

928 E. PIERCE ST.
DOWNTOWN PHOENIX
602.327.0880

GALLO

Blanco

Desayuno Dulce

BRUNCH MENU
+
EVERYDAY
TILL 4 PM
+

FLAPJACKS CAJETA 9/15 ^{VG}
single or double, banana, creme fraiche,
candied peanuts & cajeta caramel

FLAPJACKS 7/13 ^{VG}
single or double, maple syrup & butter

FLAPJACKS FRUTA 9/15 ^{VG}
single or double, seasonal fruit, sweetened
condensed milk, powdered sugar

Desayuno

BREAKFAST BURRITO* 14
eggs, chorizo, hash browns, frijoles, asadero cheese & fire roasted
salsa

HUEVOS RANCHEROS* 15 ^{GF} ^{VG}
two quesadillas w/ corn tortillas & asadero cheese, two eggs cooked
your way, choice of ranchero, chilaquiles salsa or xmas
+ 5 w/ barbacoa | al pastor | carne asada | puerco colorado

CHILAQUILES* 16 ^{GF} ^{VG}
choice of chicken | vegetables | + 2 combo
+ 5 w/ barbacoa | al pastor | carne asada | puerco colorado

corn tostadas baked w/ asadero & cotija cheese, fire roasted &
chilaquiles salsa & two eggs cooked your way

VEGETABLE HASH* 16 ^{GF} ^{VG}
crispy hash browns, seasonal vegetables, creamy ranchero sauce, two
eggs cooked your way, topped w/ cotija cheese & pico de gallo

AVOCADO TOAST* 17 ^{VG}
noble bread topped w/ our gallo guacamole, two poached eggs,
mixed greens salad & fruit of the day

LA MAÑANA ENSALADA* 14
mixed greens, heirloom cherry tomatoes, bacon, poached eggs &
avocado w/ noble bread

Antojito

LA CHAROLA 16 ^{GF} ^{VG}
gallo guacamole, pico de gallo, fire roasted salsa y
salsa del dia (w/ chips)

GALLO QUESADILLAS 7 ^{GF} ^{VG}
queso asadero, & jalapeno relish
+ 3 choice of barbacoa | al pastor | carne asada | chicken | puerco
+ 1 enfrijolada | + 5 pork belly

CHICHARRON DE QUESO 13 ^{GF} ^{VG}
manchego cheese crisp w/ aji aioli

ENVUELTO 17 ^{GF}
al pastor folded inside of melted queso chihuahua, pineapple served
w/ chile toreado, cebollita asada & corn tortillas

COCTEL DE CAMARON* 20 ^{GF}
poached shrimp, cucumber, avocado, jicama, pico de gallo and jugo
de tomate (w/ chips)

CEVICHE DE PESCADO* 21 ^{GF}
fish of the day, poached in lime w/ cucumber, avocado, cherry tomato,
red onion, fresh chiles, basil, salsa macha & cilantro (w/ chips)

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

TACO DORADO 16 ^{GF}
fried masa w/ pork in chile colorado, melted queso chihuahua, onions,
cilantro, queso fresco

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

SMOKED SALMON TARTINE* 18
Noble bread topped w/ whipped ricotta, smoked salmon, avocado,
capers, two poached eggs w/ mixed green salad & fruit of the day

MIGAS* 15 ^{GF} ^{VG}
open-face omelette w/ tortilla strips, seasonal local vegetables, queso
asadero, avocado & pico de gallo

SAMPLER* 19
flapjack, choice of barbacoa | chorizo | bacon, two eggs cooked your
way, choice of noble sourdough | noble telera

MEXICAN BREAKFAST* 15 ^{GF}
two eggs w/ chorizo, beans, and a side of corn tortillas

ARBOLERO* 15 ^{GF}
two eggs cooked your way w/ hashbrowns,
choice of bacon | chorizo | + 3 barbacoa

BISCUITS & CHORIZO GRAVY* 15
schreiner's chorizo gravy on house made biscuits served w/ two eggs

Tamale

ONLY SATURDAY & SUNDAY

RED puerco colorado | GREEN pollo y elote 10 ^{GF}

TAMALE RICO* 14 ^{GF}
salsa verde, eggs cooked your way, pico de gallo, crema fresca,
oaxaca y cotija

Sopa

CALDO DE LA ABUELA 16 ^{GF}
chayote squash, potato, carrots, corn, two wash ranch chicken, cilantro,
onions, lime (w/ tortillas)

POZOLE ROJO | SM 9 | LG 15 ^{GF}
pork shoulder, hominy, guajillo & ancho chiles w/ cabbage, radish,
cilantro, white onion, lime & oregano (w/ tortillas)

POZOLE VEGETARIANO | SM 9 | LG 15 ^{GF} ^{VG}
pozole rojo w/ seasonal vegetables (w/ tortillas)

Ensalada

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

CORTADO DOS | SM 8 | LG 15 ^{GF} ^{VG}
arugula, kale, cabbage w/ cherry tomato, eggs, avocado, corn nuts,
dried peas, yulu seeds, queso manchego & yogurt herb dressing

INCA | SM 8 | LG 15 ^{GF} ^{VG}
herbs, quinoa, heirloom tomato, dried cranberries, avocado, corn, red
onion, arugula, lime & herb dressing

DE LA CASA | SM 8 | LG 15 ^{GF} ^{VG}
romaine, avocado, cherry tomato, pepitas, orange, jicama, cucumber,
tortilla strips, yulu seeds, cotija cheese & herb dressing

STEAK-COBB | SM 11 | LG 19 ^{GF}
carne asada, gem lettuce, shaved corn, avocado, bacon, date, tomato,
blue cheese & buttermilk dressing

*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 +
HAPPY HOUR 3-6

Las Peras con Par son Buenas

ADD FRIES OR SIMPLE GREENS 4

QUARTO CON QUESO 10

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

PICA RICA 11

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

FRIED CHICKEN TORTA 16

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 4.8 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

FRIED CHICKEN* NOT GF

spicy battered chicken breast, house slaw, aioli

CAMPECHANO

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

PORK BELLY

citrus glaze, escabeche, tomatillo salsa, cilantro

DEL MAR* NOT GF

beer battered seasonal fish, pico de gallo, +1 taco +4 la parillada cabbage slaw

SHRIMP

mesquite grilled wild shrimp, cabbage slaw, arbol aioli, guacamole +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 23 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 14

wood grilled achiote marinated pork w/ pineapple

CARNE ASADA 14

mesquite grilled skirt steak marinated in soy

DEL MAR* 16

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

PORK BELLY 16

citrus glaze, escabeche, tomatillo salsa

NACO TORTA* 16

carne, two eggs, avocado

PUERCO COLORADO 13

braised pork in red chile sauce

VEGETABLE 13 VG

sauteed seasonal vegetable medley

CAMPECHANO 14

longaniza, al pastor, carne asada

BARBACOA 14

slow braised beef in banana leaf with spices

SHRIMP* 16

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

LA BOMBA 16

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

BEAN AND CHEESE BURRITO 8 VG

Lados

CHIPS 3 GF VG

corn tortilla chips

SINGLE FLAP JACK 7 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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DINNER MENU
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EVERYDAY
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AFTER 4 PM
×

Antojito

LA CHAROLA 16 GF VG
gallo guacamole, pico de gallo, fire roasted salsa y
salsa del dia (w/ chips)

CHICHARRON DE QUESO 13 GF VG
manchego cheese crisp w/ aji aioli

ENVUELTO 17 GF
al pastor folded inside of melted queso chihuahua w/ pineapple, cebollita
asada, chile toreado & corn tortillas

COCTEL DE CAMARON* 20 GF
poached shrimp, cucumber, avocado, jicama, pico de gallo and jugo de
tomate (w/ chips)

CEVICHE DE PESCADO* 21 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 QUESADILLAS 7 GF VG
queso asadero, & jalapeno relish
✦ 3 choice of barbacoa | al pastor | carne asada | chicken | puerco
✦ 1enfrijolada | ✦ 5 pork belly

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

Sopa

CALDO DE LA ABUELA 16 GF
chayote squash, potato, carrots, corn, two wash ranch chicken, cilantro,
onions, lime (w/ tortillas)

POZOLE ROJO | SM 9 | LG 15 GF
pork shoulder, hominy, guajillo & ancho chiles w/ cabbage, radish,
cilantro, white onion, lime & oregano (w/ tortillas)

POZOLE VEGETARIANO | SM 9 | LG 15 GF VG
pozole rojo w/ seasonal vegetables (w/ tortillas)

Ensalada

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

CORTADO DOS | SM 8 | LG 15 GF VG
arugula, kale, cabbage w/ cherry tomato, eggs, avocado, corn nuts,
dried peas, yulu seeds, queso manchego & yogurt herb dressing

INCA | SM 8 | LG 15 GF VG
herbs, quinoa, heirloom tomato, dried cranberries, avocado, corn, red
onion, arugula, lime & herb dressing

DE LA CASA | SM 8 | LG 15 GF VG
romaine, avocado, cherry tomato, pepitas, orange, jicama, cucumber,
tortilla strips, yulu seeds, cotija cheese & herb dressing

STEAK-COBB | SM 11 | LG 19 GF
carne asada, gem lettuce, shaved corn, avocado, bacon, date, tomato,
blue cheese & buttermilk dressing

Especiales

EL MOLCAJETE 40

arrachera, wild mexican shrimp, schreiner's lon-
ganiza, grilled chicken breast, nopalitos, cebolla
asada, ranchero sauce, queso fresca, tortillas

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

SHRIMP N GRITS* 22 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, quince glaze, herb pasilla, fingerling
potatoes, , aji aioli & tortillas | choice of rice | beans | vegetables

TACO DORADO 16 GF
fried masa w/ pork in chile colorado, chihuahua cheese, onions,
cilantro, queso fresco

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

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

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

Bistec

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

BISTEC TAMPEQUENA* 28 GF
mesquite grilled arrachera, stir-fried vegetable arroz frito, house
frijoles, pico de gallo, mexican grilled onions, w/ corn tortillas

Desayuno Todo Dia

FLAPJACKS 13 VG
two flapjacks, maple syrup & butter

HUEVOS RANCHEROS* 15 GF VG
two quesadillas w/ corn tortillas & asadero cheese, two eggs cooked
your way, choice of ranchero, chilaquiles salsa or xmas
✦ 5 w/ barbacoa | al pastor | carne asada | puerco colardo

BREAKFAST BURRITO* 14
eggs, chorizo, hash browns, frijoles, chihuahua cheese & fire roasted

CHILAQUILES* 16 GF VG
choice of chicken | vegetables| ✦ 2 combo
✦ 5 w/ barbacoa | al pastor | carne asada | puerco colorado
corn tostadas baked w/ asadero & cotija cheese, fire roasted & chilaquiles salsa &
two eggs cooked your way

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