGRA MODELO
O'DOUL'S
PACIFICO
STELLA ARTOIS
TRULY - HARD SELTZER

WINE

NYNY Champagne 9./36.

Layer Cake Chardonnay 10./40.

Chloe Chardonnay 12./48.

Astoria Pinot Grigio 11./44.

J. Lohr Sauvignon Blanc 15./60.

Beringer White Zinfandel 9./36.

14 Hands Cabernet 11./44.

Castle Rock Cabernet 12./48.

Ménage à Trois Merlot 12./48.

Higher Ground Pinot Noir 12./48.

TEQUILA

BLANCO AND SILVER

Crystal clear and not influenced by wood or aging

1800

Double distilled in both American and French Oak.

CASAMIGOS

Crisp and clean with hints of citrus, vanilla and sweet agave. A smooth finish

CAZADORES

Clean, crisp taste with notes of basil and lemon

CORRALEJO

Unaged with notes of agave, sweetness and spearmint

DON JULIO

One of the finest tequilas made. Smooth and crisp

CUERVO SILVER

Balanced blends with tones of agave, caramel and herbs

PATRÓN

Wonderfully complex with no additives

HERRADURA

Medium to full bodied with classic taste of "real tequila"

AÑEJO

Aged a minimum of one year in oak barrels

1800

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

CASAMIGOS

Pure and complex aroma, with soft caramel and vanilla notes

CAZADORES

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

DON JULIO

Lime, grapefruit and mandarin aromas, full bodied and complex, spiced finish with essence of wild honey

CORRALEJO

Marvelous fruity aromas enhance the fruit taste

HERRADURA

Intense spice and nutty notes, smooth dried fruit taste with a creamy finish

PATRÓN

A great sipping tequila, smooth finish

SAUZA TRES GENERACIONES

One of the world's rarest tequilas, aged longer than any other

REPOSADO

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

1800

Smooth with butterscotch, vanilla and coconut flavor

DON JULIO

Mellow lemon citrus notes, hints of chocolate, vanilla and cinnamon, silky warm finish

CLASE AZUL

Made with slow-cooked 100% Blue Weber Agave, aged for eight months, creating unique hazelnut and vanilla flavors.

SAUZA HORNITOS

A true reposado aged or "rested" for one year

HERRADURA

Notes of vanilla and cinnamon, sweet finish with hint of spice

CORRALEJO

Strong character and full bodied, thanks to its time spent in barrels

CABO WABO

A light reposado with a smooth finish

PATRÓN

Estate aged in old oak bourbon barrels

CAZADORES

Aged to perfection, light, sweet on finish

CASAMIGOS

Aged for 7 months. Soft, slightly oaky with hints of caramel and cocoa

MUY AÑEJO

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

DON JULIO 1942

Aged for two and a half years in American oak barrels for a smooth and sweet finish.

MIXTO

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 most recognized tequila

MEZCAL

Potent and clear, Mezcal is known to be "the nectar of the Aztec Gods." Made from Agave plants and described as smoky, peppery and sweet flavor.

CASAMIGOS

Traditionally made with hints of tamarind. Delicate notes of smoke and black pepper lead to a long silky finish.





Tableside Guacamole

APPETIZERS

CHIPS & SALSA

Our signature fire roasted tomato salsa with warm tortilla chips 4.95

GYG CHIPS & DIP TRIO

Choose Three

Chile con queso • tomatillo salsa
roasted tomato salsa • pico de gallo
bean dip • green chile sour cream 7.95

SOPES

Small tortilla boats with choice of chicken tinga, beef barbacoa or ground beef with refried beans, melted Chihuahua cheese, salsa cruda, and chipotle crema 13.95

CHICKEN TAQUITOS

Tortillas stuffed with chicken tinga, flash fried crispy and served with guacamole, Cotija cheese and chipotle crema 12.95

CEVICHE

Lime marinated bay scallops and shrimp with sweet onions, cucumbers, and sliced avocados 17.50

GONZALEZ NACHOS

Shredded chicken or ground beef with refritos, Chihuahua cheese, guacamole, sour cream, and salsa cruda 14.95

Add Grilled Chicken, Steak* or Shrimp 5.

HONEY CHIPOTLE WINGS

Tossed in sweet & spicy chipotle sauce 15.95

QUESADILLA

Large flour tortilla filled with Chihuahua cheese, served with guacamole, sour cream, and pico de gallo 12.95

Add Grilled Chicken, Steak* or Shrimp 5.

TABLESIDE GUACAMOLE

GUACAMOLE FRESCA

Haas avocados, fresh tomatoes, onions, diced jalapeño, cilantro, and fresh squeezed lime 13.95

SOUP & SALADS

CLASSIC TORTILLA SOUP

Rich chicken broth, toasted ancho chile, tender chicken, avocado, Cotija cheese, and crisp tortilla strips 8.95

POZOLE

Hominy with diced pork and pasilla chile, served with fresh condiments and tostadas 11.95

CASA ENSALADA

Seasonal greens, cucumber, sweet onions, tomato, and tortilla strips with choice of dressing 8.50

BURRITO BOWL

Carne asada or chicken breast with cilantro rice, black beans, and romaine lettuce, topped with guacamole and pico 15.95

TACO SALAD

Chicken tinga, shredded beef or ground beef with melted queso, fresh greens, cherry tomatoes, pinto beans, and sour cream, tossed in chipotle ranch 15.95

SOUTHWESTERN CAESAR SALAD

Crisp romaine lettuce with roasted poblano peppers, tomatoes, queso añejo, and croutons, topped with green chile Caesar dressing 12.95
Add Grilled Chicken, Steak* or Shrimp 5.

CARNE ASADA SALAD

Chile marinated arrachera*, grilled romaine hearts, roasted vegetables, queso añejo, fresh Haas avocado, and cilantro-lime vinaigrette 16.95

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

HOUSE SPECIALTIES

MOLCAJETE FOR TWO

Skirt steak*, chicken, chorizo, and nopales with queso fresco, jalapeños, grilled onions and pinto beans 36.95

HABANERO CHILE SALMON

Pan seared Atlantic salmon and mango-habanero salsa, served with cilantro rice and pinto beans 29.95

PORK CARNITAS

Citrus marinated braised pork with salsa cruda, guacamole, and warm tortillas 21.95

RIB EYE CHICHARRÓN

Charred rib eye, guacamole, Mexican rice and charro beans 28.95

STEAK PICADO

New York steak* seared and diced with poblano peppers, onions, and red chile sauce. Served with Mexican rice, refried beans and guacamole 29.95

SKILLET RIB EYE

Cilantro and green chile marinated rib eye steak* on a skillet with grilled peppers, onions, and fried potatoes 29.95

CAMARONES MEXICANOS

Marinated shrimp sautéed with poblano peppers, sweet onions, and salsa cruda, served with cilantro rice, charro beans and fresh guacamole 25.95



Cilantro Chicken Fajita

COMBINATIONS

Served with refried or black beans and Mexican rice

TWO ITEMS 21. THREE ITEMS 23.

TACO

ENCHILADA

BURRITO

TAMALE

CHILE RELLENO

SIZZLING FAJITAS

Marinated in a house blend of chiles, herbs & spices, and cooked to order. Served sizzling with peppers & onions, Mexican or cilantro rice, and warm tortillas

ROASTED VEGGIES 18.95

FIRE ROASTED STEAK* 23.

OAXACAN SHRIMP 23.

STEAK* & SHRIMP 23.

CILANTRO CHICKEN 22.

CHICKEN & SHRIMP 23.

STEAK* & CHICKEN 23.

Chicken Tinga Enchiladas



MEXICAN FAVORITES

FAJITA BURRITO

Large flour tortilla stuffed with fajita marinated chicken or beef, Mexican rice, and refritos, topped with red or green chile sauce, Oaxaca cheese and guacamole 18.95

ENCHILADAS

Rolled corn tortillas filled with choice of chicken tinga, shredded beef, carnitas pork, ground beef or cheese, topped with guajillo chile sauce, melted Chihuahua cheese, and sour cream, with refried or black beans and Mexican rice 19.95

SHRIMP & CHICKEN ENCHILADA SUIZA

Torte style chicken and shrimp enchilada with green tomatillo salsa, sour cream, pico de gallo, and guac, served with cilantro rice and black beans 21.95

CHICKEN TAMALES

House-made chicken tamales covered with red chile sauce, melted queso, and salsa fresca 17.50

MAHI MAHI VERACRUZ

Grilled with onions, bell peppers and Guajillo sauce, served with cilantro rice and black beans 28.95

CHIMICHANGA

Large flour tortilla filled with shredded beef, chicken tinga or ground beef, fried golden brown and topped with guacamole, sour cream, and pico, served with refried or black beans and Mexican rice 19.95

BURRITO

Shredded beef, ground beef, chicken tinga or carnitas wrapped in a soft flour tortilla and covered with red chile sauce, queso, and guacamole, served with refried or black beans and Mexican rice 17.50

CHILE RELLENO

Fresh poblano stuffed with Monterey Jack cheese, egg battered, and fried crisp then topped with green chile salsa and fresh guacamole 17.50

SIDES

GUACAMOLE 5.95 • **REFRIED BEANS** 4.95 • **BLACK BEANS** 4.95 • **CHILE CON QUESO** 5.95
MEXICAN OR CILANTRO RICE 3.95 • **BEAN DIP** 2.50 • **GREEN CHILE SOUR CREAM** 2.50

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 food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

VEGETARIAN

PORTOBELLO MUSHROOM TOSTADA

Chile-lime marinated portobello mushrooms, grilled peppers, onions, and black beans topped with Monterey Jack, Cotija, and Oaxaca cheeses, romaine lettuce, pico de gallo and avocado 15.95

VEGGIE QUESADILLA

Large flour tortilla filled with three cheeses, peppers & onions, squash zucchini, broccolini, roasted poblano peppers, and pico de gallo, topped with guacamole and sour cream 13.95

TACOS

Served with refried or black beans and Mexican rice

CRISPY

Corn tortilla shells filled with ground beef or chicken tinga, shredded lettuce, tomato, and melted cheddar cheese 15.95

CARNITAS

Braised pork in corn tortillas with pico de gallo and guacamole fresca 15.95

FISH

Guajillo & ancho chile marinated tilapia, on flour tortillas with pickled cabbage, cilantro, salsa cruda, fresh lime, crema, and guacamole 17.95

CARNE ASADA*

Fire roasted steak, cilantro, red onion, tomatillo salsa, and guacamole 19.95

ADOVADO SHRIMP

Red chile marinated shrimp, pickled cabbage, salsa cruda, crema, and guacamole 16.95



Carne Asada Street Tacos

DESSERTS

MEXICAN FLAN

Vanilla custard in a caramel sauce 6.95

FRIED ICE CREAM

Vanilla ice cream deep fried and topped with whipped cream, served in a crisp sweet cinnamon tortilla shell 7.95

CHOCOLATE LAVA CAKE

Served with vanilla ice cream and topped with a cherry 7.95

TRES LECHES

Vanilla cake, sweetened condensed milk, and whipped cream 7.95

CHURROS & ICE CREAM

Caramel filled with vanilla bean ice cream, chocolate sauce and fresh whipped cream 7.95



Fried Ice Cream



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BROADWAY BURGER BAR & GRILL
New York-New York Hotel & Casino

AMERICA RESTAURANT
New York-New York Hotel & Casino

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

GONZALEZ Y GONZALEZ **YOLÖS MEXICAN GRILL**
New York-New York Hotel & Casino Planet Hollywood Resort & Casino

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