

FOOD POR VIDA. FOOD FOR LIFE.

APPETIZERS & BOCADITOS

tableside guacamole 🌱🌱

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

jackfruit taquitos banderas 🌱🌱

(3) corn tortilla jackfruit taquitos, trio of sauces, guacamole, fresh greens, & pico salsa 14

vida brussels & shishitos 🌱🌱

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

chips & salsa trio 🌱🌱

golden habanero, vida verde, & tomato fresca salsas 5

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 & SALADS

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

dressing choices 🌱: house vinaigrette, taco crema, or ginger lime

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

rocket & romaine 🌱

arugula & romaine, agave pressed peach, marcona almond, pink onion, house vinaigrette, & queso fresco 12

add protein: grilled chicken +6 grilled shrimp +7 asada steak* +8 mesquite salmon* +8 chickpea chorizo 🌱 +6
substitute queso vegan 🌱 on any salad +2

VIDA ENCHILADAS 🌱

choice of dairy **or** vegan cheese (+2) with red chile **or** green chile sauce, cilantro rice, choice of beans & your recipe below:

queso 16 mushroom mixta 🌱 18 grilled chicken 19 salmon* 22 asada steak* 22 grilled shrimp 20 carne seca 22

add fresh avocado to any recipe +3

NACHOS VIDA 🌱🌱

they're back! our house vegan queso, peppers mixta, cilantro, black & campo beans, pico salsa, guacamole, & spiced pepitas

queso vegan 16 mushroom mixta 🌱 18 grilled chicken 19 asada steak* 22 grilled shrimp 20 carne seca 22

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*

TACO PLATES OR BURRITOS

tacos on corn 🌱 **or** flour tortillas with queso & recipe choice, avocado, "three sisters" of corn, squash calabacitas, & choice of beans

burritos with your recipe, local flour tortilla, vida grains, black beans, guacamole, queso choice, taco crema, peppers, & pico salsa

steak asada* 19

grilled chicken 18

chickpea chorizo 🌱 17

chicken al pastor 18

mesquite salmon* 19

grilled shrimp 19

mushroom mixta 🌱 17

el charro carne seca 22

add enchi-style to your burrito queso choice, red & green sauce +5 **add fresh avocado to any recipe:** +3

YOUR VIDA, YOUR BOWL

bowls are priced by the protein and are all gluten free, any extra portions will have an added cost

start your vida bowl with choice of

cilantro white rice 🌱🌱

or

mixed greens 🌱🌱

optional - add a tamal recipe

fresh corn & queso tamal +6

or

original hola hemp 🌱🌱 tamal +7

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

add fresh avocado to any recipe +3

🌱 gluten-free 🌱 plant-based

charrovida.com | (520) 779-1922 | #sicharro

WEEKEND BRUNCH

HALF OFF MIMOSAS[^]

SATURDAY & SUNDAY 10AM TO 3PM

[^]select bubbles half off sat & sun 10am-3pm (certain restrictions apply)

REFRESCOS & MOCKTAILS

- prickly pear lemonade 5
- turmeric temptation turmeric, agave & citrus 6
- corazón cooler berries, beets, & agave 6
- agave mint iced green tea local & shaken 4.5
- hola hemp[®] horchata cinnamon, agave, hemp, almond & rice milk 5
- lima y limón agave, citrus, & mint 5
- horchata cold brew with yellow brick coffee 6
- whiteclaw n/a mango just 15 calories, no alcohol 8
- corona n/a 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

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

CERVEZAS ON DRAFT *inquire for bottles/cans*

- charro 100th by dragoon 8 | modelo especial mexico 7
- xx lager mexico 7 | negra modelo mexico 7
- motsonora victory or death ipa tucson 8

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

BUBBLES & MIMOSAS *please inquire*

DESSERTS & DULCES

- churro dreams 🌿🌿 gluten free mesquite flour, chocolate, & coconut whip 8
- nutella & chocolate tamal 🌿🌿
handmade dessert tamal with vanilla oat milk ice cream 9
- cran-apple chimis 🌿 our family recipe with horchata coconut whip (4) 8
- vanilla oat milk ice cream 🌿🌿 two scoops w/ chocolate sauce 6
- café de la olla 🌿🌿 spiced mexican coffee with clove, orange, & cinnamon 5

HAPPY VIDA HOURS & NOW OPEN MONDAYS!

monday thru friday 3pm to 6pm. \$2 off select appetizers, \$2 off all cocktails, wine, & drafts, & 1/2 off house margaritas

🌿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 11.22.2024

