

APPETIZERS & ENSALADAS

QUESO With hatch green chile <i>loaded: guacamole, pico & sour cream, smoked chicken (+2/3) brisket(+3/4) picadillo (+3/4)</i>	\$8/15
NACHOS Thick tostadas with Monterey Jack, refried beans , and pickled jalapeño, with guacamole, pico & sour cream <i>Sub black beans (V) Add brisket (+4/5), smoked chicken (+3/4), or picadillo (+3/4)</i>	\$8/14
BRISKET QUESADILLAS With Chile Piquín BBQ sauce, sour cream, Guac & Pico	\$18
SMOKED CHICKEN FLAUTAS (2) Guacamole, sour cream, salsa verde	\$15
CHICKEN-TOMATILLO TORTILLA SOUP Avocado, queso fresco, cilantro, tortilla strips	\$9/15
ALBONDIGAS (AKA MEATBALLS) Smoked spicy Wagyu meatballs with queso, escabeche, piquin barbecue	\$15
BBQ SHRIMP (6) Wild Caught TX Shrimp, Worcestershire, chipotle, butter, piquín, flour tortillas, and a side of tex-mex slaw and flour tortillas	\$24
BLACKENED RED SNAPPER Mojo de ajo, jalapeño toreado, tex-mex slaw, rice & black beans	\$32
SMASH BURGER TACO Ground Brisket patty, flour tortilla, chopped tomatoes, pickles, American cheese, spicy ketchup, Iceberg lettuce, served with fries <i>Add Bacon, caramelized onions, and Jalapeño (+2) +Add second taco (+10)</i>	\$15
CRUDA BURGER Ground brisket patty, potato bun, beans, fritos, American cheese, served with fries <i>+Add Bacon, caramelized onions, and Jalapeño (+2)</i>	\$15
MEXI-CUE SANDWICH Potato bun, Prime Brisket (sliced or chopped), Albondigas, or Smoked Chicken served with fries and tex-mex slaw	\$18
DALLAS CLUB SANDWICH Cold sandwich of smoked chicken, potato bun, bacon, chihuahua cheese, guacamole, romaine lettuce, tomato	\$17
CHARRO BRISKET TACO PLATE Sliced Smoked Prime Brisket and cheese tacos on flour, rice, charro beans, escabeche, piquín salsa, avocado	\$22
FRIED BRISKET TACOS Chile piquín sauce, sour cream, American cheese, guac, pico, charro beans, and rice	\$18
BLVD TACOS (3) Authentico with corn tortillas, pico, serrano, lime, cebolla & (choice of shrimp (+2), chicken, wagyu sirloin, pork secreto or brisket), rice & charro beans	\$18
CHARRO FRITO PIE Brisket, Fritos, charro beans, Monterey Jack cheese, pickled jalapeño, Chile Piquín BBQ sauce	\$20
KING RANCH CHICKEN BREAST Organic Chicken breast, Rajas sour cream sauce, Guac , rice, charro beans, flour tortillas	\$22
SMOKED CHICKEN FLAUTA ENTRÉE (3) Tex-mex slaw, sour cream, Guac, Pico, served with rice & refried beans	\$24
SPICY SUNSET CHEESE ENCHILADAS Topped with wagyu sirloin, rice, and refried beans	\$20
CHICKEN ENCHILADAS Tomatillo enchilada and rajas sour cream enchilada, served with rice & refried beans	\$17
CLASSIC TEX-MEX CHEESE ENCHILADAS with Brisket Chile Con Carne, served with rice & refried beans	\$18

TIJUANA CAESAR Chipotle-Caesar dressing, tortilla strips, Pecorino <i>+Add smoked chicken (+4), shrimp (+5), or make it a wrap</i>	\$15
COBB SALAD Smoked chicken, bacon, pico, hearts of romaine, avocado, egg, queso fresco, chile cilantro vinaigrette or jalapeño ranch	\$18
TEX-MEX CHOPPED 🌶️ Romaine, iceberg , cherry tomatoes, hearts of palm, fresno chile, avocado, Bacon, queso fresco & chile cilantro vinaigrette or jalapeño ranch <i>+Add Fajita Chicken (+4)</i>	\$16
GUACAMOLE Hass avocados, toreado piquín, pico, ajo, cilantro	\$8/15

PLATO PRINCIPAL

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	\$18
Spicy Sunset Cheese Enchilada with Wagyu Sirloin, fried brisket taco, rice & refried beans	
PONY EXPRESS	\$16
Caesar & Chicken-Tomatillo Tortilla Soup	
DANDY DON (3)	\$19
Enchiladas: Sunset w/wagyu sirloin, cheese-chili con carne, Chicken rajas sour cream, rice & refried beans	
43	\$18
Brisket taco, tomatillo-chicken enchilada, rice & refried beans	
DEATH PENALTY	\$25
Fried Brisket Taco, two Spicy Sunset Enchiladas with wagyu sirloin, 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.



GRILLED

ORGANIC CHICKEN BREAST	\$20
WILD-CAUGHT TX SHRIMP (6)	\$24
ROSEWOOD WAGYU SIRLOIN	\$30
VEGGIES	\$18

Broccolini, zucchini, cherry tomatoes, poblanos, onions

SMOKED

BERKSHIRE SECRET CUT	\$22
SLICED PRIME BRISKET	\$24

COMBO

Any two items

KIDS MENU

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

SMASH BURGER TACO \$9

MEXI-CUE SANDWICH \$10

Brisket or Chicken

QUESADILLA \$7

Cheese, +\$3 Chicken or +4 Brisket

BEAN + CHEESE TACO \$5

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, Spicy Ketchup, American Cheese	Iceberg & Romaine, Cilantro, chives, radish
FRIED BRISKET TACO \$9	RICE \$4
ENCHILADA \$7	CHARRO BEANS \$4
Cheese, +2 Chicken, +2 Picadillo, +3 Brisket (Choice of sauce)	REFRIED BEANS \$3
FRIES \$6	BLACK BEANS (V) \$3
ESCABECHE \$3	CORN/FLOUR TORTILLAS \$3

DESSERTS

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

Brunch

SATURDAYS + SUNDAYS FROM 11-3

MIGAS

Scrambled eggs, poblano peppers, corn tortillas, Monterey Jack cheese, queso fresco, Salsa Verde +Add Avocado (+2)

\$14

AVOCADO TOAST

Empire bread Brioche Toast, Extra virgin olive oil, charred scallions, sea salt, dried chili piquín +Add fried egg (+4)

\$12

HUEVOS RANCHEROS

Corn or flour tortillas, eggs, red & green chile sauce, Monterey Jack cheese, scallions, and cilantro

\$14

BAGEL & LOX

Cold smoked salmon, cream cheese, pickled jalapeños, capers, chives, dill, shaved egg (Substitute +4 brisket, +3 sausage, or poblano peppers)

\$17

GRITS Y HOMINY

With Fried Eggs, cheese, and Red Chile +Add Brisket (+4), Bacon (+2), shrimp & grits (+6)

\$13

BREAKFAST SANDWICH

Potato bun, scrambled or fried sunny-side-up eggs, sausage, American cheese, pico de gallo, Chile Piquín BBQ sauce, served with Potatoes +Add avocado (+2) (Substitute brisket +3, or bacon +2)

\$16

BRISKET HASH

Potatoes, onions, poblanos, poached eggs, pico de gallo, queso fresco, petite cilantro (Substitute chicken or picadillo)

\$18

BRIOCHE FRENCH TOAST

Maple syrup, berries, whipped cream

\$16

BREAKFAST QUESADILLAS

Scrambled eggs, Monterey Jack cheese & bacon with pico de gallo, guacamole, and sour cream Substitute brisket (+4)

\$15

MAPLE GRANOLA

Mango, strawberry, blueberries, banana, Greek yogurt, Texas honey

\$15

¡ARRIBA ABAJO AL CENTRO PA DENTRO!

MI CASA

Arette Blanco, Triple Sec, Fresh Squeezed Citrus, Mexican Sugar

\$15

HOUSE FROZEN

Grand Marnier Float +\$4 | Sangria Swirl +\$2
Flavors +\$2 (Strawberry, Mango, Guava)

\$15

FROZEN CANTARITO

Mi Campo Blanco, Fresh Citrus Juices, Squirt, Chamoy, Tajin

\$15

FROZEN SEASONAL MARGARITA (ASK SERVER FOR DETAILS)

Made with Patron Silver

\$17

SPICY CHINGÓN

Socorro Blanco, Jalisco 1562 Orange Liqueur, Fresh Squeezed Citrus, Serrano & Fresno Pepper Tincture, Agave

\$16

TEXAS RANCH AGUA

Lalo Blanco, Fresh Lime Juice, Agua Mineral

\$16



JUST IN CASE

Tito's, Agua Mineral, Freshly Squeezed Lemon Juice

\$14

SUMMER BREEZE

Grey Goose Vodka, Fresh Texas Watermelon Juice, Cucumber, Sparkling Water

\$16

PATRON PERFECT MARG

Patron Blanco, Patron Citronge, Fresh Squeezed Citrus

\$17

TOP OF CLASE

Aguasol Blanco, Cointreau, Fresh Squeezed Citrus

\$17

PALOMA DEL RIO

Arette Reposado, El Cantinero Grapefruit Cordial, Grapefruit Juice, Lime Juice, Squirt

\$16

EL TESORO OLD FASHIONED

El Tesoro Reposado, Bitters, Agave

\$16

ESPRESSO MARTINEZ

Socorro Reposado, Kahlua, Mr. Black, Baileys, Frangelico, LDU Espresso

\$16

FROZEN ESPRESSO MARTINI

Aguasol Reposado, Cantera Negra Coffee Liqueur, LDU Cold Brew Concentrate, Azucar

\$17

CARAJILLO 43

Licor 43, LDU Espresso

\$16

SANGRE DE CRISTO

Tapatio Blanco, Solerno Sicilian Blood Orange Liqueur, Fresh Citrus, Azucar, Sangria

\$16

BARBACOA MULE

Illegal Mezcal, Ginger, Limon, Mint, Ginger Beer

\$16

MOJITO DEL SOL

Bacardi Rum, Passion Fruit, Mint, Agave

\$15

LA SANDIA

Illegal Mezcal Reposado, Watermelon, Fresh Squeezed Citrus, Rose Water, Agave

\$16

BEER

DOMESTIC BEER

\$7

Bud Light
Deep Ellum IPA
Miller Lite
Michelob
Shiner Bock
Athletic N/A Beer

DRAFT BEER

\$7

Eight Elite Light Lager
Pacífico
Modelo
Seasonal IPA

IMPORT BEER

\$8

(Make it a Michelada +\$3)

Carta Blanca
Corona
Dos XX
Modelo Especial

Negra Modelo
Pacífico
Victoria

N/A DRINKS

Soft drinks

\$3.50

Agua frescas

\$9

(ask your server)

Lemonade

\$3.50

HAPPY HOUR

\$10 House & Frozen Margaritas
\$10 Large Nachos
\$10 Large Queso
\$10 Smash Burger Taco

ONE CHECK FOR PARTIES OF 6 OR MORE
20% GRATUITY ON PARTIES OF 6 OR MORE

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

2022 Sancerre Domaine Des Cotes Blanches

\$20/80

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