

# WEEKEND BRUNCH SAT & SUN 10AM-3PM

## tableside guacamole 🌱🌱

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

## chips & salsa trio 🌱🌱

golden habanero, vida verde, & tomato fresca salsas 5

## vida brussels & shishitos 🌱🌱

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

## 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 & SALAD

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

**dressing choices** 🌱: **house vinaigrette, taco crema, or ginger lime** **substitute queso vegan** 🌱 +2

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

## 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*

## YOUR VIDA, YOUR BOWL

### start your vida bowl with:

cilantro white rice 🌱🌱

**or**

mixed greens 🌱🌱

### optional: add a tamal recipe

fresh corn & queso tamal +6

**or**

original hola hemp 🌱🌱 tamal +7

**add fresh avocado** +3

### 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

## VIDA BRUNCH RECIPES

choice of egg recipes:

### plant-based 🌱

scrambled just egg brand & vegan cheese

### monica's avocado toast 🌱

smashed avocado, choice of egg recipe\*, arugula, tomato, pink onion, olive oil, toasted pepitas, & cilantro chimichurri

**classic with queso fresco** 14

**plant-based** 🌱 16 **citrus salmon** 22

### churro french toast

thick cut french toast, cinnamon, bakers sugar, maple-agave syrup, & coconut whipped cream

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

**classic** 14 **plant-based** 🌱 16

### hola hemp® tamal & eggs 🌱

our plant-based tamal, scrambled vegan just egg chickpea chorizo, house potatoes, choice of frijoles, taco crema, red & green sauce **plant-based** 🌱 17

### the breakfast plate

two eggs\*, choice of beans, nopalitos, house potatoes, & choice of toast or flour or corn 🌱 tortillas

**classic** 14 **plant-based** 🌱 16

**optional add a plus+ recipe to most brunch recipes:**

**chickpea chorizo** 🌱 6

**mushroom mixta** 🌱 4

**carnitas adobada** 4

**jalapeño** 🌱 1.50

**uncured bacon** 4

**carne asada\*** 8

**grilled shrimp** 7

**charro carne seca** 8

**add fresh avocado to any recipe** +3

### classic\*

over easy or scrambled egg & dairy cheese

### carne asada & eggs

mesquite grilled skirt steak, charro chimichurri, classic egg (easy\* or scrambled), house potatoes, frijoles campos, & flour or corn 🌱 tortillas 27

### carnitas, corn tamal, & eggs\* 🌱

carnitas adobada, original fresh corn tamal, classic egg (easy or scrambled), queso fresco, house potatoes, frijoles, taco crema, red & green sauce 18

### chilaquiles 🌱

local corn chips in red & green sauces, choice of egg\* recipe & queso, with pico salsa, cilantro, avocado, & taco crema

**classic** 15 **carnitas adobada** 19 **plant-based** 🌱 17

### breakfast burrito

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

**classic** 15 **carnitas adobada** 19 **plant-based** 🌱 17

**add: enchilada style to your burrito**

choice of cheese with red & green sauce +5

# SATURDAY & SUNDAY 10AM TO 3PM

## YELLOWBRICK COLDBREW

tucson brewed | 6

### 1/2 OFF MIMOSAS \*!

*weekends half off price shown 10am-3pm\**

**single 9 bottle flight** 39<sup>+</sup> pick 3 flavors

**vida house classic** fresh orange juice & bubbles

**peach sunrise** peach néctar, orange, & bubbles

**prickly pear** sweet cactus néctar, oj, & bubbles

**grapefruit** grapefruit nectar & bubbles

**mock mimosas flight** cava non-alcoholic | choice of flavors 28

## BUBBLES

**tiamo prosecco** organic | vegan | prosecco 39

**house bubbles** prosecco | n/a vegan 8/28

## 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

## REFRESCOS & MOCKTAILS 🌱🌿

**prickly pear lemonade** 5

**turmeric temptation** turmeric, agave & citrus 6

**corazón cooler** berries, beets, & agave 6

**horchata cold brew** with yellow brick coffee 6

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

**lima y limón** agave, citrus, & mint 5

**hola hemp® horchata** cinnamon, agave, & almond milk 6

**whiteclaw n/a mango** just 15 calories, no alcohol 8

**corona non-alcoholic** 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

## CERVEZAS ON DRAFT *inquire for bottles/cans*

**charro 100th** by dragoon 8 | **modelo especial** mexico 7 | **xx lager** mexico 7

**negra modelo** mexico 7 | **motosonora victory or death ipa** tucson 8

## VINO *glass / bottle*

### 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

## DESSERTS & DULCES

**churro dreams** 🌱🌿 original gluten free, plant-based, mesquite flour recipe with chocolate sauce & coconut whip 8

**nutella & chocolate tamal** 🌱🌿 handmade dessert tamal with vanilla oat milk ice cream 9

**cran-apple chimis** 🌱 our family recipe with cranberry chutney, pepitas, & horchata coconut whip (4) 8

**vanilla oat milk ice cream** 🌱🌿 two scoops with housemade chocolate sauce 6

**café de la olla** 🌱🌿 spiced mexican coffee with clove, orange, & cinnamon 5

## NOW OPEN MONDAYS

### HAPPY VIDA, HAPPY HOURS

**monday thru friday 3pm to 6pm. \$2 off select appetizers,**

**\$2 off all cocktails, wine, & drafts, & 1/2 off house margaritas**

**yes, we cater, takeout, & doordash | (520) 779-1922 | charrovida.com**

🌱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 10.2024

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