

HAPPY NEW YEAR 2024 TUCSON!

VINO ROJO glass/bottle

Vino de la Casa | Cabernet Sauvignon 9/29

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

Vino de la Casa | Merlot 9/29

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

Prisoner | Red Blend 96

Napa Valley, CA | Persistent flavors of boysenberry and pomegranate

Austin Hope | Cabernet Sauvignon 85

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

Sonoma Cutrer | Pinot Noir 14/47

Russian River Valley, CA | Aromas of blackberries, red licorice, & vanilla

Cain Five | NV 17 195

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 10/33

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

Catena 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 10/33

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

Flowers | Pinot Noir 95

Sonoma Coast, CA | Sasha's favorite flower

VINO BLANCO glass/bottle

Vino de la Casa | Chardonnay 9/29

California | Fresh aromas of lemon with crisp tropical fruit flavors

Vino de la Casa | Pinot Grigio 9/29

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

Chateau Ste. Michelle | Riesling 11/37

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

Page Springs | Barrio Blanca 14/47

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

Brancott | Sauvignon Blanc 11/37

Marlborough, NZ | Aromas of ripe gooseberry and rock melon

Sonoma-Cutrer | Chardonnay 15/52

Russian River Valley, CA | Aromas of crisp pear, peach, and lime fruit

VINO ROSÉ glass/bottle

Bonterra | Rose 11/37

Mendocino, CA | Dry with key lime and strawberry aroma

CHAMPÁN Y MÁS

Chic Brut Cava Split 200ml | 9

Barcelona, Spain | Fresh crisp cava with notes of citrus

Campo Viejo Rosé or Cava 30

Spain | Powerful aromas of fruit with hints of yeast.

Mionetto Brut Prosecco Split 13

Italy | Fruity bouquet with a hint of sweet golden apples

Veuve Clicquot Brut Champagne 130

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

CÓCTELES

Chef's Choice

Charro Margarita de la Casa | 9

Charro Cadillac of The Century | 30

Código El Charro 100th Barrel Select Tequila | Gold Sea Salt
Grand Marnier Liqueur | Mesquite Smoked Lime Zest

Julian Drew's Silver Cadillac | 16

Código Blanco | Lime | Agave | Patrón Citrónge

El Maestro Cuco | 14

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

AZ Azul 15

Flecha Azul Blanco | Flores Bitters | Blue Curacao | Tajín | Agave

Más Fresa Bellini | Strawberry Nectar & Bubbles | 9

Agua 1922 (Ranch Water) | 15

Cazadores Reposado | Topo Chico | Lime | Agave | Tajín

Ben & Gary's Old Fashioned | 16

Whiskey del Bac | Bitters | Bacon & Orange Peel

Monica's Secret Martini | 16

Tito's | Bleu Cheese Stuffed Olives | Mezquite Pork Belly Chicharron

Viva Rosa! | 16

Código Rosa | Blood Orange Liqueur | Prickly Pear Nectar

Piña Paloma | 15

Corrido Reposado | Pineapple Citrus Soda | Tajín | Agave

AGAVE TEQUILA

Premier selection of chef recommended tequilas, agaves, & mezcals

Código 1530 Rosa Reposado – El Charro 100th 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

TAKE A FLIGHT INTO 2024

Request Our Special Tequila Selection
& Del Bac Whiskey Flights Menu

FLECHA AZUL

The Official Tequila of The Arizona Bowl

Flecha Azul AZ Bowl Margarita 15

Flecha Azul Shot Service blanco 14 | repo 15 | añejo 16

SANGRIA Y MÁS

Sangria Rojo Red Wine | Berries | Fresh Fruit | 12

Sangria Quemada White Wine | Mezquite Grilled Peaches | 12

DRAFT CERVEZA 16oz Pour

Modelo Especial | 8 XX Ambar or XX Lager | 8

Dragoon IPA | Tucson | 9 **Michelob Ultra** | USA | 7

Barrio AZ Bowl Beer & Coffee Stout | 9

El Charro 100th by Dragoon | 9 **Moto Sonora Blonde** | 9

BOTELLAS DE CERVEZA, ETC.

Corona | Pacifico | Stella Artois | Lagunitas IPA

Moto Sonora Rotators! | Domestic Light Beer

O'doul's (n/a) | High Noon Mango or Peach

CHARRA 'CHELADA CON MODELITO

Cerveza | House Michelada | Tajín | Chicharron | Queso Frito | 10

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

FELIZ AÑO
NUEVO 2024!

CHARRO STEAK

&

del Rey™

APERITIVOS

with our compliments
local chips & salsa rústico

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

CATER YOUR HOLIDAY EVENT AT

THE
CARRIAGE
HOUSE

*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!

www.carriagehousetucson.com

NEW YEAR'S EVE EN FUEGO

Our Chef's 4-Course Dinner Packages "En Fuego" with Tucson's Whisky Del Bac

1st course: Broadway dinner salad with charred grapes & ginger lime dressing

2nd course: "Aperitivo" of an albondiga meatball, chorizo mushroom, & chile y queso mini chimi

3rd course: Choice of dinner package with choice of mashed, de la casa, or french fried potatoes

4th course: Mexican Chocolate Mousse pot de crème with horchata whipped crème & NY Eve Bubbles!

STEAK & LOBSTER EN FUEGO!

any steak cut & our mezquite grilled lobster tail "en fuego" with tucson's whisky del bac | 125

PRIME RIB SURF & TURF FLAMBÉ *

smoked ancho rub | 22 day aged | charro cut 14oz | jumbo shrimp flambé | 95

EL MARIACHI TOMAHAWK EN FUEGO

36 oz bone in tomahawk flambé with chile verde demi-glace | 150

ENSALADAS & SOPA

salad adds: cage free chicken +9.95 | flank steak* +13.95 | grilled ancho shrimp +12.95

The del Rey Caesar* serves 2

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

Smoked Chicharron Wedge ^{gf}

iceberg wedge | chiltepin dusted bleu cheese
mezquite smoked pork belly "chicharron"
local willcox tomato | pickled red onion | 14.95

Broadway House Salad ^{gf}

fresh greens | roasted corn | queso manchego
pickled red onion | 10.95

dressing choices:

mezquite smoked bleu cheese | ranch
herbed vinaigrette | ginger-lime vinaigrette

Chef's Chicken Tortilla Soup ^{gf} | 10.95

Charro del Rey Seafood

Ahi Ceviche ^{gf*}

seared ahi | avocado | citrus | 18.95

Chilled Jumbo Shrimp ^{gf}

4 chilled shrimp | house cocktail sauce
tajín dust | 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, tajín & salsa negra +1 ea

Alaskan King Crab Legs ^{gf*}

chilled king crab legs | 1lb market

Mussels Borrachos

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

El Tower del Rey*

seafood tower of lobster tail | oysters & oyster
shooters | king crab legs | shrimp cocktail
4 mini modelito cervezas | sauces & citrus
serves 2-4 | seasonal availability | market

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

house butchered grass-fed beef | all-natural | no antibiotics | no hormones | mezquite fired
all tables served family-style 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

COMPLEMENTOS EXTRAS

add any of our delicious extras to compliment your steak or entrée

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

Chiles al Fuego ^{gf}

shishito chiles flambé | 9.95

Aguacate y Sal ^{gf}

grilled avocado & sea salt | 5.95

Mushroom Mixta ^{gf}

sauté' d in charro butter | 7.95

MÁS 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

Manzanilla Miso Halibut ^{gf}

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

Mezquite Grilled Pollo Asado ^{gf}

bone-in half chicken | agave glaze | citrus marinated | pico salsa | tortilla choice | 27.95

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

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