

charro vida

food por vida, your vida

appetizers

guaca~hummus[Ⓢ]

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

chips & salsa trio[Ⓢ]

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

jackfruit[Ⓢ] or chicken taquitos[Ⓢ]

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

hola hemp[®] mini chimis[Ⓢ]

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

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

shareables

nachos vida[Ⓢ]

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

yuca street fries[Ⓢ]

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

vida brussels & shishitos[Ⓢ]+

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[Ⓢ]+6 chickpea chorizo[Ⓢ]+6 beyond carne[Ⓢ]+6

salads & soup

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

taquería chopped[Ⓢ]

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[Ⓢ]

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

three sisters soup & salad[Ⓢ]

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

tortilla soup[Ⓢ]

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

add: grilled chicken +5 shrimp +6 steak* +7 salmon* +7
jackfruit carnitas[Ⓢ]+6 chickpea chorizo[Ⓢ]+6 beyond carne[Ⓢ]+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[®] or flour tortillas to build your own tacos:

grilled mushroom mixta[Ⓢ] 18

jackfruit carnitas quesabirria style[Ⓢ] 18

grilled chicken or chicken al'pastor 19

mesquite salmon* 22

grass-fed steak asada* 22

mesquite grilled shrimp 21

handmade tamales[Ⓢ]

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

hola hemp[®] original[Ⓢ] or chipotle[Ⓢ],
red chile jackfruit[Ⓢ], fresh corn & green chile,
or sunflower chicken (nut free)

vida enchiladas[Ⓢ]

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

keto relleno[Ⓢ]+

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

cheese only (dairy or vegan[Ⓢ]) 18

beyond carne[Ⓢ] 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[Ⓢ] or grilled chicken

add: avocado +2.5 jalapeños +1.50

uncured bacon +3 sub gluten-free bun[Ⓢ] +1

sub gf bun - note our gluten free buns contain egg

vida burrito™

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[Ⓢ]**

2. *Plus+ Your Recipe[Ⓢ]* . . . **add any protein or recipe below to your bowl:**

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

3. *Add 2 Sides[Ⓢ]* . . . **finish by adding two of our sides below: (extra sides \$5 ea)**

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

keto ✦ gluten-free ☺ plant-based 🌱

Jalapeños +1.50 Tortillas +3 (corn[®]/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, nopalitas, 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