

## 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

**Cain Five | NV 17** 190  
Napa Valley, CA | Full-bodied, refined tannins & a hint of chocolate

**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

**Vista Flores | Malbec** 49  
Mendoza, Argentina | Oaky notes of vanilla & chocolate

**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

**HAPPY HOURS FROM 3 - 6PM**  
**\$5 OFF CHARRO BURGERS\* &**  
**\$2 OFF HOUSE WINES, WELLS, DRAFTS,**  
**SELECT APERITIVOS & 1/2 OFF OYSTERS!\***

**PACKAGED BEER, WINE, & SPIRITS TO GO**

*Please drink responsibly. Must be 21 years or older to purchase alcohol.  
Happy Hour not available during holidays or with large party buyouts.*

**178 & 188 east Broadway | [www.sicharro.com](http://www.sicharro.com) | 520-485-1922 | #sicharro**

*Note: Parties of 8 or more are subject to a 20% mandatory service charge of the pre-tax total that will be allocated 18% to the service team and 2% to the culinary team*

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## CÓCTELES

Chef's Choice

**Charro Margarita de la Casa** | 8

**Charro Cadillac of The Century** | 30  
Código El Charro 100<sup>th</sup> Barrel Select Tequila | Gold Sea Salt  
Grand Marnier Liqueur | Mesquite Smoked Lime Zest

**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)** | 14  
Cazadores Reposado | Agua Mineral | Lime | Agave | Tajín

**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 Chicharron

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

**Piña Paloma** | 15  
Corrido Reposado | Pineapple Citrus Soda | Tajín | Agave

## TEQUILA Y AGAVE POR VIDA!

Premier selection of chef recommended tequilas, agaves, & mezcals

**Código 1530 Rosa Reposado – El Charro 100<sup>th</sup> Barrel**  
Our private barrel finished in Spanish Sherry wine barrels | 22

**Código 1530 Origen Extra Añejo** Aged six years in French  
White Oak wine barrels – Gold Medal Winner Sip Awards | 85

**Casa Dragones Joven** Rare & smooth with hints of vanilla | 75  
**Cazadores 100 Year Estate** Aged in oak, hints of vanilla & citrus | 19

**Tequila Ocho Plata** clean cinnamon, citrus, & almond palate | 16

**¡SALUD!** Want to taste the difference between tequila and one of  
its agave relatives? Order one of our recommended tequila varieties  
above and receive \$5 off any of our agaves below:

**Esfuerzo Tepeztate Mezcal Joven** Salty & earthy finish | 14

**IZO Sotol** Notes of fig, chamomile, and Rosemary | 12

**IZO Bacanora** Smoky tones of anise, apple, & pepper | 12

**Mezcal Carreno Tobasiche** Joven varietal & notes of papaya | 16

## SANGRIA Y MÁS

**Sangria Rojo**  
Red Wine | Berries | Fresh Fruit | 10

**Sangria Quemada**  
White Wine | Mezquite Grilled Peaches | 10

## DRAFT CERVEZA 16oz Pour

**Modelo Especial** | Mexico | 7 **Negra Modelo** | Mexico | 7

**Dragoon IPA** | Tucson | 8 **Dos Equis Lager** | Mexico | 7

**Michelob Ultra** | USA | 7

**El Charro 100th Cerveza by Dragoon** | Tucson | 8

**Moto Sonora's Belly Tank Blonde** | Tucson | 8

## BOTELLAS DE CERVEZA, ETC.

**Corona** | Corona Premier Low Carb | Pacifico

**Moto Sonora Rotators!** – Chef's Favorite!

**Stella Artois** | Lagunitas IPA | Coors Light | Miller Lite

**Bud Light** | O'doul's Lager (n/a) | White Claw

## CHARRA 'CHELADA

Coronita | House Michelada | Tajín | Chicharron | Queso Frito | 9

## REFRESCOS basico or spiked

**Mezquite Peach Iced Tea** | 5

**Panna or Pellegrino** | Natural Flat or Mineral Water | 5

**Topo Chico** | Sparkling Mineral Water | 5

# CHARRO STEAK

&

## del Rey™

**We Now Operate & Cater  
Events @ The Carriage House  
Tucson, Downtown's Social  
Event Venue**

[www.carriagehousetucson.com](http://www.carriagehousetucson.com)

### 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 | 13.95

#### **Lobster Queso Fundido**

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

#### **Cast Iron Mushrooms** (4) <sup>gf</sup>

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** <sup>gf</sup>

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** \* <sup>gf</sup>

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** <sup>gf</sup>

roasted green chile | 9

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

yukon gold | sea salt | seasoning | 7

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

peppers mixta | manchego | raja sauce | 10

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

sea salt | charro chimichurri | 10

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

charred corn | crema | cotija | tajín | 9

#### **Chile Verde Mac & Cheese**

cuatro quesos | tortilla crumble | 10

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

charred brussels | white corn | cotija | 10

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

\*Note: Pima County Health Department advises that 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. Gracias!

### ENSALADAS & SOPA

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

#### **Smoked Chicharron Wedge** <sup>gf</sup>

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 | croutons | 18.95

#### **Mezquite Seared Ahi Tostada** <sup>gf\*</sup>

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

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

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** <sup>gf</sup> | 9.95

### *Charro del Rey Seafood*

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

seared ahi | avocado | citrus | 18.95

#### **Chilled Jumbo Shrimp** <sup>gf</sup>

4 chilled shrimp | house cocktail sauce  
tajín dust | cilantro | lemon | 16.95

#### **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, tajín & salsa negra +1 ea

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

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 <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 | 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** <sup>gf</sup>

add smoked queso manchego  
and charred chiles | +6.95

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

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

#### **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 | olive oil | 34.95

#### **Lobster Tamalada** <sup>gf</sup> (limited availability)

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

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

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** <sup>gf</sup>

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

#### **Manzanilla Miso Halibut** <sup>gf</sup>

poached halibut | manzanilla miso caldo | citrus aioli | arugula frito | blistered willcox tomato | 35.95

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

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

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

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

#### **Hola Hemp Tamales** <sup>gf/pb</sup> (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** <sup>gf\*</sup>

cowboy (charro 14oz) cut | smoked ancho rub | green chile mashed potatoes | 49.95