

VINO ROJO glass/bottle
RESERVE LIST AVAILABLE UPON REQUEST
Vino de la Casa | Cabernet Sauvignon 10/33
California | Full bodied with berry & oak aroma and rich cherry flavor
Vino de la Casa | Merlot 10/33
California | Medium body wine bursting with flavors of cherry and plum

Prisoner | Red Blend 105
Napa Valley, CA | Persistent flavors of boysenberry and pomegranate
Orin Swift 8 Years In The Desert | Red Blend 110
Saint Helena, CA | Notes of blueberry, black plum, espresso & dark chocolate

Austin Hope | Cabernet Sauvignon 87
Paso Robles, CA | Fresh black currants & notes of smoky cherry
Sonoma Cutrer | Pinot Noir 18/59
Russian River Valley, CA | Aromas of blackberries, red licorice, & vanilla

Leese Fitch | Cabernet Sauvignon 11/37
Sonoma, CA | Currant, plum, and hints of mocha and coffee

Leco Punk | Rioja Tempranillo 11/37
Rioja, Spain | Rich aromas of ripe red fruit and notes of vanilla & spice

Trapiche | Malbec 10/33
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

Cusumano | Syrah 14/47
Southern Italy | Silky finish with flavors of blackberry and plum

Four Vines | Zinfandel 11/37
Lodi, CA | aromas of ripe wild berry and zest of pepper

Flowers | Pinot Noir 95
Sonoma Coast, CA | Sasha’s favorite | juicy notes of baked cherry & strawberry

VINO BLANCO glass/bottle
Vino de la Casa | Chardonnay 10/33
California | Fresh aromas of lemon with crisp tropical fruit flavors
Vino de la Casa | Pinot Grigio 10/33
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
Moroki | Sauvignon Blanc 11/37
Marlborough, NZ | Aromas of fresh citrus and grapefruit
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

SÍ SANGRIA ROJO! “allá en el vaso grande” | 20oz
Red Wine | Rocks | Mexican Brandy | Agave | Simple Fruit & Juice | 15

CHAMPÁN Y MÁS
Cava Split 200ml | 13
Barcelona, Spain | Fresh crisp cava with notes of citrus
Mas Fi Cava or Rosé 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 175
France | Elegant mix of poached pear, grated ginger, and zest

HAPPY HOURS DAILY FROM 3 - 6PM
\$5 OFF CHARRO BURGERS* & \$2 OFF
HOUSE WINES, WELLS, DRAFTS,
SELECT APERITIVOS & ½ OFF OYSTERS!*
PACKAGED BEER, WINE,
& SPIRITS AVAILABLE FOR TAKEOUT

Please drink responsibly. Must be 21 years or older to purchase alcohol.
Happy Hour discounts are not available during major holidays,
with large party buyouts, reserved fundraiser events or pre-fixe reservations.

178 & 188 east broadway | www.sicharro.com | 520-485-1922 | #sicharro
Note: Parties of 6 or more will be charged a 20% fixed service charge of the pre-tax total that will be allocated 18% to the service team and 2% to the culinary team
**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!

HECHO CON TEQUILA **Chef's Choice**
Charro Margarita | 10 **Peach, Strawberry, or Mango** | 12
Charro Silver Cadillac | 22
Código Sí Charro Barrel Select Sauv Blanc Barrel Rested Tequila
Sea Salt | Alma Finca Liqueur | Mezquite Smoked Lime Zest

Julian Drew’s Silver Cadillac | 16
Código Blanco | Lime | Agave | Alma Finca Citrus
El Maestro Cuco | 15
Cazadores Blanco | Jalapeño | Cucumber | Tajín | Agave | Citrus
AZ Azul 16
Flecha Azul Blanco | Flores Bitters | Blue Curacao | Tajín | Agave
El Gato Loco 16
Insólito Blanco | Los Gatos Sauce Dash | Alma Finca Orange | Citrus | Tajín

Agua 1922 (Ranch Water) | 15
Cazadores Reposado | Topo Chico | Lime | Agave | Tajín

Viva Rosa! | 17
Código Rosa | Blood Orange Liqueur | Prickly Pear Nectar

Piña Paloma | 16
Corrido Reposado | Pineapple Citrus Soda | Tajín | Agave

Pom Patrón | 16
Patrón Reposado | Pomegranate Liqueur | Cinnamon | Agave | Citrus

MÁS CÓCTELES
The Smoked AZ Bowl
AZ Bowl Ready | Gin & Juice Recipes | Mezquite Smoked Rocks | 10

Más Fresa Bellini | Strawberry Nectar & Bubbles | 9

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

TEQUILA Y AGAVE POR VIDA!
Premier selection of chef recommended tequilas, agaves, & mezcals
Código 1530 Sauv Blanc Barrel – Charro Choice | 19.22
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
Flecha Azul – Our Vegas Amigo blanco 14 | repo 16 | añejo 19
Patrón Portfolio: El Cielo 4 x distilled silver 27 | **El Alto** ultra reposado 35
Insolito Tequilas The Wildcat’s favorite | blanco 12 | repo 14 | añejo 16
Tequila Ocho Plata clean cinnamon, citrus, & almond palate | 16

TAKE A FLIGHT WITH US
Request Our Special Tequila, Agave, & Whiskey Flight Menu

AGAVES & MEZCALS
Esfuerzo Tepeztate Mezcal Joven | 18
Esfuerzo Espadín Mezcal | 14 **Esfuerzo Tobala Mezcal** | 18
IZO Sotol | 15 **IZO Bacanora** | 17 **IZO Añejo Mezcal** | 29

SÍ SMOKED.
mezquite “smoke” your cocktail or tequila +1.25 ea. | “keep the smoker” \$15 ea.

DRAFT CERVEZA
Modelo Especial | Mexico | 8 **Negra Modelo** | Mexico | 8
Dragoon IPA | Tucson | 9 **Dos Equis Lager** | Mexico | 8
Michelob Ultra | USA | 8 **Barrio Beer Rotator** Inquire | Tucson | 9
El Charro 100th Cerveza by Dragoon | Tucson | 9
MotoSonora’s Belly Tank Blonde | Tucson | 9

BOTELLAS DE CERVEZA, ETC.
Corona | Pacifico | Stella Artois | **MotoSonora Rotators!**
Coors Light | **Miller Lite** | **Bud Light** | **Corona (N/A)**
Gin & Juice by Dre & Snoop – AZ Bowl Ready! | **Barrio Blonde**
High Noon Seltzer Flavors | **Pueblo Vida Wildcat Amber**

CHARRA ‘CHELADA CON MODELITO
Cerveza | House Michelada | Tajín | Chicharron | Queso Frito | 10

REFRESCOS
Mezquite Peach Iced Tea | 6 **Topo Chico** | Mineral Water | 6
Aqua Panna (Still) or San Pellegrino (Sparkling) | 12

CHARRO STEAK & del Rey™

APERITIVOS

with our compliments
local chips & salsa rústico

Tablesideside 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 | 13.95

Charro Escargot (6)

carne seca | garlic butter
garlic buttered baguette | 15.95

Prickly Pear Albondigas ^{gf}

100% AZ grass-fed meatballs (4)
chiles mixta | tres quesos | 13.95

Chile con Queso Mini Chimis

4 mini chimis estilo charro | 12.95

Chiles al Fuego ^{gf}

shishito chiles flambé | 11.95

Scallops Agua Chile ^{gf*}

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

LOS ESENCIALES

the essential accompaniments
most serve 2-3 persons

Chile Verde Mashed Potatoes ^{gf}

roasted green chile | 10

Charro Fries ^{gf}

hand cut | yukon gold | sea salt | 8

Papas de La Casa ^{gf}

peppers mixta | tres quesos | raja sauce | 11

Roasted Asparagus Spears ^{gf}

sea salt | charro chimichurri | 11

Esquites con Crema ^{gf}

charred corn | crema | cotija | tajín | 10

Chile Verde Mac & Cheese

cuatro quesos | tortilla crumble | 11

Serious Brussels ^{gf}

charred brussels | white corn | cotija | 11

WE WOULD LOVE TO CATER
YOUR NEXT EVENT AT

THE
CARRIAGE
HOUSE

www.carriagehousetucson.com

ENSALADAS & SOPA

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

Smoked Chicharron Wedge ^{gf}

iceberg wedge | chiltepín dusted bleu cheese
mezquite smoked pork belly “chicharron”
local willcox tomato | pickled red onion | 15.95

Seared Ahi Tuna Tostada ^{gf*}

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

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

The del Rey Caesar* serves 2

tablesideside prep | romaine | anchovy | escabeche
parmesan | egg & dijon | croutons | 19.95

Broadway House Salad ^{gf}

fresh greens | roasted corn | queso cotija | pepitas
cucumber | pickled red onion | 11.95 / 7.95

dressing choices:

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

Charro del Rey Seafood

Ahi Ceviche ^{gf*}

marinated ahi tuna | avocado | citrus | 18.95

Chilled Jumbo Shrimp ^{gf}

4 chilled shrimp | house cocktail sauce
tajín dust | cilantro | lemon | 17.95

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 +1.75 ea.

Shooter Style

cerveza, tajín & salsa negra +1.25 ea.

Alaskan King Crab Legs ^{gf*}

chilled king crab legs | 1lb market

Mussels Borrachos

100% AZ grass-fed chorizo & vino blanco.
toasted baguette | 1lb | 18.95

El Tower del Rey*

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

CHARRO STEAK’S GRASS FED CUTS ^{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 | 39.95

Tucson’s T-Bone | one pound | 54.95

The Filet | eight ounces | 49.95

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

Bone in Strip | fourteen ounce | 49.95

Dry Aged Rib Eye | fourteen ounce | 54.95

COMPLEMENTOS EXTRAS

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

Estilo Charro ^{gf}

add smoked queso manchego
and charred chiles | +7.95

Mar y Tierra ^{gf}

surf & turf style | 3 jumbo
mezquite grilled shrimp | +13.95

Mezquite Lobster Tail ^{gf}

add a mezquite grilled lobster tail
served with drawn butter | market

Tamale Topped ^{gf}

handmade chile verde & queso corn tamale | 10.95

Mushroom Mixta ^{gf}

sautéed in charro butter | 7.95

22 Day Aged Grass Fed Prime Rib ^{gf*}

cowboy (charro 14oz) cut | smoked ancho rub | green chile mashed potatoes | 54.95

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 | broiled butterfly shrimp | 39.95

“Surf & Turf” Enchiladas Banderas*

lobster | shrimp | steak | tres sauces | flour tortillas | avocado | frijoles & arroz | 29.95

Steelhead Trout ^{gf}

steelhead trout | guajillo & ancho chile rub | tequila dijon reduction | charred vegetables | 32.95

Manzanilla Halibut

poached halibut | manzanilla miso caldo | citrus aioli | arugula frito | blistered willcox tomato | 39.95

Mezquite Grilled Pollo Asado ^{gf}

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

All-Natural Duroc Pork Chop ^{gf*}

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

Hola Hemp Tamal Platter ^{gf/pb}

Chef Carlotta’s original vegan tamale | roasted asparagus | broadway salad & avocado | 19.95

The Charro Burger & Fries*

1/2 lb grass-fed beef | house bun | willcox tomato | greens | queso manchego | charro sauce | 19.95
add: avocado | pork belly | bleu cheese | egg over easy* | chile verde | bacon | grass fed chorizo | +2.75 each