

## APPETIZERS

<b>Gabys Guacamole</b> Avocado, chopped tomatoes, onions, cilantro, garlic, jalapeños & fresh lime.	<b>12.00</b>	<b>Nachos Gaby</b> Tortilla chips topped with black beans, pulled chicken, ground beef, pickled jalapeños, melted cheddar cheese, sour cream & guacamole.	<b>13.00</b>
<b>Gabys Botana</b> Mexican tuna salad stuffed avocado. Chorizo house nachos & chicken chimichangas.	<b>17.00</b>	<b>Nachos del Zorro</b> Tortilla chips topped with black beans, chorizo, pickled jalapeños, melted cheddar cheese, sour cream & guacamole.	<b>13.00</b>
<b>Camarones al Ajillo</b> Shrimp with garlic sauce, sautéed with olive oil, garlic, lemon, white wine & fresh herbs.	<b>15.00</b>	<b>Chorizo Asado</b> Grilled Mexican sausage.	<b>11.00</b>
<b>Stuffed Mushrooms</b> Seafood stuffed mushrooms, baked to perfection.	<b>12.00</b>	<b>Shrimp Cocktail</b> Traditional or Mexican style.	<b>15.00</b>
<b>Stuffed Clams</b> Seafood stuffed clams, baked to perfection.	<b>13.00</b>	<b>Chicken Wings</b> Mild or medium.	<b>10.00</b>
<b>Steamed Clams</b> Cooked with garlic, white wine, lime juice & fresh herbs. Served with bread.	<b>15.00</b>	<b>Mozzarella Sticks</b> <b>Fired Calamari</b>	<b>11.00</b> <b>11.00</b>

## PLATTERS

<b>Pollo San Jose</b> Sautéed chicken breast with fresh tomato, onions, cilantro, green & red peppers.	<b>16.00</b>	<b>Enchilads Verdes</b> Soft corn tortilla rolled with shredded chicken. Topped with tomatillo sauce, melted muenster cheese & sour cream.	<b>16.00</b>
<b>Pollo 5 de Mayo</b> Sautéed chicken breast in a reduction of white wine, fresh tomato, garlic, capers & lemon juice.	<b>16.00</b>	<b>Enchiladas Poblanas</b> Soft corn tortilla rolled with shredded chicken. Topped with poblano sauce, melted muenster cheese & sour cream.	<b>16.00</b>
<b>Pernil al Horno</b> Roast pork in a light garlic sauce.	<b>16.00</b>	<b>Enchiladas Mixtecas</b> Soft corn tortilla rolled with shredded pork. Topped with guajillo sauce, melted muenster cheese & sour cream.	<b>16.00</b>
<b>Flautas</b> Rolled fried tortilla with shredded chicken. Topped with green tomatillo sauce, lettuce, queso fresco, avocado & sour cream.	<b>17.00</b>	<b>Enchiladas de Mole</b> Soft corn tortilla rolled with shredded chicken. Topped with mole sauce, sesame seeds, queso fresco & sour cream.	<b>17.00</b>
<b>Chiles Rellenos</b> Poblano peppers stuffed with cheese or ground beef. Topped with poblano sauce.	<b>20.00</b>	<b>Enchiladas de Espinaca</b> Soft corn tortilla rolled with spinach, mushrooms & onions. Choice of tomatillo, poblano, mole, or guajillo sauce. Topped with cheese & sour cream.	<b>16.00</b>
<b>Tamales</b> Mexican masa (corn dough) stuffed with chicken or pork, steamed in a corn husk. Topped with melted muenster cheese, tomatillo sauce & sour cream.	<b>16.00</b>		

## SALADS

<b>House Salad*</b> Fresh romaine lettuce, tomatoes, onions, red & green peppers, black olives, cucumbers, avocado, shredded carrots & cheddar cheese.	<b>9.00</b>	<b>Greek Salad*</b> Fresh romaine lettuce, tomatoes, onions, red & green peppers, black olives, cucumbers, feta cheese, anchovies, avocado & grape leaves.	<b>10.00</b>
<b>Caesar Salad*</b> Fresh romaine lettuce, cherry tomatoes, parmesan cheese, croutons & caesar dressing.	<b>9.00</b>	<b>Salmon Nicoise Salad</b> Grilled salmon fillet over romaine lettuce, tomatoes, onions, red & green peppers, black olives, cucumbers, hard boiled egg & avocado. Topped with chopped green beans, baby potatoes, capers, balsamic & olive oil.	<b>18.00</b>
<b>Cobb Salad*</b> Fresh romaine lettuce, tomatoes, onions, red & green peppers, black olives, cucumbers, sweet corn, blue cheese crumbles & avocado.	<b>9.00</b>	<b>Taco Salad</b> Fried tortilla bowl with shredded lettuce, onions, red & green peppers, tomatoes, olives, cheddar cheese & avocado. Choice of grilled chicken, ground beef or beans & sweet corn.	<b>12.00</b>
<b>Popeye's Salad*</b> Baby spinach, sun dried tomatoes, dried cranberries, feta cheese & avocado dressing.	<b>10.00</b>	<b>Taco Salad with Steak</b> <b>Taco Salad with Shrimp</b>	<b>17.00</b> <b>17.00</b>
<b>Steak Salad</b> Sautéed skirt steak with soy sauce & balsamic vinegar over arugula with lime juice & olive oil.	<b>18.00</b>		

\*Add Chicken 4.00 | Shrimp 8.00 | Steak 8.00

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## FAJITAS

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<b>Fajita de Pollo</b> Grilled chicken with red & green peppers, onions, zucchini, mushrooms & tomatoes.	<b>19.00</b>	<b>Fajita a la Gaby</b> Grilled chicken, skirt steak, shrimp with red & green peppers, onions, zucchini, mushrooms & tomatoes.	<b>26.00</b>
<b>Fajita de Bistec</b> Grilled skirt steak with red & green peppers, onions, zucchini, mushrooms & tomatoes.	<b>23.00</b>	<b>Fajita del Mar</b> Grilled salmon, shrimp, scallops with red & green peppers, onions, zucchini, mushrooms & tomatoes.	<b>28.00</b>
<b>Fajita de Vegetales</b> Grilled zucchini, eggplant, carrots, cactus with red & green peppers, onions, zucchini, mushrooms & tomatoes.	<b>16.00</b>	<b>Fajita Fiesta</b> Grilled chicken, chorizo, calamari with red & green peppers, onions, zucchini, mushrooms & tomatoes.	<b>22.00</b>

*Served with flour tortillas, Mexican rice & black beans*

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## QUESADILLA

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*Large flour tortilla with melted cheddar folded in half. Topped with sour cream, poblano & tomatillo sauce.*

<b>Quesadilla de Vegetales</b> Grilled zucchini, carrots, eggplant, onions & peppers.	<b>13.00</b>	<b>Quesadilla de Chorizo</b> Mexican sausage, onions, mushrooms & peppers.	<b>14.00</b>
<b>Quesadilla de Pollo</b> Grilled chicken breast.	<b>13.00</b>	<b>Quesadilla de Bistec</b> Grilled skirt steak.	<b>15.00</b>
<b>Quesadilla Flor de Calabaza</b> Squash flower & onions.	<b>13.00</b>	<b>Quesadilla de Camaron</b> Grilled shrimp, onions & peppers.	<b>16.00</b>
<b>Quesadilla Pepito</b> Portabello mushroom & spinach.	<b>13.00</b>		

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## TACOS

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*Three soft corn tortilla tacos served with fresh guacamole & salsa.*

<b>Carnitas</b> Roast pork.	<b>10.00</b>	<b>Carne Asada</b> Grilled skirt steak.	<b>13.00</b>
<b>Chorizo</b> Grilled Mexican sausage.	<b>10.00</b>	<b>Camarones</b> Grilled shrimp, onions & peppers.	<b>16.00</b>
<b>Pollo Asado</b> Grilled chicken breast.	<b>10.00</b>	<b>Salmon</b> Grilled salmon with onions & peppers.	<b>18.00</b>
<b>Vegetales</b> Grilled zucchini, carrots, eggplant, onions & peppers.	<b>10.00</b>		

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## CHIMICHANGAS

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*Three stuffed fried flour tortillas. Topped with muenster cheese, sour cream, tomatillo and poblano sauce. Served with Mexican rice & black beans.*

<b>Chimichanga de Vegetales</b> Zucchini, carrots, eggplant, onions & peppers.	<b>13.00</b>	<b>Chimichanga de Puerco</b> Pulled pork with onions & peppers.	<b>14.00</b>
<b>Chimichanga de Carne</b> Ground beef.	<b>14.00</b>	<b>Chimichanga de Mariscos</b> House seafood stuffing.	<b>15.00</b>
<b>Chimichanga de Pollo</b> Pulled chicken with onions & peppers.	<b>14.00</b>	<b>Chimichanga de Camarones</b> Shrimp, onions & peppers.	<b>16.00</b>

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## BURRITOS

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*Mexican rice, black beans, guacamole, cheddar cheese & lettuce rolled in a large flour tortilla. Topped with sour cream, tomatillo & poblano sauce. **Supremo served with soup or salad +3.00***

<b>Vegetales</b> Grilled zucchini, carrots, eggplant, onions & peppers.	<b>12.00</b>	<b>Carnitas</b> Roast pork.	<b>13.00</b>
<b>Chorizo</b> Grilled Mexican sausage.	<b>13.00</b>	<b>Carne Asada</b> Grilled skirt steak.	<b>15.00</b>
<b>Pollo Asado</b> Grilled chicken.	<b>14.00</b>	<b>Camarones</b> Grilled shrimp.	<b>16.00</b>

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## LAS CARNES

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<b>Bistec a la Mexicana</b> Grilled skirt steak with sautéed onions, peppers, fresh jalapeños, tomatoes & cilantro.	<b>25.00</b>	<b>Cabrito Norteño</b> Grilled baby lamb chops lightly seasoned. Topped with a red wine sauce.	<b>28.00</b>
<b>Falda a la Mexicana</b> Grilled skirt steak strip, Mexican sausage, cactus, pico de gallo, queso fresco & guacamole.	<b>28.00</b>	<b>Combinacion a la Parrilla</b> Grilled skirt steak, chicken, baby lamb chops, Mexican sausage, cactus & pico de gallo.	<b>32.00</b>
<b>Solomillo al Tequila</b> Grilled filet mignon topped with a creamy mushroom & tequila sauce.	<b>30.00</b>		

*Served with soup or salad.*

*Side choice of rice & beans, sautéed baby potatoes, grilled or sautéed vegetables.*

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## MARISCOS Y PESCADOS

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<b>Camarones Cancun</b> Jumbo shrimp sautéed with fresh tomatoes, peppers, onions, mushrooms & fresh herbs.	<b>25.00</b>	<b>Huachinango a la Veracruzana</b> Red snapper fillet, sautéed in a mild tomato & pepper sauce with black olives & capers.	<b>24.00</b>
<b>Camarones al Ajillo</b> Jumbo shrimp sautéed with olive oil, garlic, white wine, lemon juice & fresh herbs.	<b>25.00</b>	<b>Salmon Asado</b> Grilled salmon fillet with a side of fresh tomato & chipotle garlic butter sauce.	<b>22.00</b>
<b>Broiled Sea Scallops</b> Oven broiled scallops with garlic, white wine, lemon juice, & fresh herbs.	<b>26.00</b>		

*Served with soup or salad.*

*Side choice of rice & beans, sautéed baby potatoes, grilled or sautéed vegetables.*

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## COMBINACIONES

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<b>Paella a la Gaby</b> Seafood combination of shrimp, mussels, clams, scallops with chicken & Mexican sausage cooked together with rice.	<b>30.00</b>	<b>Mariscada Diablo</b> Shrimp, mussels, clams, calamari & scallops in a spicy tomato sauce. Served with rice or linguine.	<b>28.00</b>
<b>Paella del Mar</b> Seafood combination of shrimp, mussels, clams, & scallops cooked together with rice.	<b>30.00</b>	<b>Bistec con Camarones</b> 8oz grilled skirt steak - camarones cancun.	<b>32.00</b>
<b>Mariscada Ajillo</b> Shrimp, mussels, clams, calamari & scallops in a mild garlic sauce. Served with rice or linguine.	<b>28.00</b>		

*Served with soup or salad.*

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## SOUPS & SIDES

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<b>Azteca Soup</b> Chicken soup, fried tortilla strips, cheddar cheese, poblano sauce, chipotle sauce & avocado.	<b>6.00</b>	<b>Small Guacamole</b>	<b>6.00</b>
<b>Chicken Noodle Soup</b>	<b>5.00</b>	<b>Rice &amp; Beans</b>	<b>5.50</b>
<b>Chicken Soup</b>	<b>5.00</b>	<b>Fried Plantains</b>	<b>5.00</b>
<b>Black Bean Soup</b>	<b>5.00</b>	<b>French Fries</b>	<b>5.00</b>
<b>Sautéed Vegetables</b> Spinach, zucchini & broccoli.	<b>6.00</b>	<b>Flour or Corn Tortillas (5)</b>	<b>1.50</b>
<b>Grilled Vegetables</b> Eggplant, zucchini & carrots.	<b>6.00</b>	<b>Pico de Gallo</b>	<b>1.00</b>
		<b>Sour Cream</b>	<b>0.75</b>
		<b>Cheese</b>	<b>0.75</b>

## BEER

### Domestic Beer

Budweiser, Coors Light, Bud Light, Samuel Adams, Michelob Ultra Light

4.00

### Mexican Beer

Bohemia, Tecate, Corona (Light), Victoria, Pacifico, Sol, XX-Amber, XX-Lager, Negro Modelo, Modelo Especial

5.00

### Imported Beer

Heineken (Light), Blue Moon, Stella, Amstel Light

5.00

### On Tap

XX-Lager, Negro Modelo, Lagunitas IPA

5.00

**Non-Alcoholic:** Beck's, Heineken Zero

## MARGARITAS

### House Margarita

Half Pitcher

8.00

19.00

Full Pitcher

36.00

### Flavored Margarita

9.00

Half Pitcher

21.00

Full Pitcher

40.00

Mango, Strawberry, Banana, Blueberry, Peach, Pomegranate

### Gaby's Margarita

Half Pitcher

9.00

24.00

Full Pitcher

45.00

Pineapple tequila, lemon juice, tripple sec, blackberry brandy.

## OTHERS

### Mojito

Half Pitcher

8.00

19.00

Full Pitcher

36.00

### Flavored Mojitos

9.00

Half Pitcher

21.00

Full Pitcher

40.00

Mango, Strawberry, Banana, Blueberry, Peach, Pomegranate

### Sangria (Red or White)

Half Pitcher

8.00

16.00

Full Pitcher

32.00

### Cocktails

9.00

Michelada, Piña Colada, Martini, Daiquiri, Manhattan, Bloody Marry, Cosmopolitan, White Russian, Black Russian, Long Island Iced Tea, etc...

## HAPPY HOUR

Monday - Friday 3-6pm (Except Holidays)

House Margaritas 6.00 | House Wine 5.00 | Beer Bottles 3.00

## COLD DRINKS

### Fountain Sodas

Pepsi, Diet Pepsi, Orange, Sierra Mist, Ginger Ale, Club Soda, Iced Tea, Cranberry Juice

2.00

### 12oz Can

Pepsi, Diet Pepsi, Ginger Ale

1.50

### 20oz Bottle

Root Beer, Cream Soda

2.50

### Mexican Sodas

Coca Cola, Sangría Señorial, Sidral Red Apple, Jarritos: Mango, Pineapple, Lime, Tamarind, Mandarin

2.50

### Smoothies

Strawberry Banana, Wildberry Blast, Mango & Peach, Mango & Pineapple, Caribbean Colada

5.00

### Agua Frescas

Horchata, Tamarindo

3.00

### Iced Tea (Brewed)

2.00

### S. Pellegrino (Sparkling 25 oz)

6.50

### Shirly Temple

2.50

### Chocolate Milk

2.50

### Apple Juice

2.50

### Orange Juice

2.50

### Pineapple Juice

2.50

### Ginger Beer (Fever-Tree)

4.00

## HOT DRINKS

### Coffee

1.75

### Herbal Tea

2.00

### Latte

3.50

### Cappuccino

3.50

### Mexican Hot Chocolate

3.50

### Single Espresso

3.00

### Double Espresso

5.00

### Decaf Espresso

3.00