

APERITIVOS

Tableside Guacamole ^{GF/PB}

Made fresh tableside with hass avocados and your preference of chopped roma tomato, red onion, jalapeño, cilantro, sea salt and lime to finish. Served with chips 11.95 (2-3 persons)

Mini Chimichangas assorted recipes with pico salsa & sour cream (*sorry, no substitutions*)
4 count 7.95 or 8 count 14.95 (*add enchilada style +2.95*)

Quesabirria Mini Chimichangas our birria rojo topped with melted queso casero and served 4 per order with a delicious consommé for dipping (*sorry, no substitutions*) 4 count 9.95

Cheesecrisps & Quesadillas

made with local tortillas, queso casero & choice of: **Cheese** 10.95 **Green Chile** 11.95

Grilled Chicken 12.95 **Quesabirria Style** 15.95

Chicken Elegante w/bacon & avocado 14.95 **El Charro Carne Seca** 15.95

Queso Fundido – Clásico or Espinacas^{GF} melted queso mexicano prepared clásico with chile verde & chorizo OR espinacas with spinach & mushroom, both feature corn tortillas 13.95

Charro Nachos ^{GF} Choice of Vegetarian, Ground Beef or Shredded Chicken

Topped with dos quesos, frijoles, jalapeños, sour cream, pico salsa & guacamole 14.95

Keto Fajita Lettuce Cups^{GF}: **Chicken** 12.95 **Steak or Shrimp** 14.95

Choice of recipe, grilled peppers, iceberg lettuce cups, chipotle crema, fresh avocado, & gluten free soy sauce

Plant-Based Tamale Stuffed Mushrooms ^{GF/PB}

Four tamale stuffed mushrooms with our **Hola Hemp**® tamal and topped with gluten free green enchilada sauce & avocado salsa 10.95

Shrimp Ceviche* ^{GF} shrimp & avocado ceviche served with house-made chips 14.95

FIESTA HOURS \$2 OFF ALL APERITIVOS DAILY 3-6PM

ENSALADAS

Dressing Recipes^{GF}: House Vinaigrette^{PB}, Margarita Lime, Ranch, or Chipotle Ranch

Tia's Topopo Salad ^{GF}Tia Monica's Mayan masterpiece! your choice of recipe & dressing:

Original Vegetarian (*plant-based^{PB} available*) 13.95

El Charro Carne Seca 16.95

Grilled Chicken 14.95

Chimichurri Grilled Shrimp 15.95

Ceviche Tostada Salad* ^{GF} 15.95

Marinated shrimp*, crisp romaine, avocado, margarita-lime dressing & pico salsa

Que Keto Salad ^{GF} 16.95

Fresh greens topped with lots of protein including grilled chicken, applewood bacon, queso frida, avocado, pepitas, chipotle ranch, pickled onion and finished with our famous Carne Seca!

Carlotta's Chopped Margarita Salad ^{GF} 13.95

Grilled natural chicken, avocado, fresh apple & mango, margarita lime dressing, dried cranberry, toasted pepitas & queso casero

SOPAS

All soups are gluten friendly recipes if served with corn tortillas ^{GF}

large served with flour or corn tortillas ^{GF}

Albóndigas small 6.95/large 10.95

Caldo de Queso small 5.95/large 9.95

Classic Tortilla Soup small 5.95/large 9.95

Chicken Tortilla Soup small 6.95/large 10.95

Red Pozole small 6.95/large 10.95



100TH ANNIVERSARY

ENCHILADAS

Served 2 per order with arroz sonora & choice of frijoles refritos or charros ^{PB}
♥ for a delicious healthy option, we can bake certain enchiladas in non-fat yogurt

*Add An Over Easy Egg To Any Enchilada +1.95

Original Recipe Enchiladas ^{GF}

Choice of red sauce, green sauce, sour cream or non-fat yogurt ♥ and your choice of:

Queso Casero ^{VEG}, **Pollo Arizona**, **Grilled Chicken**, **Ground Beef** 15.95

Grilled Steak OR **Charro Birria Verde** 17.95

El Charro Carne Seca Enchiladas ^{GF} 18.95

Our world-famous Carne Seca baked in your choice of sauce with queso casero

Enchiladas del Rancho ^{GF} 16.95

Slow cooked pork carnitas with green chile raja crema sauce & queso casero

Chicken Mole Clásico Enchiladas 17.95

Grilled Chicken enchiladas topped with Chef Carlotta's clásico mole & baked with queso casero.

Tucson's Enchiladas Sonorenses ^{GF/VEG} 14.95

A Tucson tradition of native ground corn masa cakes, red chile sauce, green olive, cebolla & queso

Seafood Enchiladas 17.95

Made with flour tortillas, grilled shrimp & sustainable cod, and baked in raja crema sauce with fresh corn & avocado salsa

Bandera Enchiladas ^{GF} 19.95

A flag of flavors! Flags or "banderas" are the most colorful icons in any culture and we honor ours with a Camitas, Pollo Arizona, and Carne Seca enchilada trio featuring green, raja crema & red sauces

Spinach Enchiladas ^{GF/VEG} 15.95

Sautéed spinach enchiladas in Mexican crema with queso cotija, chile verde, onion, garlic & raja sauce

Nopalitos Enchiladas ^{GF/PB} 15.95

Corn tortillas filled with our nopalitos, topped with our house made gluten free enchilada sauce and plant-based Good Planet cheese. Served with plant-based arroz blanco & frijoles charros

Shrimp Poblano Enchilada Elegante ^{GF} 17.95

Two Grilled shrimp, peppers & bacon enchiladas in corn tortillas and baked in our Poblano Crema with queso oaxaca, avocado salsa, & marinated pink onion

Quesabirria Enchiladas 17.95

Flour tortilla enchiladas rolled and stuffed with our tender birria rojo and served with consommé baked in raja crema and quesos casero & cotija and topped with cilantro & pink onion

THE CARNE SECA PLATTER

A deliciously grande portion of our world-famous Carne Seca. Dried in the Sonoran Desert sun, all-natural marinated lean angus beef is shredded & grilled with green chile, tomato & onions. Features guacamole, pico salsa, calabacitas, arroz sonora & frijoles refritos or charros, flour or corn tortillas ^{GF} 22

CHILE RELLENO RECIPES

Relleno recipes are served with arroz sonora & frijoles refritos or charros

Add a queso casero enchilada to any relleno +4.95

Original Anaheim Recipe ^{GF/VEG} 14.95

A hand dipped & grilled anaheim green chile stuffed with queso casero and baked in your choice of our house made red or green sauce

Carne Seca Relleno ^{GF} 18.95

Our famous Carne Seca stuffed relleno baked with red sauce & queso casero

Relleno del Rey ^{GF} 18.95

Shrimp & cod seafood stuffed relleno baked in green sauce & queso casero

FAJITAS del CHARRO

Served with guacamole, pico salsa, crema, arroz sonora & frijoles refritos or charros and your choice of flour or corn tortillas ^{GF}

All-Natural Chicken 17.95

Grass Fed Steak 19.95

Grilled Shrimp 19.95

"Any 2 Above Combo" 19.95

NEW Portobello & Nopal Plant-Based Recipe ^{GF/PB} 16.95

BURROS & CHIMICHANGAS

All burros & chimichangas feature chunky pico salsa, arroz sonora & choice of frijoles refritos or charros

Original Recipe Burros

Classic Bean Burro frijoles refritos y queso 7.95

Plant-Based Burro! ^{PB} Hola Hemp® original tamal, fajita peppers, frijoles charros & avocado 14.95

Chicken Tinga tender chicken in adobo and chipotle sauce with grass-fed chorizo & nopalitos 14.95

Pollo Arizona slow-cooked 100% natural shredded chicken 13.95

Carnitas Ranchero slow-cooked hand pulled pork roast 14.95

Charro Birria Verde slow cooked shredded brisket, mild green chile & seasonings 15.95

QuesaBirria tender beef birria, queso casero, pink onion, cilantro & consommé, 16.95

El Charro Carne Seca this is the one that made us famous, try it elegante style! 17.95

Grilled "Parillada" Recipes*

These burro recipes feature applewood bacon, avocado, caramelized onion, chile verde, queso casero, chipotle crema & pico salsa gamish with your choice of grilled recipe:

Grilled Chicken 14.95 **Grilled Shrimp** 17.95 **Grilled Steak*** 17.95

Add ¡Más Sabor! add any style below to your burro

Chimichanga Style invented by Tia Monica & perfected with ♥healthy non-trans-fat oil! +1.25

Queso Style ^{GF} baked with melted queso casero on top 1.95

Enchilada Style ^{GF} queso style with red or green enchilada sauce on top 2.95

Elegante Style ^{GF} enchilada style add guacamole, crema & pico salsa 3.95

Diet Guide: PB = Plant-Based (Vegan) GF = Gluten Friendly VEG = Vegetarian

TAMALES

Tamale Temptation Trio ^{GF}

Sampling of 3 handmade tamales: pork carnitas, chicken tomatillo & fresh corn 16.95

Tamale Platters ^{GF}

Your choice of recipe, two per order with arroz sonora & frijoles refritos or charros 13.95

Fresh Corn ^{VEG} Pork Carnitas Chicken Tomatillo Red Chile Beef

Mojo de Ajo Shrimp Tamale ^{GF}

Grilled garlic chimichurri shrimp over a handmade corn tamal with tomatillo sauce & queso oaxaca
Featuring sides of arroz sonora, frijoles & calabacitas \$15.95

Hola Hemp® Plant-Based Tamales ^{GF/PB}

One of each recipe Original and Chipotle made with hemp seed, organic corn, flax, nopales & quinoa.
Served with vegan arroz blanco, tomatillo sauce & frijoles charros 14.95

**tamale
of the
month**

Ask us for this season's **tamale of the month** flavor. We now ship tamales & more recipes at tamaleofthemonth.com or pick up some frozen packs for home. ^{GF} *price & quantity vary*

TACO RECIPES

Featuring arroz sonora & frijoles refritos or charros

Most taco recipes are gluten friendly if ordered with corn tortillas or lettuce wrap

Soft Tacos

Two per order on corn ^{GF}, flour, or lettuce ^{GF} with choice of:

Grilled Chicken ^{GF} or Pollo Arizona ^{GF} 13.95 Carnitas Ranchero ^{GF} 13.95

Crispy Cerveza Fish 15.95 Grilled Cod ^{GF} 15.95 Grilled Shrimp ^{GF} 16.95

Charro Beef Birria ^{GF} 15.95 Grass Fed Steak* ^{GF} 16.95

Crisp Corn Shell Tacos ^{GF}

Ground Beef ^{GF} 11.95 or El Charro Carne Seca ^{GF} 16.95

Original "Charro Style" Beef Tacos ^{GF}

In 1922, when Tia Mónica started, there was only one way to make a taco: form a ground beef patty, fold it in a tortilla & fry it in a pan, garnish with peas, radishes & Mexican cheese

Try our Original Taco and Taste History! Now Made with Grass Fed Beef

Two for 11.95 or Three for 14.95

Chicken Flautas ^{GF} 14.95

Three rolled tacos with sour cream, guacamole & pico salsa

Rolled Chicken Tacos ^{GF} 12.95

Three crisp "Charro Style" rolled chicken tacos

Plant-Based Jackfruit Taquito Trio ^{PB/GF} 15.95

Featuring avocado-corn salsa, pickled red onion, Good Planet vegan queso, arroz blanco & frijoles charros

Charro Street Taco Platter

6 Charro Recipe Mini Street Style Tacos On 4" Corn Tortillas with garnish ^{GF} – sorry, no substitutions 22.95

Carne Asada | Mojo de Ajo Shrimp | Quesabirria

Chicken Tinga | Carnitas | Calabacitas

CHARRO BURGER

Made with our own Barrio Charro azteca bread and choice of french fries or rice & beans 13.95 each

Original Charro Burger *

All-natural beef, grilled onion, queso & our signature Charro Sauce

add Fried Egg, Bacon or Avocado +2 each

We only cook with non-trans-fat oils and source local and natural ingredients and HACCP certified clean produce whenever possible. *Note: eating raw or undercooked proteins can cause certain food borne illnesses, especially with persons who have sensitive diets. Please monitor your orders and let us know how we can help. ^{GF}= gluten friendly items designed for gluten sensitive diets ^{PB} = plant based/vegan recipes. ^{VEG} = vegetarian friendly recipes. Please also note that while we work hard to satisfy all dietary related requests, we are not a facility without known allergens including gluten or nuts. Our gluten free recipes are produced with our best practices, but we cannot guarantee cross contamination outside of our controls. Recipes and content subject to availability and prices are subject to change without notice. **Eat for free!** Ask Us to join our Rewards Family Program! **Split plate charges may apply!** \$2 per split plate **We support our Troops & First Responders!** Active Military & First Responders receive 10% off food purchases only for them and one guest with a valid I.D. **Group Events:** Large groups of 8 or more subject to a 20% booking & gratuity fee, including split checks. Special services & room fees may be required.

CARLOTTA'S COCINA

Each entrée served with your choice of flour or corn ^{GF} tortillas

Reynosa Chicken ^{GF}

All-natural chicken topped with chipotle crema & queso casero over a bed of arroz blanco and finished with grilled vegetables. Featuring calabacitas & frijoles charros 17.95

Carlotta's Chicken Mole

All-natural chicken on a bed of arroz blanco and topped with our chef's house-made mole sauce & grilled vegetables. Featuring calabacitas & frijoles charros 17.95

Pescado Tropical ^{GF}

Pan seared cod on a bed of arroz blanco, topped with fresh tomatillo sauce and a green chile, mango & avocado-corn salsa. Featuring calabacitas & frijoles charros 19.95

Charro Platter: Carne Asada or Pollo Asado *^{GF}

All-natural sirloin strip steak (medium) **OR** citrus & agave marinated glazed grilled chicken
Served with a chile relleno, queso casero enchilada, pico and avocado-corn salsa.

Featuring arroz sonora & choice of frijoles 25.95

Tamale Stuffed Chicken ^{GF}

All-natural chicken stuffed with queso casero and corn tamal over a bed of arroz blanco.
Topped with creamy raja sauce and a roasted green chile & avocado-corn salsa.

Served with calabacitas & frijoles charros 18.95

Sinaloa Shrimp Culichi ^{GF}

Grilled tail-on shrimp in a creamy poblano & garlic verde sauce with queso casero
Served with calabacitas, arroz blanco & house-made nopalitos 19.95

COMBINATIONS

Served with arroz sonora & choice of frijoles refritos or charros
^{GF} *order your combination with corn tortillas for gluten friendly recipe!*

#1 Número Uno 13.95

Queso casero enchilada and choice of a crisp shell taco of either:
Rolled Chicken, "Charro Style" Beef Taco or add 3 for El Charro Carne Seca

#2 Número Dos 16.95

grilled chicken soft taco, chicken tamal & grilled chicken enchilada in our tomatillo sauce

#3 Número Tres 16.95

Carnita tamal, "charro style" beef taco & queso casero enchilada in red sauce

#4 Número Cuatro 18.95

Seafood enchilada in flour tortilla with raja crema sauce, soft grilled shrimp taco & green corn tamal

#5 Número Cinco 19.95

El Charro Carne Seca, chile relleno & queso casero enchilada with choice of tortillas

Número One Hundred 22

A sample of recipes that first appeared on our Tia Monica's original menus:
El Charro beef taco, enchilada con carne seca, arroz con pollo, corn tamal, guacamole, & frijoles

BUENOS DIAS RECIPES

Breakfast Recipes Available All Day! * with choice of frijoles, crema, pico salsa, fruit & choice of tortillas

Huevos Rancheros ^{GF} ranchera salsa, corn tortilla, casero & egg over easy 14.95

Nana's Breakfast Burro scrambled egg, queso casero & potato 10.95

add Chorizo +3 add Bacon +3 add Carne Seca +6 add Avocado +2

FIESTA HOURS: \$2 OFF MARGARITAS, DRAFT BEER, WINE & WELLS & \$2 OFF ALL APERITIVOS* 3-6PM DAILY!

MARGARITAS

Glass/Pitcher

House Margarita Silver tequila & fresh citrus 8 /27

The 1922 Cazadores (desde 1922) Añejo, triple sec & lime 11/37

Fruit Margaritas: Strawberry | Peach | Mango | Blackberry

Your choice of fresh fruit flavored margaritas with silver tequila & triple sec 9/29

Horny Cucumber Hornitos Reposado, muddled jalapeño & cucumber, tajín rim 11/37

The Natural Código Blanco, all natural agave nectar & lime 13/42

Margarita Elegante Patrón Reposado, triple sec & lime 13/42

Prickly Pear-Rita Cazadores Blanco, citrus, prickly pear nectar 11/37

Cadillac de la Casa Cazadores Añejo & Grand Marnier 13/42

El Flaco "The Skinny" Cazadores Blanco, lime, stevia simple syrup & agave 11 glass only

Mangopeño Mango, muddled jalapeño, tamarindo, agave & tajín dusted rim 10/35

Watermelon Fresca watermelon nectar, agave, fresh mint & sea salt rim 10/35

Tamarindo tamarindo nectar, lemon, lime & tajín rim 10/35

Submit your recipe for

Margarita of The Century at Charro100.com

CERVEZAS

100th Anniversary Cerveza of the Century by Tucson's own Dragoon Brewery 7

Cervezas de Tucson 7

Barrio Tucson Blonde, Dragoon IPA Draft*, MotoSonora Victoria IPA, Seasonal Rotator

Cervezas del Mundo 6

Corona, Corona Light*, Pacifico, Modelo Especial*, Negra Modelo*, Dos Equis Lager*, Budweiser (16oz), Bud Light* (16oz), Michelob Ultra (16oz), Coors Light (16oz), O'Doul's Lager (N/A), Red Bridge^{GF}, Tecate

Pitchers of Draft Beer 22 Mundo/25 Tucson *Note: Draft selection varies per location

iCharro Michelada! Add \$3 to your beer

Your favorite cerveza over ice with our house-made Michelada mix in a 36oz fiesta glass!

VINO, SANGRIA Y MAS

Vino Blanco Glass/Bottle

House Chardonnay 8/25 House White Zin 8/25 House Pinot Grigio 8/25

Chateau Ste Michelle Riesling 9/29 Ruffino Pinot Grigio 9/29

Poseidon Vineyard Estate Chardonnay 15/55 Brancott Sauvignon Blanc 9/29

Vino Rojo Glass/Bottle

House Cabernet 8/25 House Merlot 8/25 Ten Span Pinot Noir 9/29

Campo Viejo Tempranillo 9/29 Trapiche Malbec 9/29

Hayes Valley Cabernet 9/29 Cline Lodi Zinfandel 9/29 Velvet Devil Merlot 9/29

El Charro Wine Sangria: Clásico OR Peach Glass 9 / Pitcher 28

Mojitos: Original | Peach | Blackberry

Silver rum, fruit nectar, fresh muddled mint, sparkling soda & lime Glass 9/Pitcher 28

