

928 E. PIERCE ST.
DOWNTOWN PHOENIX
602.327.0880

GALLO

Blanco

DINNER MENU
×
EVERYDAY
×
AFTER 4 PM
×

Antojito

LA CHAROLA 15 **GF** **VG**
gallo guacamole, pico de gallo, fire roasted salsa y salsa del dia (w/ chips)

CHICHARRON DE QUESO 12 **GF** **VG**
manchego cheese crisp w/ aji aioli

ENVUELTO 16.5 **GF**
al pastor folded inside of melted queso chihuahua w/ pineapple, cebollita asada, chile toreado & corn tortillas

COCTEL DE CAMARON* 17 **GF**
poached shrimp, cucumber, avocado, jicama, pico de gallo and jugo de tomate (w/ chips)

CEVICHE DE PESCADO* 20 **GF**
fish of the day, poached in lime w/ cucumber, avocado, cherry tomato, red onion, fresh chiles, salsa macha & cilantro (w/ chips)

ELOTE CALLEJERO 8 **GF** **VG**
wood grilled ear of corn, mayo, cotija cheese, chile piquin & smoked paprika

GALLO QUESADILLA 6 **GF** **VG**
queso asadero, & jalapeno relish
+ 2 choice of barbacoa | al pastor | carne asada | + 7 enfrijolada

FRIJOLE Y CHORIZO 13 **GF**
refried pinto beans, schreiner's chorizo, queso asadero, topped w/ pico de gallo, served w/ tortilla chips

Sopa

POZOLE ROJO | SM 8 | LG 14 **GF**
pork shoulder, hominy, guajillo & ancho chiles w/ cabbage, radish, cilantro, white onion, lime & oregano (w/ tortillas)

POZOLE VEGETARIANO | SM 8 | LG 14 **GF** **VG**
pozole rojo w/ seasonal vegetables (w/ tortillas)

Ensalada

ADD ON AL PASTOR, GRILLED CHICKEN OR CARNE ASADA + 7

CORTADO DOS 14 **GF** **VG**
arugula, kale, cabbage w/ cherry tomato, eggs, avocado, corn nuts, dried peas, yulu seeds, queso manchego & yogurt herb dressing

INCA 14 **GF** **VG**
herbs, quinoa, heirloom tomato, dried cranberries, avocado, corn, red onion, arugula, lime & herb dressing

DE LA CASA 14 **GF** **VG**
romaine, avocado, cherry tomato, pepitas, orange, jicama, cucumber, tortilla strips, yulu seeds, cotija cheese & herb dressing

ARRACHERA 18 **GF**
carne asada, gem lettuce, shaved corn, avocado, bacon, date, tomato, blue cheese & buttermilk dressing

Especiales

SHRIMP N GRITS* 20 **GF**
hayden flour mills polenta grits, schreiner's chorizo, achiote, shrimp, cilantro, pesto, creamy white wine sauce

POLLO DEL DIA 28 **GF**
two wash ranch 1/2 chicken, quine glaze, herb pasilla, fingerling potatoes, house frijoles, aji aioli & tortillas

TACO DORADO 15 **GF**
fried masa w/ pork in chile colorado, melted chihuahua cheese, onions, cilantro, queso fresco

ENCHILADAS 18 **GF** **VG**
choice of chicken | vegetable | +2 combo
red, green, or xmas sauce, pico de gallo, crema, served w/ beans & stir-fried vegetable arroz frito

BISTEC AL CARBON 40 **GF**
mesquite grilled 1 lb center cut prime new york, wild mushrooms, garlic butter, herb chimicurri, house frijoles, served w/ corn tortillas

CHILE-CRUSTED SALMON 28 **GF**
wild-caught chula 9 oz filet, salsa macha, sesame, peanut, chiles, garlic & shallot served w/ chef's vegetable

SOPES 14 **GF**
choice of carne asada | campechana | al pastor | barbacoa
seasonal corn masa, frijoles, crema fresca, guacamole, chile toreado

NEW MEXICAN ENCHILADAS 18 **GF** **VG**
choice of chicken | vegetable | +2 combo - spicy red new mexican sauce, topped w/ pico de gallo & crema, served w/ beans & stir-fried vegetable arroz frito

Desayuno Todo Dia

SERVED ALL DAY

FLAPJACKS 12 **VG**
two flapjacks, maple syrup & butter

HUEVOS RANCHEROS* 14 **GF** **VG**
two quesadillas w/ corn tortillas & asadero cheese, two eggs cooked your way, choice of ranchero, chilaquiles salsa or xmas
+ 4 w/ barbacoa | al pastor | carne asada

BREAKFAST BURRITO* 13
eggs, chorizo, hash browns, beans, chihuahua cheese & fire roasted

CHILAQUILES* 15 **GF** **VG**
choice of - chicken | vegetables
+ 2 combo | + 2 chorizo | + 5 barbacoa
corn tostadas baked w/ asadero & cotija cheese, fire roasted & chilaquiles salsa & two eggs cooked your way

*We cook our red meat and eggs to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.

CAN BE MODIFIED TO BE: **GF** Gluten-Free **VG** Vegetarian

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AVAIL. ALL DAY x
HAPPY HOUR 3-9 x

Las Peras con Par son Buenas

ADD FRIES OR SIMPLE GREENS 4

QUARTO CON QUESO 9

1/4 lb angus beef, queso asadero, lettuce, tomato, red onion & russian dressing

PICA RICA 10

1/4 lb angus beef, queso asadero, grilled poblano, caramelized onions, avocado, & aioli

FRIED CHICKEN TORTA 15

spicy battered fried chicken breast, apple cabbage slaw, tomatoes, pickles on toasted noble telera

GALLO BAHN MI 16

pork belly, orange marmalade, the bahn mi standards (cucumber, carrots, jalapenos), escabeche

Taqueria

a la carte 4.5 GF

VEGETABLE VG

sauteed seasonal local vegetable medley, w/ onion & cilantro

AL PASTOR

thinly sliced achiote marinated grilled pork, w/ pineapple, onion, cilantro

CARNE ASADA

marinated mesquite grilled flap sirloin steak, onion & cilantro

BARBACOA

slow braised beef chuck & cachete, tomatillo salsa, onion, cilantro

PUERCO

COLORADO

braised in red chile pork sauce w/ onion & cilantro

CAMPECHANO

longaniza, al pastor y carne asada, w/ onion & cilantro

PORK BELLY

citrus glaze, escabeche, tomatillo salsa

+1 taco

+4 la parillada

DEL MAR* NOT GF

beer battered seasonal fish, pico de gallo, arbol aioli, cabbage slaw

+1 taco

+4 la parillada

SHRIMP

mesquite grilled wild shrimp, cabbage slaw, arbol aioli

+1 taco

+4 la parillada

Las Flautas

er salsa trio 15 GF

TWO WASH RANCH CHICKEN A LA MEXICANA W/ QUESO FRESCO, ONIONS & CILANTRO, HOUSE-MADE CORN TORTILLA, COVERED IN NEW MEXICAN, RANCHERO & SALSA VERDE

La Parillada

family style 18.5 GF

CHOICE OF TWO, SKILLET SERVED W/ SIX TORTILLAS, ONION, CILANTRO, CHILE TOREADO & CEBOLLITA ASADA

Torta y Burrito

TORTAS HAVE LETTUCE & MAYO
BURRITOS ROLLED W/ BEANS & CHEESE (DEL MAR & SHRIMP ROLLED W/ RICE)

AL PASTOR 13

wood grilled achiote marinated pork w/ pineapple

CARNE ASADA 13

mesquite grilled skirt steak marinated in soy

DEL MAR* 14

fish of the day (fried or grilled), pico de gallo, chile de arbol aioli, cabbage slaw

PORK BELLY 14

citrus glaze, escabeche, tomatillo salsa

NACO TORTA* 15

carne, two eggs, avocado

PUERCO COLORADO 13

braised pork in red chile sauce

VEGETABLE 13 VG

sauteed seasonal vegetable medley

CAMPECHANO 13

longaniza, al pastor, carne asada

BARBACOA 13

slow braised beef in banana leaf with spices

SHRIMP* 14

grilled shrimp, guacamole, pico de gallo, chile de arbol aioli, cabbage slaw

LA BOMBA 15

al pastor, asadero cheese, lettuce, mayo & tomatillo salsa w/ pineapple

BEAN AND CHEESE BURRITO 8 VG

CHIPS 3 GF VG

corn tortilla chips

SINGLE FLAP JACK 7.5 VG

maple syrup & butter

FRUTA 6 GF VG

seasonal fruits

GALLO GUACAMOLE 8 GF VG

house recipe, w/ chips

FRIJOLES 3 GF VG

pinto beans, sprinkled cotija

ARROZ 3 GF VG

PAPAS FRITAS 7 GF VG

hand-cut fried potatoes w/ aji aioli & ketchup

VEGETABLES 6 GF VG

seasonal local vegetables

TORTILLAS 3 GF VG

hand-pressed corn tortillas

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