

APPETIZERS & ENSALADAS

TABLESIDE GUACAMOLE (TO SHARE)	\$17	ALBONDIGAS (AKA MEATBALLS)	\$15
Hass avocados, toreado piquín, pico, ajo, smoked onion, cilantro		Smoked spicy Wagyu meatballs with escabeche & dipping salsas	
QUESO	\$8/15	TIJUANA CAESAR	\$15
With hatch green chile <i>loaded with smoked chicken (+2) /brisket(+3), guacamole, sour cream</i>		Chipotle dressing, tortilla strips, Pecorino <i>+Add smoked chicken \$4 or make it a wrap</i>	
NACHOS	\$8/14	COBB SALAD	\$18
Thick tostadas with Monterey Jack, refried beans (V) , and pickled jalapeño, with guacamole and sour cream (sub refried black beans) <i>Add brisket (+4), smoked chicken (+3), or picadillo (+3)</i>		Smoked chicken, bacon, pico, hearts of romaine, avocado, egg, queso fresco, chile cilantro vinaigrette or ranch	
BRISKET QUESADILLAS	\$18	TEX-MEX CHOPPED	\$16
With Chile Piquín BBQ salsa		Romaine, iceberg , cherry tomatoes, hearts of palm, fresno chile, avocado, Bacon, queso fresco & chile cilantro vinaigrette or ranch <i>+add Smoked Chicken \$3</i>	
SMOKED CHICKEN FLAUTAS	\$17	SMALL GUACAMOLE	\$8
Guacamole, sour cream, salsa verde		Hass avocados, toreado piquín, pico, ajo, smoked onion, cilantro	
CHICKEN-TOMATILLO TORTILLA SOUP (CUP)	\$9		
Avocado, queso fresco, cilantro, tortilla strips <i>+\$6 for bowl</i>			

PLATO PRINCIPAL

SMASH BURGER TACO:	\$15
Chopped tomatoes, pickles, Iceberg lettuce, served with fries <i>+Add Bacon, caramelized onions and Jalapeño 1.50</i> <i>+Add second taco \$6</i>	
MEXI-QUE SANDWICH	\$18
Prime Brisket (sliced or chopped), Albondigas, or Smoked Chicken served with seasoned fries and tex-mex slaw	
DALLAS CLUB SANDWICH	\$17
Smoked chicken, bacon, guacamole, romaine lettuce, tomato	
CHARRO BRISKET TACO PLATE	\$18
Two sliced Smoked Prime Brisket tacos on flour, rice, charro beans, escabeche, piquín salsa, avocado	
FRIED BRISKET TACOS	\$17
Chile piquín salsa, sour cream, guac, pico, charro beans and rice	
BLVD TACOS	\$17
Authentico with corn tortillas, pico, serrano, lime, cebolla & spicy crema (choice of shrimp (+2), chicken, wagyu sirloin, pork secreto or brisket), rice and charro beans	
CHARRO FRITO PIE	\$17
Brisket, Fritos, charro beans, Monterey Jack cheese, pickled jalapeño, Chile Piquín BBQ sauce	
KING RANCH CHICKEN BREAST	\$21
Rajas sour cream sauce, guacamole, rice, charro beans, flour tortillas	
SPICY SUNSET CHEESE ENCHILADAS	\$16
Topped with wagyu sirloin, rice, and refried beans	
CHICKEN ENCHILADAS	\$16
Tomatillo and rajas sour cream enchiladas, served with rice and refried beans	
CLASSIC TEX-MEX CHEESE ENCHILADAS	\$15
with burnt end Chile Con Carne, served with rice and refried beans	
BBQ SHRIMP	\$22
Worcestershire, chipotle, butter, piquín, lime, flour tortillas, and a side of tex-mex slaw	
RED SNAPPER TINGA	\$30
Butter, garlic, chipotle en adobo, pickled piquín, tex-mex slaw, rice & black beans	

CHILE PIQUÍN

Native chile of Tejas

We use the tiny & magical Chile piquín to make our tex-mex dishes delicious and distinctive. Like the GREAT STATE OF TEXAS.



Los Combos

THE DOAK	\$16
Spicy Sunset Cheese Enchilada, fried brisket taco, rice and refried beans	
PONY EXPRESS	\$16
Caesar and Chicken-Tomatillo Tortilla Soup	
DANDY DON	\$18
Tres Enchiladas: Sunset w/tenderloin, chili con carne, sour cream chicken, rice and beans	
43	\$17
Brisket taco, chicken enchilada, rice and beans	
DEATH PENALTY	\$20
Fried Brisket Taco, two Sunset Enchiladas, chicken flauta, rice & refried beans	



WHAT IS A CHARRO, ANYWAY?

The name draws inspiration from the heritage of “Los Charros” – a Mexican horseman or cowboy typically dressed in an elaborately decorated outfit of close-fitting pants, jacket or serape, and sombrero.

Fajitas

LOS CHARROS

All served with La Nortena flour tortillas, guacamole, salsas, escabeche, poblanos & onions, charro beans, and rice.



ORGANIC CHICKEN BREAST	\$19	BERKSHIRE SECRETO	\$21
WILD-CAUGHT TX SHRIMP	\$24	WAGYU SIRLOIN	\$26
SLICED PRIME BRISKET	\$22	COMBO	Any two items

KIDS MENU

Served with choice of fries or rice and beans. 12 & under.

SMASH BURGER TACO	\$9
MEXI-CUE SANDWICH	\$10
Brisket or Chicken	
QUESADILLA	\$7
Cheese, +\$3 Chicken or +4 Brisket	

GUARNICIONES (SIDES)

TACO	\$7	TEX-MEX SLAW	\$6
Picadillo, iceberg, cheese		Cider vinegar, cabbage, radish, chiles, cilantro	
SMASH BURGER TACO	\$11	SIMPLE SALAD	\$7
Chopped tomatoes, pickles, Iceberg lettuce, served with fries		Iceberg and Romaine, Cilantro, chives, radish	
FRIED BRISKET TACO	\$9	RICE	\$4
ENCHILADAS		CHARRO BEANS	\$4
Cheese, +2 Chicken, +2 Picadillo, +3 Brisket		REFRIED BEANS	\$3
FRIES	\$6	BLACK BEANS	\$3
with cumin-chipotle seasoning		CORN/FLOUR TORTILLAS	\$3

DESSERTS

Desserts not on paper — it's off the record. Ask your server.

Brunch

SATURDAYS + SUNDAYS FROM 10-3

MIGAS	\$14	AVOCADO TOAST	\$12
Scrambled eggs, poblano peppers, corn tortillas, Monterey Jack cheese, queso fresco, Salsa Vaquero + Add Avocado		Extra virgin olive oil, smoked scallions, sea salt, dried chili piquín	
HUEVOS RANCHEROS	\$14	BAGEL & LOX	\$16
Corn or flour tortillas, eggs, red & green chile sauce, Monterey Jack cheese, scallions, and cilantro Jalapeño-Cheese		House-smoked salmon, cream cheese, pickled jalapeños, chives, dill, chopped egg (Substitute brisket, sausage, or poblano peppers)	
GRITS Y POSOLE	\$13	BREAKFAST SANDWICH	\$16
With Poached Eggs and Red Chile + 4 Brisket, +2 bacon		Scrambled or fried sunny-side-up eggs, sausage, American cheese, pico de gallo, Chile Piquín BBQ sauce +1 Add avocado (Substitute brisket \$3, or bacon \$2)	
BRISKET HASH	\$18	GRANDMA'S BLINTZES	\$16
Potatoes, onions, poblanos, poached eggs, pico de gallo, queso fresco (Substitute chicken or picadillo)		Cottage cheese & mint-stuffed crepes with sour cream and strawberry jam	
BREAKFAST QUESADILLAS	\$15	MAPLE GRANOLA	\$15
Scrambled eggs, queso fresco-Monterey Jack cheese & bacon with pico de gallo, guacamole, and sour cream (Substitute \$3 brisket)		Mango, strawberry, blueberries, banana, Greek yogurt, Texas honey	

¡ARRIBA ABAJO AL CENTRO PA DENTRO!

MI CASA Arette Blanco, Triple Sec, Fresh Squeezed Citrus, Mexican Sugar	\$15	PATRON PERFECT MARG Patron Blanco, Patron Citronge, Fresh Squeezed Citrus	\$17
HOUSE FROZEN Grand Marnier Float +\$4 Sangria Swirl +\$2 Flavors +\$2 (Strawberry, Mango, Guava)	\$15	TOP OF CLASE Aguasol Blanco, Cointreau, Fresh Squeezed Citrus	\$17
FROZEN CANTARITO Mi Campo Blanco, Fresh Citrus Juices, Squirt, Chamoy, Tajin	\$15	PALOMA DEL RIO Arette Reposado, El Cantinero Grapefruit Cordial, Grapefruit Juice, Lime Juice, Squirt	\$16
FROZEN SEASONAL MARGARITA (ASK SERVER FOR DETAILS) Made with Patron Silver	\$17	EL TESORO OLD FASHIONED El Tesoro Reposado, Bitters, Agave	\$16
SPICY CHINGÓN Socorro Blanco, Jalisco 1562 Orange Liqueur, Fresh Squeezed Citrus, Serrano & Fresno Pepper Tincture, Agave	\$16	ESPRESSO MARTINEZ Socorro Reposado, Kahlua, Mr. Black, Baileys, Frangelico, Espresso	\$16
TEXAS RANCH AGUA Lalo Blanco, Fresh Lime Juice, Agua Mineral	\$16	FROZEN ESPRESSO MARTINI Aguasol Reposado, Cantera Negra Coffee Liqueur, Cold Brew Concentrate, Azucar	\$17
	JUST IN CASE Tito's, Agua Mineral, Freshly Squeezed Lemon Juice	CARAJILLO Licor 43, Espresso	\$16
	SUMMER BREEZE Grey Goose Vodka, Fresh Texas Watermelon Juice, Cucumber, Sparkling Water	SANGRE DE CRISTO Tapatio Blanco, Solerno Sicilian Blood Orange Liqueur, Fresh Citrus, Azucar	\$16
		BARBACOA MULE Ilegal Mezcal, Ginger, Limon, Mint, Ginger Beer	\$16
		MOJITO DEL SOL Bacardi Rum, Passion Fruit, Mint, Agave	\$15
		LA SANDIA Ilegal Reposado, Watermelon, Fresh Squeezed Citrus, Rose Water, Agave	\$16

BEER

DOMESTIC BEER	\$7	DRAFT BEER	\$7
Bud Light		Eight Elite Light Lager	
Deep Ellum IPA		Pacifico	
Miller Lite		Modelo	
Michelob		Seasonal IPA	
Shiner Bock			
Athletic N/A Beer			
IMPORT BEER	\$8	<i>(Make it a Michelada +\$3)</i>	
Carta Blanca		Negra Modelo	
Corona		Pacifico	
Dos XX		Victoria	
Modelo Especial			

N/A DRINKS

COFFEE	\$4-7
Drip, Latte, Americano, Cappuccino, Macchiato, Espresso, Mocha, Cold Brew	
TEAS	\$4-7
Iced Tea, Hot Tea, Chai , Matcha Latte	



WINE

WHITE WINE	
2023 Terlato Pinot Grigio, Friuli, IT	\$14/56
2023 Drylands Sauvignon Blanc, Marlborough, NZ	\$14/56
2022 Rombauer Sauvignon Blanc, California, Napa Valley	\$15/60
2022 House of Brown Chardonnay, California, USA	\$14/56
2022 Benzinger Running Wild Chardonnay, Paicines, CA	\$15/60
2023 Casa Madero V Rosado, Parras Valley, Mexico	\$13/52
SPARKLING	
Gratien & Meyer Cremant de Loire Brut, Loire Valley, France	\$14/58
Unshackled Sparkling Rose, California, USA	\$14/58
RED WINE	
2022 Tribute Cabernet Sauvignon, Paicines, CA	\$15/60
2022 Architect Cabernet Sauvignon, Alexander Valley, Sonoma County	\$15/60
2022 Casa Madero 3V Red Blend, Parras Valley, Mexico	\$20/80
2022 Nieto Senetiner Don Nicanor Malbec, Mendoza, Argentina	\$14/56
2021 Indaba Merlot, Western Cape South Africa	\$13/52
2022 Veramonte Pinot Noir, Casablanca Valley, Chile	\$14/56