

CHARRO STEAK®

DOWNTOWN | NORTH

TUCSON’S FRESHEST OYSTERS

weekly rotation ^{gf*} | served 3 per order
house cocktail sauce | citrus | *market*

Billy Dunn Style

oysters with a splash of cerveza modelo,
bacon, salsa negra & sea salt +1.95 ea.

Shooter Style

cerveza modelo, tajín & salsa negra +1.45 ea.
Oysters’ \$3 Each During Happy Hours

APERITIVOS

*complimentary tallow fried chips &
homemade salsa rústico upon request*

Tableside Guacamole ^{gf}

prepared tableside | local tortilla chips
serves 2-4 | 13.95

Lobster Queso Fundido ^{gf} option

maine lobster | chipotle queso | spiced
chicharrones | tortilla choice | pickled
fresnos | cilantro | pico salsa | 19.95

Cast Iron Mushrooms (4) ^{gf}

100% grass-fed chorizo | corn masa
queso blanco | 13.95

Chilled Jumbo Shrimp ^{gf}

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

The Charro Escargot (6)

carne seca | garlic butter | baguette | 15.95

Ahi Ceviche ^{*gf} option

ahí | citrus | avocado | saltines | chips | 18.95

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

Mussels Borrachos

AZ grass-fed chorizo | caldo de vino blanco
toasted baguette | 18.95

Chiles al Fuego ^{gf}

shishito chiles | tableside flambé | 12.95

LOS ESENCIALES

the essential shareable sides
most serve 2-3 persons

Chile Verde Mashed Potatoes ^{gf}

roasted green chile | 10.95

Charro Fries ^{gf}

hand cut | tallow fried | spiced sea salt | 10.95

Papas de la Casa ^{gf}

au’gratin | queso oxaca | rajas | crema | 12.95

Cast Iron Asparagus ^{gf}

charro chimichurri sauté | sea salt | 12.95

Esquites con Crema ^{gf}

charred corn | crema | cotija | tajín | 11.95

Chile Verde Mac & Cheese

tres quesos | tortilla crumble | 12.95

Serious Brussels ^{gf}

charred brussels | white corn | cotija | 11.95

ENSALADAS & SOPA

salad adds: grilled chicken +9.95 | steak^{*} +15.95 | grilled shrimp (4) +14.95

Smoked Chicharron Wedge ^{gf}

iceberg wedge | chiltepin dusted bleu cheese
mezquite smoked pork belly “chicharron”
local willcox tomato | pickled red onion | 16.95

Seared Ahi 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

tableside prep | romaine | anchovy | escabeche
parmesan | egg & dijon | croutons | 22.95

Broadway House Salad ^{gf}

fresh greens | roasted corn | queso cotija | pepitas
cucumber | tomato | pickled onion | 12.95 / 7.95

dressing choices:

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

GRASS FED STEAK CUTS

house butchered grass-fed beef ^{gf*} | all-natural | no antibiotics | no hormones | mezquite fired
all tables served family-style frijoles charros & choice of tortillas

The Carne Asada | 10 oz | 39.95

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

The Filet | 8 oz | hand cut | 49.95

Bone-In Ribeye | AZ best | cut in house | 69.95

Bone in Strip | 14 oz | 49.95

Dry Aged Ribeye | 14 oz | 59.95

Tucson’s T-Bone | 1 pound | 54.95 Tomahawk Tabla | tableside flambé | 40 oz | 149.95

STEAK COMPLEMENTOS

add any of our delicious extras below to compliment your steak, prime rib, or entrée

Estillo Charro ^{gf}

melted queso manchego
and charred chiles | 9.95

Mar y Tierra ^{gf}

surf & turf style | 4 jumbo
mezquite grilled shrimp | 14.95

Mezquite Lobster Tail^{gf}

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

Mushroom Mixta^{gf}

sautéed in charro butter | 9.95

Mezquite Avocado ^{gf}

grilled half | chimichurri | 5.95

Tamal Sidecar^{gf}

chile verde & queso tamal | 9.95

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

the charro cut 14oz | smoked ancho rub & au’jus | homemade horseradish | tortilla choice | 59.95

DEL REY SEAFOOD

Salmon con Charrochurri ^{gf*}

mezquite grilled | sustainable | fresh herbs | charred chiles | olive oil | 34.95

Branzino Veracruz ^{gf}

whole filet | sauce of tomato, olive, & capers | nopalitos | grilled butterfly shrimp | 39.95

“Surf & Turf” Enchiladas Banderas^{*}

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

Manzanilla Halibut

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

Chef’s Seafood Catch ^{gf}

seasonal fresh fish | chef curated recipes | always charro | market

Lobster Tamalada™ ^{gf} (limited availability)

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

Alaskan King Crab Legs ^{gf*}

seasonally available | chilled king crab legs | 1lb *market*

Seafood 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

RANCH TO TABLE

Mezquite Grilled Pollo Asado ^{gf}

bone-in half chicken | agave glaze | citrus marinated | pico salsa | tortilla choice | 28.95

All-Natural Duroc Pork Chop ^{gf*}

bone-in mezquite fired pork chop | prickly pear glaze | apple & jalapeño slaw | 34.95

Hola Hemp Tamal Platter ^{gf/pb}

Chef Carlotta’s original vegan tamal | grilled asparagus | broadway salad & avocado | 22.95

The Charro Burger & Fries^{*} ^{gf} option

1/2 lb grass-fed beef | house bun | willcox tomato | greens | queso manchego | charro sauce | 19.95
add: avocado | bleu cheese | easy egg^{*} | poblano | bacon | house chorizo | +2.95 each | ^{gf} bun +1

Note on Service Charge Gratuities and Tipping

For parties of 6 or more, a 20% gratuity service charge will be added to the pre-tax total and shared amongst our team. Regarding tips given by guests via cash or credit card; all hourly compensated team members, except for management, share a portion of our guests’ generosity. A structured tip-share program is distributed amongst our hourly front of house service members and kitchen crew and is paid out regularly according to state laws. We value and support our entire team and foster a culture of equal opportunity and shared success.

**Note: Pima County Health Department advises that eating raw or undercooked foods may cause foodborne illness. Dietary guide: ^{gf} = gluten free recipes. ^{pb}=plant based. Please note that we are not a kitchen without known allergens and cannot guarantee against cross-contamination. Please advise us of any dietary restrictions. ^{gf} = gluten free recipes. ^{pb}=plant-based. Please inform us of any dietary concerns. Gracias! ©7.25 FLORES CONCEPTS, LLC*

MEXICAN WINES bottle only

Parvada | Red Blend

Valle de Parras, MX | Malbec/Caladoc grapes, notes of tobacco & dark fruit | 85

Monte Xanic | Cabernet

Valle de Guadalupe, MX | Vibrant palate of red fruit, cocoa, plum, & vanilla | 90

VINO ROJO glass/bottle

Vino de la Casa | Cabernet Sauvignon

California | Full bodied with berry & oak aroma and rich cherry flavor | 10/31

Vino de la Casa | Merlot

California | Medium body wine bursting with flavors of cherry & plum | 10/31

Saldo | Zinfandel

Lodi, CA | full bodied, aromas of black cherry & baking spice | 16/55

La Crema | Pinot Noir

Sonoma Coast, CA | Aromas of ripe cherry & cocoa with hints of tea leaf | 17/59

Iron & Sand | Cabernet Sauvignon

Central Coast, CA | Full bodied, with hints of dark red fruit & baking spice | 15/51

Leco Punk | Rioja Tempranillo

Rioja, Spain | Ripe black plum and berry with hints of lavender & vanilla | 15/51

Trapiche | Malbec

Mendoza, Argentina | Berry flavors finish spicy & full of tannins | 11/35

Catena Vista Flores | Malbec

Mendoza, Argentina | Notes of oak, french vanilla & chocolate | 15/51

Page Springs | Barrio Rojo

Cornville, AZ | Red blend with subtle hints of vanilla and cassis | 15/51

Prisoner | Red Blend

Napa Valley, CA | Persistent flavors of boysenberry and pomegranate | 99

Mollydooker | Shiraz

South Australia | Hints of spiced plum, blackberry & cherry | tableside shake | 59

Heitz Cellar | Cabernet

Napa Valley, CA | Notes of black and red fruit, sandalwood & cedar | 110

Frias Lady of The Dead Red Blend

Napa Valley, CA | Full bodied red blend with vanilla, cedar, spice notes | 120

Austin Hope | Cabernet Sauvignon

Paso Robles, CA | Fresh black currants & notes of smoky cherry | 120 “Liter”

Flowers | Pinot Noir

Sonoma Coast, CA | Sasha’s favorite | notes of baked cherry & strawberry | 105

Rodney Strong "Symmetry" Meritage | Red Blend

Alexander Valley, CA | Vanilla & baking spice, poised oak structure | 96

VINO BLANCO glass/bottle

Vino de la Casa | Chardonnay

California | Fresh aromas of lemon with crisp tropical fruit flavors | 10/31

Vino de la Casa | Pinot Grigio

California | Crisp with bright citrus notes and apple and pear flavors | 10/31

Vino de la Casa | Sauvignon Blanc

California | Clean citrus aroma with notes of grapefruit | 10/31

Flowers | Chardonnay

Sonoma Coast, CA | bright citrus & tropical fruit notes with a fresh finish | 89

Fableist | Albarino

Central Coast, CA | Medium-dry with crisp apple flavors | 15/51

Page Springs | Barrio Blanca

Cornville, AZ | Pear and apricot notes with a fresh citrus zest | 14/47

Spy Valley Satellite | Sauvignon Blanc

Marlborough, NZ | Aromas of fresh citrus and grapefruit | 11/35

La Crema | Chardonnay 11/35

Russian River Valley, CA | Baking spice & caramel notes with golden peach

Gérard Bertrand | Cote des Roses Rosé

France | Palate of fresh citrus, cassis, & pear with floral notes | 11/35

CHAMPÁN Y MÁS

GH Mumm Grand Cordon Champagne

France | Elegant mix of green pear, grated ginger, and lemon zest | 95

Mas Fi Cava Spain | Powerful aromas of fruit with hints of yeast | 30

Avisi Prosecco Split Italy | Fruit bouquet, hint of golden apple & peach | 13

MARGARITAS

Charro Choice

Charro Margarita de la Casa | 10

Charro Silver Cadillac

Código Sí Charro Barrel Select Sauv Blanc Barrel Rested Tequila
Sea Salt | Alma Finca Liqueur | Mezquite Smoked Lime Zest | 22

Julian Drew’s Cadillac

Código Blanco | Lime | Agave | Alma Finca Orange Liqueur | 16

Charros On The Storm

Insólito Añejo | Presidente Brandy | Charcoal Rain | Mezquite Smoke Alma
Finca Orange Liqueur | Ginger & Piña Nectar | Lima Seca | 16

El Maestro Cuco

Cazadores Blanco | Jalapeño | Cucumber | Tajín | Agave | Citrus | 15

Agua 1922 (Ranch Water)

Cazadores Blanco | Sedona Mineral Water | Lime | Agave | Tajín | 15

Viva Rosa!

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

Piña Paloma

Flecha Azul Silver | Pineapple Jarritos Citrus Soda | Tajín | Agave | 16

Pom Patrón

Patrón Reposado | Grán Ponche Liqueur | Cinnamon | Agave | Citrus | 16

MÁS CÓCTELES

Mexpresso Martini

Weber Agave Vodka | Espresso | Mex Chocolate | 14

Chocolate Espresso Martini

Dorda Liqueur | Vanilla Vodka | Crème | 15

Café Noche

Café De La Olla | Agavero Tequila Liqueur | 13

Classic Carajillo

Licor 43 | Espresso | Orange Twist | 13

Carajillo en Fuego

Espresso | President Brandy Flambé | Licor 43 | 13

Más Fresa Bellini

Strawberry Nectar & Prosecco | 9

Tucson Old Fashioned

Whiskey del Bac | Bitters | Bacon & Orange Peel | Ice Sphere | 16

Monica’s Martini

French Grey Goose Vodka | Smoked Bleu Cheese Olive | Pork Belly Chicharron | 16

Sí Sangria Rojo! “allá en el vaso grande”

20oz | Red Wine | Presidente Brandy | Agave | Cinnamon | Fresh Fruit & Juice | 15

Mezquite y Mezcal

Espadín Mezcal | Campari | Alma Finca Orange Liqueur Splash | Fresh Orange | 15

¡VIVA AGAVE!

Ask for our family’s selection of recommended tequilas, agaves, & mezcals

RESERVE A FLIGHT WITH US

Request our special tequila & agave flight menu

SMOKE & SPHERE

Mezquite smoke & add our ice sphere to your cocktail or tequila +1.95
Buy one of our locally made Sí Charro smokers for home \$15 ea.

CERVEZA ON TAP

please inquire for additional brands & bottles

Modelo Especial Mexico | 8 Negra Modelo Mexico | 8

Michelob Ultra USA | 8 El Charro 100 by Dragoon Tucson | 9

CHARRA ‘CHELADA

Cerveza Modelo | House Michelada | Tajín | Chicharron | Queso Frito | 12

MOCKTAILS & REFRESCOS N/A

Mezquite Peach Iced Tea | 6

Aqua Sedona (Still or Sparkling) 750 Liter | 12

A Lee Trevino Real lemonade & iced tea | muddled jalapeño & mint | 6

BTFD Red Bordeaux cherry, cranberry, rosemary, agave, citrus & soda | 8

Sunburst Pineapple Jarritos, peach nectar, citrus, black pepper dash | 8

Minty Carlo Mint, green tea, lime, cucumber, agave, crème foam, cinnamon | 8

HAPPY HOURS DAILY FROM 3 - 6PM

\$5 OFF CHARRO BURGERS*, \$3 OYSTERS*, & \$2 OFF HOUSE WINES, WELLS,
DRAFTS, & SELECT APERITIVOS CATERING & SPECIAL EVENT VENUES AVAILABLE

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

CHARRO STEAK NORTH NOW OPEN AT CASAS ADOBES AT ORACLE & INA

DOWNTOWN 520.485.1922 | NORTH 520.779.1922 | WWW.CHARROSTEAK.COM

CHARRO UP!

Sundays at Charro Steak® North| 11am - 3pm

SUNDAY’S FOR THE “M’s”

Specials On Our “M” Recipes

Mimosa Flavors: Original | Strawberry
Mango | Peach | Prickly Pear | 7 ea

Mimosa Flight – Choice of Three | 18

Mary’s (Bloody Mary)

grey goose, house bloody mary mix with clamato, worcestershire, & topping bar | 13

Maria’s (Maria Muerte)

weber ranch agave-based vodka with clamato, worcestershire, & topping bar | 13

\$2 Off Martini’s & Micheladas Recipes

TUCSON’S FRESHEST OYSTERS

weekly rotation ^{gf}* | served 3 per order
house cocktail sauce | citrus | market

Oysters \$3 Each Sundays 11-3*

Billy Dunn Style

oysters with a splash of cerveza modelo, bacon, salsa negra & sea salt +1.95 ea.

Shooter Style

cerveza modelo, tajín & salsa negra +1.45 ea.

APERITIVOS

complimentary tallow fried chips & homemade salsa rústico upon request

Tableside Guacamole ^{gf}

prepared tableside | local tortilla chips
serves 2-4 | 13.95

Lobster Queso Fundido ^{gf} option

maine lobster | chipotle queso | spiced chicharrones | tortilla choice | pickled fresnos | cilantro | pico salsa | 19.95

Chilled Jumbo Shrimp ^{gf}

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

Ahi Ceviche ^{*gf} option

ahí | citrus | avocado | saltines | chips | 17.95

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

Mussels Borrachos

AZ grass-fed chorizo | caldo de vino blanco
toasted baguette | 18.95

Chiles al Fuego ^{gf}

shishito chiles | tableside flambé | 12.95

LOS ESENCIALES

the essential shareable sides

most serve 2-3 persons

Charro Fries ^{gf}

hand cut | tallow fried | spiced sea salt | 10.95

Cast Iron Asparagus ^{gf}

charro chimichurri sauté | sea salt | 12.95

Esquites con Crema ^{gf}

charred corn | crema | cotija | tajín | 11.95

Chile Verde Mac & Cheese

tres quesos | tortilla crumble | 12.95

Serious Brussels ^{gf}

charred brussels | white corn | cotija | 11.95

ENSALADAS & SOPA

Seared Ahi 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

tablesides prep | romaine | anchovy | escabeche
parmesan | egg & dijon | croutons | 22.95

Broadway House Salad ^{gf}

12.95 / 7.95

CHARRO UP! RECIPES

featuring local eggs, the monica’s homemade bread or local tortillas & fresh salsas

Tamale Corn Bread Sartén ^{gf}

warm skillet-baked corn bread with chef carlotta’s corn tamal & whipped hot honey butter | 10.95

El Lobster Omelette ^{*} ^{gf} option

maine lobster | roasted chile verde | butter dip
arugula frito | chile verde raja sauce
choice of sourdough toast or tortilla | 28.95

Chef’s Tamale Eggs Benedict

sonoran hollandaise | griddled tamal | avocado | bacon
poached egg (2) | choice of recipe | breakfast papas
Original 17.95 | **Shrimp** +5.95 | **Carne Seca** +8.95

Chilaquiles Skillet ^{gf}

tallow fried chips | guacamole | pico | esquites
choice of red or green sauce
choice of: over easy* or scrambled egg | 16.95
add Chorizo +3.95 | **Bacon** +3.25 | **Chicken** +5.95

Chorizo & Egg Baguette

grass-fed chorizo & eggs | queso manchego
avocado aioli | cilantro | baguette | papas | 16.95

Mezquite Fired French Toast

monica’s brioche | horchata whip | lechera anglaise
berries flambé | cinnamon dust | 15.95

Kid Friendly Recipe 10 & under | 8.95

The Breakfast Board ^{gf} option

skillet baked eggs (2)* | chimichurri | mezquite bacon
breakfast papas | sourdough toast or tortillas | 15.95
add Chorizo +3.95 | **add Corn or Beef Tamal** +6.95

Charro Skillets ^{gf} option

choice of scramble or easy egg (2)* | papas
de la casa | sourdough toast or tortillas | 15.95
add Chorizo +3.95 | **Bacon** +3.25

Steak Omelette For Two ^{*} ^{gf} option

grande egg omelette | carne asada | chimichurri
breakfast papas | choice of sourdough toast or
tortillas 54.95 | 28.95 split

Add Eggs to Any Steak Cut Below ^{*} ^{gf} Single +2.95 | **Double** +4.95

Add Monica’s Sourdough Toast +2.95

GRASS FED STEAK CUTS

house butchered grass-fed beef ^{gf}* | all-natural | no antibiotics | no hormones | mezquite fired
all tables served family-style frijoles charros & choice of tortillas

The Carne Asada | 10 oz | 39.95

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

The Filet | 8 oz | hand cut | 49.95

Bone-In Ribeye | AZ best | cut in house | 69.95

Tucson’s T-Bone | 1 pound | 54.95

Dry Aged Ribeye | 14 oz | 59.95

STEAK COMPLEMENTOS

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

Estillo Charro ^{gf}

melted queso manchego
and charred chiles | 9.95

Mar y Tierra ^{gf}

surf & turf style | 4 jumbo
mezquite grilled shrimp | 14.95

Mezquite Lobster Tail ^{gf}

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

Mushroom Mixta ^{gf}

sautéed in charro butter | 9.95

Mezquite Avocado ^{gf}

grilled half | chimichurri | 5.95

Tamal Sidecar ^{gf}

chile verde & queso tamal | 9.95

DEL REY SEAFOOD

Salmon con Charrochurri ^{gf}*

mezquite grilled | sustainable | fresh herbs | charred chiles | olive oil | 34.95

“Surf & Turf” Enchiladas Banderas ^{*}

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

RANCH TO TABLE

Mezquite Grilled Pollo Asado ^{gf}

bone-in half chicken | agave glaze | citrus marinated | pico salsa | tortilla choice | 28.95

The Charro Burger & Fries ^{*} ^{gf} option

1/2 lb grass-fed beef | house bun | willcox tomato | greens | queso manchego | charro sauce | 19.95
add: avocado | bleu cheese | easy egg* | poblano | bacon | house chorizo | +2.95 each | ^{gf} bun +1

Hola Hemp Tamal Platter ^{gf}/pb

Chef Carlotta’s original vegan tamal | grilled asparagus | broadway salad & avocado | 22.95

Note on Service Charge Gratuities and Tipping For parties of 6 or more, a 20% gratuity service charge will be added to the pre-tax total and shared amongst our team.

Regarding tips given by guests via cash or credit card; all hourly compensated team members, except for management, share a portion of our guests’ generosity. A structured tip-share program is distributed amongst our hourly front of house service members and kitchen crew and is paid out regularly according to state laws. We value and support our entire team and foster a culture of equal opportunity and shared success. *Note: Pima County Health Department advises that eating raw or undercooked foods may cause foodborne illness. Dietary guide: gf = gluten free recipes. pb=plant based. Please note that we are not a kitchen without known allergens and cannot guarantee against cross-contamination. Please advise us of any dietary restrictions.

Gracias! ©8.25 FLORES CONCEPTS, LLC

MEXICAN WINES bottle only

Parvada - Cardenal | Red Blend

Valle de Parras, MX | Malbec/Caladoc grapes, notes of tobacco & dark fruit | 85

Monte Xanic | Cabernet

Valle de Guadalupe, MX | Vibrant palate of red fruit, cocoa, plum, & vanilla | 90

VINO ROJO glass/bottle

Vinos de la Casa: Cabernet Sauvignon | Merlot

California | House red wine selection available by the glass or bottle | 10/31

Quest Proprietary | Cabernet Franc

Paso Robles, CA | Balanced with notes of black fruit & dark chocolate | 12/39

Saldo | Zinfandel

Lodi, CA | Full bodied, aromas of black cherry & baking spice | 16/55

La Crema | Pinot Noir

Sonoma Coast, CA | Aromas of ripe cherry & cocoa with hints of tea leaf | 17/59

Iron & Sand | Cabernet Sauvignon

Central Coast, CA | Full bodied, with hints of dark red fruit & baking spice | 15/51

Leco Punk | Rioja Tempranillo

Rioja, Spain | Ripe black plum and berry with hints of lavender & vanilla | 12/39

Piatelli | Malbec

Mendoza, Argentina | Berry flavors finish spicy & full of tannins | 12/39

Charles Krug | Cabernet

Napa Valley, CA | cherry, cassis, & currant with notes of brown butter | 19/67

Page Springs | Barrio Rojo

Cornville, AZ | Red blend with subtle hints of vanilla and cassis | 15/51

Prisoner | Red Blend

Napa Valley, CA | Persistent flavors of boysenberry and pomegranate | 99

Mollydooker | Shiraz

South Australia | Hints of spiced plum, blackberry & cherry | tableside shake | 59

Heitz Cellar | Cabernet

Napa Valley, CA | Notes of black and red fruit, sandalwood & cedar | 110

Frias Lady of The Dead Red Blend

Napa Valley, CA | Full bodied red blend with vanilla, cedar, spice notes | 120

Austin Hope | Cabernet Sauvignon

Paso Robles, CA | Fresh black currants & notes of smoky cherry | 120 “Liter”

Flowers | Pinot Noir

Sonoma Coast, CA | Sasha’s favorite | notes of baked cherry & strawberry | 105

Rodney Strong | "Symmetry" Meritage Red Blend

Alexander Valley, CA | Vanilla & baking spice, poised oak structure | 96

VINO BLANCO glass/bottle

Vinos de la Casa: Chardonnay | Pinot Grigio | Sauv Blanc

California | Trio of house varietals available by the glass or bottle | 10/31

Flowers | Chardonnay

Sonoma Coast, CA | bright citrus & tropical fruit notes with a fresh finish | 89

Fableist | Albarino

Central Coast, CA | Medium-dry with crisp apple flavors | 15/51

Page Springs | Barrio Blanca

Cornville, AZ | Pear and apricot notes with a fresh citrus zest | 14/47

Justin | Chardonnay 14/47

Russian River Valley, CA | Baking spice & caramel notes with golden peach

La Crema | Chardonnay

Monterrey, CA | Baking spice & caramel notes with golden peach | 12/39

John Anthony | Sauvignon Blanc

Napa Valley, CA | Full flavor notes of honeydew melon & tangerine | 15/51

Spy Valley Satellite | Sauvignon Blanc

Marlborough, NZ | Aromas of fresh citrus and grapefruit | 12/39

Gérard Bertrand | Cote des Roses Rosé

France | Palate of fresh citrus, cassis, & pear with floral notes | 11/35

CHAMPÁN Y MÁS

GH Mumm Grand Cordon Champagne

France | Elegant mix of green pear, grated ginger, and lemon zest | 95

Mas Fi Cava Spain | Powerful aromas of fruit with hints of yeast | 30

Avisi Prosecco Split Italy | Fruit bouquet, hint of golden apple & peach | 14

MARGARITAS

Charro Choice

Charro Margarita de la Casa | 10

Charro Silver Cadillac

Código Sí Charro Barrel Select Sauv Blanc Barrel Rested Tequila
Sea Salt | Alma Finca Liqueur | Mezquite Smoked Lime Zest | 19.22

Julian Drew’s Cadillac

Cazadores Cristalino | Lime | Agave | Alma Finca Orange Liqueur | 16

Charros On The Storm

Flecha Azul Reposado | Presidente Brandy | Charcoal Rain | Mezquite Smoke
Alma Finca Orange Liqueur | Ginger & Piña Nectar | Lima Seca | 16

El Maestro Cuco

Cazadores Blanco | Jalapeño | Cucumber | Tajín | Agave | Citrus | 15

Agua 1922 (Ranch Water)

Cazadores Blanco | Sedona Mineral Water | Lime | Agave | Tajín | 15

Viva Rosa!

Código Rosa – Cabernet Aged | Blood Orange Liqueur | Prickly Pear Nectar | 17

Piña Paloma

Insolito Blanco Tequila | Piña Jarritos Citrus Soda | Tajín | Agave | 16

Pom Patrón

Patrón Reposado | Grán Ponche Liqueur | Cinnamon | Agave | Citrus | 16

CÓCTELES DE CÁFE

Chocolate Espresso Martini

Spain’s Licor 43 Chocolate Liqueur | Absolut Vanilla Vodka | Crème | 15

Dulce de Leche Espresso Martini

Mexican Caramel & Coffee Liqueur | Lechera Crème | Salty Sugar Rim| 14

Classic Carajillo

Licor 43 | Espresso | Orange Twist | 13

MÁS CÓCTELES

The Escape Song

Weber Agave Vodka | Coconut Nectar | Blood Orange Liqueur | Piña | Lime | 16

Más Fresa Bellini Split

Strawberry Spears & Nectar | Avisi Prosecco Split | 15

Tucson Old Fashioned

Whiskey del Bac | Bitters | Bacon & Orange Peel | Ice Sphere | 16

Monica’s Martini

French Grey Goose Vodka | Smoked Bleu Cheese Olive | Pork Belly Chicharron | 16

Sí Sangria Rojo! “Charro Recipe” | 20oz Glass / Carafe For Two

Red Wine | Presidente Brandy | Agave | Cinnamon | Fresh Fruit & Juice | 15 / 26

AZ Lemon Drop Weber Agave Vodka | Salty Sugar Rim | Alma Finca | 14

Mexico to Milan – Negroni Style

Mezcal | Campari | Alma Finca Orange | Sweet Vermouth | Mezquite Stir | 15

¡VIVA AGAVE! FLIGHTS Y MÁS

Ask for our family’s selection of tequilas, agaves, & mezcals
Available as single service or try one of our specially curated tasting flights

SMOKE & SPHERE

Mezquite smoke & add our ice sphere to your cocktail or tequila +1.95
Buy one of our locally made Sí Charro smokers for home \$15 ea.

CERVEZA ON TAP

please inquire for additional brands & bottles

Modelo Especial Mexico | 8 Negra Modelo Mexico | 8

Dragoon IPA Tucson | 9 El Charro 100 by Dragoon Tucson | 9

CHARRA ‘CHELADA

Cerveza Modelo | House Michelada | Tajín | Chicharron | Queso Frito | 12

MOCKTAILS & REFRESCOS N/A

Mezquite Peach Iced Tea | 6

Aqua Sedona (Still or Sparkling) 750 Liter | 12

Corona Non Alcoholic Cerveza Mexico | 8

BTFD Red Bordeaux cherry, cranberry, rosemary, agave, citrus & soda | 8

Sunburst Pineapple Jarritos, peach nectar, citrus, black pepper dash | 8

Mock Mojito muddled fresh mint, ginger nectar, lime, & soda | 8

The Dry Heat muddled jalapeño, prickly pear nectar, agave, & piña soda | 8

HAPPY HOURS DAILY FROM 3- 6PM

\$5 OFF CHARRO BURGERS*, \$3 OYSTERS*, & \$2 OFF HOUSE “CASA” WINES,
WELLS, DRAFTS, & APERITIVOS CATERING & SPECIAL EVENT VENUES AVAILABLE

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

DESSERTS

Champagne Fried Strawberries

Hand Dipped Strawberries (4) | Champagne Batter
Local Del Bac Whiskey Crème Anglaise | 13.95

Chef's Special Dessert of The Day

Ask Your Server For Tonight's Selection (S) | Market

Salted Caramel Flan^{gf}

Caramel Flan | Local Sea Salt | Vanilla Crème Fresca | 9.95

Chef Carlotta's Seasonal Tamal Dulce^{gf}

Seasonal Dessert Tamales | Vanilla Bean Ice Cream | 11.95

Peanut Butter & Chocolate Tres Leches

Peanut Butter Frosting | Spiced Peanuts
Cold Milk Shot | 13.95

Dulceria Sample Board

PB & C Tres Leches Chocolate Cake
Salted Caramel Flan
Seasonal Dessert Tamal | Fresh Fruit | 26.95

Abuela's Chocolate Lava Cake

Abuelita | Vanilla Bean Ice Cream
Raspberry Mole | 13.95

CAFÉCITOS

Espresso | 5 **Cappuccino** | 6 **Latte** | 6

Mexican Café De La Olla

Hot or Iced

Mildly Sweet | Clove | Cinnamon | Anise | Orange Zest | 6

THE FLIGHTS

Flights of tequilas, mezcals, & agave spirits

Celebrity Tequila 101

Código Blanco | Insólito Reposado
Flecha Azul Añejo | 39

Esfuerzo Oaxaca

The Mezcal Flight
Espadín | Tobala | Tepeztate | 45

Agaves "Not Tequila"

The IZO Collection
Sotol | Bacanora | Añejo Mezcal | 45

The Cousin Flight

Flight Of Mezcal, Bacanora, & Tequila
Espadín | Bacanora | Código Reposado | 40

Del Bac Flight

Tucson's Local Whiskey

Classic | Dorado | Sentinel Rye | 35

CHARRO STEAK[®]

DOWNTOWN | NORTH

TEQUILA TEMPTATIONS

Premier selection of our family's recommended
tequilas, agaves, & mezcals

Sí Charro's Special Choice

Código 1530 Sauv Blanc Barrel

special single barrel selection bottled exclusively for
Si Charro! Restaurants | 19.22

Código 1530 Rosa Reposado

Country Icon George Strait's tequila aged in cabernet casks
for a special pink "rosa" hue and earthy finish | 16

Código 1530 Origen Extra Añejo

Ray's Choice. Aged six years in French White Oak wine
barrels – Gold Medal Sip Awards – no additives | 85

Casa Dragones Joven

Rare & smooth with hints of vanilla | 75

Clase Azul Reposado

Aged in oak casks, hints of vanilla & hazelnut | 45

Flecha Azul – Our Vegas Amigo

Blanco 14 | Repo 16 | Añejo 19

Patrón Luxe Portfolio: Cielo

The only 100% agave - 4x distilled silver 27

Patrón El Alto

Ultra blend – 100% blue weber agave – no additives 35

Insolito Tequilas

The Wildcat's favorite | Blanco 12 | Repo 14 | Añejo 16

Tequila Ocho Plata

Clean cinnamon, citrus, & almond palate | 16

Esfuerzo Tepeztate Mezcal Joven | 18

Esfuerzo Espadín Mezcal | 14

Esfuerzo Tobala Mezcal | 18

IZO Sotol | 15 **IZO Bacanora** | 17

IZO Añejo Mezcal | 29

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