

CHARRO STEAK®

DOWNTOWN | NORTH

FRESH OYSTERS

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

Billy Dunn Style

any oyster with a splash of cerveza modelo, bacon, salsa negra, & sea salt +2 ea.

Shooter Style

cerveza modelo, tajín & salsa negra +2 ea.

½ Off Oysters Mon-Fri 3-6pm

APERITIVOS

enjoy our complimentary tallow fried chips & salsa rústico with your meal

Tableside Guacamole ^{gf}

serves 2-4 | local tortilla chips | 15

Chile con Queso Mini Chimis

4 mini chimis estilo charro | 13

Lobster Queso Fundido

lobster | chipotle queso | cilantro | chips chicharrones | chiles | tortilla choice | 22

Classic Queso Fundido

chorizo | queso | chips | tortilla choice | 16

Tamale Corn Bread Sartén ^{gf}

warm housemade tamal infused corn bread with whipped hot honey butter | 11

Salmon Cruda ^{*} ^{gf}

marinated salmon belly | jalapeño | cilantro crisp tostadas | citrus | macha chile crisp | 18

Cast Iron Mushrooms (4) ^{gf}

grass-fed chorizo | corn masa | queso | 15

The Charro Escargot (6)

carne seca | garlic butter | baguette | 17

Ceviche Mixta - Ahí & Shrimp ^{*}

citrus | avocado | cucumber | saltines | chips | 19

Prickly Pear Albondigas ^{gf}

100% AZ grass-fed meatballs (4) chiles mixta | tres quesos | 15

Chiles al Fuego ^{gf}

shishito chiles | tableside flambé | 14

Chilled Jumbo Shrimp (4) ^{*} ^{gf}

house cocktail sauce | tajín | cilantro | lemon | 18

Alaskan Red Snow Crab Legs ^{gf}

chilled | seasonally available | 1lb market

LOS ESENCIALES

the essential sides | serve 2-3 persons approx.

Chile Verde Mashed Potatoes ^{gf}

roasted green chile | butter | diced scallion | 12

Charro Fries ^{gf}

hand cut | tallow fried | spiced sea salt | 12

Papas de la Casa ^{gf}

au'gratin | queso oxaca | rajas | crema | 14

Roasted Asparagus ^{gf}

charro chimichurri | sea salt | 13

Esquites con Crema ^{gf}

charred corn | crema | cotija | tajín | 12

Chile Verde Mac & Cheese

tres quesos | tortilla crumble | 13

Serious Brussels ^{gf}

charred brussels | white corn | cotija | 12

Fideo Pasta

seco recipe | vermicelli pasta | queso fresco | 9

ENSALADAS & SOPA

salad adds: grilled chicken +11 | steak^{*} +19 | grilled shrimp (4) +16

Smoked Chicharron Wedge ^{gf} | 17

mezquite smoked pork belly “chicharron” & bleu cheese | iceberg | local tomato | pink onion

Butterleaf, Chicken,

Avocado & Bacon Salad ^{gf}

crumbled egg | cilantro | tomato | chipotle ranch | 21

Chicken Tortilla Soup ^{gf} | 12 bowl

The del Rey Caesar^{*} serves 2

tableside prep | romaine | anchovy | chile verde parmesan | egg & dijon | croutons | 24

Broadway House Salad ^{gf}

fresh greens | roasted corn | queso cotija | pepitas cucumber | tomato | pickled onion | 16 lg / 9 sm

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 | 44

The Filet | 8 oz | hand cut | 54

Bone in Strip | 14 oz | 52

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

Dry Aged Ribeye | 14 oz | 59

Tucson's T-Bone | 1 pound | 54

22 Day Aged Prime Rib ^{*}

the charro cut 14 oz | smoked ancho rub & au'jus | house recipe horseradish | tortilla choice | 59

Tomahawk Tabla for Two ^{*}

sauces & salsas | tortillas | tableside flambé | board service | limited availability | 40 oz | 149

STEAK COMPLEMENTOS

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

Estilo Charro ^{gf}

melted queso manchego and charred peppers | 11

Mezquite Lobster Tail ^{gf}

warm drawn butter | market

Tamal Sidecar ^{gf}

chile verde & queso | 10

Mar y Tierra ^{gf}

surf & turf style | 4 jumbo mezquite grilled shrimp | 16

Mushroom Mixta ^{gf}

charro butter saute of local AZ grown shiitake, blue oyster, & button | 12

Tres Salsitas ^{gf}

trio of sauces: chorizo beurre blanc, salsa macha & culichi salsa verde | 7

The Carne Seca ^{gf}

top with el charro's sun-dried legend | 13

Grilled Avocado ^{gf}

mezquite | chimichurri | 6

¡La Mantequilla! ^{gf}

finished in sizzling brown butter | 5

RANCH TO SEA

Mezquite Grilled Pollo Asado ^{gf}

bone-in half chicken | agave glaze | citrus marinade | pico salsa | salsa verde | 32

All-Natural Duroc Pork Chop ^{gf}*

bone-in mezquite fired pork chop | prickly pear glaze | apple & jalapeño slaw | 39

Pollo Aniversario

anniversary recipe | chorizo tamal stuffed chicken breast | chorizo beurre blanc | fideo pasta | 32

Hola Hemp Tamal Platter ^{gf}/pb

Chef Carlotta's original vegan tamal | grilled asparagus | broadway salad & avocado | 24

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

1/2 lb grass-fed beef | brioche | willcox tomato | greens | tres quesos | charro sauce | 22
add: avocado | bleu cheese | easy egg^{*} | poblano | bacon | house chorizo | +3 each | ^{gf} bun +1

The Mantequilla Burger ^{*} ^{gf} option

charro burger | sizzling brown butter parillada | tres quesos | grilled mushroom & onion mixta | 24

Chef's Seafood Catch

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

Salmon con Charrochurri ^{gf}*

mezquite grilled filet | sustainable | fresh herbs | charred chiles | olive oil | 39

Branzino Veracruz ^{gf}

whole filet | sauce of tomato, olive, & capers | nopalitos | grilled butterfly shrimp | 42

“Surf & Turf” Enchiladas Banderas

lobster | shrimp | steak | tres sauces | flour tortillas | avocado | frijoles & arroz | 32

Manzanilla Halibut ^{gf}

manzanilla miso caldo | citrus aioli | arugula frito | blistered willcox tomato | seasonal availability | 42

Lobster Tamalada™ ^{gf} (limited availability)

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

Seafood Tower Del Rey ^{*}

seafood tower of lobster tail | oysters & oyster shooters | crab legs | shrimp cocktail 4 mini modelito cervezas | sauces & citrus | seasonal | ½ or full towers available | market

**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 8 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. ©8.23.26 FLORES CONCEPTS, LLC

MEXICAN WINES

Chateau Domecq | Red Blend

Valle de Guadalupe, MX | Ruby red, fresh fruit, notes of dark cherry | 11/37

Casa Madero | Cabernet

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

VINO ROJO

glass/bottle

Vinos de la Casa: Cabernet Sauvignon | Merlot

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

Daou | Cabernet

Paso Robles, CA | Black cherry, plum, blackberry, and mocha spice | 16/55

Quest Proprietary | Cabernet Franc

Paso Robles, CA | Balanced with notes of black fruit & dark chocolate | 12/41

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

Ramón Bilbao | Rioja

Rioja, Spain | Ripe black plum & berry with hints of smoke, medium body | 12/41

Piatelli | Malbec

Mendoza, Argentina | Berry flavors, spicy finish, & full of tannins | 11/37

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 | 95

Qupe | Syrah

Central Coast, CA | Delicious 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

Russian River Valley, CA | Baking spice & caramel notes, golden peach 14/47

La Crema | Chardonnay

Monterrey, CA | Citrus aromas, slightly spicy, with a butterscotch finish | 12/41

Kim Crawford | Sauvignon Blanc

Napa Valley, CA | Full flavor notes of honeydew melon & tangerine | 12/41

Spy Valley Satellite | Sauvignon Blanc

Marlborough, NZ | Aromas of fresh citrus and grapefruit | 11/37

Abadía San Campio | Albarino

Spain | Aromas of peach and apricot, with fresh apple & aromatics | 11/37

Gérard Bertrand | Cote des Roses Rosé

France | Palate of fresh citrus, cassis, & pear with floral notes | 13/43

DEMI - HALF BOTTLES

Justin | Cabernet

Paso Robles, CA | Attractive aromas of dark fruit & spice, smooth to drink | 29

The Prisoner | Red Blend

Napa Valley, CA | Persistent flavors of boysenberry and pomegranate | 49

Cakebread | Chardonnay

Napa Valley, CA | Fresh ripe apple, pear & melon fruit and full, lush palate | 49

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 Liqueur | Mezquite Smoked Lime Zest | 19.22

Julian Drew’s Cadillac

Cazadores Cristalino | Lime | Agave | Naranja Liqueur | 16

Charros On The Storm

Flecha Azul Reposado | Naranja 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 | Sparkling Water | Lime | Agave | Tajín | 15

Viva Rosa!

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

Piña Paloma

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

Pom Patrón

Patrón Reposado | Grán Ponche Pomegranate Liqueur | Cinnamon | 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 Classic | 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

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 | 32

Veuve Clicquot Brut Champagne France | 125

Avisi Prosecco Split Italy | Fruit bouquet, hint of golden apple & peach | 15

CERVEZAS ON TAP

please inquire for additional brands & bottles

Modelo Especial Mexico | 8 Dos Equis 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 | 8

Corona Non Alcoholic Cerveza Mexico | 8

Athletic Non Alcoholic IPA USA | 8

BTFD Red Bordeaux cherry, cranberry, rosemary, agave, citrus & soda | 9

Sunburst Pineapple Jarritos, peach nectar, citrus, black pepper dash | 10

Mock Mojito Muddled fresh mint, ginger nectar, lime, & soda | 9

The Dry Heat Muddled jalapeño, prickly pear nectar, agave, & piña soda | 10

HAPPY HOURS MON-FRI 3 - 6PM, FEATURING HALF OFF OYSTERS*, \$5 OFF CHARRO BURGERS*, AND \$2 OFF APPETIZERS, \$2 OFF DRAFT CERVEZAS, WELL WINES & COCKTAILS
RESERVE WINE & SPIRITS LIST AVAILABLE | WINE WEDNESDAY: HALF OFF HOUSE & SELECT BOTTLES
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

DESSERTS

Champagne Fried Strawberries

Hand Dipped Strawberries (4) | Champagne Batter
Local Del Bac Whiskey Crème Anglaise | 14

Signature Charro Cheesecakes

Seasonal recipes designed by our pastry chef to include flavors
such as: Mexican Chocolate & Cinnamon, Prickly Pear Lime,
Manzana - Spiced Apple, & More | 14

Salted Caramel Flan^{gf}

Caramel Flan | Local Sea Salt | Vanilla Crème Fresca | 10

Chef Carlotta's Tamal Dulce^{gf}

Seasonal Dessert Tamales | Vanilla Bean Ice Cream | 11

Peanut Butter &

Chocolate Tres Leches

Peanut Butter Frosting | Spiced Peanuts
Cold Milk Shot | 14

Dulceria Sample Board

PB & C Tres Leches Chocolate Cake
Salted Caramel Flan
Seasonal Dessert Tamal | Fresh Fruit | 28

Abuela's Chocolate Lava Cake

Abuelita | Vanilla Bean Ice Cream
Raspberry Mole | 14

CAFÉCITOS

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

Mexican Café De 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
Espadin | Tobala | Tepeztate | 45

Agaves "Not Tequila"

The IZO Collection: Sotol | Bacanora | Añejo Mezcal | 45

"Los Primos" Flight

Cousin Flight of Mezcal, Bacanora, & Tequila
Espadin | Bacanora | Código Reposado | 40

Please drink responsibly.

Must be 21 years or older to purchase alcohol.

CHARRO STEAK[®]

DOWNTOWN | NORTH

TEQUILA TEMPTATIONS

Premier selection of our family's recommended
tequilas, agaves, & mezcals without any additives

Charro Steak Special Reserve

Código 1530 Golden Reposado Barrel

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

Sí Charro's Código 1530

Rosa Reposado Special Reserve

Our family's choice of tequila aged in cabernet casks
for a special pink "rosa" hue and earthy finish | 19.22

Código 1530 Origen Extra Añejo

Aged six years in French White Oak wine barrels
Gold Medal Sip Awards – Very Limited | 95

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 17

Patrón El Alto

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

Insólito Tequilas

The Wildcat's favorite | Blanco 12 | Repo 14 | Añejo 17

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

SMOKE & SPHERE

Mezquite smoke & add our ice sphere to your tequila +2

MAKE IT A MARGARITA

Make any of our specialty tequilas into a margarita +2

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Champagne Fried Strawberries

Hand Dipped Strawberries (4) | Champagne Batter
Local Del Bac Whiskey Crème Anglaise | 14

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Salted Caramel Flan^{gf}

Caramel Flan | Local Sea Salt | Vanilla Crème Fresca | 10

Chef Carlotta's Tamal Dulce^{gf}

Seasonal Dessert Tamales | Vanilla Bean Ice Cream | 11

Peanut Butter &

Chocolate Tres Leches

Peanut Butter Frosting | Spiced Peanuts
Cold Milk Shot | 14

Dulceria Sample Board

PB & C Tres Leches Chocolate Cake
Salted Caramel Flan
Seasonal Dessert Tamal | Fresh Fruit | 28

Abuela's Chocolate Lava Cake

Abuelita | Vanilla Bean Ice Cream
Raspberry Mole | 14

CAFÉCITOS

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

Mexican Café De Olla

Hot or Iced

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

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

IZO Añejo Mezcal | 29

SMOKE & SPHERE

Mezquite smoke & add our ice sphere to your tequila +2

MAKE IT A MARGARITA

Make any of our specialty tequilas into a margarita +2

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