

Diet Guide vegan ☼
gluten-free ☺
keto ✦

charrovida™ Plant+

 **add avo anywhere**
fresh avocado \$2

Daily Soups ☼☺ cup 5 | *Refrescos* iced tea 3.50 | agave-mint green tea 4 | natural colas 3 | hola hemp® horchata 4 | *more over* >

shareables

*the more you share, the more you have!
want more? add a plus+ protein below!*

guaca~hummus ☼☺

serves 2-4 with local corn chips,
plantain crisps, radish & cucumber 11

hola hemp® mini chimis☼

(4) queso vegan & chile verde filled mini chimis
made with hola hemp® tortillas and served
with guacamole & pico salsa 9

vida brussels☼☺

charred brussels tossed in nutritional yeast,
balsamic & liquid aminos with golden salsita 9

jackfruit taquitos☼☺

(3) rolled corn tortilla taquitos, guacamole,
pickled onion, vegan taco crema & queso dip 11

dos chips & salsa☼☺

local corn chips & plantain crisps
with vida salsa verde & golden salsita 3

quesadilla☼

hola hemp™ tortilla, queso vegan, guac & pico 9
optional: add a plus + below

nachos vida☼☺

local corn chips, queso vegan, peppers mixta,
cilantro, frijoles, pico, guac & spiced pepitas 13
optional: add a plus + below

salads

*choice of plant-based salad with option to add a
plus+ protein below or try a vida bowl with greens!*

charro chino ☼☺

napa cabbage & kale, quinoa, peppers mixta,
chopped cilantro, crispy tajín tortilla strips with
ginger-citrus & amino vinaigrette 11

taquería chopped ☼☺

mixed greens, avocado, black bean,
queso vegan, pico salsa, crispy tajín tortilla strips,
lime, spiced chickpea, roasted corn, red radish,
pickled onion & taco crema dressing 11

toasts & tamales

*tucson's barrio bread & chef carlotta's tamales
on one menu & optional plus+ proteins below!*

tucson's toast™ ☼

barrio bread, smashed avocado, baby arugula &
tomato, pickled pink onion, olive oil,
toasted pepitas & cilantro chimichurri 9

barrio vida™ ☼

barrio bread, guaca-hummus, super fajitas, vegan
taco crema, pico salsa & roasted corn 9

chef carlotta's tamales☼

vegan hola hemp® original or chipotle☼
sunflower chicken (nut free)
choice of handmade non-gmo tamale, served with vida
grains & choice of frijoles. **uno** 10 / **dos** 15 / **tres** 17

Add a Plus+☼

jackfruit carnitas ☼ 6	grass-fed steak* 7	mesquite salmon* 6
beyond carne ☼ 6	natural pollo asado 5	egg* or vegan just egg☼ 5

vida bowls *with vida grains or greens*

1. Begin your Bowl . . .

*begin your bowl with vida grains or greens,
plus+ your recipe & finish with any 2 sides below*

2. Plus+ Your Recipe . . .

jackfruit carnitas ☼ 14	grass-fed steak* 15
natural pollo asado 13	mesquite salmon* 15
beyond carne ☼ 14	egg* or vegan just egg☼ 13

3. Add 2 Sides☼☺ . . .

street corn roasted corn with quinoa, poblanos, smoked paprika, citrus & queso vegan	vida brussels charred brussels tossed in balsamic, nutritional yeast & liquid aminos	cuco loco marinated cucumber & beet salad with pink onion, vida herbs, hemp seed & sea salt
yucca fries organic yucca fries tossed in sea salt nutritional yeast & chopped cilantro	super fajitas fajita style peppers, papas dorados, grilled mushrooms & poblanos	cauli 'al pastor! roasted cauliflower in ancho & guajillo chiles with grilled pineapple & fresh cilantro
vida grains & frijoles choice of whole campo or black beans made with sea salt & olive oil	nopalitos sonoran superfood with house-made red chile sauce, quinoa & spiced pepitas	vida hummus house blend of mashed chickpea, ground turmeric & smoked paprika

Extra Sides 4 each | *Extra Protein* ask us
Make it a Burrito +2 | *Tortillas* +2 (corn/flour)

más charro

enjoy with your choice of our plus+ recipes

keto relleno ☼☼+	dos enchiladas ☼☺
green chile & vegan just egg☼ relleno with tomatillo sauce & queso vegan or your choice of plus+ recipe below:	queso vegan, corn tortillas, vegan & nut-free sunflower mole with vida grains, choice of frijoles & choice of plus+ recipe below:

Add a Plus+☼

beyond carne ☼ 15	charro carne seca 17
jackfruit carnitas ☼ 14	grass-fed steak* 16
queso vegan ☼ 13	natural pollo asado 14

taco trios☼

3 quesabirria style jackfruit tacos & dip☼ 14

OR

3 street style on soft corn or lettuce:
order any three with vegan taco crema, slaw & golden salsita

beyond carne ☼ 5	grass-fed steak* 5.5
brussel fajita ☼ 4.5	natural pollo asado 4.5
salmon del rey style* 5.5	

casa combination☼

build your casa! pick any taco & any enchilada recipe.
served with nopalitos, taco slaw, vida grains & frijoles 18

la vida burger☼

beyond carne burger, vegan sourdough bun, queso vegan,
lettuce, tomato, red onions, pickles, vegan secret sauce
with side of crispy non-gmo yucca fries 15
add avo +2 sub grass-fed beef +1

better b sandwich☼

crispy-spicy portobello, vegan sourdough bun, vegan spicy
mayo, turmeric salsita, dill pickles, local tomato
& pickled pink onions with a side of yucca fries 15

sub gf bun - note our gluten free buns contain egg +1



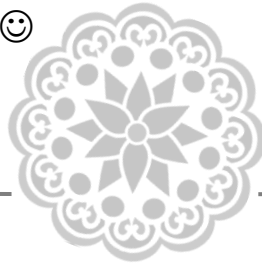
the UNIVERSITY OF ARIZONA
COMMUNITY AND SCHOOL GARDEN PROGRAM

la vida local!

*We are partner with the UA & TUSD School Garden Program
We cook smart with recipe & diet minded dedicated clean surfaces
We source clean, non-gmo, and local ingredients whenever possible
We use only use grass fed beef & 100% natural never-never chicken
We are sustainable members of the Monterey Bay Seafood Watch*

**Our gluten & allergy friendly recipes are delicious, but we are not a kitchen without known allergens.
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.
We do not warrant the quality of food delivered when using a third-party delivery app.
Pricing and content subject to change without notice. Parties of 8 or more are subjected to a 20% mandatory gratuity.*

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charrovida™ Plant + refrescos☼☺

Curbside Takeout &
Social Distance Dining
Tuesday-Sunday 11am-8pm

live your best vida with our refreshing refrescos! | spike your tequila or vodka for \$5 more!

turmeric temptation
miracle of turmeric,
agave & citrus 6

centr cbd palomas
pink grapefruit or piña
centr cbd soda (n/a) 8

hola hemp® horchata
cinnamon, agave, hemp
& almond milk with 5

aguas frescas
ask us about our
seasonal recipes 5

**hola hemp®
horchata cold brew**
w/yellow brick coffee 6

kombucha on tap
locally brewed by f.t.c.
prickly pear recipe 6

lima y limón
agave. citrus
fresh mint 4

**agave - mint
iced green tea**
shaken & chilled 4

love is a vida margarita☼☺

agave & natural stuff only, we never use high fructose corn syrup

- charro house margarita** fresh lime. orange juice. silver tequila 8
- margarita zero™** zero sugar added, limón, orange zest, cazadores silver tequila, stevia syrup 11
- dynamic cadillac** cazadores añejo, float of bio dynamic red, fresh lime, orange & agave nectar 14
- el maestro** muddled jalapeño & cucumber, citrus & agave, patrón citrónge liqueur, código silver 14
- red** watermelon agua fresca margarita with agave, patrón citrónge, cazadores silver tequila & tajín dust 13
- gold** fresh ginger & lime margarita with raw sugar rim, agave, patrón citrónge & código reposado 14
- orange** orange and coconut whip with turmeric, fresh citrus zest, agave & cazadores silver tequila 12
- violet** butterfly pea flower, patrón citrónge, lavender, lime & agave nectar & cazadores silver tequila 12
- green** avocado nectar and agave margarita with fresh citrus, toasted coconut & cazadores silver tequila 12

... & sangria or cocktails☼☺

- sangria mora** muddled fruit, red wine, citrus, agave, brandy & peach liqueur 9
- sangria blanca** agave, orange & peach liqueur 9
- thyme on our side** thyme sprig, mahón spanish gin, fresh citrus, agave & lavender bitters 11

vino all are sustainable & vegan☼☺ (de la casa not vegan)

- | | | |
|---------------------------------------------------|-----------------------------------------------|-----------------------------------------------------------|
| de la casa
cabernet or merlot ca 7/24 | altocedro
malbec argentina 10/36 | de la casa
chardonnay or pinot grigio ca 7/24 |
| caramel road
pinot noir ca 9/32 | mcmans
cabernet sauvignon ca 8/28 | cono sur
organic sauv blanc chile 8/28 |
| velvet devil
merlot wa 8/28 | niner
red blend ca 10/36 | bonterra
organic rosé ca 9/32 |
| | | bellissima zero carb
organic prosecco 45 |

HAPPIER HOURS ~ DAILY 2-5 PM
22% OFF ALL DRINKS
& SHAREABLES APPS!

**tamale
of the
month** \$3.00

half-off mimosa's
every day 11-2pm

Brunch Baby

available daily from 11am-2pm

barrio charro french toast☼

delicious plant-based recipe of barrio's bread's famous sourdough as salted agave french toast with maple-agave syrup & cinnamon coconut whipped cream 9

am keto bowl☺

choice of real or vegan just egg☼ with nopalitos, brussels, pepitas, vida greens and choice of:
beyond carne, chicken or grass fed steak 16

brunch burro

grilled burro, choice of egg or vegan just egg☼, super fajitas, vegan taco crema, queso vegan, and choice of: egg or just egg☼ 11
or beyond carne or steak 16

The Sweet Vida☼☺

churro dreams™

gluten free & plant-based recipe with local mesquite flour & vegan chocolate 7
takeout by the dozen \$15

vegan nutella tamal

hazelnut chocolate infused masa with spiced pepitas & vegan coconut crema 7
takeout by the ½ dozen \$25

Meal Kits & Catering

Our family wants to you enjoy more of your vida and leave the cooking to us!
Our takeout recipes are packed in eco-friendly boxes and we offer bulk pack for meal prepping or family fixes and we can cater at your home or work! Ask us for our catering menus or email catering@sicharro.com

520-779-1922 | www.charrovida.com | #sicharro
for online ordering & more info on our Si 100! point safety plan,
please also visit www.sicharro.com

Parties of 8 or more are subject to a 20% mandatory gratuity.