



Para Comenzar

Gilberto's Sangría Especial

Spanish red, fruit juice, and liqueurs.

Brazos Bloody Mary

Texas-style Bloody Mary with Brazos Original Red Eye Bloody Mary Mix.

Mexican Martini

Tequila, triple sec, lime, and a splash of olive juice.

El Chile Tini

Hornitos, Cointreau, and fresh lime juice.

Mojito

Bacardí, mint, and fresh lime juice.

Top Shelf Mojito

Appelton Estate Jamaican Rum, fresh mint, and lime juice.

Michelada

Spicy beer and lime juice cocktail served in a frosty schooner.

Margarita de la Casa

Tequila, triple sec, and fresh lime juice. Served frozen or on the rocks.

Top Shelf Margarita

Hornitos with Cointreau and fresh lime juice on the rocks.

Perfect Margarita

Don Julio, Patrón, or Herradura with Cointreau and fresh lime juice on the rocks.

Prickly Pear Margarita

Frozen with a splash of tequila-marinated cactus pear.

Sangría Margarita

Frozen with a float of sangría.

Chilango Margarita

Spicy orange-infused frozen margarita.

Join us for **HAPPY HOUR** with **1/2 PRICE APPS** and **\$1 OFF DRINKS**

Antojitos

Nachos

Classic bean-and-cheese nachos topped with jalapeños. Served with pico de gallo.
Half Order 3.95 Full Order 6.95

Nachos Especiales

Charbroiled beef or chicken fajitas on bean-and-cheese nachos, topped with jalapeños. Served with guacamole and pico de gallo.
Half Order 5.95 Full Order 9.95

Nachos de Camarón

Grilled shrimp on Chihuahua cheese nachos, topped with jalapeños. Served with guacamole and pico de gallo.
Half Order 6.95 Full Order 10.95

Guacamole con Tostadas*

Fresh avocado with tomato, red onion, and cilantro. Spritzed with lime juice and served with fresh tostadas.
Small 4.95 Large 7.95

Ceviche de la Casa*

Fresh tilapia marinated in lime juice, tossed with tomato, red onion, and cilantro. Served with fresh tostadas.
Small 5.95 Large 8.95

Quesadillas de Chorizo

Grilled flour tortillas filled with Chihuahua cheese, chorizo and potatoes. Served with guacamole and pico de gallo. **6.95**

Queso Flameado

Chihuahua and Monterrey Jack cheeses melted with chorizo and topped with pico de gallo. Served with fresh flour tortillas.
Small 4.95 Large 7.95

Rajas con Queso*

Roasted poblanos and caramelized onions with melted Chihuahua and Monterrey Jack cheeses. Served with fresh tostadas.
Small 4.95 Large 7.95

Alma's Sopa de Tortilla

Rich chicken-and-ancho pepper soup. Topped with avocado, queso fresco, tortilla strips, and crema.
Small 3.95 Large 5.95

Ensalada de la Casa*

Romaine lettuce tossed in a spicy chipotle-caesar dressing. Topped with poblano-corn relish, escabeche, tortilla strips, and queso añejo.
Small 3.95 Large 5.95
Add chicken 2.95 Add tortilla-crust fish 4.95

*An 18% gratuity will be added to parties of 6 or more.
Children must remain seated at all times.*

Del Asadero

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

Downtown Charlie's Special

A combination of grilled shrimp and charbroiled beef or chicken fajitas. **12.95**

Camarones a la Plancha

Grilled shrimp a la mexicana with tomatoes, onions, and serranos. Served over white rice. **12.95**

Parilla de Fajitas

Choice of charbroiled beef or chicken fajitas, with grilled peppers and onions. **11.95**

Arrachera

Grilled steak topped with melted Chihuahua cheese, poblano rajas, and grilled onions. **13.95**

Enchiladas

Served with rice and beans.

Enchiladas de Mole Rojo

Two achiote-roasted pork enchiladas topped with Oaxacan red mole and toasted sesame seeds. **11.95**

Enchiladas de Camarón

Two shrimp enchiladas topped with a smokey chipotle sauce, and serrano-cilantro cream. **12.95**

Enchiladas de Queso

Two cheesy Tex-Mex enchiladas topped with chile-con-carne sauce. **9.95**

Enfrijoladas

Two chicken enchiladas topped with black-bean purée, pico de gallo, queso fresco, and crema. **10.95**

Enchiladas Verdes**

Two chicken enchiladas topped with tomatillo sauce, Monterrey Jack cheese, and crema. **10.95**

Especialidades

Fresh tortillas upon request.

Chile Relleno**

Poblano pepper stuffed with achiote-roasted pork, topped with ranchero sauce. Served with rice and refried beans. **11.95**

Pollo con Mole Rojo

Seared chicken breast smothered in Oaxacan red mole. Served with rice and refried beans. **11.95**

Carne Asada a la Tampiqueña

Seared steak with rajas and onions. Served with an enchilada de queso, guacamole, rice, and refried beans. **12.95**

Camarones Enchiptlados

Grilled shrimp in a sweet and smokey chipotle-barbeque sauce. Served with white rice and guacamole salad. **12.95**

Flautas de Pollo

Three chicken flautas topped with lettuce, tomato, guacamole, and crema fresca. Served with rice and refried beans. **9.95**

Pescado Entortillado

Tortilla-crust ed tilapia topped with blackened-jalapeño aioli and poblano-corn relish. Served with white rice and black beans. **12.95**

Tamal Azteca*

Cheesy veggies baked in a layered tortilla-tomato casserole, and topped with ranchero sauce. Served with white rice and black beans. **9.95**

Pollo a la Poblana con Hongos

Seared chicken breast with poblano rajas, mushrooms, and crema. Served with white rice and guacamole salad. **11.95**

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. **9.95**

Puffy Tacos**

Two chicken, beef or veggie tacos topped with queso fresco, lettuce, tomato, and guacamole. Served with rice and refried beans. **9.95**

Tacos de Pescado

Two corn or flour tacos filled with grilled fish, baja slaw, and roasted-jalapeño aioli. Served with white rice and black beans. **10.95**

Chalupas Compuestas**

Two chicken or beef chalupas layered with refried beans, lettuce, tomato, guacamole, and cheese. Served with rice. **9.95**

*Vegetarian **Vegetarian option available

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