



EST. 2016

# EL CHARRO

MEXICAN RESTAURANT AND CANTINA

## APPETIZERS

- Guacamole** \$16.00  
Freshly smashed Avocado with Onions, Cilantro, Tomatoes, Serrano Pepper. Served with Crispy Tortillas
- Esquites** \$14.00  
Corn sauteed in Butter, Onion and Epazote, topped with Mayo and Chilli Powder
- Los Tres Charros** \$18.00  
Freshly made Esquites, Refried Black Beans and Guacamole served with Salsa and crispy Tortillas
- Choriqueso** \$17.00  
Melted Mozzarella Cheese mixed with our housemade Chorizo served with Flour Tortilla
- Nachos** \$22.00  
House made crispy Tortillas with Salsa, Guacamole, Beans, melted Cheese, Jalapenos, Queso Fresco, Cilantro and Crema.  
- Add Chorizo, Steak or Chicken +\$7

## CEVICHE DE LA CASA (SERVED COLD)

- Agua Chile** \$22.00  
Shrimp cooked in Lime Juice, with Red Onions, Avocado, Cucumber, Green Salsa, & served with Crispy Tortillas
- Ceviche Classico** \$20.00  
Fish cooked in Lime Juice, with Red Onions, Avocado, Cucumber, Green Salsa, and served with Crispy Tortillas

## QUESADILLAS

Flour Tortilla grilled with Cheese, served with Salad, Crema and Salsa with your choice of:

- Beans
- Chicken
- Steak
- Chorizo
- Pastor (Gringa)

## CHILAQUILES

Fried Corn Tortillas simmered in your choice of Red, Green or Spicy Salsa. Served with Rice & Beans. Topped with Crema, Feta, Onions, Cilantro, and your choice of:

- Pollo Asado (Grilled Chicken)
- Carne Asada (Grilled Steak)
- Chorizo (Mexican Sausage)
- Nopales asados con hongos (Grilled Cactus and Mushrooms)



## BURRITOS

12" Flour Tortilla with Beans, Guacamole, Rice, Lettuce, sauteed Corn, Chipotle Cream, Salsa & Grilled Cheese. Served with Chips filled with your choice of:

- Nopales Con Hongos** (Cactus and Mushrooms)
- Carnitas** (Slow cooked Pork)
- Pollo Asado** (Grilled Chicken)
- Carne Asada** (Grilled Steak)
- Chorizo** (Mexican Sausage)
- Al Pastor** (Pork and Pineapples)
- Camarones** (Deep-fried beer battered Shrimp) \$24.00
- Pescado** (Deep-fried beer battered Fish) \$24.00

## BURRITO AHOGADO

12" Flour Tortilla with Beans, Guacamole, Rice, Mozzarella Cheese, Baked with your choice of Morita Salsa, Green Salsa, or Habanero Salsa topped with Crema, Feta and Cilantro. Served with Guacamole, Pico de Gallo & crispy Tortillas. Filled with your choice of:

- Pollo Asado** (Grilled Chicken)
- Carne Asada** (Grilled Beef)
- Chorizo** (Mexican Sausage)
- Carnitas** (Slow cooked Pork)

## CHIMICHANGAS

12" deep fried Flour Tortilla filled with Beans, Guacamole, Rice, Cheese, topped with Red Salsa. Served with Salad and filled with your choice of:

- Pollo Asado** (Grilled Chicken)
- Carne Asada** (Grilled Beef)
- Chorizo** (Mexican Sausage)
- RAJAS** (Poblano pepper)

## HUARACHES

Made from scratch Blue Corn Tortilla topped with Beans, Sour Cream, Feta, grilled Panela Cheese, Pico de Gallo, Guacamole, Cilantro and your choice of:

- Pollo Asado** (Grilled Chicken)
- Carne Asada** (Grilled Steak)
- Chorizo** (Mexican Sausage)
- Nopales asados con Hongos** (Grilled Cactus and Mushrooms)
- Beef Short Ribs** \$26.00

## ENCHILADAS

Corn Tortillas with your choice of Red, Green or extra spicy Salsa, Served with Rice and Beans, Topped with Crema and Feta. Filled with your choose of:

- Tinga De Pollo** (Pulled Chicken marinated in Chipotle sauce)
- Chorizo** (Mexican Sausage)
- Carnitas** (Slow cooked Pork)

## TACOS

3pcs \$16.5 (mixed \$18)

- Pollo Asado** (Grilled Chicken)
- Carne Asada** (Grilled Steak)
- Nopales Con Hongos** (Grilled Cactus, Mushrooms & Corn)
- Al Pastor** (Pork with Pineapples)
- Chorizo** (Mexican Sausage)
- Carnitas** (Slow cooked Pork)

- Tacos Baja Style** \$8.00  
Deep fried Beer battered **FISH** or **SHRIMP** topped with Red Cabbage, Pico De Gallo, Pickled habanero and Onions topped with Morita/Jalapeno Creamy Salsa, Served on a Blue Corn Tortilla

- Tacos De Birria Con Queso** \$26.00  
4 Tacos with slow cooked Beef marinated in Mexican Chiles, grilled with Cheese served with a side of Consome, Cilantro, Onions, Limes and Salsa.

## FLAUTAS (DEEP FRIED CRISPY TACOS)

Deep fried rolled up crispy Tortillas, topped with Lettuce, Tomatoes, Crema and Cheese, Green and Red salsa. with your choice of:

- Chicken** \$18.00
- Birria** \$20.00

## SOPAS (SOUPS)

- Pozole** \$22.00  
Traditional Mexican soup, rich brothy Soup made with Pork, Hominy Corn, and Red Chiles. Topped with Lettuce, Radish, Onions, and Oregano. Served with Corn Chips, Limes & Salsa.

- Birria Soup** \$22.00  
Slow cooked rich stew with Beef and Mexican Chiles. Served with fresh Limes, Onions, Cilantro, Salsa and a side of Corn Tortillas.

## FAJITAS

Cooked with Red and Green Bell Peppers, Onions and the Chef's Salsa. Served on a sizzling plate with a side of Lettuce, Cheese, Rice & Flour Tortillas with your choice of:

- Pollo Asado** (Grilled Chicken)
- Carne Asada** (Grilled Steak)
- Chorizo** (Mexican Sausage)
- Camarones** (Shrimp) +\$6

\$24.00

## PLATOS FUERTES

- Carne Asada** \$35.00  
AAA Top Sirloin Steak, Flour Tortillas Grilled Panela Cheese, Grilled Jalapenos, Cambray Onions, Guacamole.
- Molcajete Mar Y Tierra** \$40.00  
AAA Top Sirloin Steak, Shrimp, Flour Tortillas Grilled Cactus, Cambray Onions, Grilled Jalapenos, Grilled Panela Cheese & Flour Tortilla, served on a sizzling Volcanic stone.
- Carne Tampiquena** \$40.00  
AAA Top Sirloin Steak, Flour Tortillas Grilled Panela Cheese, Grilled Jalapenos, Cambray Onions, Guacamole, 1 Mole Enchilada, 1 Chicken Flauta & Refried Beans.

## KIDS MENU

\$12.00

For children 12 and under. All kids dishes are served with a Drink and 2 Churros.

- Cheese Quesadilla**  
Made with Flour Tortilla & Cheese. Served with Rice or Fries.  
- Add Grilled Chicken no additional cost

- Chicken Flautas**  
Deep fried Chicken Tacos topped with Lettuce, Crema & Cheese, served with Rice or Fries.

- Kids Tacos**  
2 tacos with your choice of Meat topped with Lettuce, Crema and Cheese. Served with Rice or Fries.

- Mini Fajitas** \$14.00  
Kids size Fajitas with Peppers, Onions and Chicken or Beef, served with Rice, Cheese & Tortillas.

## DESSERTS

- Tres Leches** \$14.00  
Sponge Cake soaked in three kinds of Milk
- Churros** \$14.00  
4 Churros filled with Cajeta or Chocolate (ask your server for availability) dusted with Cinnamon, Sugar
- Helado Frito** \$14.00  
Deep fried Vanilla Ice Cream drizzled with Chocolate.



Food may have been in contact with nuts. Notify your server for any allergies. 15% gratuity will be charged for parties of 6 and more. Not all ingredients are listed on the menu, ask your server for more details.

## SOFT DRINKS

Pop	\$4.00
<small>Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Pineapple Juice. (Free refill)</small>	
Jarritos	\$4.50
<small>Tamarind, Lime, Pineapple, Guava, Mandarin, Watermelon. (Ask your server for flavours available)</small>	
Boing	\$5.50
<small>(Popular Mexican Juice, ask your server for flavours)</small>	
Mexican Coca-cola	\$5.50
Mexican Fanta	\$5.50
Squirt (Grapefruit Soda)	\$4.50
Sidral (Apple Soda)	\$4.50
Sangria Seniorial (Grape Soda)	\$4.50

## MEXICAN CERVEZAS

Corona Bottle	\$7.50
Dos Equis Lager Bottle	\$7.50
Modelo Especial Bottle	\$7.50
Sol Bottle	\$7.50
Negra Modelo Bottle	\$7.50
Tecate Can	\$9.00

## BEER BUCKET

5 Beers of your choice( bottles only)

\$32.50

## MICHELADAS

Served with EL Charro Lager or Amber and our spicy secret Sauce

Chelada	\$10.00
<small>Served with El Charro Lager or Amber, Lime and Salt</small>	
Classic Michelada	\$15.00
<small>Mexican Beer Cocktail served with EL Charro Lager or Amber and our spicy secret Sauce</small>	

## MOJITOS

\$16.00

Havana	
<small>2 oz Rum, Fresh Lime Juice, Mint, Sugar, Soda</small>	
Raspberry	
<small>2 oz Rum, Raspberry Juice, Mint, Sugar, Soda</small>	
Blackberry	
<small>2 oz Rum, Blackberry Juice, Mint, Sugar, Soda</small>	

## COCKTAILS

Charro Negro	\$14.00
<small>1.5 oz Tequila, Lime, Cola</small>	
Tequila Sunrise	\$14.00
<small>1.5 oz Tequila, Orange Juice, Granadine</small>	
Cuba Libre	\$14.00
<small>1.5 Oz Rum, Lime Juice, Coke</small>	
Paloma	\$14.00
<small>1.5 oz Tequila, Grapefruit, Lime, Agave</small>	
Blue Lemonade	\$14.00
<small>2 oz Vodka, Blue Curacao, Lime, Soda</small>	
Chamoyada	\$16.00
<small>1.5 oz Tequila, Chamoy, Mango, Lime, Agave</small>	
Rumchata	\$16.00
<small>1.5 oz Rum, Horchata, 1 oz Liqueur, Cinnamon</small>	
Pina Colada	\$16.00
<small>1.5 oz Rum, Pineapple, Coconut, 1 oz Blue Curacao, 1 oz liqueur</small>	
Sangria	\$16.00
<small>Red or White Wine, Fresh Cut Fruits, Fruit Juice, Ginger Ale</small>	
Cantaritos	\$16.00
<small>1.5 oz Tequila, Orange Juice, Lime Juice, Grapefruit Soda, Tajin</small>	

## ON DRAUGHT

El Charro Amber			
Pint 16 oz	Pint 20 oz	Pitcher 60 oz	
\$8.49	\$10.49	\$24.49	

El Charro Lager			
Pint 16 oz	Pint 20 oz	Pitcher 60 oz	
\$7.99	\$9.99	\$27.99	

Madri Excepcional			
Pint 16 oz	Pint 20 oz	Pitcher 60 oz	
\$8.49	\$10.49	\$29.49	

Goose Island Ipa			
Pint 16 oz	Pint 20 oz	Pitcher 60 oz	
\$7.99	\$9.99	\$27.99	

Heineken			
Pint 16 oz	Pint 20 oz	Pitcher 60 oz	
\$8.99	\$10.99	\$30.99	

Dos Equis Lager			
Pint 16 oz	Pint 20 oz	Pitcher 60 oz	
\$8.49	\$10.49	\$29.49	

Corona			
Pint 16 oz	Pint 20 oz	Pitcher 60 oz	
\$8.99	\$10.99	\$30.99	

Stella			
Pint 16 oz	Pint 20 oz	Pitcher 60 oz	
\$8.99	\$10.99	\$30.49	



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## MARGARITAS

Small 1.5 oz \$16.00 Large 2.5 oz \$19.00

La Clasica  
Tequila, Agave, Fresh Lime Juice

Jalapeno Lime  
Tequila, Agave, Jalapeno Infused Lime

Mango  
Tequila, Agave, Mango Juice

Pineapple  
Tequila, Agave, Pineapple Juice

Tamarind  
Tequila, Tamarind, Lime, Agave

La Charra 1.5 oz \$19.00  
Los Arangos Reposado, Grand Marnier, Agave, Lime Juice

## MEXICAN BULLDOG

Lime  
2.5 oz Tequila, Agave, Lime Juice, Coronita

Pineapple Jalapeno  
2.5 oz Tequila, Agave, Jalapeno Infused Pineapple, Coronita

Blue Margarita  
2.5 oz Tequila, Agave, Lime, Blue Curacao, Coronita

## MEZCALITAS

Lime Jalapeno  
1.5 oz Mezcal, Agave, Jalapeno Infused Lime

Mezcal Paloma  
1.5 oz Mezcal, Grapefruit, Lime, Agave

Tamarind  
1.5 oz Mezcal, Tamarind, Lime, Agave

Jamaica  
1.5 oz Mezcal, natural Hibiscus, Lime, Agave

Orange  
1.5 oz Mezcal, Orange Juice, Agave, Lime Juice



## RED WINES

La Cetto Petit Sirah Mexico			
6 oz \$12.00	9 oz \$15.00		
Montecillo Rioja Reserva Spain			
6 oz \$14.00	9 oz \$16.00	1/2 L \$24.00	
Zaccardi Q Malbec Mendoza, Argentina			
6 oz \$13.50	9 oz \$17.00	1/2 L \$25.00	
Beronia Reserva Rioja Spain			
6 oz \$14.00	9 oz \$17.50	1/2 L \$27.00	

## WHITE WINES

Casa Del Bosque Sauvignon Blanc Chile			
6 oz \$13.00	9 oz \$16.00	1/2 L \$23.00	
J. Lohr Rivertstone Chardonnay California			
6 oz \$13.00	9 oz \$16.00	1/2 L \$24.00	
Santa Margherita Pinot Grigio Italy			
6 oz \$14.00	6 oz \$17.00	1/2 L \$26.00	
Tomassi Le Rose Pinot Grigio Italy			
6 oz \$14.00	9 oz \$17.00	1/2 L \$26.00	



## TEQUILAS 1oz SHOT

### BLANCO 1oz

Jimador	\$7.00
Sauza	\$7.00
Jose Cuervo Traditional	\$8.00
Cazadores	\$8.50
1800	\$9.00
Hornitos Plata	\$9.00
Espolon	\$9.00
Olmeca Altos	\$9.50
Tierra Noble	\$10.00
Teremana	\$10.00
Tromba	\$11.00
Dejado Blanco	\$12.00
Alida	\$12.00
Xicote	\$12.00
Siempre Plata	\$13.00
818	\$13.00
Villa One	\$13.50
Elevacion	\$14.00
Herradura Blanco	\$15.00
Tres Generaciones	\$15.00
Dos Primos	\$16.00
Patron Blanco	\$17.00
Casamigos	\$17.00
Codigo 1530	\$17.00
Don Julio	\$18.00
Jose Cuervo Platinum	\$20.00

### REPOSADO 1oz

Jimador	\$7.00
Olmeca Gold	\$7.00
Sauza	\$7.00
1800	\$8.00
Hornitos	\$9.00
Cazadores	\$9.00
Jose Cuervo Traditional	\$9.00
Espolon	\$10.00
Tromba	\$12.00
Teremana	\$13.00
Los Arango	\$13.00
Jaja	\$13.00
Maestro Dobel	\$14.00
Camarena	\$14.00
818	\$15.00
Herradura	\$16.00
Cabo Wabo	\$16.00
Lobos 1707	\$17.00
Corralejo	\$18.00
El Tequileno	\$18.00
Flecha Azul	\$18.00
Cada Dia	\$18.00
Grand Orendain	\$19.00
Casamigos	\$19.00
Catrina	\$19.00
Patron	\$19.00
Don julio	\$20.00

### AÑEJO 1oz

Cazadores	\$10.00
Centenario	\$10.00
Hornitos Black Barrel	\$11.00
1800	\$12.00
Tromba	\$15.00
Teremana Anejo	\$16.00
Siempre	\$16.00
Cenote	\$18.00
El Tesoro	\$19.00
Villa One	\$20.00
Revolucion	\$20.00
Casamigos	\$21.00
Patron	\$21.00

### TEQUILAS PREMIUM 1oz

Jose Cuervo Reserva de la Familia Platino	\$22.00
Herradura Ultra Anejo	\$24.00
Don Julio '70	\$24.00
Tromba Cedano Reposado	\$26.00
Cincoro Blanco	\$30.00
Patron el Cielo	\$34.00
Patron Extra Anejo	\$40.00
Grand Mayan	\$40.00
Jose Cuervo Reserva Extra Anejo	\$42.00
Don Julio Primavera	\$44.00
Don Julio Rosado	\$44.00
Cincoro Anejo	\$50.00
Don Adriano 1950 Ultra Anejo	\$51.00
Clase Azul Reposado	\$64.00
Don Julio 1942 Anejo	\$64.00

### MEZCAL 1.5oz

Agua santa	\$13.00
Ojo de Tigre	\$14.00
Banhez	\$14.00
Montelobos	\$14.00
Vede	\$14.00
Vida	\$14.00

Sombra	\$15.00
Illegal	\$15.00
Siete Misterios	\$17.00
Agua Santa	\$17.00
Madre	\$18.00
Leyendas	\$19.00
Dos Hombres	\$20.00
Casamigos	\$21.00