

# 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

**Austin Hope | Cabernet Sauvignon** 80

Paso Robles, CA | Fresh black currants & notes of smoky cherry

**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 | 7

**Negra Modelo** | Mexico | 5.4% abv | 7

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

**Dragoon IPA** | Tucson, AZ | 7.3% abv | 8

**Barrio Tucson Blonde** | Tucson, AZ | 4.5% abv | 8

**Dos Equis Lager** | Mexico | 4.2% abv | 7

**Dos Equis Amber** | Mexico | 4.2% abv | 7

## 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 | 5

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 <sup>gf</sup>

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 | <sup>gf</sup> | 10.95

### Charro Escargot (6)

carne seca | garlic butter garlic buttered baguette | 14.95

### Prickly Pear

### Glazed Albondigas <sup>gf</sup>

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

## Chile con Queso Mini Chimis

4 mini chimis estillo charro style | 11.95

## LOS ESENCIALES

the essential accompaniments most serve 2-3 persons

### Chile Verde

### Mashed Potatoes <sup>gf</sup>

roasted green chile | 8

### Charro Fries <sup>gf</sup>

yukon gold | sea salt | seasoning | 6

### Papas de La Casa <sup>gf</sup>

roasted peppers mixta | manchego raja sauce | 9

### Roasted Asparagus Spears <sup>gf</sup>

sea salt | charro chimichurri | 8

### Esquites con Crema <sup>gf</sup>

charred corn | crema | cotija | tajín | 8

### Chile Verde Mac & Cheese

cuatro quesos | tortilla crumble | 8

### Serious Brussels <sup>gf</sup>

charred brussels | white corn | cotija | 8

### Arroz y Frijoles <sup>gf</sup>

rice & refried beans | 6

\*Note: Eating raw or undercooked foods may cause foodborne illness. <sup>gf</sup>= recipes sensitive to gluten free diets. <sup>v</sup>=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 +7.95 | carne asada\* +11.95 | grilled ancho shrimp +9.95

### Charred Romaine Wedge <sup>gf</sup>

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 <sup>gf\*</sup>

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

### Broadway House Salad<sup>gf</sup>

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<sup>gf</sup> | 9.95

## Charro del Rey Seafood

### Ahi Ceviche<sup>gf\*</sup>

seared ahí | avocado | citrus | 15.95

### Shrimp Cocktail<sup>gf\*</sup>

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

### Fresh Oysters <sup>gf\*</sup>

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

*Shooter Style* with cerveza, tajin & salsa negra +1

### Crab Legs<sup>gf\*</sup>

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 +5

## CHARRO STEAK'S CORTES DE CARNE <sup>gf\*</sup>

house butchered grass-fed beef | all-natural | no antibiotics | no hormones | mezquite fired all steaks served with frijoles charros & choice of tortillas

**The Carne Asada** | ten ounces | 32.95

**Tucson's T-Bone** | one pound | 44.95

**The Filet** | eight ounces | 39.95

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

**Bone in Strip** | fourteen ounce | 42.95

**Boneless Rib Eye** | fourteen ounce | 46.95

## CARNE COMPLEMENTOS

### Estillo Charro <sup>gf</sup>

add smoked queso manchego and charred chiles | +5.95

### Mar y Tierra <sup>gf</sup>

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

### Mezquite Lobster Tail <sup>gf</sup>

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

## Charro del Rey's SEAFOOD Y SABOR ENTRÉES

### Salmon con Charrochurri<sup>gf\*</sup>

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

### Lobster Tamalada<sup>gf</sup> (seasonal availability)

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

### Branzino Veracruz<sup>gf</sup>

whole filet | sauce of tomato, olive & capers | nopalitos | grilled butterfly shrimp | 28.95

### "Surf & Turf" Enchiladas Banderas\*

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

### Tequila'd Trout<sup>gf</sup>

steelhead trout | guajillo & ancho chile rub | tequila dijon reduction | charred vegetables | 28.95

### Mezquite Grilled Pollo Asado<sup>gf</sup>

bone in half chicken | agave glaze | citrus marinated | pico salsa | tortilla choice | 22.95

### All-Natural Duroc Pork Porterhouse<sup>gf\*</sup>

bone-in mezquite fired porterhouse | prickly pear glaze | tortilla choice | apple & jalapeño slaw | 29.95

### Hola Hemp Tamales <sup>gf/v</sup> (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 <sup>gf</sup>

cowboy (charro 14oz) cut | smoked ancho rub | green chile mashed potatoes | 44.95