

Chihuahua Charlies Cantina

BOTANAS

CÓCTEL DE CAMARONES

Traditional mexican shrimp cocktail. Made with spicy clamato juice, avocado, cucumber and pico de gallo. 10.99

🍷 CHILE CON QUESO

A flavorful, creamy cheese sauce made with a sautéed blend of peppers, onions and tomatoes. Served with freshly made flour tortilla chips. 5.99

* Add chorizo or bistec 1.99 *

CHIHUAHUA FRIES

A pile of golden crispy french fries covered with chile con queso, a blend of chihuahua and monterey jack cheese, pico de gallo, bistec, grilled onions, sliced fresh jalapeños. Drizzled with crema and guacamole. 10.49

QUESO FLAMEADO

A gooey mound of chihuahua and monterey jack cheeses on a sizzling skillet. Topped with your choice of chorizo, chopped beef fajita or chopped chicken fajita. Served with flour or corn tortillas. 9.99

🍷 GUACAMOLE

Fresh avocados, mixed with diced jalapeños, tomatoes, onion and cilantro. 8.99

PARRILLADAS

Served with your choice of 2 sides & your choice of flour or corn tortillas.

EL PRESIDENTE PARRILLADA

The ultimate feast - when everything looks good and you can't decide! Ribeye and chicken fajitas, grilled shrimp, and caña de cerdo. Served over a generous amount of gooey, melted blend of chihuahua and monterey jack cheese, caramelized onions and peppers. To complete the feast it is accompanied with guacamole, crema and pico de gallo. 22.99

* El Presidente for 2 39.99 *

FAJITAS CLASSICO

Combines certified black angus beef skirt steak* and chicken fajita. Seasoned and marinated with fresh herbs and spices. Topped with caramelized onions and blend of peppers. Accompanied with fresh guacamole, crema, and pico de gallo. 18.99

* or choose grilled vegetable fajitas 14.99 *

TIERRA Y MAR

A combination of ribeye fajita strips and 3 jumbo butterflied charbroiled shrimp. 20.99

SEAFOOD

* Caution: May contain small bones *

Served with your choice of 2 sides & pan tostado.

MOJARRA FRITA

Lightly breaded and seasoned fried whole tilapia. 15.99

CAMARONES EMPANIZADO

Jumbo butterflied and lightly seasoned fried shrimp. 17.99

🔥 CAMARONES A LA DIABLA

Jumbo butterflied shrimp sautéed in a spicy chipotle sauce. 18.99

EL MAR

Seafood plate, includes 1 fillet of tilapia & 3 jumbo butterflied shrimp. Choose either lightly breaded and fried or grilled. 15.89

FILETE EMPANIZADO

2 lightly breaded and seasoned tilapia fillets. 14.89

* or opt for grilled. *

CAMARONES A LA PLANCHA

Jumbo butterflied and lightly seasoned grilled shrimp. 17.99

CAMARONES RANCHEROS

Butterflied shrimp sautéed in our rancho sauce. 18.99

CAMARONES MOJO DE AJO

Jumbo butterflied shrimp sautéed in a garlic lemon butter sauce. 18.99

PLATOS ESPECIALES

Served with your choice of 2 sides & your choice of flour or corn tortillas.

MONTERREY

10 oz charbroiled select ribeye steak* topped with our chorizo and a blend of chihuahua and monterey jack cheese. 19.99

CAÑA DE CERDO

3 pork shanks fried then sautéed in your choice of tomatillo, chipotle or guajillo sauce. 18.99

BISTEC RANCHERO

Charbroiled 10 oz select ribeye steak* marinated in our house blend marinade. Served with caramelized peppers and onions, topped with our rancho sauce. 18.99

🔥 EL DIABLO

Charbroiled 10 oz select ribeye steak* topped and 3 grilled shrimp. Topped with chipotle garlic butter. 21.99

SPICY BISTEC A LA MEXICANA

Marinated ribeye strips sautéed with onions, jalapeños and tomatoes. 16.99

ENSALADAS

Layers of mixed greens, cucumber, jicama, red onion, corn, tomatoes, cotija cheese and avocado.

ENSALADA ASADA

Our ensalda with marinated grilled certified black angus beef* skirt. 13.99

ENSALADA DE CAMARONES

Our ensalda with jumbo butterflied grilled shrimp. 14.99

ENSALADA DE POLLO

Our ensalda with marinated grilled chicken breast. 12.99

ENSALADA MIXTA

Our ensalda with your choice of two. Choose from grilled chicken, certified black angus beef* fajita or grilled shrimp. 16.99

* All three for 18.99 *

PLATILLOS

Served with your choice of 2 sides & your choice of flour or corn tortillas.

DINNER CHILAQUILES

Best of both worlds; breakfast and dinner together. Hand cut crispy tortilla chips sautéed with either spicy tomatillo sauce and grilled chicken breast or mild guajillo sauce and marinated beef. Topped with 2 fried eggs*, avocado, queso fresco and crema. 14.99

CHILE RELLENO PLATE

Poblano pepper stuffed with your choice of queso asadero or picadillo & queso asadero, battered and deep fried. Topped with our zesty ranchero sauce then drizzled with crema and queso fresco. 11.99

CANTINA TRIO

Grilled chicken breast topped with melted chihuahua and monterey jack cheese. Served with a cheese enchilada covered in our guajillo sauce and a chicken flauta. 15.79

SOPES PLATE

2 corn masa cakes deep fried to a golden brown. Layered with refried beans and your choice of al pastor, carnitas, beef or chicken fajita tossed in your choice of tomatillo or ranchero sauce. Topped with fresh cilantro purple onions, queso fresco and crema. 8.49

ENCHILADA PLATTERS

Served with your choice of 2 sides.

🔥 ENCHILADAS A LA DIABLA

Grilled shrimp with sautéed onions rolled in flour tortillas. Covered in our spicy chipotle diablo sauce then topped with a blend of chihuahua and monterey jack cheese. 14.59

👁️ ENCHILADAS POBLANAS

Poblano peppers battered and fried then stuffed with asadero cheese all rolled in corn tortillas. Covered in our home made ranchero sauce. Lightly dusted with cotija cheese and crema. 12.49

🌶️ ENCHILADAS DE CARNITAS

Traditional carnitas rolled in corn tortillas, topped with our tomatillo sauce and a blend of chihuahua and monterey jack cheese. 14.69

👁️ ENCHILADAS DE QUESO

A blend of chihuahua and monterey jack cheese rolled in corn tortillas then topped with our creamy guajillo sauce. 11.99

ENCHILADAS SUIZA

Chicken enchiladas covered in a creamy sauce made with mexican crema and tomatillo salsa. Topped with a blend of chihuahua and monterey jack cheese. 13.49

🌶️ ENCHILADAS VERDES

Chicken enchiladas covered in a traditional green salsa made with tomatillos, peppers, garlic and spices. Topped with a blend of chihuahua and monterey jack cheese. 13.39

ENCHILADAS DE CARNE

Charbroiled beef skirt steak with sautéed onions and peppers rolled in corn tortillas. Topped with our creamy guajillo sauce and our blend of chihuahua and monterey jack cheese. 14.29

SIDES

Refried Beans - Charro Beans - Mexican Rice - Esquite (Mexican Street Corn) - Side Salad - French Fries

PLATILLOS DE NIÑOS 4.99

(10 and under or over 60 years young please)

CHIHUAHUA DOGS

Mexican version of a corny dog. 2 chihuahua dogs served with french fries.

👁️ CHEESE ENCHILADA

1 cheese enchilada topped with chile con queso. Served with mexican rice and refried beans. **French fries can be substituted at no additional charge.**

👁️ CHEESE QUESADILLA

Flour tortilla stuffed with melted cheese. Served with french fries.

* Add shredded chicken or beef 1.00 *

👁️ CHILD'S NACHOS

Bean and chile con queso nachos.

* Add shredded chicken or beef 1.00 *

CRISPY TACO

1 crispy taco filled with picadillo and cheese. Served with mexican rice and refried beans. **French fries can be substituted at no additional charge.**

PANECITO

Deep fried and tossed in a cinnamon and sugar mixture. 3.99

CHOCOLATE TRES LECHE CHEESECAKE

Decadent desert that layers a moist traditional tres leches cake with a rich and creamy chocolate cheesecake. 7.99

POSTRE DEL MES

Ask your server about our special dessert of the month! Price Varies

BEBIDAS

AGUAS FRESCAS

Jamaica (Hibiscus), Horchata, Fruit of the Day 2.79

* Refills 1.00 *

BOTTLED DRINKS

Mexican Pepsi, Mexican Coke, Jarritos, Mineral Water 2.89

Bottle Water 1.49

COFFEE / TEA

Coffee, Decaf Coffee, Sweet Tea, Unsweet Tea 2.59

HANDCRAFTED TEA

Sweet or Unsweet: Mango, Peach or Jamaica (Hibiscus) 2.89

* Refills 1.00 *

KID'S DRINKS

Tea, Fountain Drinks, Craft Sodas, Aguas Frescas 1.49

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Big Red 2.79

CRAFT SODAS

Stubborn Root Beer, Stubborn Pineapple Cream Soda, Stubborn Orange Hibiscus 2.79