

SIGNATURE MARGARITAS

honor reposado tequila, grand marnier and sweet & sour mix 9.99 make it a grande 14.99

BIG DADDY CADDY

1800 silver tequila, triple sec, sweet & sour and a mini bottle of grand marnier 22.99

CLASSIC SKINNY MARGARITA

honor blanco tequila, organic agave nectar and fresh lime juice 11.99

CADILLAC MARGARITA

original 1800 reposado tequila, triple sec and sweet & sour with a side car of grand marnier 12.99

GOLDEN MOJITO

cockspur rum, fresh mint and lime juice 10.99

CHEVYS HOUSE MARGARITA

gold tequila, triple sec, sweet & sour mix, served frozen or on the rocks 8.99 raspberry • strawberry • peach • mango 9.99 make it a grande 12.99

make it a flavor grande 13.99

CUCUMBER JALAPEÑO MARGARITA jalapeño-infused honor blanco tequila, patrón citrónge, agave nectar, fresh cucumber

SPICY MANGO MARGARITA

and sweet & sour mix 12.99

jalapeño-infused honor blanco tequila, patrón citrónge, ancho reyes chile liqueur, mango and sweet & sour mix 10.99

MEXICAN BULLDOG -

add an ice-cold coronita to any frozen margarita for an additional 3.99

Ask your server about our other options!

REGULAR OF GRANDE DRAFT ~ BIG PITCHER — BUCKET OF 5

BOTTLED BEERS

- CORONA
- MODELO ESPECIAL
- · CORONA LIGHT
- MODELO NEGRA
- DOS XX AMBAR DOS XX LAGER
- · PACIFICO
- TECATE



WINE by the glass/bottle

CA'DEL SARTO PINOT GRIGIO

light with delicate lemon, lime and kiwi on the nose, with fresh melon, honey and fig tones 7.99/29.00

ARONA SAUVIGNON BLANC

lively citrus notes with unique stone fruit character, rich and soft on the palate with a mandarin-like ripeness 9.25/37.00

99 VINES WHITE ZINFANDEL

as serious as a white zin can get! 7.25/29.00

HOUSEMADE SANGRIA

camina tempranillo red wine or camina verdejo white wine, blended in house with citrus and fresh fruit juices 9.50

PACIFICANA CHARDONNAY

balances oaky, buttery richness and fruity crispness with notes of butterscotch, lemon and vanilla 9.25/37.00

bright cherry and raspberry character that is expected from one of california's prized grape varietals 7.99/33.00

IRIS MALBEC

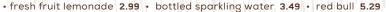
red fruit such as plum, blackberry or cherry with subtle vanilla notes 9.25/37.00

REGIO CABERNET SAUVIGNON

dark fruit and orange peel precede juicy, plush flavors of cherry and strawberry all balanced by hints of cocoa and herbs 10.50/42.00

NON-ALCOHOLIC BEVERAGES

resh brewed iced tea 2.99





FRESH YOU CAN'T FAKE



fresh ingredients made from scratch daily



FRESH TABLESIDE GUAC

fresh avocados, diced jalapeños, pico de gallo, and fresh lime juice 14.49

CRISPY CHICKEN FLAUTAS

fire-roasted red peppers, grilled corn and cheese, lightly crisped in flour tortillas and topped with chipotle aioli, served with mango salsa and our signature jalapeño jelly **13.75**

FAJITA NACHOS

individual tortilla chips topped with refried beans, grilled chicken & jack cheese 14.99 w/steak* and cheddar cheese 16.99

SALSA CHICKEN TAQUITOS

fire-roasted corn salsa and jack cheese wrapped in chipotle corn tortillas, deep fried and topped with chipotle aioli. served with mango salsa and jalapeño jelly 13.75

BORDER WINGS

chicken wings bathed in your choice of our mexican bbq or spicy wing sauce served with homemade ranch dipping sauce 16.99

CHILE CON QUESO

warm, creamy cheese dip with poblano peppers, onions, garlic, jalapeños and pico de gallo. served with fresh warm corn tortilla chips 10.49

NACHOS GRANDE

a heaping platter of crisp chips topped with salsa chicken or picadillo beef, refried beans, new mexico red chile sauce, melted cheese, fresh guacamole and pico de gallo 16.49

SHRIMP & SWEET **CORN TAMALITO**

fuego-spiced shrimp, sherry chipotle cream sauce, fire-roasted corn salsa with our signature sweet corn tamalito, cotija cheese and fresh avocado, topped with crema fresca 15.49

FRESH MEX® SAMPLER

great for sharing! chicken fajita nachos, chicken quesadilla, border wings and crispy chicken flautas 22.99

SOUP & SALADS

salsa vinaigrette • caesar • bleu cheese creamy ranch • apple-chipotle vinaigrette

SIZZILING FAJITA SALAD

grilled chicken or carnitas fajitas, chilled romaine, san antonio veggies, cotija & jack cheese, pepita seeds, fresh avocado, pico de gallo and tortilla strips served with our apple-chipotle vinaigrette 16.49 w/ steak* 18.49 or shrimp 19.49

TOSTADA SALAD

grilled chicken or slow-roasted carnitas, refried beans, romaine, jack and cheddar cheese, fresh guacamole, sour cream and pico de gallo in a crispy tortilla shell 16.99 w/ steak* or shrimp 17.99

SANTA FE CHOPPED SALAD

grilled chicken breast, crispy bacon, fresh avocado fire-roasted red peppers, corn salsa, crumbled bleu cheese on chilled romaine 16.49

HOMEMADE TORTILLA SOUP

a bowl of rich chicken broth with roasted corn, chicken, crispy tortilla strips, cotija cheese and fresh avocado 7.99

TACOS & BURRITOS

MESQUITE-GRILLED TACOS

two flour tortillas, grilled chicken, crisp lettuce, pico de gallo, chipotle aioli, cotija cheese 16.99 w/steak* 17.99

FISH TACOS

two flour tortillas filled with grilled fish, chipotle aioli, crisp lettuce, pico de gallo and cotija cheese 18.99

GRANDE CHIMICHANGA

picadillo beef and cheddar cheese with new mexico red chile sauce or salsa chicken and jack cheese with fresh tomatillo green sauce with refried beans, lightly crisped in a flour tortilla and topped with chile con queso 16.49

add-ons

SIDE SALAD 5.50 SOUR CREAM 2.99 TORTILLA SOUP 6.99 **SWEET CORN TAMALITO 3.49** **GUACAMOLE 4.25**

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

CREATE & COMBO

2 Items 16.49 | 3 items 18.49 | 4 items 20.4 served with fresh mex® rice, our signature sweet corn tamalito and choice of homemade beans a la charra, refried beans made with bacon, or vegetarian black beans

TACOS

soft flour tortilla or crispy white corn shell: • salsa chicken • picadillo beef • carnitas

TAMALES

hand-rolled daily with 100% corn masa:

- slow-roasted shredded pork with meat sauce
- salsa chicken with tomatillo green sauce

ENCHILADAS

- · cheddar cheese with meat sauce
- salsa chicken with new mexico red chile sauce
- · picadillo beef with meat sauce

CRISPY CHICKEN FLAUTAS

with fire-roasted red peppers, grilled corn and cheese, lightly crisped in flour tortillas. served with our signature jalapeño jelly and chipotle aioli

CHILE RELLENO

a fresh, poblano pepper stuffed with jack cheese, handcrafted and topped with ranchero sauce

MINI CHIMICHANGA

picadillo beef and cheddar cheese with new mexico red chile sauce or salsa chicken and jack cheese with fresh tomatillo green sauce and refried beans, lightly crisped in a flour tortilla and smothered with chile con queso

FAJITA BURRITO

grilled chicken or slow-roasted carnitas, fresh mex® rice, beans a la charra, cheese and our famous fireroasted salsa 16.49 w/steak* 18.99

SMOTHERED BURRITO

choice of salsa chicken with jack cheese smothered in our new mexico red chile sauce or picadillo beef and cheddar cheese with refried beans, covered in meat sauce 16.99

MESQUITE-GRILLED VEGGIE BURRITO

yellow squash, zucchini, green beans & carrots, trio of cheese, pico de gallo, vegetarian black beans, fresh mex® rice and our super hot salsa in a warm, whole wheat tortilla 16.49





sour cream, pico de gallo. our signature sweet corn tamalito and choice of

CARNE ASADA flame willed !

| oblano pepper tonned in red sauce | 0 |
|--|-----------------------------------|
| VEGGIES farm-fresh seasonal 10 | .5 .4: |
| FRESH FISH fuego spices, grilled 29 | |
| MIX & MATCH ANY TWO 26 | 1 |
| carnitas, steak*, chicken, shrimp, veggies or fish | - |
| | |
| 29 | 10 |
| | oblano pepper topped in red sauce |

QUESADILLAS

served with fresh guacamole, sour cream and pico de gallo

SALSA CHICKEN OR **FAJITA STEAK' DILLA**

warm flour tortillas stuffed with salsa chicken and melted jack cheese, grilled golden brown 15.99 w/fajita steak* 18.49

SHRIMP & CRAB 'DILLA

succulent crab and shrimp, melted cheese, roasted corn and red potatoes with habanero-pesto cream sauce folded in grilled flour tortillas 19.99

FARMERS' MARKET 'DILLA

artichoke hearts, sun-dried tomatoes, mushrooms, poblano peppers, sautéed spinach, roasted red potatoes, melted jack cheese and habanero-pesto cream sauce in a parmesan crusted tortilla 17.49

SAN ANTONIO CHICKEN 'DILLA

mesquite-grilled chicken breast glazed in our mexican bbq sauce with san antonio veggies and melted jack cheese wrapped in a red tomato tortilla 16.49

FAVORITES

served with fresh mex® rice and your choice of homemade beans a la charra, refried beans, vegetarian black beans or grilled veggies

SHRIMP & CRAB ENCHILADAS

succulent crab and shrimp sautéed in white wine and garlic folded in corn tortillas with veggies, roasted red potatoes and jack cheese with habanero-pesto cream sauce 19.99

FARMERS' MARKET ENCHILADAS

artichoke hearts and mushrooms sautéed with sun-dried tomatoes, poblano peppers, spinach, roasted red potatoes, melted jack cheese and smothered in our habanero-pesto cream sauce 18.99

CHIPOTLE CHICKEN ENCHILADAS

salsa chicken, jack cheese, fresh corn and homemade chipotle-sherry cream sauce 18.99

CRISPY CHICKEN FLAUTAS

fire-roasted peppers, grilled corn and cheese, lightly crisped in flour tortillas. served with mango salsa, our signature jalapeño jelly and chipotle aioli 17.99

MAR Y TIERRA

a mesquite-grilled chicken taco, citrus-chile marinated steak* fajitas and a shrimp & crab enchilada with habanero-pesto cream sauce 22.49

LAREDO

the fab four: chicken enchilada with new mexico red chile sauce, a beef enchilada with meat sauce, salsa chicken tamale with our tomatillo green sauce and a soft chicken taco 19.99

CHEVYS SUPER CINCO

for those who take fresh mex® super seriously! two enchiladas: one beef, one chicken, a crispy beef taco, a hand-rolled pork tamale and a handcrafted chile relleno. you can have it all and eat it too! 20.99