



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 \$12 (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

RANCH WATER \$12

Silver Casamigos · Lime Juice · Topo Chico

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 \$4 | Tall \$6

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
Josh Cellars North Coast 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

Rose
Whispering Angel 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.

MINI FLAUTAS \$8

Six flour tortillas, two chicken, two beef, &
two potato or mixed your way. Served with lettuce,
sour cream, & guacamole.