

CHARRO STEAK®

DOWNTOWN | NORTH

TUCSON’S BEST 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*

Tablesideside Guacamole ^{gf}

serves 2-4 | local tortilla chips | 13.95

Chile con Queso Mini Chimis

4 mini chimis estilo charro | 12.95

Lobster Queso Fundido

maine lobster | chipotle queso | cilantro | chips
chicharrones | chiles | tortilla choice | 19.95

Classic Queso Fundido ^{gf option}

chorizo | queso | chips | tortilla choice | 14.95

Tamale Corn Bread Sartén ^{gf}

housemade carlotta’s tamal infused corn bread
warm with whipped hot honey butter | 10.95

Cast Iron Mushrooms (4) ^{gf}

grass-fed chorizo | corn masa | queso | 13.95

The Charro Escargot (6)

carne seca | garlic butter | baguette | 15.95

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

Chiles al Fuego ^{gf}

shishito chiles | tableside flambé | 12.95

Chilled Jumbo Shrimp ^{gf}

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

LOS ESENCIALES

the essential sides | serve 2-3 persons approx.

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

Roasted Asparagus ^{gf}

charro chimichurri | sea salt | 11.95

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 | 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

tablesideside 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 steaks feature 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

Dry Aged Ribeye | 14 oz | 59.95

Bone in Strip | 14 oz | 49.95

Tucson’s T-Bone | 1 pound | 54.95

The Tomahawk Tabla | sauces & salsas | tortillas | tablesideside flambé | limited availability | 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

Chef’s Seafood Catch ^{gf}

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

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

Lobster Tamalada™ ^{gf} (limited availability)

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

Mussels Borrachos

1 lb serving | AZ grass-fed chorizo | caldo de vino blanco | toasted baguette | 24.95

Alaskan Red Snow Crab Legs ^{gf*}

seasonally available | chilled alaskan red snow crab legs | 1lb market

Seafood Tower Del Rey*

seafood tower of lobster tail | oysters & oyster shooters | 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: 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. Menu price & content subject to change.

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. ©1.26 FLORES CONCEPTS, LLC

MEXICAN WINES

Chateau Domecq | Red Blend

Valle de Guadalupe, MX | ruby red, fresh fruit, notes of dark cherry | 11/35

Casa Madero | Cabernet

Valle de Parras, MX | black cherry & cassis on the nose, hints of baking spice | 16/55

Casa Madero | Chardonnay

Valle de Parras, MX | notes of vanilla & toasted oak with a long finish | 14/47

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

Qupe | Syrah

Central Coast, CA | deliciously aromatics of berry, flowers, & smoked meat | 14/47

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

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

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 Cadillac – Private Barrel Edition

Sí Charro’s Own Código Barrel Rested Rosa Reposado Tequila | Sea Salt Naranja Orange Liqueur | Mezquite Smoked Lime Zest | 19.22

Julian Drew’s Cadillac

Cazadores Cristalino | Lime | Agave | Naranja Orange Liqueur | 16

Charros On The Storm

Flecha Azul Reposado | Naranja Orange Liqueur | Muddled Jalapeño Mezquite Smoke | Grilled Orange & Lime | 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 | rocks | 13

MÁS CÓCTELES

The Escape Song

Weber Agave Vodka | Coconut Nectar | Piña Nectar | 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 | Naranja Liqueur | 14

Mexico to Milan – Negroni Style

Mezcal | Campari | Naranja Liqueur | 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

Dos Cerveza Modelitos | Michelada | Tajín | Chicharron | Queso Frito | 14

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

RESERVE WINE & SPIRITS LIST AVAILABLE

HAPPY HOURS DAILY 3 - 6PM, FEATURING \$5 OFF CHARRO BURGERS*, \$3 OYSTERS*,
AND \$2 OFF APPETIZERS, \$2 OFF DRAFT CERVEZAS, WELL WINES & COCKTAILS

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 reservations.

CATERING & SPECIAL EVENT VENUES AVAILABLE

DOWNTOWN 520.485.1922 | NORTH 520.779.1922 | WWW.CHARROSTEAK.COM