SKEWERS

beef sirloin, grilled peppers, onion, cucumber & tortillas

* CHICKEN GF DF S

spicy, marinated chicken thighs, paired with baby potatoes, cucumber, cherry tomatoes. (non-spicy option available)

PRAWN GF DF \$13
grilled tiger prawns (5), habanero mayo and arugula salad

5IDE5

DESSERT

mexican key lime icebox no-bake cake, a heavenly blend of luscious cream, tangy lime and delicate vanilla wafers.

CHURROS* © \$9

deep-fried doughnuts sprinkled with cinnamon sugar served with a side of caramel sauce for dipping

SWEET PLANTAIN*

\$9

caramelized plantain served with house-made coconut sorbet, topped with sugarcane syrup and chunks of pecan

*DAIRY-FREE AND NUT-FREE OPTIONS AVAILABLE. PLEASE SPEAK WITH YOUR SERVER

CONNECT WITH US

WE WOULD LOVE TO HOST YOUR NEXT

email us at info@gringost.com or

call 403-474-1411



scan the QR code to reserve your table with OPENTABLE.CA



STARTERS

CHIPS AND SALSA Phomemade mix of tortilla chips, yam, potato and chicharron	5
GRINGO GUAC OF V VG \$18 guacamole & mix of tortilla chips	5
BOLONES (3) GF V \$11 deep fried plantain fritters stuffed with cheese	
patacon pisao ^{GF} \$14 golden fried plantain, topped with sautéed prawns, guisao & cheese	
YUCA FRIES OF UV S8	3
EMPANADITAS (3) GF S10 beef chicken cheese vegan)

TO SHARE

yingo's version of the iconic nachos, tortilla chips. topped with cheese, house pico de gallo, bell peppers,pickled jalapeños, beans and sour cream.

add chorizo or chicken \$4

hot cheetos & tortillas

GRINGO FRIES \$21

CHORIZO ©
 crispy fries topped with house-made chorizo, pickled jala peños, chimichurri mayo and cilantro

QUESO FUNDIDO F A S2° house chorizo or mushrooms, melted cheese, pickled jalapeños,

PORK BELLY & POTATOES © 0 0 \$12

crispy pork belly, baby potatoes, char onions, salsa verde

vegan v vegetarian DF dairy free pluten free nuts spicy

*please speak to your server about gluten-free and dairy-free options

TACOS

5 family-style tortillas served with your flavour choice



ARGENTINO GF DE

braised brisket, pickled onion, gringo guac, cilantro, lime & chimichurri salsa

* MEZCAL ** \$22 slow roasted pork, pickled onions, mango salad,

cilantro and lime

▼ GUINNESS ♥ \$23
braised short rib, aji verde, cilantro, sweet potato chips

MUSHROOM* GF V
 mix mush, baby corn, bell peppers, feta cheese, mole sauce (vegan option available)

SEAFOOD 6F DF \$23 cod and shrimp coconut breading, latin slaw, aji picante

sautéed shredded chicken, tangy house chipotle sauce, and pico de gallo, topped with zesty aji Amarillo, refreshing lime and fragrant cilantro.

MAINS

PICANHA TOP SIRLOIN 6 \$32

10 oz AAA premium Top Sirloin Cap streak grilled to perfection, accompanied with chimichurri & choice of fries or green salad add Brazilian Farofa \$4

10 oz grilled steak cooked to perfection, served with house chimichurri salsa and choice of fries or green salad add Brazilian Farofa \$4

SPATCHCOCK CHICKEN © 0 \$25

1/2 roasted chicken, served with crispy potatoes, spicy-latin slaw & chimichurri salsa

CHEF SALAD GF DF V VG \$15

arugula, mango, avocado, pomegranate, orange, sesame seeds and mandarin segments. *add grilled chicken or prawns \$4*

SALMON CEVICHE AGUACHILE GF DF 🥒 \$19

fresh salmon, coconut milk, cucumber, red onion, cherry tomato, avocado

BURRITO | CHICKEN OR BRISKET \$19

gringo's signature rice, black beans, chimichurri, feta cheese, tomato, cilantro & chile de arbol salsa wrapped in a whole wheat tortilla. served with sour cream.