

# charro vida

food por vida, your vida

## appetizers

### guaca~hummus<sup>Ⓢ</sup>

with local corn & plantain chips, fresh radish, & cucumber 11

### chips & salsa trio<sup>Ⓢ</sup>

corn & plantain chips, vida verde, del rey & golden salsas 5

### jackfruit<sup>Ⓢ</sup> or chicken taquitos<sup>Ⓢ</sup>

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

### hola hemp<sup>®</sup> mini chimis<sup>Ⓢ</sup>

(4) queso vegan & chile verde filled mini chimis made with hola hemp<sup>®</sup> tortillas and served with guaca-hummus & pico salsa 11

**add enchilada style** vegan cheese, red & green sauce +4

## shareables

### nachos vida<sup>Ⓢ</sup>

queso vegan, peppers mixta, cilantro, black and campo beans, pico salsa, guaca-hummus & spiced pepitas 14

### yuca street fries<sup>Ⓢ</sup>

chickpea chorizo, taco crema, cilantro, fajita mix, & pico salsa 11

### vida brussels & shishitos<sup>Ⓢ</sup>

charred brussels, charred shishito peppers, & pepitas tossed in nutritional yeast, balsamic & liquid aminos with golden salsita 11

**add:** grilled chicken +5 shrimp +6 steak\* +7 salmon\* +7  
jackfruit carnitas<sup>Ⓢ</sup> +6 chickpea chorizo<sup>Ⓢ</sup> +6 beyond carne<sup>Ⓢ</sup> +6

## salads & soup

**dressing choices:** citrus vinaigrette, taco crema, ginger lime, & balsamic

### taquería chopped<sup>Ⓢ</sup>

mixed greens, avocado, black bean, vegan cheese, pico salsa, corn tortilla strips, spiced chickpea, corn, radish, pink onion & choice of salad dressing 11

### casa salad<sup>Ⓢ</sup>

greens, mixed fresh veggies, pepitas, charred shishito peppers, & choice of salad dressing 9

### three sisters soup & salad<sup>Ⓢ</sup>

our casa salad and "three sisters" soup with a smoky ancho broth, squash calabacitas, roasted corn & campo beans 13

### tortilla soup<sup>Ⓢ</sup>

ancho chile oil, corn tortilla crisps, vegan cheese, & fresh cilantro 8

**add:** grilled chicken +5 shrimp +6 steak\* +7 salmon\* +7  
jackfruit carnitas<sup>Ⓢ</sup> +6 chickpea chorizo<sup>Ⓢ</sup> +6 beyond carne<sup>Ⓢ</sup> +6

## three sister taco plates

Our three sister plates bring together street corn, choice of beans, squash calabacitas, and your choice of recipe below with greens, avocado, pico salsa, pink onion, taco crema, & local corn<sup>®</sup> or flour tortillas to build your own tacos:

grilled mushroom mixta<sup>Ⓢ</sup> 18

jackfruit carnitas quesabirria style<sup>Ⓢ</sup> 18

grilled chicken or chicken al'pastor 19

mesquite salmon\* 22

grass-fed steak asada\* 22

mesquite grilled shrimp 21

## handmade tamales<sup>Ⓢ</sup>

choice of tamal recipe with sauce, choice of beans, & vida rice **uno** 11 / **dos** 17 / **tres** 22

**hola hemp<sup>®</sup> original<sup>Ⓢ</sup> or chipotle<sup>Ⓢ</sup>,**  
**red chile jackfruit<sup>Ⓢ</sup>, fresh corn & green chile,**  
**or sunflower chicken** (nut free)

## vida enchiladas<sup>Ⓢ</sup>

corn tortilla enchiladas with nut free sunflower mole, choice of cheese & recipe below, with vida rice & choice of beans

### keto relleno<sup>Ⓢ</sup>

choice of classic or vegan roasted poblano relleno with fresh avocado, tomatillo sauce, & choice of recipe below

**cheese only** (dairy or vegan<sup>Ⓢ</sup>) 18

**beyond carne<sup>Ⓢ</sup>** 19

grilled chicken 19 mesquite salmon\* 22

grass-fed steak asada\* 22

mesquite grilled shrimp 21

el charro carne seca 22

## the responsible burger™

our better for you and the planet 70% grass-fed beef & 30% shiitake mushroom burger on brioche bun with lettuce, tomato, red onion, pickles, & charro sauce served with choice of vegan or dairy cheese and yuca or sweet potato fries 17

**sub:** beyond burger<sup>Ⓢ</sup> or grilled chicken

**add:** avocado +2.5 jalapeños +1.50

**uncured bacon** +3 **sub gluten-free bun<sup>Ⓢ</sup>** +1

*sub gf bun - note our gluten free buns contain egg*

## vida burrito™<sup>Ⓢ</sup>

**add a plus+ protein from our bowl section below**  
local flour tortilla, vida grains, black beans, guacamole, queso choice, taco crema, super fajitas, & pico salsa 11  
**add enchi-style** queso choice, red & green sauce +4

## vida bowls

1. *Begin with . . .* **begin your bowl with wild rice or greens<sup>Ⓢ</sup>**

2. *Plus+ Your Recipe<sup>Ⓢ</sup>* . . . **add any protein or recipe below to your bowl:**

grass-fed steak asada* 17	mesquite salmon* 17	chicken al pastor 16	beyond carne <sup>Ⓢ</sup> 16	plain recipe
grilled chicken 16	mesquite shrimp 16	jackfruit carnitas <sup>Ⓢ</sup> 16	chickpea chorizo <sup>Ⓢ</sup> 16	with frijoles <sup>Ⓢ</sup> 13

3. *Add 2 Sides<sup>Ⓢ</sup>* . . . **finish by adding two of our sides below: (extra sides \$5 ea)**

<b>street corn</b> roasted corn with poblanos, lime, smoked paprika, & green chile crema <sup>^</sup>	<b>vida brussels</b> charred & tossed in balsamic, nutritional yeast, & liquid aminos	<b>mushroom mixta</b> beneficial mushrooms, herbs, & olive oil
<b>cauli al pastor!</b> roasted cauliflower, ancho & guajillo chiles, grilled pineapple, & cilantro	<b>vida calabacitas</b> roasted squash, corn, tomato, onion, vegan crema, & sea salt	<b>frijoles</b> black or campo beans
		<b>nopalitos &amp; green beans</b> sonoran superfood cacti, chimichurri, sea salt, hemp seed, & peppers

keto ✦ gluten-free ☺ plant-based 🌱

Jalapeños +1.50 Tortillas +3 (corn<sup>®</sup>/flour) Fries 5 (sweet or yuca) Extra Crema, Sauces, or Salsas +2

www.charrovida.com

# refrescos, cocktails, & mocktails ☼☺

**prickly pear lemonade** 4  
also delicious as cocktail with gran  
ponche pomegranate liqueur +5

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

**corazón cooler**  
berries, beets, & agave 6  
add gran ponche liqueur +5

**agave - mint  
iced green tea**  
local & shaken 4.5

**hola hemp® horchata** 8  
cinnamon, agave, hemp,  
almond & rice milk 5

**lima y limón**  
agave, citrus, & mint 4.5  
or as cocktail w/silver tequila +5

**kombucha on tap**  
locally brewed non-alcoholic  
prickly pear kombucha 6

**horchata cold brew**  
with yellow brick coffee 6  
or add del bac whiskey +8

## love is a vida margarita ☼☺

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

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

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

**the rose lopez** código rosa reposado, rose water spritz, orange liqueur, citrus, & agave 16

**el maestro** jalapeño & cucumber, citrus, agave, patrón citrónge, código silver 15

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

**gold** ginger & lime, raw sugar rim, agave, patrón citrónge & código reposado 15

**orange whip** orange & coconut whip, turmeric, citrus zest, agave & silver tequila 13

## sangria or cocktails ☼☺

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

**peach sangria** agave, orange, peach nectar & peach liqueur 11

**cafécito martini** cold brew coffee, kahlua, cinnamon, chocolate, & vanilla infused tito's vodka 13

**coconut mojito** coconut rum, muddled mint, toasted coconut rim, lime, & agave 12

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

## vino

**sustainable & vegan** ☼☺

(de la casa not vegan)

**antigal** malbec | argentina 12/42

**cambria** chardonnay | ca 12/42

**velvet devil** merlot | wa 10/34

**mcmanis** cab sauvignon ca 10/34

**bonterra** organic rosé | ca 10/34

**brancott** sauv blanc | nz 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**

sweet cactus néctar, oj, & 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

## Happier Hours

Tuesday thru Friday

2pm to 6pm.

1/2 Off House Margaritas,

\$2 Off Apps & Shareables,

Cocktails, Wine, & Drafts

## Weekend Brunch!

Saturday & Sunday 10am to 3pm

choice of **classic** recipe regular egg (over easy/scrambled) & dairy cheese  
or as **vegan**® recipe with scrambled just egg brand & vegan cheese

**optional add a plus+** below to most brunch recipes

**huevos rancharos** ☼

corn tostadas, salsa rojo, frijoles campos,  
avocado, & fajita potatoes

**classic** (over easy) 15 **vegan**® 17

**breakfast tacos** ☼ (3)

on corn tortillas, scrambled egg choice, with  
fajita potatoes, fresh avocado, & salsa verde

**classic** 14 **vegan**® 16

**churro french toast**

salted agave arizona grains french toast,  
cinnamon, bakers sugar, maple-agave  
syrup, & coconut whipped cream

**choice of: plain, berry, or banana**

**classic** 14 **vegan**® 16

**hemp tamale hash** ☼

hola hemp® tamal, plant+ chorizo,  
scrambled eggs choice, avocado, roasted  
sweet potato, & vida taco crema

**classic** 15 **vegan**® 17

**the breakfast plate**

two eggs, choice of beans, nopalitos, fajita  
potatoes, & toast or tortillas (flour or corn) ☼

**classic** 14 **vegan**® 16

**breakfast bowl** ☼

choice of egg and cheese recipe,  
fajita potatoes, avocado, black bean,  
plant+ chorizo, & salsas

**classic** 14 **vegan**® 16

**chilaquiles** ☼

corn chips tossed in red & green sauces,  
choice of dairy or vegan recipe, with pico  
salsa, cilantro, avocado, & vida taco crema

**classic** 14 **vegan**® 16

**breakfast burrito**

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

**classic** 14 **vegan**® 16

**add enchilada style**

choice of cheese with red & green sauce +4

**tucson's toast**™

arizona grains bread, avocado,  
plant-based feta, choice of egg, arugula,  
tomato, pink onion, olive oil, toasted  
pepitas, & cilantro chimichurri

**classic** 14 **vegan**® 16

*Add a Plus+ ☼ to your Brunch:*

**vegan just egg** ☼ 8

**2 regular eggs** \* 6

**chickpea chorizo** ☼ 6

**jalapeño** 1.50

**beyond carne** ☼ 6

**uncured bacon** 5

**grilled chicken** 6

**el charro carne seca** 8

**grass-fed steakasada** \* 8

**mesquite salmon** \* 7

**fresh avocado** 2.50

charrovida | 7109 n. oracle rd. @ ina | dine in, takeout, or doordash | closed Mondays  
catering & takeout available | (520) 779-1922 | www.charrovida.com | #sicharro

*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.*

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**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**