



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

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-crusting fish 5.95

An 18% gratuity will be added to parties of 6 or more.

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**

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**

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 Tampiqueña

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-crustéd 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**

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