

shareables

want more protein? add a plus+ protein below

guaca~hummus 🌱🍷

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

stuffed mushrooms 🌱🍷

skillet of stuffed mushrooms with black bean, plant + chorizo, queso vegan & raja crema^ 12

nachos vida 🌱🍷

corn chips, queso vegan, peppers mixta, cilantro, frijoles, pico, guaca-hummus & spiced pepitas 14
optional: add a plus+ below

soups

option to add a plus+ protein below

3 sisters soup & salad 🌱🍷

our delicious "3 sister" soup of squash calabacitas, roasted corn & campo beans in a smoky ancho broth featuring our casa salad & warm corn tortillas 13

sopa de mercado 🌱🍷

gluten free fideo noodle, poblano, mushroom, cabbage, & garlic broth, plant+ chorizo, chiletepin oil, & cilantro 11

vida burrito 🌱

option to add a plus+ protein below

hola hemp® tortilla, vida grains, black beans, guacamole queso choice, taco crema, super fajitas, & pico salsa 11
add enchi-style queso choice, red & green sauce +4

hola hemp® mini chimis 🌱

(4) queso vegan & chile verde filled mini chimis made with hola hemp® tortillas and served with guaca-hummus & pico salsa 10

add enchi-style queso vegan, red & green sauce +4

chips & dos salsas 🌱🍷

local corn chips & plantain crisps with vida salsa verde & golden salsita 4

hola hemp® quesadilla 🌱

with hola hemp® tortilla, queso choice, pico salsa & guaca-hummus 11 optional: add a plus+ below

salads

option to add a plus+ protein below

taquería chopped 🌱🍷

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

strawberry sunset salad 🌱🍷

chopped greens of arugula and kale, southwest quinoa, strawberry, toasted pepitas, spiced chickpea, dried cranberry, pink onion & vegan feta with our house-made ginger-lime vinaigrette 11

casa salad 🌱🍷 simple greens & dressing choice 6

dos enchiladas

option to add a plus+ protein below 🌱🍷

queso choice, corn tortillas, vegan & nut-free sunflower mole with vida grains, choice of frijoles 14
or add your choice of plus+ recipe below:

vida brussels 🌱🍷+

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

with southwest quinoa 🌱 +2

unloaded fries 🌱🍷

sweet potato fries, plant+ chickpea chorizo, vegan taco crema, cilantro, super fajita mix, pico salsa 11

jackfruit taquitos 🌱🍷

(3) rolled corn tortilla taquitos, guaca-hummus, pink onion, vegan taco crema & golden salsita 11

tamales 🍷

choice of handmade tamales, frijoles, & vida grains

hola hemp® original 🌱 or chipotle 🌱

red chile jackfruit 🌱, fresh corn (vegetarian), sunflower chicken (nut free) uno 10 / dos 15 / tres 17

vida tacos

your choice of any three of our tacos plus+ recipes below on choice of flour, corn 🍷, or lettuce 🍷 16
(add \$1 each for steak*, carne seca, or salmon)

keto chile relleno

option to add a plus+ protein below 🌱🍷+

roasted poblano & vegan just egg relleno, avocado, tomatillo sauce, & queso choice 15
or add your choice of plus+ recipe below:

Plus+ Recipes 🍷

grass-fed steak* 7

beyond carne 🌱 6

mesquite shrimp 6

charro carne seca 8

pollo asado 6

mesquite salmon* 7

chicken pastor 6

jackfruit carnitas 🌱 6

plant + chorizo 🌱🍷 6

2 eggs* or just egg 🌱 6

quesabirria tacos 🍷

trio of street tacos with plant-based jack fruit carnitas & herbed consommé for dipping 16.95

the asada plate 🍷

choice of marinated & mesquite grilled asada recipe & featuring poblano mashed potatoes, frijoles campos, vida calabacitas, guaca-hummus, pico salsa, & corn tortillas

portobello asado 🌱 18.95 | pollo asado 19.95 | mesquite salmon* 24.95 | carne asada* 24.95

add mesquite seasoned shrimp +6

vida bowls

1. Begin Your Bowl . . . with choice of vida grains or salad greens

2. Plus+ Your Recipe 🍷 . . . add any protein or recipe below to your bowl

grass-fed steak* 17

natural pollo asado 16

mesquite salmon* 17

mesquite shrimp 16

chicken pastor 16

jackfruit carnitas 🌱 16

beyond carne 🌱 16

plant + chorizo 🌱 16

plain bowl 🌱

no protein+ 13

3. Add 2 Sides 🌱🍷 . . . finish by adding any of our delicious sides below:

street corn

roasted corn with poblanos, lime, smoked paprika, raja crema^

super fajitas

fajita style peppers, papas dorados, grilled mushrooms & brussels

cauli 'al pastor!

roasted cauliflower, ancho & guajillo chiles, grilled pineapple, & cilantro

vida brussels

charred brussels tossed in balsamic, nutritional yeast & liquid aminos

vida calabacitas

roasted squash, corn, tomato, onion vegan crema, & sea salt

nopalitos

sonoran cactus super-food with green beans, chimichurri, hemp seed, & roasted peppers

frijoles

black bean or house campo bean recipe

yucca fries

sea salt & nutritional yeast

southwest quinoa

seasoned superfood quinoa

sweet potato fries

tossed in herbs & sea salt

charro burger recipes

choice of burger* & recipe style on brioche bun featuring choice of sweet potato fries or yucca fries

beyond burger 🌱 | grass-fed beef* | jackfruit carnitas 🌱 | pollo asado

classic vida choice of regular or vegan queso, lettuce, tomato, red onions, pickles, vegan secret sauce 16

bonfire bbq mesquite onion strings, prickly pear bbq, pickle, house slaw, vegan secret sauce & queso +3

add avocado +2.5 poblano +1.25 sub gluten-free bun 🍷 sub gf bun - note our gluten free buns contain egg +1



Diet Guide plant-based ☯
gluten-free ☺
keto ✦

"Food Por Vida"

charrovida™

refrescos, cocktails, & mocktails ☯☺



prickly pear lemonade 4

try with gran ponche
pomegranate liqueur +5

turmeric temptation

turmeric, agave & citrus 6
try with silver tequila +5

corazón cooler

berries, beets, & agave 6
try with gran ponche +5

agave - mint

iced green tea
local & shaken 4.5

hola hemp® horchata

cinnamon, agave, hemp,
almond & rice milk 5

refrescas

seasonal fruit water 5
try w/silver tequila +5

horchata cold brew

w/yellow brick coffee 6
add del bac whiskey +8

kombucha on tap

locally brewed prickly pear
kombucha recipe 6

lima y limón

agave, citrus, & mint 4.5
with silver tequila +5

cntr brand cbd soda

pink grapefruit or piña 6
with silver tequila +5

love is a vida margarita ☯☺

charro house margarita fresh lime, orange juice, silver tequila 8

margarita zero™ zero sugar added, limón, orange zest, cazadores silver tequila & stevia syrup 13

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

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 15

gold fresh ginger & lime margarita with raw sugar rim, agave nectar, patrón citrónge & código reposado 15

orange orange and coconut whip with turmeric, fresh citrus zest, agave & cazadores silver tequila 13

violet butterfly pea flower, patrón citrónge, lavender, lime, agave nectar & cazadores silver tequila 14

sangria or cocktails ☯☺

sangria mora muddled fruit, red wine, citrus, agave, brandy & peach liqueur 11

sangria blanca agave, orange & peach liqueur 11

mojito mist sparkling bubbles, silver rum, muddled mint & agave 11

the del charro local del bac whiskey, agave, prickly pear néctar & citrus 14

staci's cafécito martini cold brew, kahlua, coconut milk, cinnamon, chocolate, & vanilla vodka 13



add avo anywhere!
fresh avocado or sm. guaca-hummus +2.5

Weekend Brunch!

Saturday & Sunday 10am to 3pm

churro french toast☯

delicious plant-based salted agave french toast made with barrio grains bread featuring warm mixed berries, cinnamon, maple-agave syrup & coconut whipped cream 14

hemp tamale brunch hash☯☺

choice of egg recipe, hola hemp® tamal, plant+ chorizo, roasted sweet potato, avocado, & plant-based taco crema 13/15

breakfast bowl☺

choice of vegan just egg or real egg scrambled and choice of queso, super fajita mix, avocado, black bean, plant+ chorizo, & salsas 14 egg /16 just egg☯

breakfast tacos☺

(3) choice of vegan just egg or real egg scrambled or over easy, corn tortilla, queso vegan, papas, avocado & salsa verde 14 egg /16 just egg☯

huevos rancheros☯☺

corn tostadas, choice of real* or vegan just egg☯, queso, salsa rojo, frijoles campos, avocado, peppers mixta & tomatoes 14/16

tucson's toast™☯

toasted bread, choice of egg, avocado, arugula, tomato, vegan feta, pink onion, olive oil, toasted pepitas & cilantro chimichurri 13/15

chilaquiles☯☺

local corn chips tossed in red & green enchilada sauces with, pico, cilantro, avocado, vegan taco crema & queso, & choice of real* or vegan just egg☯ 14/16 add a protein plus+ recipe below

brunch burrito

brunch burrito in hola hemp® tortilla, with choice of real* egg or vegan just egg☯, super fajitas potatoes, vegan taco crema & queso vegan 14/16

add enchilada style

queso vegan, red & green sauce +4

the plate☯

choice of: two organic eggs prepared easy*, scrambled or vegan just egg☯, nopalitos, fajita potatoes, & choice of tortillas or toast 13/15

Add a Plus+☺ to your Brunch

2 regular eggs* 6

plant + chorizo☯ 6

beyond carne☯ 6

vegan just egg☯ 6

all-natural pollo asado 6

chicken pastor 6

el charro carne seca 8

grass-fed steak* 7

mesquite salmon* 7

vino

sustainable & vegan ☯☺

(de la casa not vegan)

antigal malbec | argentina 12/42

cambria chardonnay | ca 12/42

velvet devil merlot | wa 10/34

mcmannis cab sauvignon ca 10/34

bonterra organic rosé | ca 10/34

brancott sauv blanc | new zealand 10/34

de la casa cabernet or merlot, chardonnay or pinot | ca 8/28

carmel road pinot noir | ca 11/38

bubbles

bellissima zero carb

organic | vegan | prosecco 45

tiamo prosecco

organic | vegan | prosecco 39

house bubbles

prosecco | n/a vegan 8/28

mimosas

vida classic

fresh orange juice & bubbles

peach sunrise

peach néctar, orange, & bubbles

prickly pear

natural cactus néctar & bubbles

grapefruit

agave, grapefruit & bubbles

SINGLE GLASS 9

BOTTLE FLIGHT 39†

pick 3 flavors 2-4 persons

VEGAN MIMOSA FLIGHT add +15

half-off mimosas

sat, & sun 10am-3pm

†half off the price shown.

n/a half off for vegan bottle

n/a as single flute

cervezas

bottle or draft available

please inquire on selection

& happy hour pricing

Happier Hours Tuesday thru Friday 2pm to 6pm. Now featuring 1/2 off house margaritas & \$2 off all shareables, cocktails, wine, & draft beer

7109 N. Oracle Rd. @ Ina | Dine In, Takeout, or DoorDash | Closed Mondays

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

for online ordering & catering menus, please also visit: www.sicharro.com

*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. ^nut allergen notice. Pricing and content subject to change without notice. ©Flores Concepts 3.2023*

Note: Parties of 8 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