

ANTOJITOS

NACHOS

Clásicos: refried beans, jack, pico and pickled jalapeños. 9 | 6 *happy hour*

Especiales: grilled beef or chicken fajita, refried beans, jack, pico, pickled jalapeños and guac. 12 | 9 *happy hour*

De Camarón: sautéed shrimp, jack, pico, pickled jalapeños and guac. 13 | 10 *happy hour*

GUACAMOLE avocado, tomato, red onion, serrano and cilantro. spritzed with lime juice.

handmade corn totopos. 11 | 8 *happy hour*

CEVICHE DE LA CASA* lime marinated corvina. tossed with tomato, red onion, serrano and cilantro.

handmade corn totopos. 13 | 10 *happy hour*

QUESADILLAS

Chorizo: flour tortillas, melted jack, chorizo and potatoes. pico and guac. 11 | 7 *happy hour*

Veggie: flour tortillas, melted jack, nopalitos, roasted poblanos and onions. pico and guac. 11 | 7 *happy hour*

QUESO served with handmade corn totopos.

Creamy: queso blanco. 8 | 5 *happy hour*

Rajas: queso blanco with roasted poblanos and onions. 9 | 6 *happy hour*

Verde: queso verde with nopalitos and pico. 9 | 6 *happy hour*

QUESO FLAMEADO served with five flour tortillas.

Tradicional: melted jack in a skillet. pico. 9 | 6 *happy hour*

Chorizo: melted jack, chorizo. pico. 11 | 8 *happy hour*

Fajita: melted jack, beef fajita. chile toreado. 13 | 10 *happy hour*

SAN ANTONIO GORDITAS

Barbacoa: refried beans, guac, lettuce, queso fresco. 11 | 8 *happy hour*

Nopalito: black bean purée, guac, nopalitos, roasted poblanos, queso fresco. 10 | 7 *happy hour*

EMPANADAS DE COMAL three corn tortillas, filled with melted jack, potatoes and mushrooms.

lettuce, crema, pico and guac. 10 | 7 *happy hour*

SOPAS Y ENSALADAS

ALMA'S SOPA DE TORTILLA ancho-spiced tomato soup with chicken. tortilla strips, queso fresco,

crema, avocado and cilantro. small 6 | large 9

SOPA TARASCA bayo bean soup, crema, queso panela, anchos, tortilla strips and avocado.

small 5 | large 8 | add chicken 3 | add shrimp 6

SOLTERITO SALAD tomato, avocado, cucumber and queso fresco. dressed with cider vinegar and

oregano olive oil. 7

EL CHILE TACO SALAD crispy flour tostada, green leaf lettuce, grilled corn, tomatoes, jicama, carrots,

black beans, avocado and jack. 9 | with chicken or steak 13 | with shrimp 16 | with tortilla-crust black drum 16

poblano ranch | ancho orange vinaigrette | cider vinegar and oregano olive oil

ENCHILADAS

VEGGIE RANCHERAS jack, nopalitos, mushrooms and spinach. salsa guajillo, crema and queso fresco.

white rice and black beans. 13

TEX-MEX jack cheese, chili con carne. spanish rice and refried beans. 13

DE MOLE ROJO jack and shredded adobo pork. red mole and sesame seeds.

white rice and black beans. 15

ENFRIJOLADAS jack and tinga de pollo. black bean sauce, crema, queso fresco and pico de gallo.

white rice. 14

DE CAMARÓN jack, shrimp and mushrooms. chipotle cream sauce and charred jalapeño aioli.

white rice and black beans. 17

VERDES jack and tinga de pollo. salsa verde and crema. spanish rice and refried beans. 14

DEL ASADERO *served on a sizzling skillet with pico and guac. handmade tortillas and charro beans.*

PARILLA DE FAJITAS choice of charbroiled chicken or beef fajitas, with grilled poblanos and onions. 19

CAMARONES A LA PLANCHA mojo butter shrimp sautéed with tomatoes, onions and serranos.

over white rice. black beans. 20

GRILLED ARRACHERA 10oz skirt steak topped with melted jack, rajas and scallions. 21 | add shrimp 6

DOWNTOWN CHARLIE'S SPECIAL beef or chicken fajitas with grilled shrimp, mojo butter,

poblanos and onions. 21

RELLENOS

PUERCO shredded adobo pork stuffed poblano. salsa guajillo and crema.

spanish rice and refried beans. 17

CALABACITA corn, zucchini, spinach, mushroom and queso panela stuffed poblano. crema and pico.

white rice and black beans. 16

PICADILLO beef and jack stuffed crispy poblano. crema, cilantro and red onions.

spanish rice and charro beans. 17

ESPECIALIDADES

POLLO CON MOLE ROJO seared chicken breast smothered in red mole and sesame seeds.

spanish rice and refried beans. tortillas. 16

PESCADO ENTORTILLADO crispy tortilla-crust black drum, charred jalapeño aioli, poblano-corn relish.

white rice and black beans. 18

FLAUTAS DE POLLO three chicken flautas topped with lettuce, tomato, guac and crema.

spanish rice and refried beans. 14

CAMARONES ENCHIPOTLADOS grilled shrimp in a sweet and smokey chipotle-barbeque sauce.

white rice and guac. 19

POLLO POBLANO grilled chicken breast topped with rajas, mushrooms and poblano crema. lettuce,

pico and guac. white rice. tortillas. 15

CARNE ASADA A LA TAMPIQUEÑA grilled skirt steak with poblanos and onions.

tex-mex enchilada, guac. spanish rice and refried beans. tortillas. 19

PUFFY TACOS

BEEF PICADILLO lettuce, queso fresco, pico and guac. 5

TINGA DE POLLO lettuce, queso fresco, pico and guac. 4.5

VEGGIE nopalitos, poblanos, onions, queso fresco and avocado. 4.5

TACOS

handmade corn or flour tortilla

FISH black drum, charred jalapeño aioli, poblano corn relish, avocado and lime. 5

CRISPY SHRIMP lettuce, pico, avocado and lime. poblano ranch. 5

BARBACOA avocado and pico. 4.5

GUAJILLO PORK pickled onions and queso fresco. 4.5

CHICKEN FAJITA onions, poblanos, jack and avocado. 4.5

BEEF FAJITA onions, poblanos, jack and guac. 5

TINGA DE POLLO refried beans, queso fresco and avocado. 4

VEGGIE nopalitos, poblanos, onions, queso fresco, avocado and pico. 4



SIDES

PAPAS VERDES crispy potatoes and salsa verde. 5

GRILLED NOPALITOS ancho strips and queso panela. 5

EL CHILE SPANISH RICE 3

VEGGIE WHITE RICE 3

CHARRO BEANS pico and queso fresco. 3

REFRIED PINTO BEANS 3

BLACK BEANS pico and crema. 3

CHILES TREADADOS 2

HANDMADE TORTILLAS (three) 2

POSTRES

made in house

VANILLA FLAN 6

MEXICAN CHOCOLATE PIE vanilla ice cream. 7

CANELA BREAD PUDDING spiced piloncillo syrup, strawberries & cream. 7

TRES LECHEs CAKE whipped cream. 7

HANDMADE ICE CREAMS raspberry chipotle chocolate chip, orange ancho, mexican chocolate, cajeta, mexican vanilla, coconut sorbet. 6

Our **TORTILLAS** are
HANDMADE
CON AMOR

DAILY

COCKTAILS

GILBERTO'S SANGRÍA ESPECIAL

spanish red, brandy, crème de cassis, triple sec, fruit juices. 8 | 5 *happy hour*

MEZCAL MULE

mezcal, house-made ginger beer, lime juice. 9 | 6 *happy hour*

LA GUAPA

pineapple habanero infused jimador reposado, st. germaine, lime juice. el chile rim. 11

MOJITO

bacardi, mint, lime juice, agave, soda. 10

EL CHILE TINI

espolón reposado, cointreau, lime juice. el chile rim. 11

BRAZOS BLOODY MARY

vodka, house bloody mix, lime juice, tabasco, worcestershire, splash of pacífico. el chile rim. 8 | 5 *brunch*

BIG ASS MIMOSA

sparkling wine, orange juice, over ice in a frosty schooner. 7 | 4 *brunch*

MICHELADA

pacífico or negra modelo, lime juice, tabasco, worcestershire, in a frosty schooner. el chile rim. 7 | 4 *brunch and happy hour*

HAPPY HOUR EVERY DAY 3-6

VINOS

BLANCO

esser sauvignon blanc, monterey 9 | 36
silver peak chardonnay, sonoma 8 | 32
kaltern pinot grigio, alto adige, italy 10 | 40

TINTO

mdz malbec, spain 8 | 32
ballard lane cabernet sauvignon, c. coast 9 | 36
ugarte cosecha rioja, spain 10 | 40

MARGARITAS

PERFECT

don julio, patrón, or herradura with cointreau, lime juice. on the rocks. 12

TOP SHELF

espolón reposado, cointreau, lime juice. on the rocks. 11

DE LA CASA

jimador reposado, triple sec, lime juice, agave. frozen or on the rocks. 9 | 6 *happy hour*

SKINNY

espolón reposado, lime juice, orange juice, agave, soda. on the rocks. 10 | 7 *happy hour*

SPICY SANDÍA

frozen margarita, watermelon, jalapeño. el chile rim. 10 | 7 *brunch and happy hour*

CHILANGO

frozen margarita, orange, tabasco. el chile rim. 10 | 7 *happy hour*

SANGRÍA

frozen margarita, sangría float. 11 | 8 *happy hour*

PRICKLY PEAR

frozen margarita, tequila-infused cactus pear. 11 | 8 *happy hour*

CANTALOUPE

frozen margarita, cantaloupe purée. 10 | 7 *brunch and happy hour*

CERVEZAS

20oz FROSTY SCHOONERS

pacífico 6 | 3 *happy hour*
negra modelo 6 | 3 *happy hour*

BOTTLES

miller lite 3.5
corona light 4
dos equis lager 4
bohemia 4
firemans #4 blonde ale 5

CANS

tecate 3.5
modelo especial 4
lonestar tallboy 4
marco ipa 5
pearl snap pils 5.5

WEEKEND BRUNCH

served saturdays, sundays, and holidays 11-3

\$4 BIG ASS MIMOSA | \$5 BRAZOS BLOODY MARY
\$7 CANTALOUPE MARGARITA | \$7 SPICY SANDÍA MARGARITA

PAN FRANCÉS

cinnamon baked french toast casserole. spiced piloncillo syrup and strawberries. 8
add one egg 2 | add bacon 3

CHILAQUILES VERDES*

crispy corn totopos tossed in salsa verde. topped with crema, and queso fresco. two eggs. black beans. 11
add chicken or steak 4 | add shrimp 6

EL CHILE MIGAS

eggs, tortilla strips, tomatoes, onions, serranos and jack. crispy potatoes and black beans. tortillas. 10

BANDERA BURRITO

chorizo, eggs and potatoes, salsa guajillo. salsa verde, black beans and crema. 12

CHORIZO CON HUEVO TORTA

chorizo and egg open-faced sandwich, refried beans, melted jack and chile toreado. crispy potatoes. 12

STEAK AND EGGS*

arrachera, melted jack, rajas. two eggs. crispy potatoes and refried beans. tortillas. 16

NOPALITO OMELETTE

three egg omelette, nopalitos, tomatoes, onion, serranos and jack. salsa ranchera and crema. crispy potatoes and black beans. 13

CHARLIE'S OMELETTE

three egg omelette, chorizo, roasted poblanos, onions, mushrooms and jack. salsa verde and crema. crispy potatoes and refried beans. 15

BARBACOA CON HUEVOS RANCHEROS*

barbacoa, two eggs, salsa ranchera. crispy potatoes and refried beans. 15

PUFFY HUEVOS RANCHEROS*

two open-faced puffies layered with refried beans, eggs, salsa ranchera, and queso fresco. bacon. crispy potatoes. 14

HUEVOS MOTULEÑOS

corn tortilla, black bean purée, two eggs, salsa guajillo, crema and queso fresco. crispy potatoes. 10

HUEVOS DIVORCIADOS*

corn tortilla, two eggs, salsa verde, salsa guajillo and queso fresco. black beans and crispy potatoes. 10

BRUNCH SIDES

APPLEWOOD SMOKED BACON 3

ONE EGG 2

CHORIZO 3

CRISPY POTATOES 5

PUFFY HUEVO RANCHERO 5

BREAKFAST TACOS

EL TRADICIONAL chorizo, potato and egg. 3.5

EL GRINGO bacon, egg and jack. 3.5

EL MACHO beef fajita, egg and jack. 4

EL AUSTIN nopalito, egg and pico. 3.5

EL POPULAR refried beans, jack and bacon. 3.5

We proudly serve cage-free eggs

LUNCH SPECIALS

available monday-friday 11-3

PUFFY TACO PLATE two tinga de pollo or beef picadillo puffy tacos, lettuce, queso fresco and guac. spanish rice and refried beans. 13

TACO PLATE your choice of two tacos. white rice and black beans 12

CHALUPAS COMPUESTAS two tinga de pollo or beef picadillo and refried bean chalupas. jack, lettuce, tomato and guac. spanish rice. 12

CHARLIE'S LUNCH SPECIAL two tex mex enchiladas with beef or chicken fajitas. guac, spanish rice and refried beans. tortillas. 14

TORTA adobo pork or barbacoa open-faced sandwich, refried beans, melted jack, pico, avocado, chile toreado. crispy potatoes. 13

PARA TOMAR

AGUA FRESCAS - watermelon, cantaloupe, raspberry, strawberry, mango 4

LIMONADA 4

TOPO CHICO 2

MEXICAN COKE 3

BLACK CURRANT ICED TEA 3

RASPBERRY-HIBISCUS

HERBAL ICED TEA 3

PERUVIAN COFFEE 3

Our **TORTILLAS** *are*
HANDMADE
CON AMOR

Please visit our family of restaurants



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.