



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.

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

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 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 4.95*

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 ed fish 5.95

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

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. **7.95**

Chile Relleno

Poblano pepper stuffed with achiote-roasted pork and topped with ranchero sauce. Served with rice and refried beans. **8.95**

Fajitas

Chicken or beef fajitas with grilled peppers and onions. Served with guacamole, rice, and frijoles a la charra. **8.95**

Puffy Tacos

Two chicken or beef puffy tacos topped with lettuce, tomato, and guacamole. Served with rice and refried beans. **7.95**

Flautas de Pollo

Three chicken flautas topped with lettuce, tomato, guacamole, and crema fresca. Served with rice and refried beans. **6.95**

Pollo a la Poblana con Hongos

Seared chicken breast with poblano rajas, mushrooms, and crema. Served with white rice and guacamole salad. **8.95**

Pollo con Mole Rojo

Seared chicken breast smothered in Oaxacan red mole. Served with rice and refried beans. **8.95**

Tacos Vegetarianos*

Two corn tortilla tacos filled with grilled squash, mushrooms, onions, peppers, and queso fresco. Served with white rice and black beans. **6.95**

Pescado Entortillado

Tortilla-crust ed tilapia topped with blackened-jalapeño aioli and poblano-corn relish. Served with white rice and black beans. **9.95**

Chalupas Compuestas**

Two chicken or beef chalupas topped with lettuce, tomato, guacamole, and cheese. Served with rice. **6.95**

Tamal Azteca*

Cheesy veggies baked in a layered tortilla-tomato casserole, topped with ranchero sauce. Served with white rice and black beans. **6.95**

Tacos de Pescado

Two corn tortilla tacos filled with grilled fish, topped with cabbage-lime slaw and diced avocado. Served with white rice and black beans. **6.95**

Enchiladas

Served with rice and beans.

Enchiladas de Mole Rojo

Two achiote-roasted pork enchiladas topped with Oaxacan red mole and toasted sesame seeds. **8.95**

Enchiladas de Queso

Two cheesy Tex-Mex enchiladas topped with chile-con-carne sauce. **6.95**

Enchiladas Verdes**

Two chicken enchiladas topped with tomatillo sauce, Monterrey Jack cheese, and crema. **7.95**

Enfrijoladas**

Two chicken enchiladas topped with black-bean purée, pico de gallo, queso fresco, and crema. **7.95**



EXECUTIVE CHEF Jeff Martínez
PASTRY CHEF Alexandra Manley

*Vegetarian

**Vegetarian option available

Additional charge for splits and substitutions.