## SKBWMERS

- BEEF GF DF

beef sirloin, grilled peppers, onion, cucumber \& tortillas
- CHICKEN ©F ©F
\$11
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


## sipigs

SIDE SALAD
latin coleslaw or green salad
RICE
SIDE GUAC
FRIES

## DBGSBRT

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

## CHURROS* DF

\$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

LARGE GARTHERING:
emailus atinfo@gringost.comor

call 403-474-1411

scan the $Q R$ code to reserve your table with OPENTABLE.CA

## tacos

## STARTERS

## CHIPS AND SALSA DF

homemade mix of tortilla chips, yam, potato and chicharron

## gringo guac © 망

guacamole \& mix of tortilla chips

## BOLONES (3) © V

deep fried plantain fritters stuffed with cheese

## PATACON PISAO GF

golden fried plantain, topped with sautéed prawns, guisao \& cheese

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YUCA FRIES GF DF v
golden fried casava with guasacaca sauce
EMPANADITAS (3) ©F
beef | chicken | cheese \| vegan

\section*{TO SHARE}
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NACHOS GF
gringo's version of the iconic nachos, tortilla chips. topped with
cheese, house pico de gallo, bell peppers,pickled jalapeños, beansand sour cream.
add chorizo or chicken \$4

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\section*{GRINGO FRIES}
- CHORIZO \(\operatorname{cr}\)
crispy fries topped with house-made chorizo, pickled jalapeños, chimichurri mayo and cilantro
- BRISKET ©
crispy fries topped with tender brisket, mozzarella, arugula, pickled jalapeños and chimichurri mayo

\section*{QUESO FUNDIDO ©F}
house chorizo or mushrooms, melted cheese,pickled jalapeños, hot cheetos \& tortillas

CHICKEN WINGS GF DF B \$16
aji amarillo | chef's feature | dry rub | mancha picante
PORK BELLY \& POTATOES GF DF
crispy pork belly, baby potatoes, char onions, salsa verde
*please speak to your server about gluten-free and dairy-free options

5 family-style tortillas served with your flavour choice

ARCENTINO GF DF
braised brisket, pickled onion, gringo guac, cilantro, lime \& chimichurri salsa

M=ZCAL DF
\(\$ 22\)
slow roasted pork, pickled onions, mango salad, cilantro and lime

GUINNESS DF
\(\$ 23\)
braised short rib, aji verde, cilantro, sweet potato chips
MUSHROOM* GF v
\(\$ 21\)
mix mush, baby corn, bell peppers, feta cheese, mole sauce (vegan option available)

SEAFOOD CF DF
\(\$ 23\)
cod and shrimp coconut breading, latin slaw, aji picante
- CHICKEN CF DF \(\$ 22\)
sautéed shredded chicken, tangy house chipotle sauce, and pico de gallo, topped with zesty aji Amarillo, refreshing lime and fragrant cilantro.

\section*{PICANHA TOP SIRLOIN GF}

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

\section*{CHURRASCO ARGENTINO GF}

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

\section*{SPATCHCOCK CHICKEN GF DF}

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

CHEF SALAD GF DF v vg
arugula, mango, avocado, pomegranate, orange, sesame seeds and mandarin segments. add grilled chicken or prawns \$4

SALMON GEVICHE AGUACHILE GF DF S
fresh salmon, coconut milk, cucumber, red onion, cherry tomato, avocado

\section*{BURRITO | CHICKEN OR BRISKET}
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.```

