
Cocteles

Gilberto's Sangría Especial

Spanish red, fruit juice, and liqueurs.

7 | 4 *happy hour*

pitcher 35 | 23 *happy hour*

Michelada

Spicy beer and lime juice cocktail served in a

frosty schooner. 6 | 3 *happy hour*

Mojito

Bacardí, mint, and fresh lime juice. 9

El Chile Tini

Espolón Reposado, Cointreau, and fresh

lime juice. 11 | 8 *happy hour*

La Guapa Tini

Pineapple habanero-infused infused tequila,

St. Germaine, lime juice, El Chile rim. 11

Brazos Bloody Mary

Texas-style Bloody Mary with Brazos Original

Red Eye Bloody Mary Mix. 8 | 5 *brunch*

Big Ass Mimosa

Sparkling wine & orange juice served in a

frosty schooner over ice. 7 | 4 *brunch*



Margaritas

Margarita de la Casa

El Jimador Reposado, triple sec, and fresh lime juice.

Served frozen or on the rocks. 8 | 5 *happy hour*

pitcher 39 | 29 *happy hour*

Chilango Margarita

Frozen and spicy orange-infused. 9 | 6 *happy hour*

pitcher 45 | 35 *happy hour*

Sangría Margarita

Frozen with a float of sangría. 9 | 6 *happy hour*

pitcher 45 | 35 *happy hour*

Prickly Pear Margarita

Frozen with a splash of tequila-marinated

cactus pear. 9 | 6 *happy hour*

pitcher 45 | 35 *happy hour*

Cantaloupe Margarita

Frozen and cantaloupe infused. 9 | 6 *brunch*

pitcher 45 | 35 *brunch*

Top Shelf Margarita

Espolon Reposado with Cointreau and fresh lime

juice on the rocks. 10

Perfect Margarita

Don Julio, Patrón, or Herradura with Cointreau

and fresh lime juice on the rocks. 11

Skinny Margarita

El Jimador Reposado, fresh lime juice, agave

and soda on the rocks. 9

Antojitos

Nachos

Classic bean-and-cheese nachos topped

with jalapeños. Served with pico de gallo.

8 | 5 *happy hour*

Nachos Especiales

Charbroiled beef or chicken fajitas on bean-

and-cheese nachos, topped with jalapeños.

Served with guacamole and pico de gallo.

12 | 9 *happy hour*

Nachos de Camarón

Grilled gulf shrimp on Chihuahua cheese nachos

topped with jalapeños. Served with guacamole

and pico de gallo. 12 | 9 *happy hour*

Guacamole*

Fresh avocado with tomato, red onion, and

cilantro. Spritzed with lime juice and served

with fresh tostadas. 10 | 7 *happy hour*

Ceviche*

Fresh fish marinated in lime juice, tossed

with tomato, red onion, and cilantro. Served

with fresh tostadas. 13 | 10 *happy hour*

Quesadillas de Chorizo

Grilled tortillas filled with Chihuahua cheese,

chorizo, and potatoes. Served with guacamole

and pico de gallo. 10 | 7 *happy hour*

Queso con Rajas*

Roasted poblanos and caramelized onions with

melted Chihuahua and Monterrey Jack cheeses.

Served with fresh tostadas. 9 | 6 *happy hour*

Queso Flameado

Chihuahua and Monterrey Jack cheeses melted

with chorizo and topped with pico de gallo.

Served with fresh flour tortillas. 10 | 7 *happy hour*

Alma's Sopa de Tortilla

Rich chicken-and-ancho pepper soup. Topped with

avocado, queso fresco, tortilla strips, and crema.

chiquita 5 | grande 8

Ensalada de la Casa*

Romaine lettuce tossed in a spicy chipotle-caesar

dressing. Topped with poblano-corn relish,

escabeche, tortilla strips, and queso añejo.

chiquita 6 | grande 9

grande with grilled steak, chicken, or shrimp 13

Del Asadero

Served on a sizzling skillet with pico de gallo and guacamole. Fresh tortillas and frijoles a la charra.

Parilla de Fajitas

Choice of charbroiled beef or chicken fajitas, with grilled peppers and onions. 17

Camarones a la Plancha

Grilled shrimp a la mexicana with tomatoes, onions, and serranos. Served over white rice. 19

Downtown Charlie's Special

A combination of grilled shrimp and charbroiled beef or chicken fajitas. 18

Arrachera

Grilled steak topped with melted Chihuahua cheese, poblano rajas, and grilled scallions. 19

Enchiladas

Served with rice and beans.

Enchiladas de Mole Rojo

Two achote-roasted pork enchiladas topped with Oaxacan red mole and toasted sesame seeds. 15

Enfrijoladas**

Two chicken enchiladas topped with black-bean purée, pico de gallo, queso fresco, and crema. 14

Enchiladas de Queso

Two cheesy Tex-Mex enchiladas topped with chile-con-carne sauce. 13

Enchiladas de Camarón

Two shrimp enchiladas topped with a smokey chipotle sauce, and serrano-cilantro cream. 17

Enchiladas Verdes**

Two chicken enchiladas topped with tomatillo sauce, Monterrey Jack cheese, and crema. 14

Especialidades

Fresh tortillas upon request.

Chile Relleno**

Poblano pepper stuffed with achote-roasted pork, topped with guajillo salsa. Served with rice and refried beans. 16

Pollo con Mole Rojo

Seared chicken breast smothered in Oaxacan red mole. Served with rice and refried beans. 15

Carne Asada a la Tampiqueña

Seared steak with rajas and onions. Served with an enchilada de queso, guacamole, rice, and refried beans. 17

Camarones Enchipotlados

Grilled shrimp in a sweet and smokey chipotle-barbeque sauce. Served with white rice and guacamole salad. 18

Flautas de Pollo

Three chicken flautas topped with lettuce, tomato, guacamole, and crema fresca. Served with rice and refried beans. 13

Pescado Entortillado

Tortilla-crust fish topped with roasted jalapeño aioli and poblano-corn relish. Served with white rice and black beans. 17

Tamal Azteca*

Cheesy veggies baked in a layered tortilla casserole and topped with guajillo salsa. Served with white rice and black beans. 14

Pollo a la Poblana con Hongos

Seared chicken breast with poblano rajas, mushrooms, and crema. Served with white rice and guacamole salad. 15

Tacos y Chalupas

Tacos de Cochinita Pibil

Two corn or flour tacos filled with achote-roasted pork, escabeche, and avocado. Served with white rice and black beans. 13

Puffy Tacos**

Two chicken or beef puffy tacos topped with queso fresco, lettuce, tomato, and guacamole. Served with rice and refried beans. 12

Tacos de Pescado

Two corn or flour tacos filled with grilled fish, baja slaw, avocado, and roasted jalapeño aioli. Served with white rice and black beans. 14

Chalupas Compuestas**

Two chicken or beef chalupas layered with refried beans, lettuce, tomato, guacamole, and cheese. Served with rice. 12

Executive Chef
Anselmo Sanchez



Brunch

Served every day 11am - 3pm along with our complete menu.

DAILY BRUNCH DRINK SPECIALS

\$4 *Big Ass Mimosa*

\$5 *Brazos Bloody Mary*

\$6 *Cantaloupe Margarita*

*Fresh tortillas upon request.
We serve organic, free-range eggs.*

Huevos Motuleños+*

Two farm eggs layered over black-bean purée on a corn tortilla, topped with salsa ranchera. Served with potatoes. **9**

Tex-Mex Migas*

Two farm eggs scrambled with crispy-corn tortilla strips, tomatoes, onions and serranos. Topped with melted Chihuahua cheese and served with potatoes and black beans. **10**

Arrachera con Huevos+

Grilled steak topped with melted Chihuahua cheese, rajas and grilled scallions. Served with two farm eggs, refried beans and potatoes. **15**

Omelette de Rajas con Hongos*

A three-egg omelette with roasted poblanos, caramelized onions, sauteed mushrooms and jack cheese, topped with salsa verde. Served with potatoes and black beans. **12**

Bandera Burrito

Chorizo and eggs a la mexicana with potatoes inside a large flour tortilla. Topped with salsa ranchera, salsa verde and crema fresca. Served with black beans. **11**

Chilaquiles Verdes+*

Crispy corn-tostadas tossed in salsa verde, topped with crema and queso fresco. Served with two farm eggs and black beans. **10**
With grilled achiote-chicken **13**

Huevos Divorciados+*

Two farm eggs with salsa ranchera and salsa verde, topped with crema and queso fresco. Served with potatoes and black beans. **9**

Barbacoa con Huevos Rancheros+

House-made barbacoa with two farm eggs and salsa ranchera. Served with potatoes and refried beans. **14**

Postres

Flan

Traditional Mexican vanilla custard served in its own caramel. **6**

Tres Leches

Vanilla cake soaked in condensed, evaporated and whole milks. Topped with whipped cream frosting. **7**

Empanadas de Fruta

Flakey pastry filled with seasonal fruit. Served with house-made ice cream. **6**

Pastel de Chocolate

Guajillo-chile chocolate pie with Texas pecans and house-made Mexican vanilla ice cream. **7**

Helados

House-made ice cream and sorbet. **5**
*Mexican Chocolate | Cajeta
Raspberry Chipotle Chocolate Chip
Mexican Vanilla | Coconut Sorbet*

**Vegetarian **Vegetarian option available*

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