

# EL CHARRO CAFÉ

WWW.ELCHARROCAFE.COM

## Aperitivos

### The Tableside Guacamole <sup>GF/PB</sup>

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

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 <sup>GF</sup>

queso mexicano, tortillas, & choice of:

con nopales 12.95 <sup>VEG</sup>

chile verde & chorizo 13.95

#### Shrimp Ceviche\* <sup>GF</sup>

with avocado & house-made chips 15.95

#### Hola Hemp® Tamale

Stuffed Mushrooms (4) <sup>GF/PB</sup>

green sauce & avocado salsa 10.95

#### Quesabirria Mini Chimis (4)

topped with melted queso casero & served with consommé for dipping 9.95

#### Charro Nachos <sup>GF</sup>

plain, ground beef, or pollo arizona queso, frijoles, jalapeños, sour cream, pico salsa & guacamole 14.95

#### Keto Fajita Lettuce Cups <sup>GF</sup>

chicken 14.95 steak\* or shrimp 16.95 choice of recipe, lettuce cups, grilled peppers, chipotle crema, avocado, & gf soy sauce

## Sopas

available by the cup portion or bowl sized servings with choice of flour or corn tortillas <sup>GF</sup>

Albóndigas 12.95

Tortilla 5.95 cup / 10.95 bowl

Chicken Tortilla 6.95 cup / 11.95 bowl

Pozole 12.95

Caldo de Queso 12.95

## Ensaladas

dressing recipes <sup>GF</sup>: house vinaigrette <sup>PB</sup>, margarita lime vinaigrette, ranch, or chipotle ranch

#### Tia's Monica's Topopo Salads <sup>GF</sup>

original vegetarian 13.95 (plant-based <sup>PB</sup> avail.)

el charro carne seca 17.95

grilled ancho chicken 15.95

chimichurri grilled shrimp 16.95

#### Ceviche Tostada Salad\* <sup>GF</sup> 16.95

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

#### Chopped Margarita Salad <sup>GF</sup>

grilled chicken, margarita-lime dressing, avocado, apple, mango, dried cranberry, toasted pepitas, & queso casero 15.95

#### Que Keto Salad <sup>GF</sup>

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 <sup>PB</sup> 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 <sup>GF</sup> 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 <sup>GF</sup> 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

#### Grilled Chicken Pastor 16.95

pastor marinated chicken, grilled onion & piña, queso casero & crema de raja sauce

#### Tucson's Enchiladas Sonorenses <sup>GF/VEG</sup> 14.95

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

#### Bandera Enchiladas <sup>GF</sup> 19.95

carnitas, pollo arizona, & carne seca enchilada trio featuring green, raja crema & red sauces

#### Nopalitos Enchiladas <sup>GF/PB</sup> 16.95

topped with house made enchilada sauce, plant-based cheese, and featuring arroz blanco & frijoles charros

#### Shrimp Poblano Elegante <sup>GF</sup> 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 <sup>GF</sup> 22.95

## Chile Rellenos

with arroz sonora & frijoles refritos or charros

#### Original Anaheim Recipe <sup>GF/VEG</sup> 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 <sup>GF</sup>

baked in red sauce & queso casero 19.95

#### Chile Relleno del Rey <sup>GF</sup> 18.95

grilled shrimp & cod stuffed relleno baked in green sauce & queso casero

add a queso casero enchilada +4.95

## Tamales

#### Tamale Temptation Trio <sup>GF</sup>

pork carnitas, chicken tomatillo, & fresh corn tamales 17.95

#### Tamale Platters <sup>GF</sup>

choice of handmade tamal recipe, served two per order with arroz sonora & frijoles refritos or charros 14.95

Fresh Corn <sup>VEG</sup> | Carnitas | Chicken Tomatillo | Red Chile Beef

#### Mojo de Ajo Shrimp Tamale <sup>GF</sup>

grilled chimichurri shrimp over our corn tamal with tomatillo sauce & queso oaxaca, arroz sonora, frijoles, & calabacitas 16.95

#### Hola Hemp® Plant-Based Tamales <sup>GF/PB</sup>

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 <sup>GF</sup>

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 <sup>GF/PB</sup> 17.95

add a queso casero enchilada +4.95

*We love our beautiful sonoran desert, and to preserve our natural resources, we only serve water 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. <sup>GF</sup>= gluten friendly items for gluten sensitive diets <sup>PB</sup> = plant-based recipes. <sup>VEG</sup> = 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 10% 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 service charge of the pre-tax total that will be allocated 18% to the service team and 2% to the culinary team**

# “Carlotta’s Cocina”

## Reynosa Chicken <sup>GF</sup>

served with your choice of flour or corn <sup>GF</sup> 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 19.95

## Pescado Tropical <sup>GF</sup>

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 22.95

## Charro Grill <sup>\*GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

grilled tail-on shrimp in a creamy poblano & garlic verde sauce with queso casero served with calabacitas, arroz blanco & house-made nopalitos 22.95

## 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 19.95

## Taco Recipes

featuring arroz sonora & frijoles refritos or charros  
most tacos ordered with corn tortillas are gluten-free <sup>GF</sup>

### Soft Tacos

two per order on corn <sup>GF</sup>, flour, or lettuce <sup>GF</sup> with choice of:

Grilled Chicken <sup>GF</sup> 14.95 Carnitas Ranchero <sup>GF</sup> 14.95 Pollo Arizona <sup>GF</sup> 14.95

Grilled Shrimp <sup>GF</sup> 16.95 Grass Fed Steak\* <sup>GF</sup> 16.95

Crispy Cerveza Fish 15.95 Grilled Fish <sup>GF</sup> 15.95

Charro Birria Verde <sup>GF</sup> 15.95 El Charro Carne Seca <sup>GF</sup> 16.95

**New!** Buenos Días Breakfast Tacos <sup>GF</sup> 13.95 with Chorizo <sup>GF</sup> 16.95

### Original “Charro Style” Beef Tacos <sup>GF</sup>

Tia Monica put these Tucson-style ground beef patty tacos on her menu 100+ years ago, with pan fried local corn tortilla and garnish of peas, radish, & mexican cheese

try our original charro beef taco and taste Tucson’s history!

Two for 12.95 or Three for 15.95

### Chicken Flautas <sup>GF</sup> 15.95

three rolled tacos with sour cream, guacamole & pico salsa

### Rolled Chicken Tacos <sup>GF</sup> 13.95

three crisp “charro style” rolled chicken tacos

### Plant-Based Jackfruit Taquito Trio <sup>PB/GF</sup> 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 <sup>GF</sup>

Carne Asada | Mojo de Ajo Shrimp | Quesabirria

Chicken Pastor | Carnitas | Calabacitas

sorry, no substitutions 22.95

## 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 15.95

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

## Si Charro Tortas!

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

**New!** Picante Chicken 16.95 Quesabirria con Consommé 16.95

**New!** Buenos Días Breakfast Torta <sup>GF</sup> 13.95 with Chorizo <sup>GF</sup> 16.95

## Margaritas, Cervezas, Vino & Más!

*Priced by the 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 nectar 11/39

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

El Tamarindo patrón silver, tamarindo nectar, citrus, & tajín rim 13/48

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

Hecho en Vegas flecha azul blanco, alma finca orange, & tajín salt 15/55

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

El Flaco “The Skinny” cazadores blanco, lime, stevia 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 reposado, triple sec & lime 15/55

100<sup>th</sup> Anniversary Margarita – El Charro Barrel Select  
our 100<sup>th</sup> anniversary código rosa private barrel tequila, alma finca orange liqueur, maleza flores bitters, and sugar & sea salt rim 22/80

Ask your server for our special tequila & agave menu

### 100<sup>th</sup> Anniversary Cerveza of the Century

by Tucson’s Dragoon Brewery 7

### Cervezas de Tucson 7

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

### Cervezas del Mundo 6

Corona, Corona Light, **New!** Corona (N/A),  
Pacifico, Modelo Especial\*, Negra Modelo\*,  
Dos Equis Lager\*, Tecate, Budweiser (16oz),  
Bud Light (16oz), Michelob Ultra (16oz),  
Coors Light (16oz), Red Bridge<sup>GF</sup>

### ¡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*

### Vino Blanco glass/bottle

House Chardonnay 8/26 House Rosé 8/26  
House Pinot Grigio 8/26 Ruffino Pinot Grigio 9/29  
Brancott Sauvignon Blanc 9/29  
Arizona’s Page Springs Vino Barrio Blanca 13/39  
Sonoma Cutrer Chardonnay 49 bottle only

### Vino Rojo glass/bottle

House Cabernet 8/26 House Merlot 8/26  
Velvet Devil Merlot 9/29 EOS Pinot Noir 9/29  
Campo Viejo Tempranillo 9/29 Trapiche Malbec 9/29  
Hayes Valley Cabernet 9/29 Cline Zinfandel 9/29  
Arizona’s Page Springs Vino Barrio Rojo 13/39  
Catena Vista Flores Malbec 49 bottle only

### ¡Sangria! Clásico or Peach glass 9 / pitcher 32

### 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

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