

# FELIZ DÍA DE GRACIAS

## THANKSGIVING MENU 2020

Regular Menu Also Available – Dine In or Takeout

*Entrées feature family-style servings of poblano mashed potatoes, our award-winning corn esquites, and a special Barrio Bread & El Charro Corn Tamale stuffing!*

### ENTRÉE CHOICES\*

Diestel Heritage all-natural turkey with Chef Gary's Smoked Ancho Gravy

OR

Charro del Rey's all-natural grass-fed 22 day dry aged prime rib (14oz) with ancho chile rub & au'jus (†add \$10)

### DESSERT CHOICES

Chef Carlotta's Pumpkin Tamale<sup>gf</sup> with cranberry chutney & whipped cream

OR

Pumpkin Flan with toasted pepitas & cranberry<sup>gf</sup>

OR

Special Charro Family Recipe of Pumpkin Tres Leches Cake (add \$2)

*Desserts Also Sold Separately*

\$39.95<sup>†</sup> Adults | \$14.95 Children 10 & Under

Dine or Takeout

*\*20% on parties of 8 or more*

**WWW.SICHARRO.COM**

Our turkey is 100% natural, and our beef is always grass fed, all natural, and never has antibiotics or hormones added. We feature recipes that are allergy or gluten friendly, but we are not a kitchen without known allergens and ask guests with serious food allergies to please order accordingly as we assume no liability for adverse reactions. \*Note: consuming raw or undercooked meats may increase your risk of foodborne illness.



**CHARRO  
STEAK  
&  
del Rey™**

### GRACIAS MARGARITA!

Cinnamon spice cran-apple margarita with Flores ExclusivoCodigo Rosa Tequila \$13