



El Charro

— COCINA & CANTINA —

Margaritas Del Charro

LA CLASICA \$8/25 (Frozen or Rocks)

Silver Tequila • Fresh House Made Margarita Mix
Gran Gala • Salt

LA SKINNY \$10 (Rocks)

Patron Silver Tequila • Fresh Lime • Miel De Agave
Himalayan Pink Salt

EL DIABLITO \$12 (Rocks)

Serrano Infused Reposado Tequila • Fresh Citrus
Gran Marnier • Miel De Agave • Tajin • Serrano

ALMA DE SOL \$12 (Frozen)

La Clasica Margarita • Mango Puree • Strawberry Puree • Tajin

LA CHELA-ONA \$12 (Frozen or Rocks)

La Clasica Margarita • Cerveza • Salt • Tajin • Lime

MI SIRENA \$12 (Frozen)

Silver Tequila • Gran Gala • Fresh Citrus • Sangria Swirl • Sugar

LA ESMERALDA \$12 (Frozen)

Silver Tequila • Triple Sec • Fresh Citrus • Avocado
Himalayan Pink Salt

LA ESTRELLA \$12/50 (Frozen or Rocks)

Don Julio Anejo • Gran Marnier • Fresh Citrus

Cocteles de agave

SEÑORITA \$15 (Straight up)

Iced Margarita Cube • Champagne

EL ALACRAN \$15 (Rocks)

Serrano Infused Mezcal • Muddled Grilled Pineapple
Cilantro • Fresh Citrus • Sugar Cube Flame
Activated Charcoal

AMOR TOXICO \$ 15 (Rocks)

Casamigos Mezcal • Casamigos Silver Tequila
Cointreau • Hibiscus • Fresh Citrus • Tajin

EL DON JUAN \$15 (Rock)

Mezcal Ancestral • Don Julio Anejo • Chartreuse • Bitters
Orange Peel

LA ROSA ROBADA \$12 (Straight Up)

Gin • Mezcal • Rose Syrup • Lime Juice
Miel De Agave

Cocteleria

ENTRE LAS FLORES \$12 (Straight Up)

Vodka • Hibiscus • Gran Gala • House Sour • Espuma

ACAPULCO BAE \$12 (Rocks)

Silver Rum • Crushed Pineapple • Coconut Crema
Fresh Lime • Hennessy • Coconut Flakes

COCO POR TI \$12 (Straight Up)

Rum • Gin • Crema D Coco • Fresh Lime • Bitters

LA MULA \$12 (Rocks)

Serrano Infused Reposado Tequila • Fresh Citrus • Ginger Beer

LA MOJARRA \$12 (Rocks)

Muddled Mint • Lime • Sugar • Silver Rum

LA PALOMA \$12 (Rocks)

Reposado Tequila • Fresh Citrus • Grapefruit Soda

EL CANTARITO \$12 (Rocks)

Silver Tequila • Fresh Citrus • Pineapple Juice
Orange Juice • Grapefruit Soda

Cerveza

BOTTLED

\$4 Domestic | \$5 Import

DRAFT

Short \$6 | Tall \$8

Bud Light, Coors Light, Michelob Ultra,
Dos Equis Amber/ Lager, Modelo Especial, Negra Modelo,
Corona Premier, Pacifico, Blue Moon

Vino

BY THE GLASS & BOTTLE

Sparkling
J. Roget 8/24
La Marca 12/42

Sparkling Moscato
Castello Del Poggio 10/27

Pinot Grigio
Dark Horse 10/36

Sauvignon Blanc
Monkey Bay 10/36

Chardonnay
Bon Terra 12/36

Rose
Cloud Chaser 10/36

Merlot
Josh Cellars 10/36

Cabernet
Noble Vines 337 10/36

Pinot Noir
Biltmore Estate 12/38

BY THE BOTTLE

Riesling
A To Z 40

Pinot Grigio
Banfi San Angelo 40

Sauvignon Blanc
Whitehaven 40

Chardonnay
La Crema 40

Merlot
Chateau Ste Michele 40

Cabernet
Bread & Butter 40

Pinot Noir
Oyster Bay 40

La Cocina

EMPANADAS DE CAMARON \$12

Crispy fried turnovers stuffed with shrimp, bell peppers,
& cheese. Accompanied with chipotle crema.

SHRIMP TACOS \$12

Grilled shrimp, topped with house slaw,
in a flour tortilla.

TAQUITOS \$10

Crispy fried tortillas filled with chicken or beef.
Topped with salsa, queso fresco, & house slaw.

CARNE AZADA FRIES \$12

French fries topped with steak, guacamole, queso,
& pico de gallo.

CHORIQUESO \$10

Queso that is topped with onions,
bell peppers, & chorizo.

NACHOS MEXICANOS \$12

Al pastor and chorizo that is topped with frijoles
charros, queso, lettuce, guacamole, &
crema Mexicana.

SALSA FIGHT \$8

Salsa de molcajete, tomatillo salsa, &
jalapeño crema salsa. Accompanied with chips.