

EL CHARRO CAFÉ

Aperitivos

The Tableside Guacamole ^{GF/PB}

made fresh tableside with hass avocados and choice of presented ingredients. served with chips 11.95 (2-3 persons)

Cheesecrisps or Quesadillas
local tortilla, queso casero & choice of:
plain cheese 10.95
green chile 11.95
grilled chicken 12.95
shrimp sinaloa 15.95
chicken elegante 14.95
el charro carne seca 16.95

Assorted Mini Chimichangas
pico salsa & sour cream
4 count 7.95 or 8 count 14.95
(add enchilada style +2.95)
Queso Fundido ^{GF}
queso mexicano, tortillas, & choice of:
con nopales 12.95 ^{VEG}
chile verde & chorizo 13.95

Shrimp Ceviche * ^{GF}
with avocado & house-made chips 14.95
Hola Hemp® Tamale
Stuffed Mushrooms (4) ^{GF/PB}
green sauce & avocado salsa 10.95
Quesabirria Mini Chimis (4)
topped with melted queso casero &
served with consommé for dipping 9.95

Charro Nachos ^{GF}
plain, ground beef, or pollo arizona
queso, frijoles, jalapeños, sour cream,
pico salsa & guacamole 14.95
Keto Fajita Lettuce Cups ^{GF}
chicken 13.95 **steak*** or **shrimp** 15.95
choice of recipe, lettuce cups, grilled peppers,
chipotle crema, avocado, & gf soy sauce

Sopas

house-made soups,
bowl sized servings with choice of
flour or corn tortillas ^{GF}
Albóndigas 12.95 bowl
Tortilla 5.95 cup / 10.95 bowl
Chicken Tortilla 6.95 cup / 11.95 bowl
Pozole 12.95 bowl
New! Caldo de Birria Rojo 13.95

Ensaladas

dressing recipes ^{GF}: house vinaigrette ^{PB}, margarita lime, ranch, or chipotle ranch

Tia's Monica's Topopo Salads ^{GF}
original vegetarian 13.95 (plant-based ^{PB} avail.)
el charro carne seca 17.95
grilled ancho chicken 15.95
chimichurri grilled shrimp 16.95
Ceviche Tostada Salad * ^{GF} 16.95
marinated shrimp*, crisp romaine, avocado,
margarita-lime dressing & pico salsa

Chopped Margarita Salad ^{GF}
grilled chicken, margarita-lime dressing, avocado,
apple, mango, dried cranberry, toasted pepitas,
& queso casero 14.95
Que Keto Salad ^{GF}
fresh greens topped with protein including our Carne Seca,
grilled chicken, applewood bacon, queso frida, avocado,
pepitas, chipotle ranch, & pickled red onion 17.95

Enchiladas

Original Recipe Enchiladas

served 2 per order with choice of red or green sauce, arroz sonora & choice of frijoles refritos or charros ^{PB} or homemade calabacitas
Queso Casero 14.95 **Grilled Chicken** 16.95 **Charro Beef Birria** 17.95 **Pollo Arizona** 15.95 **Carne Asada** 17.95

El Charro Carne Seca Enchiladas ^{GF} 18.95
our signature recipe with choice of sauce & queso
Carlotta's Chicken Mole 17.95
grilled chicken with mole clásico & queso casero.
Enchiladas del Rancho ^{GF} 16.95
pork carnitas, green chile raja crema & queso
Quesabirria Enchiladas 17.95
flour tortillas with our birria rojo, baked in raja crema
and served with consommé, quesos casero & cotija,
and topped with cilantro & pink onion

Seafood Enchiladas 17.95
flour tortillas, grilled shrimp & cod, baked in raja
crema sauce with fresh corn & avocado salsa
New! Grilled Chicken Pastor 16.95
pastor marinated chicken, grilled onion & piña,
queso casero & crema de raja sauce
Tucson's Enchiladas Sonorenses ^{GF/VEG} 14.95
A Tucson City of Gastronomy tradition of native
ground corn masa cakes, red chile sauce,
green olive, cebolla & queso

Bandera Enchiladas ^{GF} 19.95
carnitas, pollo arizona, & carne seca enchilada trio
featuring green, raja crema & red sauces
Nopalitos Enchiladas ^{GF/PB} 15.95
topped with house made enchilada sauce, plant-based
cheese, and featuring arroz blanco & frijoles charros
Shrimp Poblano Elegante ^{GF} 17.95
grilled shrimp, peppers & bacon in corn tortillas,
baked in poblano crema with queso oaxaca,
avocado salsa, & marinated pink onion

The Carne Seca Platter

a deliciously grande portion of carne seca, marinated angus beef dried in the sonoran desert sun, shredded & grilled with green chile, tomato & onions, and served with guacamole, pico salsa, calabacitas, arroz sonora & frijoles refritos or charros, flour or corn tortillas ^{GF} 22.95

Chile Rellenos

with arroz sonora & frijoles refritos or charros
Original Anaheim Recipe ^{GF/VEG} 15.95
a hand dipped & grilled anahiem chile
stuffed with queso casero & baked in your
choice of red or green sauce
El Charro Café's
Carne Seca Relleno ^{GF}
baked in red sauce & queso casero 19.95
Chile Relleno del Rey ^{GF} 18.95
grilled shrimp & cod stuffed relleno
baked in green sauce & queso casero
add a queso casero enchilada +4.95

Tamales

Tamale Temptation Trio ^{GF}
pork carnitas, chicken tomatillo, & fresh corn tamales 17.95
Tamale Platters ^{GF}
choice of handmade tamal recipe, served two per order with
arroz sonora & frijoles refritos or charros 14.95
Fresh Corn ^{VEG} | Carnitas | Chicken Tomatillo | Red Chile Beef
Mojo de Ajo Shrimp Tamale ^{GF}
grilled chimichurri shrimp over our corn tamal with tomatillo sauce &
queso oaxaca, arroz sonora, frijoles, & calabacitas 16.95
Hola Hemp® Plant-Based Tamales ^{GF/PB}
one of each original and chipotle recipe made with hemp seed,
organic corn, flax, nopales & quinoa. featuring arroz blanco,
green tomatillo sauce & frijoles charros 15.95

Fajitas

your choice of recipe featuring guacamole,
pico salsa, crema, arroz sonora & frijoles
refritos or charros, with choice of
flour or corn tortillas ^{GF}
All-Natural Chicken 19.95
Grass Fed Steak 22.95
Grilled Shrimp 21.95
"Any 2 Above Combo" 21.95
Portobello & Nopal
Plant-Based Recipe ^{GF/PB} 17.95
add a queso casero enchilada +4.95

We love our beautiful sonoran desert, and to preserve our natural resources, we serve water only upon request.

We only cook with non-trans-fat oils and source local and natural ingredients and HACCP certified produce whenever possible. *Note: eating raw or undercooked proteins can cause certain food borne illnesses, especially with persons who have sensitive diets. **GF**= gluten friendly items for gluten sensitive diets **PB** = plant-based recipes. **VEG** = vegetarian friendly recipes. Please note that while we work hard to satisfy all dietary related requests, we cannot guarantee our facility is without known allergens including gluten, seeds, or nuts. Recipes and content subject to availability and prices are subject to change without notice. \$2 per plate split fee may apply. *Special services & room fees may be required as well as charges for extra chips or condiments. We do not warrant the quality of food delivered when using a third-party delivery app. We support our Troops & First Responders! Active Military & First Responders receive 15% off food purchases only for them and one guest with a valid I.D.

Note: Parties of 8 or more are subject to a 20% mandatory gratuity that is allocated amongst those crew members responsible for your meal and service.

“Carlotta’s Cocina”

Reynosa Chicken ^{GF}

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

all-natural chicken topped with chipotle crema & queso casero over a bed of arroz blanco and finished with grilled vegetables. Featuring calabacitas & frijoles charros 18.95

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 20.95

New! Charro Grill ^{*GF}

choice of grilled new york strip steak (*medium temp*) or natural chicken breast served with a queso casero enchilada, calabacitas, & avocado-corn salsa. featuring arroz sonora, and choice of frijoles & tortilla recipe 26.95/19.95

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 19.95

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 21.95

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 18.95

Taco Recipes

featuring arroz sonora & frijoles refritos or charros
most tacos ordered with corn tortillas are gluten-free ^{GF}

Soft Tacos

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

Grilled Chicken ^{GF} 14.95 Grilled Shrimp ^{GF} 16.95

Grass Fed Steak* ^{GF} 16.95 Carnitas Ranchero ^{GF} 14.95

Crispy Cerveza Fish 15.95 Grilled Fish ^{GF} 15.95

Charro Birria Verde ^{GF} 15.95 El Charro Carne Seca ^{GF} 16.95

Original “Charro Style” Beef Tacos ^{GF}

Our Tia Mónica, and local Tucsonans, have made tacos like this since 1922 and longer, by forming a ground beef patty, folding it in a corn tortilla to pan fry it, and garnishing them with peas, radish, & Mexican cheese

Try our Original Taco and Taste Tucson’s History!

Two for 12.95 or Three for 15.95

Chicken Flautas ^{GF} 14.95

three rolled tacos with sour cream, guacamole & pico salsa

Rolled Chicken Tacos ^{GF} 13.95

three crisp “Charro Style” rolled chicken tacos

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

avocado-corn salsa, pickled red onion, 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

New! Chicken Pastor | Carnitas | Calabacitas

The Charro Burger

all-natural ground beef*, grilled onion, queso & house-made charro sauce on our own azteca torta bread with choice of french fries or rice & beans 14.95

Add: Chorizo +3 Bacon +3 Fried Egg +3 Avocado +2

Si Charro Tortas!

New! grilled sandwiches with avocado, queso, & pico salsa on our own azteca torta bread featuring choice of french fries, rice & beans, or house salad

Grilled Chicken Pastor con Piña 15.95

Carne Asada 16.95 Shrimp Elegante 16.95

Quesabirria con Consommé 16.95

Margaritas, Cervezas, Vino & Más!

Available by the tall glass or pitcher (serves 4+)

House Margarita silver tequila & fresh citrus 9/32

Fruit Recipes: Strawberry | Peach | Mango | Watermelon

choice of real fruit margaritas with silver tequila 10/36

Prickly Pear-Rita cazadores blanco, citrus, prickly pear 11/39

Mangopeño muddled mango, jalapeño, tamarindo, agave & tajín rim 11/39

Tamarindo tamarindo nectar, lemon, lime & tajín rim 11/39

Horny Cucumber homitos, muddled jalapeño & cucumber, tajín rim 12/44

The 1922 cazadores añejo, triple sec & lime 12/44

El Flaco “The Skinny”

cazadores blanco, lime, stevia simple syrup & agave 12/44

Cadillac de la Casa cazadores añejo & grand marnier 13/48

The Natural código blanco, all-natural agave nectar & lime 14/52

Piña Paloma corrido reposado, piña néctar, citrus, agave, soda, & tajín 14/52

Margarita Elegante código reposada, triple sec & lime 15/55

100th Anniversary Margarita – El Charro Barrel Select

In honor of our 100th anniversary, our own código rosa private barrel tequila, blood orange liqueur, maleza flores bitters, and sugar & sea salt rim 22/80

Ask your server for our special tequila & agave menu

100th Anniversary Cerveza of the Century

by Tucson’s own Dragoon Brewery 7

Cervezas de Tucson 7

Dragoon IPA Draft*, MotoSonora Victory IPA, MotoSonora Belly Tank Blonde*,

Cervezas del Mundo 6

Corona, Corona Light, Pacifico,

Modelo Especial*, Negra Modelo*,

Dos Equis Lager*, Tecate, Budweiser (16oz),

Bud Light (16oz), Michelob Ultra (16oz),

Coors Light (16oz), O’Doul’s Lager (N/A), Red Bridge ^{GF}

¡Charro Michelada!

add \$3 for your favorite cerveza over ice with our house-made michelada mix

Pitchers of Draft Beer with Lime & Tajín

22 Mundo/25 Tucson

**Draft selection varies per location*

Whisky Del Bac Manhattan

Tucson’s mesquite casked whisky with agave & vermouth 15

Mojitos: Original | Prickly Pear

silver rum, fresh muddled mint & fruit, sparkling soda, & lime glass 9/pitcher 32

Vino Blanco glass/bottle

House Chardonnay 8/26 House Rosé 8/26

House Pinot Grigio 8/26 Ruffino Pinot Grigio 9/29

La Crema Chardonnay 12/39 Brancott Sauvignon Blanc 9/29

Southern Arizona’s Page Springs Vino Barrio Blanca 11/35

Vino Rojo glass/bottle

House Cabernet 8/26 House Merlot 8/26

Velvet Devil Merlot 9/29 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

Southern Arizona’s Page Springs Vino Barrio Rojo 11/35

¡Sangria!

Clásico or Peach glass 9 / pitcher 32

Fiesta Happy Hours Monday Thru Friday 3-6pm - \$2 Off Aperitivos & \$2 Off Margaritas, Draft Beer, Well, & All Glasses of Wine