

CHARRO STEAK & del Rey™

Chef's Choice

VINO ROJO glass/bottle

Vino de la Casa | Cabernet Sauvignon 7/24

California | Full bodied with berry & oak aroma and rich cherry flavor

Vino de la Casa | Merlot 7/24

California | Medium body wine bursting with flavors of cherry and plum

Prisoner | Red Blend 85

Napa Valley, CA | Persistent flavors of boysenberry and pomegranate

Daou Vineyards | Reserve Cabernet Sauvignon 80

Paso Robles, CA | Scents of dark chocolate with fresh, dark berry fruits

10 Span | Pinot Noir 8/28

Central Coast, CA | Aromas of berries & flowers with Asian spice notes

Hayes Valley | Cabernet Sauvignon 9/32

Central Coast, CA | Currant, plum, and hints of mocha and coffee

Campo Viejo | Tempranillo 8/28

Rioja, Spain | Rich aromas of ripe red fruit and notes of vanilla & spice

Trapiche | Malbec 8/28

Mendoza, Argentina | Berry flavors finish spicy & full of tannins

Page Springs | Barrio Roja 13/46

Cornville, AZ | Pear and apricot notes with a fresh citrus zest

Red Schooner | Malbec 85

Mendoza, Argentina | Offering scents of plums and French oak flavor

Tenet | The Pundit Syrah 13/46

Columbia Valley, WA | Silky finish with flavors of blackberry and vanilla

Cline | Zinfandel 8/28

Lodi, CA | dry red with notes of plum, blackberry and dark chocolate

Unión de Tres Rojos by Flying Leap | Red Blend 14/50

Elgin, AZ | Candy nose with blackberry, mild oak and cherry finish

VINO BLANCO glass/bottle

Vino de la Casa | Chardonnay 7/24

California | Fresh aromas of lemon with crisp tropical fruit flavors

Vino de la Casa | Pinot Grigio 7/24

California | Crisp with bright citrus notes and apple and pear flavors

Chateau Ste. Michelle | Riesling 8/28

Columbia Valley, WA | Medium-dry with crisp apple flavors

Page Springs | Barrio Blanca 12/42

Cornville, AZ | Pear and apricot notes with a fresh citrus zest

Brancott | Sauvignon Blanc 9/32

Marlborough, NZ | Aromas of ripe gooseberry and rock melon

Robert Mondavi | Chardonnay 11/40

Napa Valley, CA | Ripe pear, fresh peach, and toasted almond

VINO ROSÉ glass/bottle

Bonterra | Rose 10/36

Mendocino, CA | Dry with key lime and strawberry aroma

CHAMPÁN Y MÁS

Codorniu Brut Cava 8 Split

Spain | Fresh fruity and delicate aroma and dried fruit

Campo Viejo Rosé or Cava 28

Spain | Powerful aromas of fruit with hints of yeast.

Mionetto Brut Prosecco Split 11

Italy | Fruity bouquet with a hint of sweet golden apples

Perrier-Jouet Grand Brut Champagne 95

France | Delicate, elegant and balanced with floral fragrances

Veuve Clicquot Brut Champagne 125

France | Elegant mix of poached pear, grated ginger, and zest

CÓCTELES

Charro Margarita de la Casa | 8

Julian Drew's Silver Cadillac | 15

Código Blanco | Lime | Agave | Patrón Citrónge

El Maestro Cuco | 12

Cazadores Blanco | Jalapeño | Cucumber | Tajín | Agave | Citrus

Más Fresa Bellini | 8

Strawberry Nectar & Bubbles

Agua 1922 (Ranch Water) | 11

Cazadores Blanco | Topo Chico | Lime | Tajín

Chambucha For 2! | 20

Prickly Pear Kombucha | Rosé Bubbles | Agave

Ben & Gary's Old Fashioned | 15

Forbes Fat Washed Whiskey del Bac | Bitters | Bacon & Orange Peel

Monica's Secret Martini | 11

Tito's | Bleu Cheese Olives | Pork Belly Chicharron

Viva Rosa! | 13

Código Rosa | Blood Orange Liqueur | Prickly Pear Nectar

SANGRIA Y MÁS

Sangria Rojo

Red Wine | Blackberries | Fresh Fruit | 9

Sangria Quemada

White Wine | Mezquite Grilled Peaches | 9

DRAFT CERVEZA 16oz Pour

Modelo Especial | Mexico | 4.4% abv | 6

Negra Modelo | Mexico | 5.4% abv | 6

Moto Sonora "Seasonal Rotator" Tucson, AZ | ask us

Dragoon IPA | Tucson, AZ | 7.3% abv | 7

Barrio Tucson Blonde | Tucson, AZ | 4.5% abv | 7

Dos Equis Lager | Mexico | 4.2% abv | 6

Dos Equis Amber | Mexico | 4.2% abv | 6

BOTELLAS DE CERVEZA, ETC.

Corona | Corona Premier Low Carb | Pacifico

Stella Artois | Lagunitas IPA

Coors Light | Miller Lite | Bud Light

Michelob Ultra | O'doul's Lager (n/a) | White Claw

Hero Dunkel by Firetruck Brewing Tucson

Dunkel style beer benefits local military and first responders

CHARRA CHELADA

Coronita | House Mix | Tajín | Queso Frito | 9

REFRESCOS basico or spiked

Mezquite Peach Iced Tea

Topo Chico Agua Mineral | Natural Mineral Water | 5

FTC Kombucha on draft – pint | All-Natural | 6

**DAILY 1/2 OFF HAPPY
HOURS FROM 3-6PM
1/2 OFF ALL APERITIVOS & 1/2 OFF
HOUSE WINE, WELL & DRAFTS
PACKAGED BEER, WINE & SPIRITS
AVAILABLE TO GO**

Please drink responsibly. Must be 21 years or older to purchase alcohol.

#sicharro

BIENVENIDOS A

CHARRO STEAK & del Rey™

Our chefs source only the finest grass-fed beef, sustainable seafood, cage free poultry, and local produce whenever possible. We are a City of Gastronomy & Monterey Bay Seafood Watch certified restaurant and proud supporters of the UofA Community School Garden program.

APERITIVOS

with our compliments local chips & salsas rústico & tomatillo

Tableside Guacamole ^{gf}

made tableside | mild or picante recipe local chips | serves 2-4 | 12.95

Cast Iron Mushrooms (4)

100% grass-fed chorizo | corn masa queso blanco | ^{gf} | 10.95

Charro Escargot (6)

carne seca | garlic butter garlic buttered baguette | 12.95

Prickly Pear

Glazed Albondigas ^{gf}

100% AZ grass-fed meatballs (4) chiles mixta | tres quesos | 11.95

Chile con Queso Mini Chimis

4 mini chimis estillo charro style | 10.95

LOS ESENCIALES

the essential accompaniments most serve 2-3 persons

Chile Verde

Mashed Potatoes ^{gf}

roasted green chile | 8

Charro Fries ^{gf}

yukon gold | sea salt | seasoning | 6

Papas de La Casa ^{gf}

roasted peppers mixta | manchego raja sauce | 9

Roasted Asparagus Spears ^{gf}

sea salt | charro chimichurri | 8

Esquites con Crema ^{gf}

charred corn | crema | cotija | tajín | 8

Chile Verde Mac & Cheese

cuatro quesos | tortilla crumble | 8

Serious Brussels ^{gf}

charred brussels | white corn | cotija | 8

Arroz y Frijoles ^{gf}

rice & refried beans | 6

*Note: Eating raw or undercooked foods may cause foodborne illness. ^{gf}= recipes sensitive to gluten free diets. ^v=vegan Please note that we are not a kitchen without gluten, and we cannot guarantee against cross-contamination. We ask that you please inform us of any dietary allergies or concerns. Parties of 8 or more are subject to a 20% mandatory gratuity.

©4.21 FLORES CONCEPTS

ENSALADAS & SOPA

salad adds: cage free chicken +6.95 | carne asada* +10.95 | grilled ancho shrimp +9.95

Charred Romaine Wedge ^{gf}

whole leaf mezquite charred romaine & mezquite smoked bleu cheese pork belly "chicharron" | local willcox hot house tomato | pickled red onion | 13.95

The del Rey Caesar*

made to order | baby romaine | anchovy | parmesan | egg & dijon | serves 2 | 16.95

Mezquite Seared Ahi Tostada ^{gf*}

napa cabbage slaw | cucumber | avocado | ginger-lime vinaigrette | spiced peanut ^v | 16.95

Broadway House Salad^{gf}

fresh greens | roasted corn | queso manchego | pickled red onion | 8.95
dressing choices: ginger-lime vinaigrette | smoked bleu cheese | herbed vinaigrette | ranch

Chef Carlotta's All-Natural Chicken Tortilla Soup^{gf} | 9.95

Charro del Rey Seafood

Ahi Ceviche^{gf*}

seared ahí | avocado | citrus | 14.95

Shrimp Cocktail^{gf*}

fresh jumbo shrimp | house cocktail sauce tajín | cilantro | lemon 13.95

Fresh Oysters ^{gf*}

seasonal rotation | served 3 per order house cocktail sauce & citrus | market

Billy Dunn Style oysters with a splash of cerveza modelo, bacon, salsa negra & sea salt +1 ea or shooter style with cerveza, tajin & salsa negra +1

Crab Legs^{gf*}

chilled alaskan king | ½ lb market

Mussels Borrachos*

100% AZ grass-fed chorizo & vino blanco. Barrio Bread baguette | 1lb | 16.95

The Tower del Rey*

seafood sampler of lobster | oysters | crab legs | shrimp | oyster shooters | 2 mini modelos | serves 2-4 persons | market priced | seasonal availability | extra coronitas +4

CHARRO STEAK'S CORTES DE CARNE ^{gf*}

all steaks served with frijoles charros & choice of tortillas

house butchered grass-fed beef | all-natural | no antibiotics | no hormones | mezquite fired

Tucson's T-Bone | one pound | 36.95

The Filet | seven ounces | 39.95

Chef's Cut | hand cut chef's choice | market

Bone in Strip | fourteen ounce | 35.95

Boneless Rib Eye | fourteen ounce | 39.95

The Carne Asada | ten ounces | 29.95

CARNE COMPLEMENTOS

Estillo Charro ^{gf}

add smoked queso manchego and charred chiles | +5.95

Mar y Tierra ^{gf}

surf & turf style | 3 jumbo mezquite grilled shrimp | +10.95

Mezquite Lobster Tail ^{gf}

add a mezquite grilled lobster tail served with drawn butter | market

Charro del Rey's SEAFOOD Y SABOR ENTRÉES

Salmon con Charrochurri^{gf*}

mezquite grilled | sustainable | fresh herbs | charred chiles | tortillas choice | olive oil | 29.95

Lobster Tamalada^{gf} (seasonal availability)

our legendary tamale stuffed whole lobster | drawn butter of garlic & chiltepin | market

Branzino Veracruz^{gf}

whole filet | sauce of tomato, olive & capers | nopalitos | grilled butterfly shrimp | 26.95

"Surf & Turf" Enchiladas Banderas*

lobster | shrimp | steak | tres sauces | flour tortillas | avocado | frijoles & arroz | 26.95

Tequila'd Trout^{gf}

steelhead trout | guajillo & ancho chile rub | tequila dijon reduction | charred vegetables | 26.95

Mezquite Grilled Pollo Asado^{gf}

bone in half chicken | agave glaze | citrus marinated | pico salsa | tortilla choice | 19.95

All-Natural Duroc Pork Porterhouse^{gf*}

bone-in mezquite fired porterhouse | prickly pear glaze | tortilla choice | apple & jalapeño slaw | 27.95

Hola Hemp Tamales ^{gf/v} (2)

Chef Carlotta's vegan tamales | original & chipotle kind recipes | broadway salad | 16.95

The Charro Burger & Fries*

1/2 lb grass-fed beef | local bun | willcox tomato | greens | queso manchego | charro sauce | 16.95
add: avocado | pork belly | bleu cheese | egg over easy* | poblano | bacon | grass fed chorizo | +2 each

22 Day Aged Grass Fed Prime Rib ^{gf}

cowboy (charro 14oz) cut | smoked ancho rub | green chile mashed potatoes | 39.95