

Gordos Tiny Taco Bar

333 E Benton Pl Suite 100 Suite 100, Chicago, IL 60601 · +13122405000 · Updated: Jan 14, 2026

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COCKTAILS 5

Margaritas

AVAILABLE OPTIONS

We Love Margaritas on the Rocks, We Love Them Frozen, We Love Them Muddled with Fruit or Fresh Mint or a Nice Kick of some Jalapeno. Flavors: Lime, Blueberry, Watermelon, Mango, Strawberry & Jalapeno

Glass: \$10.00

Pitcher: \$28.00

Frozen Margaritas

\$10.00

Flavors: Lime, Mango & Strawberry

Traditional Mule

\$10.00

Kettle One, Lime

Kentucky Mule

\$10.00

Heaven's Door Whiskey, Lemon

Mexico Mule

\$10.00

Casa Noble Crystal, Lime

HOUSE CLASSICS 7

Sangria Roja

\$10.00

We Love Making Sangria This Tlme of Year! Red Wine and Fruit.

Old Fashioned

\$10.00

Heaven's Door Whiskey, Demerara Raw Cane Sugar, Angostura Bitters.

Mojito

\$10.00

Alright, so what's in a Mojito? White Rum, Fresh Lime Juice, Fresh Mint, Club Soda, Agave Nectar

Mai Tai

\$10.00

You Derserve a Real Mai Tai a Mix of Rums, Orgeat (Almond Syrup), Lime Juice, Rich Demerara Simple Syrup, and Orange Curacao.

Long Island Iced Tea

\$10.00

Simply Love it for what it is: an easy-gulping, one-and-done stiffy! Vodka, Rum. Tequila, Gin, Triple Sec, Lemon Juice, Cola.

Bloody Mary

\$10.00

This Great Version of the Classic Spicy Tomato Juice-based Cocktail was Created by our Sister Restaurant Eggy's, Enjoy!

Michelada

\$10.00

Cold Light Beer, Fresh Lime Juice, Hot Sauce, and a Savory Ingredient like Worcestershire Sauce, and the Secret is all in Striking the Right Balance.

BOTTLES & CANS 8

Corona Extra	\$6.00
Lager/ Grupo Modelo/ Mexico/ 4.6% Abv	
Corona Light	\$6.00
Lager/ Grupo Modelo/ Mexico/ 4.1% Abv	
Modelo Especial	\$6.00
Lager/ Grupo Modelo/ Mexico/ 4.4% Abv	
Negra Modelo	\$6.00
Lager/ Grupo Modelo/ Mexico/ 5.4% Abv	
Pacifico	\$6.00
Lager/ Grupo Modelo/ Mexico/ 4.5% Abv	
Victoria	\$6.00
Lager/ Grupo Modelo/ Mexico/ 4.0% Abv	
XX Lager	\$6.00
Lager/ Cuauhtemoc Moctezuma/ Mexico/ 4.2% Abv	
Tecate	\$6.00
Lager/ Cuauhtemoc Moctezuma/ Mexico/ 4.5% Abv	

WINE 5

Gruet Brut Non-Village Sparkling Wine

Brilliant with Ultra Fine Bubbles. A Wonderful Bouquet of Flavors Dominated by Green Apple and Grapefruit

Joel Gott Sauvignon Blanc 2018

This 2018 California Sauvignon Blanc has Aromas of Mango, Ripe Peach, Orange Peel and a Hint of Lime. On the Palate the Wine Opens with Bright, Fruit Flavors, Followed by Crisp, Refreshing Acidity and a Long, Clean, Balanced Finish.

A to Z Chardonnay 2018

The 2018 A to Z Oregon Chardonnay is a Racy, Delicious Example of Unoaked Cool-Climate Chardonnay! Vibrant, with Plush Fruit, Offering Medium-Weight Lemon and Quince Flavors that Take on Expression and Polish on the Finish. Drink Now!

Santa Julia Reserva Malbec 2018

Dark Violet with Blue Hues. Nose of Ripe Red and Black Fruits such as Cherries, Plums, and Blackberries. Notes of Vanilla, Chocolate, and Snuff. Medium-Bodied Flavor, with Soft Tannins and Balanced Acidity with a Fruity and Spicy Finish.

Columbia Crest H3 Cabernet Sauvignon 2016

This Bold Cabernet Opens with Flavors of Black Cherries and Blackberries with a Touch of Currants and Vanilla, Complemented by Earth and Mineral Notes. Deep Berry Flavors Lead to a Soft Tannin Cocoa Finish.

NON-ALCOHOLIC 2

Jarritos	\$3.00
All Natural, Fruit-Flavored Sodas from Mexico. Flavors: Piña - Pineapple, Mandarina - Mandarin, Tamarindo - Tamarind, Toronja - Grapefruit	

Fountain Drinks

Coke~Diet Coke~Squirt

AGUA FRESCA 2

Horchata \$3.00

Creamy, Silky, Luscious, Sweet Rice Water, This Flavor Can't be Beat!

Jamaica \$3.00

Hibiscus Water is Sweet, Tart, Delicious and Really Refreshing all at the Same Time

APPETIZERS 6

Tiny Taco Flight (3) \$8.00

Mix & match any of our signature tacos on corn tortilla

Gordo's Muchos Nachos \$12.00

Tortilla chips loaded with chihuahua cheese, jalapeno, tomato, onion, guacamole, sour cream.

Guacamole \$10.00

Avocado, tomato, onion, cilantro, jalapeno, lime juice, fresh made tortilla chips, morita salsa, serrano salsa

Choriqueso \$11.50

Homemade chorizo, melted queso chihuahua, baked idaho potato, tortillas

Quesadillas

Flour tortilla, blend of cheeses griddled to golden perfection, pico de gallo

AVAILABLE OPTIONS

\$10.00

Add Chicken Tinga: \$2.00

Add Steak Asada: \$3.00

Add Veggies: \$2.00

Esquites \$7.00

Roasted corn off the cob, smoky chipotle mayo, chili powder, queso cotija, tajin

EMPANADAS 3

Chicken Tinga \$5.00

roasted chicken, smoky chipotle-tomato sauce, caramelized onion, queso fresco

Shrimp \$5.00

sauteed shrimp, queso chihuahua, jalapeno, tomato, onion

Veggie \$5.00

all sauteed mexican zucchini, corn, cremini mushroom, onion, queso fresco

TACOS 8

Pastor \$3.50

Grilled pork shoulder rubbed on chile guajillo-adobo, grilled pineapple, caramelized onion, cilantro.

Chochinita Pibil	\$3.50
Annatto-braised pork shoulder, pickled red onion, manzano pepper, cilantro.	
Asada	\$4.00
Grilled steak, caramelized onion, cilantro.	
Ground Beef	\$3.50
Sauteed ground beef, baked idaho potato, carrot, lettuce, tomato, queso cheddar, sour cream.	
Tinga	\$3.50
Roasted chicken, smoky chipotle-tomato sauce, caramelized onion, queso fresco, sour cream.	
Mole	\$3.50
Toasted chicken, oaxacan black mole sauce, queso fresco, sour cream.	
Fish	\$4.00
Modelo beer-battered tilapia fillet, chipotle mayo, cabbage, onion.	
Rajas	\$3.50
Roasted poblano, baked idaho potato, mexican zucchini, corn, onion, queso fresco, sour cream.	

ENCHILADAS 3

Suizas	\$15.00
Roasted chicken breast, tomatillo, chile serrano, green salsa, cream cheese, chihuahua cheese, sour cream.	
Rojas o Verdes	AVAILABLE OPTIONS
WITH CHILE GUAJILLO RED SALSA(RED) OR CHILE GREEN SALSA(GREEN), SOUR CREAM, QUESO FRESCO.	Cheese: \$11.00
	Spinach and Cheese: \$12.00
	Chicken: \$13.00
	Skirt Steak: \$15.00
Poblanas	\$15.00
Roasted chicken breast, mole poblano sauce, sour cream, queso fresco.	

FAJITAS 5

Chicken	\$15.95
Grilled chicken breast	
Skirt Steak	\$17.95
Grilled carne asada	
Shrimp	\$18.95
Grilled adobo shrimp	
Combo of 2	\$19.95
Combo of 3	\$22.00

ENTRADAS 4

Chicken Flautas	\$12.00
Three rolled crispy corn tortilla, roasted chicken, mexican rice, refried pinto beans serrano-jalapeno sauce, lettuce, tomato, queso fresco, sour cream	
Hamburgesa	\$12.00
Brioche bun, prime beef patty, mayo, ketchup, lettuce, tomato, caramelized onion, chihuahua cheese, french fries.	
Tampiqueña	\$19.95
8oz Outside skirt steak, cheese red enchilada, guacamole, refried pinto beans, mexican red rice, tortillas	
Camarones a la Diabla	\$19.95
Grilled Shrimp in guajillo-chipotle adobo, pumpkin sees salsa, Mexican red rice, refried pinto beans, queso fresco	

SOUPS & SALAD 2

Tortilla Soup	\$6.00
Meal-in-a-bowl with grilled chicken breast, avocado, tomato, onion, pasilla chile, guajillo chile, mexican tea leaf, sour cream, queso fresco and crispy tortilla strips.	
La Caesar Salad	AVAILABLE OPTIONS
The original mexican salad! crispy romaine hearts, grated queso parmesano, homemade caesar dressing, croutons, No anchovies!	\$11.00
	Add Chicken: \$4.00

SWEET TREATS 2

Paletas	\$3.00
Assorted flavors mexican ice pops	
Churros	\$3.00
Three Churros	