

VINO ROJO glass/bottle

Vino de la Casa | Cabernet Sauvignon 8/25
California | Full bodied with berry & oak aroma and rich cherry flavor

Vino de la Casa | Merlot 8/25
California | Medium body wine bursting with flavors of cherry and plum

Prisoner | Red Blend 90
Napa Valley, CA | Persistent flavors of boysenberry and pomegranate

Austin Hope | Cabernet Sauvignon 82
Paso Robles, CA | Fresh black currants & notes of smoky cherry

10 Span | Pinot Noir 9/29
Central Coast, CA | Aromas of berries & flowers with Asian spice notes

Heitz Cellars | Cabernet Sauvignon 110
Napa Valley, CA | Hints of bright and fresh red fruits, perfect for steaks

Hayes Valley | Cabernet Sauvignon 10/33
Central Coast, CA | Currant, plum, and hints of mocha and coffee

Campo Viejo | Tempranillo 9/29
Rioja, Spain | Rich aromas of ripe red fruit and notes of vanilla & spice

Trapiche | Malbec 9/29
Mendoza, Argentina | Berry flavors finish spicy & full of tannins

Page Springs | Barrio Rojo 14/47
Cornville, AZ | Red blend with subtle hints of vanilla and cassis

Tenet | The Pundit Syrah 14/47
Columbia Valley, WA | Silky finish with flavors of blackberry and vanilla

Cline | Zinfandel 9/29
Lodi, CA | Dry red with notes of plum, blackberry and dark chocolate

Flowers | Pinot Noir 90
Sonoma Coast, CA | Sasha's favorite flower

VINO BLANCO glass/bottle

Vino de la Casa | Chardonnay 8/25
California | Fresh aromas of lemon with crisp tropical fruit flavors

Vino de la Casa | Pinot Grigio 8/25
California | Crisp with bright citrus notes and apple and pear flavors

Chateau Ste. Michelle | Riesling 9/29
Columbia Valley, WA | Medium-dry with crisp apple flavors

Page Springs | Barrio Blanca 13/43
Cornville, AZ | Pear and apricot notes with a fresh citrus zest

Brancott | Sauvignon Blanc 10/33
Marlborough, NZ | Aromas of ripe gooseberry and rock melon

Hook & Ladder | Chardonnay 15/54
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

Chic Brut Cava Split 200ml | 8
Barcelona, Spain | Fresh crisp cava with notes of citrus

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

Veuve Clicquot Brut Champagne 125
France | Elegant mix of poached pear, grated ginger, and zest

DAILY 1/2 OFF HAPPY HOURS FROM 3 - 6PM

1/2 OFF HOUSE WINE, WELL, DRAFTS, & THE CHARRO BURGER... AND 1/2 OFF SELECT APERITIVOS (SORRY, N/A SEAFOOD)

WE DO PACKAGED BEER, WINE, & SPIRITS TO GO!

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

178 & 188 east Broadway | www.sicharro.com | 520-485-1922 | #sicharro

*Note: Eating raw or undercooked foods may cause foodborne illness. gf = gluten free recipes. pb=plant-based. 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 service charge. Cancellations of 24 hours or less may be charged for labor costs. ©10.22.22 FLORES

CÓCTELES

Chef's Choice

Charro Margarita de la Casa | 8

Julian Drew's Silver Cadillac | 15
Código Blanco | Lime | Agave | Patrón Citrónge

El Maestro Cuco | 13
Cazadores Blanco | Jalapeño | Cucumber | Tajín | Agave | Citrus

Más Fresa Bellini | 8
Strawberry Nectar & Bubbles

Agua 1922 (Ranch Water) | 13
Cazadores Blanco | Agua Mineral | Lime | Agave | Tajín

Chambucha For 2! | 20
Prickly Pear Kombucha | Rosé Bubbles | Agave

Ben & Gary's Old Fashioned | 15
Whiskey del Bac | Bitters | Bacon & Orange Peel

Monica's Secret Martini | 15
Tito's | Bleu Cheese Olives | Pork Belly Chicharrón

Viva Rosa! | 15
Código Rosa | Blood Orange Liqueur | Prickly Pear Nectar

SANGRIA Y MÁS

Sangria Rojo
Red Wine | Blackberries | Fresh Fruit | 10

Sangria Quemada
White Wine | Mezquite Grilled Peaches | 10

DRAFT CERVEZA 16oz Pour

Modelo Especial | Mexico | 7

Negra Modelo | Mexico | 7

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

Dragoon IPA | Tucson | 8

Dos Equis Lager | Mexico | 7

Dos Equis Amber | Mexico | 7

Cider Corps "Veteran Owned" Sangin Sangria | Arizona | 9

El Charro 100th Cerveza by Dragoon | Tucson | 8

#Si Charro! Chef's Choice | Tucson | ask us

Moto Sonora's "Don Kino by Barrio Bread" Tucson | 8

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

CHARRA CHELADA

Coronita | House Mix | Tajín | Queso Frito | 9

REFRESCOS

Mezquite Peach Iced Tea | 5

Panna or Pellegrino | Natural Flat or Mineral Water | 5

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

CHARRO STEAK & del Rey™

CHARRO STEAK

&

*del Rey*TM

Now Booking Holiday & Seasonal Group Reservations
We Are Also Proud To Announce That We Operate & Cater at The Carriage House Tucson Event Venue

Si! 1/2 OFF OYSTERS 3-6PM

APERITIVOS

with our compliments local chips & salsas rústico & tomatillo

Tableside Guacamole ^{gf}

made tableside | mild or picante recipe local chips | serves 2-4 | 13.95

Lobster Queso Fundido

maine lobster | chipotle queso corn & chicharron chips | pickled fresno cilantro | pico salsa | 19.95

Cast Iron Mushrooms (4) ^{gf}

100% grass-fed chorizo | corn masa queso blanco | 12.95

Charro Escargot (6)

carne seca | garlic butter garlic buttered baguette | 14.95

Prickly Pear Albondigas ^{gf}

100% AZ grass-fed meatballs (4) chiles mixta | tres quesos | 12.95

Chile con Queso Mini Chimis

4 mini chimis estilo charro style | 11.95

Scallops Agua Chile ^{gf*}

marinated scallops | serrano chile lime juice | cucumber | chiletepin dust watermelon radish | 18.95

LOS ESENCIALES

the essential accompaniments most serve 2-3 persons

Chile Verde Mashed Potatoes ^{gf}

roasted green chile | 9

Charro Fries ^{gf}

yukon gold | sea salt | seasoning | 7

Papas de La Casa ^{gf}

peppers mixta | manchego | raja sauce | 10

Roasted Asparagus Spears ^{gf}

sea salt | charro chimichurri | 10

Esquites con Crema ^{gf}

charred corn | crema | cotija | tajín | 9

Chile Verde Mac & Cheese

cuatro quesos | tortilla crumble | 10

Serious Brussels ^{gf}

charred brussels | white corn | cotija | 10

ENSALADAS & SOPA

salad adds: cage free chicken +8.95 | carne asada* +12.95 | grilled ancho shrimp +12.95

Smoked Chicharron Wedge ^{gf}

crisp iceberg wedge | mezquite smoked pork belly "chicharron" | chiletepin dusted bleu cheese local willcox hot house tomato | pickled red onion | 14.95

The del Rey Caesar *

serves 2 | made to order | baby romaine | anchovy | parmesan | egg & dijon | 18.95

Mezquite Seared Ahi Tostada ^{gf*}

napa cabbage slaw | cucumber | avocado | ginger-lime vinaigrette | spiced peanut | 19.95

Broadway House Salad ^{gf}

fresh greens | roasted corn | queso manchego | pickled red onion | 10.95
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 ahi | avocado | citrus | 18.95

Shrimp Cocktail ^{gf}

fresh jumbo shrimp | house cocktail sauce tajín | cilantro | lemon | 16.95

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

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

Crab Legs ^{gf}

chilled snow crab legs | 1lb | market

Mussels Borrachos

100% AZ grass-fed chorizo & vino blanco. Barrio Bread baguette | 1lb | 17.95

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 ^{gf*}

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 | 35.95

Tucson's T-Bone | one pound | 46.95

The Filet | eight ounces | 46.95

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

Bone in Strip | fourteen ounce | 44.95

Boneless Rib Eye | fourteen ounce | 49.95

CARNE COMPLEMENTOS

Estilo Charro ^{gf}

add smoked queso manchego and charred chiles | +6.95

Mar y Tierra ^{gf}

surf & turf style | 3 jumbo mezquite grilled shrimp | +12.95

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 | olive oil | 34.95

Lobster Tamalada ^{gf} (limited availability)

our legendary tamale stuffed whole lobster | tomatillo & colorado mole | drawn butter | market

Branzino Veracruz ^{gf}

whole filet | sauce of tomato, olive & capers | nopalitos | grilled butterfly shrimp | 35.95

"Surf & Turf" Enchiladas Banderas *

lobster | shrimp | steak | tres sauces | flour tortillas | avocado | frijoles & arroz | 28.95

Tequila'd Trout ^{gf}

steelhead trout | guajillo & ancho chile rub | tequila dijon reduction | charred vegetables | 30.95

Manzanilla Miso Halibut ^{gf}

sustainable halibut | citrus aioli | manzanilla miso caldo | arugula frito | blistered willcox tomato | 38.95

Mezquite Grilled Pollo Asado ^{gf}

bone in half chicken | agave glaze | citrus marinated | pico salsa | tortilla choice | 26.95

All-Natural Duroc Pork Porterhouse ^{gf*}

bone-in mezquite fired porterhouse | prickly pear glaze | apple & jalapeño slaw | 32.95

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

Chef Carlotta's vegan tamales | original & chipotle kind recipes | broadway salad | 18.95

The Charro Burger & Fries *

1/2 lb grass-fed beef | local bun | willcox tomato | greens | queso manchego | charro sauce | 17.95
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 | 49.95