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## 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.

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## Antojitos

### **Nachos**

Classic bean-and-cheese nachos topped with jalapeños. Served with pico de gallo.  
*Half Order 4.95 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 6.95 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 7.95 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 5.95 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 6.95 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 5.95 Large 7.95*

### **Rajas con Queso\***

Roasted poblanos and caramelized onions with melted Chihuahua and Monterrey Jack cheeses. Served with fresh tostadas.  
*Small 5.95 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 4.95 Large 6.95*  
*Add chicken 3.95 Add tortilla-crust fish 5.95*

*An 18% gratuity will be added to parties of 6 or more. No separate checks please.*

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## 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. **13.95**

### Camarones a la Plancha

Grilled shrimp a la mexicana with tomatoes, onions, and serranos. Served over white rice. **13.95**

### Parilla de Fajitas

Choice of chicken or beef fajitas, with grilled peppers and onions. **12.95**

### Arrachera

Grilled steak topped with melted Chihuahua cheese, poblano rajás, and grilled onions. **14.95**

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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. **12.95**

### Enchiladas de Camarón

Two shrimp enchiladas topped with a smokey chipotle sauce, and serrano-cilantro cream. **13.95**

### Enchiladas de Queso

Two cheesy Tex-Mex enchiladas topped with chile-con-carne sauce. **10.95**

### Enfrijoladas

Two chicken enchiladas topped with black-bean purée, pico de gallo, queso fresco, and crema. **11.95**

### Enchiladas Verdes\*\*

Two chicken enchiladas topped with tomatillo sauce, Monterrey Jack cheese, and crema. **11.95**

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## Tacos

Made with corn tortillas. Served with rice and beans.

### Tacos Callejeros

Two tacos filled with beans and your choice of beef or chicken, topped with a cabbage-lime slaw. **9.95**

### Tacos de Pescado

Two tacos filled with grilled fish, topped with cabbage-lime slaw and diced avocado. **10.95**

### Tacos de Camarón

Two tacos filled with spicy grilled shrimp a la mexicana, topped with cabbage-lime slaw and diced avocado. **11.95**

### Tacos Vegeterianos\*

Two tacos filled with grilled squash, mushrooms, onions, peppers, and queso fresco. **9.95**

## Especialidades

Fresh tortillas upon request.

### Chile Relleno

Poblano pepper stuffed with achiote-roasted pork, topped with ranchero sauce. Served with rice and refried beans. **12.95**

### Pollo con Mole Rojo

Seared chicken breast smothered in Oaxacan red mole. Served with rice and refried beans. **12.95**

### Carne Asada a la Tampiequeña

Seared steak with rajás and onions. Served with an enchilada de queso, guacamole, rice, and refried beans. **13.95**

### Camarones Enchiptlados

Grilled shrimp in a sweet and smokey chipotle-barbeque sauce. Served with white rice and guacamole salad. **13.95**

### Flautas de Pollo

Three chicken flautas topped with lettuce, tomato, guacamole, and crema fresca. Served with rice and refried beans. **10.95**

### Pescado Entortillado

Tortilla-crust ed tilapia topped with blackened-jalapeño aioli and poblano-corn relish. Served with white rice and black beans. **13.95**

### Tamal Azteca\*

Cheesy veggies baked in a layered tortilla-tomato casserole, and topped with ranchero sauce. Served with white rice and black beans. **10.95**

### Pollo a la Poblana con Hongos

Seared chicken breast with poblano rajás, mushrooms, and crema. Served with white rice and guacamole salad. **12.95**



EXECUTIVE CHEF Jeff Martínez  
PASTRY CHEF Alexandra Manley

\*Vegetarian \*\*Vegetarian option available  
Additional charge for splits and substitutions.