

WEEKEND BRUNCH SAT & SUN 10AM-3PM

tableside guacamole 🌱🌱

choice of ingredients, local corn & plantain chips, verde & fresca salsa, fresh radish, cucumber 14

chips & salsa trio 🌱🌱

golden habanero, vida verde, & tomato fresca salsas 5

vida brussels & shishitos 🌱🌱

toasted pepitas, nutritional yeast, balsamic, liquid aminos & golden salsita 14

white bean cilantro hummus 🌱🌱

spiced chickpea, charro chimichurri, veggies, corn & plantain chips 13

hola hemp® mini chimis 🌱

(4) queso vegan & chile verde with hola hemp® tortillas, guacamole, & pico salsa 13

add enchilada style:

queso vegan, red & green sauce +5

vida street fries 🌱🌱

choice of yuca or sweet potato fries topped with chickpea chorizo, taco crema, cilantro, peppers mixta, & pico salsa 12

SOUP & SALAD

ancho tortilla soup 🌱

avocado, choice of dairy **or** vegan cheese, ancho chile oil, corn tortilla crisps, onion, green chile, & cilantro 10

add: chickpea chorizo 🌱 +6 **add: grilled chicken** +6 **add: green salad** 🌱 +6

taquería chopped 🌱

greens, avocado, queso fresco, black bean, pico salsa, tortilla strips, chickpea, corn, radish, & pink onion 12

dressing choices 🌱: **house vinaigrette, taco crema, or ginger lime** **substitute queso vegan** 🌱 +2

add protein: **grilled chicken** +6 **grilled shrimp** +7 **asada steak*** +8 **mesquite salmon*** +8 **chickpea chorizo** 🌱 +7

THE RESPONSIBLE BURGER™

our better for you and for the planet, 70% grass-fed beef & 30% shiitake mushroom patty* on brioche bun with lettuce, tomato, onion, pickles, & charro sauce. featuring choice of yuca **or** sweet potato fries & choice of dairy **or** vegan cheese 18

add: avocado +3 **jalapeño** +1.50 **uncured bacon** +4

sub: house made veggie patty 🌱 **sub: grilled chicken** **sub: gluten-free bun** 🌱 +1 *gf buns contain egg*

YOUR VIDA, YOUR BOWL

start your vida bowl with:

cilantro white rice 🌱🌱

or

mixed greens 🌱🌱

optional: add a tamal recipe

fresh corn & queso tamal +6

or

original hola hemp 🌱🌱 tamal +7

add fresh avocado +3

add your protein 🌱

chickpea chorizo 🌱 17

steak asada* 18

mesquite salmon* 18

grilled chicken 16

grilled shrimp 17

chicken al pastor 17

carnitas adobada 16

finish with two sides 🌱🌱

roasted brussel sprouts

vida calabacitas

street corn esquites

cauli al' pastor

nopalitos & green beans

mushroom mixta

campo beans or black beans

VIDA BRUNCH RECIPES

choice of egg recipes:

plant-based 🌱

scrambled just egg brand & vegan cheese

monica's avocado toast 🌱

smashed avocado, choice of egg recipe*, arugula, tomato, pink onion, olive oil, toasted pepitas, & cilantro chimichurri

classic with queso fresco 14

plant-based 🌱 16 **citrus salmon** 22

churro french toast

thick cut french toast, cinnamon, bakers sugar, maple-agave syrup, & coconut whipped cream

choice of: plain, berry, or peach

classic 14 **plant-based** 🌱 16

hola hemp® tamal & eggs 🌱

our plant-based tamal, scrambled vegan just egg chickpea chorizo, house potatoes, choice of frijoles, taco crema, red & green sauce **plant-based** 🌱 17

the breakfast plate

two eggs*, choice of beans, nopalitos, house potatoes, & choice of toast or flour or corn 🌱 tortillas

classic 14 **plant-based** 🌱 16

optional add a plus+ recipe to most brunch recipes:

chickpea chorizo 🌱 6

mushroom mixta 🌱 4

carnitas adobada 4

jalapeño 🌱 1.50

uncured bacon 4

carne asada* 8

grilled shrimp 7

charro carne seca 8

add fresh avocado to any recipe +3

classic

over easy or scrambled egg & dairy cheese

carne asada & eggs

mesquite grilled skirt steak, charro chimichurri, classic egg (easy* or scrambled), house potatoes, frijoles campos, & flour or corn 🌱 tortillas 27

carnitas, corn tamal, & eggs* 🌱

carnitas adobada, original fresh corn tamal, classic egg (easy or scrambled), queso fresco, house potatoes, frijoles, taco crema, red & green sauce 18

chilaquiles 🌱

local corn chips in red & green sauces, choice of egg* recipe & queso, with pico salsa, cilantro, avocado, & taco crema

classic 15 **carnitas adobada** 19 **plant-based** 🌱 17

breakfast burrito

local flour tortilla, choice of classic scrambled eggs or vegan just egg, house potatoes, & vida taco crema

classic 15 **carnitas adobada** 19 **plant-based** 🌱 17

add: enchilada style to your burrito

choice of cheese with red & green sauce +5

SATURDAY & SUNDAY 10AM TO 3PM

YELLOWBRICK COLDBREW

tucson brewed | 6

1/2 OFF MIMOSAS *!

*weekends half off price shown 10am-3pm**

single 9 bottle flight 39⁺ pick 3 flavors

vida house classic fresh orange juice & bubbles

peach sunrise peach néctar, orange, & bubbles

prickly pear sweet cactus néctar, oj, & bubbles

grapefruit grapefruit nectar & bubbles

mock mimosas flight cava non-alcoholic | choice of flavors 28

BUBBLES

tiamo prosecco organic | vegan | prosecco 39

house bubbles prosecco | n/a vegan 8/28

SANGRIA & SPRITZ 20oz vaso grande

sí sangria! *single or carafe* fruit, red wine, citrus, agave, brandy & peach liqueur 14 or 25 carafe for 2

the valencia aperol, alma finca citrus liqueur, fresh rosemary, rocks 14

spanish timeshare aperol, champagne, & muddled berries 14

REFRESCOS & MOCKTAILS 🌱🌿

prickly pear lemonade 5

turmeric temptation turmeric, agave & citrus 6

corazón cooler berries, beets, & agave 6

horchata cold brew with yellow brick coffee 6

agave mint iced green tea local & shaken 4.5

lima y limón agave, citrus, & mint 5

hola hemp® horchata cinnamon, agave, & almond milk 6

whiteclaw n/a mango just 15 calories, no alcohol 8

corona non-alcoholic mexico 7

VIDA MARGARITAS & COCKTAILS

margarita zero™ zero sugar added, limón, orange zest, insolito silver tequila & stevia syrup 14

charro house margarita fresh lime, orange juice, silver tequila 9

prickly pear margatini herradura silver tequila, prickly pear, citrus, raw sugar & tajín 13

cafécito coffee martini cold brew, kahlua, cinnamon, abuelita chocolate, & tito's vodka 14

staci's moonshine del bac whiskey, agave néctar, fresh lemon juice 13

el maestro jalapeño & cucumber, citrus, agave, código silver 15

violet butterfly pea flower, alma finca citrus, lime, agave & flecha azul silver tequila 15

gold ginger & lime, raw sugar rim, agave, alma finca citrus liqueur & código repo 15

CERVEZAS ON DRAFT *inquire for bottles/cans*

charro 100th by dragoon 8 | **modelo especial** mexico 7 | **xx lager** mexico 7

negra modelo mexico 7 | **motosonora victory or death ipa** tucson 8

VINO *glass / bottle*

VINO ROJO *glass / bottle*

antigal malbec | argentina 13/44

carmel road pinot noir | ca 12/42 🌱

mcmanis cabernet sauvignon ca 11/36 🌱

velvet devil merlot | wa 11/36

leco punk rioja tempranillo | spain 11/36

page springs barrio rojo | az 14/47

de la casa cabernet or merlot | ca 9/28

VINO BLANCO *glass / bottle*

cambria chardonnay | ca 13/44 🌱

chateau ste. michelle riesling | wa 11/36

page springs barrio blanca | az 14/47

moroki sauvignon blanc | new zealand 11/36

de la casa

chardonnay, pinot grigio, sauvignon blanc | ca 9/28

bonterra rosé | ca 11/36

DESSERTS & DULCES

churro dreams 🌱🌿 original gluten free, plant-based, mesquite flour recipe with chocolate sauce & coconut whip 8

nutella & chocolate tamal 🌱🌿 handmade dessert tamal with vanilla oat milk ice cream 9

cran-apple chimis 🌱 our family recipe with cranberry chutney, pepitas, & horchata coconut whip (4) 8

vanilla oat milk ice cream 🌱🌿 two scoops with housemade chocolate sauce 6

café de la olla 🌱🌿 spiced mexican coffee with clove, orange, & cinnamon 5

NOW OPEN MONDAYS

HAPPY VIDA, HAPPY HOURS

monday thru friday 3pm to 6pm. \$2 off select appetizers,

\$2 off all cocktails, wine, & drafts, & 1/2 off house margaritas

yes, we cater, takeout, & doordash | (520) 779-1922 | charrovida.com

🌱gluten-free 🌿 plant-based

Our gluten friendly and plant-based recipes are delicious, but we are not a kitchen without known allergens or cross contamination potential. Please advise us if you have any special dietary needs as we assume no liability for adverse reactions. *Note: consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Sorry, but we cannot guarantee the quality of food delivered when using a third-party delivery app. Pricing and content subject to change without notice. Note: Parties of 6 or more are subject to a 20% mandatory service charge of the pre-tax total that will be allocated 18% to the service team and 2% to the culinary team. ©Flores Concepts 10.2024

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