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## 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

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## 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

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# Platillos

*Fresh tortillas upon request.*

## **Charlie's Lunch Special**

Two enchiladas de queso and beef or chicken fajitas. Served with guacamole, rice, and refried beans. **12**

## **Chile Relleno\*\***

Poblano pepper stuffed with achiote-roasted pork and topped with guajillo salsa. Served with rice and refried beans. **13**

## **Fajitas**

Chicken or beef fajitas with grilled peppers and onions. Served with guacamole salad and frijoles a la charra. **14**

## **Pollo con Mole Rojo**

Seared chicken breast smothered in Oaxacan red mole. Served with rice and refried beans. **12**

## **Pollo a la Poblana con Hongos**

Seared chicken breast with poblano rajas, mushrooms, and crema. Served with white rice and guacamole salad. **12**

## **Pescado Entortillado**

Tortilla-crust fish topped with roasted jalapeño aioli and poblano-corn relish served with white rice and black beans. **14**

## **Tamal Azteca\***

Cheesy veggies baked in a layered tortilla casserole and topped with guajillo salsa. Served with white rice & black beans. **11**

## **Flautas de Pollo**

Three chicken flautas topped with lettuce, tomato, guacamole, and crema fresca. Served with rice and refried beans. **10**

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# Tacos y Chalupas

## **Tacos de Cochinita Pibil**

Two corn or flour tacos filled with achiote-roasted pork, escabeche, and avocado. Served with white rice and black beans. **11**

## **Puffy Tacos\*\***

Two chicken or beef puffy tacos topped with queso fresco, lettuce, tomato, and guacamole. Served with rice and refried beans. **10**

## **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. **12**

## **Chalupas Compuestas\*\***

Two chicken or beef chalupas layered with refried beans, lettuce, tomato, guacamole, and cheese. Served with rice. **10**

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# Enchiladas

*Served with rice and beans.*

## **Enchiladas de Mole Rojo**

Two achiote-roasted pork enchiladas topped with Oaxacan red mole and toasted sesame seeds. **12**

## **Enfrijoladas\*\***

Two chicken enchiladas topped with black bean purée, pico de gallo, queso fresco, and crema. **11**

## **Enchiladas de Queso**

Two cheesy Tex-Mex enchiladas topped with chile-con-carne sauce. **10**

## **Enchiladas Verdes\*\***

Two chicken enchiladas topped with tomatillo sauce, Monterrey Jack cheese, and crema. **11**



*Executive Chef Anselmo Sanchez*

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## Brunch

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

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### DAILY BRUNCH DRINK SPECIALS

**\$4** *Big Ass Mimosa*    **\$5** *Brazos Bloody Mary*    **\$6** *Cantaloupe Margarita*

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*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**

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## 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*

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*\*Vegetarian \*\*Vegetarian option available*

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