

## 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

## 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.*

*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*

## CÓCTELES

Chef's Choice

**Charro Margarita de la Casa** | 9

**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** | 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

## 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

**Flecha Azul AZ Bowl Official Tequila** | blanco 14 | repo 15 | añejo 16

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

### TAKE A FLIGHT WITH US

**Request Our Special Tequila, Agave, & Whiskey Flight Menu**  
**AGAVE SPIRITS**

**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 | 12

**Sangria Quemada** White Wine | Mezquite Grilled Peaches | 12

## DRAFT CERVEZA 16oz Pour

**Modelo Especial** | Mexico | 8 **Dos Equis Ambar** | Mexico | 8

**Dragoon IPA** | Tucson | 9 **Dos Equis Lager** | Mexico | 8

**Michelob Ultra** | USA | 7 **Local Rotator** Inquire | Tucson | 9

**El Charro 100th Cerveza by Dragoon** | Tucson | 9

**Moto Sonora's Belly Tank Blonde** | Tucson | 9

## BOTELLAS DE CERVEZA, ETC.

**Corona** | Pacifico | Stella Artois | Lagunitas IPA

**Moto Sonora Rotators! – Chef's Favorite!** | Coors Light

**Miller Lite Bud Light** | O'doul's Lager (n/a)

**High Noon Mango or Peach**

## CHARRA 'CHELADA CON MODELITO

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

## REFRESCOS basico or spiked

**Mezquite Peach Iced Tea** | 6

**Panna or Pellegrino** | Natural Flat or Mineral Water | 6

**Topo Chico** | Sparkling Mineral Water | 6

# CHARRO STEAK

&

## del Rey™

### APERITIVOS

with our compliments  
local chips & salsa rústico

#### 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>

rice & refried beans | 7

LET US CATER YOUR NEXT EVENT AT

THE

## CARRIAGE HOUSE

www.carriagehousetucson.com

\*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!

520-485-1922 | www.sicharro.com | #sicharro

### ENSALADAS & SOPA

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

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

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

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

napa cabbage slaw | cucumber | avocado |  
ginger-lime vinaigrette | spiced peanut <sup>~</sup> | 19.95

#### Chef's Chicken Tortilla Soup <sup>gf</sup> | 10.95

#### The del Rey Caesar\* serves 2

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

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

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

#### dressing choices:

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

### 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

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

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 <sup>gf\*</sup>

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 <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

#### Chiles al Fuego <sup>gf</sup>

shishito chiles flambé | 9.95

#### Aguacate y Sal <sup>gf</sup>

grilled avocado & sea salt | 5.95

#### Mushroom Mixta <sup>gf</sup>

sauté' d in charro butter | 7.95

### 22 Day Aged Grass Fed Prime Rib <sup>gf\*</sup>

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

### 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 | 29.95

#### 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 | 27.95

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

bone-in mezquite fired pork chop | 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