

WE THANK YOU FOR DINING LOCALLY

Thanksgiving Service 11am to 7pm

Chips & Salsa Rústico On The Table

CHOICE OF:

100% All-Natural, Cage-Free,
Colorado Red Bird Turkey*

OR

22-Day Dry Aged Grass-Fed Prime Rib
with House Horse Radish

Both Feature Chef Gary's Smoked Ancho Gravy

ACCOMPANIMENTS

Carlotta's Tamal & Barrio Bread Stuffing

Roasted Poblano Mashed Potatoes

Chimichurri Green Beans & Nopalitos

Charro Esquites- Mexican Street Corn

\$54.95 Per Person

sorry, no substitutions accepted

Si! Charro Steak & Del Rey's Regular Menu

*Will Also Be Available Featuring our Famous
Grass-Fed Steaks & Sustainable Seafood!*

DESSERT

Choice of:

Charro Pumpkin Tamales

OR

Monica's Pumpkin Tres Leches Cake

Children Under 10 Plate: Turkey, Plain Mashed
Potatoes, Stuffing, Mac & Cheese, & Fruit \$17.95

CELEBRATE

El Crantastico

Elderflower, Tanqueray Gin, Agave, Citrus, Gold Rock Salt,
& Ginger Beer with Cranberry & Rosemary 12

El Charro 100th Tequila

Single Barrel Rosa Reposado - 22

GRACIAS DAY WINE SPECIALS

Flower's Pinot Noir 75 bottle

Simi Chardonnay 29 bottle

Chateau Greysac Medoc Red 50 bottle

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