

SIGNATURE MARGARITAS

BIG DADDY CADDY 300 cal *best one per guest*
don julio blanco, triple sec, sweet & sour
and a mini bottle of grand marnier 14.00

CADILLAC MARGARITA 160 cal *el Mejor*
original 1800 reposado tequila, triple sec
and sweet & sour with a side shot of grand
marnier. want it flavored? just ask 9.25

ice cold

CERVEZAS

bottled beers

- BUD 140 cal 4.00
- BUD LIGHT 100 cal 4.00
- BUD SELECT 99 cal 4.00
- CORONA 150 cal 4.75
- CORONA LIGHT 100 cal 4.75
- DOS XX AMBAR 150 cal 4.75

- DOS XX LAGER 130 cal 4.75
- MICHELOB ULTRA 95 cal 4.50
- MILLER LITE 96 cal 4.00
- MODELO ESPECIAL 140 cal 4.75
- MODELO NEGRA 140 cal 4.75
- PACIFICO 150 cal 4.75
- TECATE 140 cal 4.75
- O'DOULS 65 cal 4.00
Non-Alcoholic

local & craft

- 4 HANDS 170 cal 6.00
- GOOSE ISLAND IPA 206 cal 4.75
- SAM ADAMS 175 cal 4.75
- SCHLAFLY 175 cal 4.75
- SEASONAL 155-220 cal 4.75
- URBAN CHESTNUT-ZWICKEL 144 cal 6.00

Bucket of 5 325-750 cal
domestic 19.00
import 22.00

COLD DRAFT BEER!
ask about our selection

draft

- BLUE MOON 164 cal 4.75
- BUD LIGHT 110 cal 4.75
- CORONA 197 cal 4.75
- DOS XX AMBAR 150 cal 4.75
- ESTRELLA JALISCO 150 cal 4.75
- MODELO ESPECIAL 193 cal 4.75

WINE

9oz. carafe 8.00
6oz. carafe 6.00

- CABERNET SAUVIGNON 146/220 cal
- CHARDONNAY 146/220 cal

- PINOT GRIGIO 144/216 cal
- MERLOT 146/220 cal

SKIP THE STRAW, SAVE A TURTLE!

NON-ALCOHOLIC BEVERAGES 2.75

fresh brewed iced tea 5 cal • coffee 5 cal • lemonade 170 cal • fountain drinks 0-160 cal

BOTTLED AND SPARKLING WATER 0 cal 1.75

SWEETS

DEEP-FRIED ICE CREAM 700 cal (serves 2) *el Mejor*

creamy vanilla ice cream rolled in a crispy coating, deep-fried and served on a layer of cinnamon-dusted tortilla strips, topped with cajeta caramel and chocolate sauces and whipped cream 5.50

FLAN 270 cal (serves 2)

our creamy vanilla custard in a homemade sweet caramel sauce 5.50

OOEY-GOOEY-CHEWY SUNDAE 210 cal (serves 4)

fresh baked brownie, rich vanilla ice cream drenched in cajeta caramel and chocolate sauces topped with crushed oreo cookies and whipped cream 5.50

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FRESH YOU CAN'T FAKE

fresh. LIVE. guac...



...margarita magic



Chevvy's
MEXICAN RESTAURANT®
est. 1988
FRESH MEX.

*rolled tight,
just right...*



...get fired up!

fresh ingredients made from scratch daily

**WE USE FARM FRESH
INGREDIENTS TO MAKE THE
BEST FRESH MEX FOOD,
PERIOD.**

we do it the right way.
**WE MARINATE THE MEATS.
WE ROAST THE VEGGIES.
WE MAKE THE SALSAS.
WE PRESS THE TORTILLAS.**

it's called Fresh Mex.
**AND IT'S FRESH YOU
CAN'T FAKE.**

*want to keep it simple?
you gotta try our*

**MARGARITAS
GUACAMOLE
FLAUTAS
FAJITAS**

no one does them better.

MARGARITAS

CADILLAC MARGARITA 160 cal *el Mejor*
original 1800 reposado tequila, triple sec and sweet & sour with a side shot of grand marnier. want it flavored? just ask 9.25

CHEVYS HOUSE MARGARITA 120 cal
gold tequila, triple sec, fresh squeezed lime juice. frozen or on the rocks 6.95

PATRÓN PERFECT 160 cal
patrón silver tequila, patrón citrónge, fresh orange juice, sweet & sour 9.25

BLACK DIAMOND 350 cal
herradura silver tequila, hennessy, patrón citrónge, black lava salt rim served up with a side shaker 13.00

STRAWBERRY CADILLAC 190 cal
casamigos blanco tequila, strawberry, served with a side shot of cointreau noir 11.00

SKINNY MARGARITA 140 cal
herradura tequila, organic agave nectar & fresh lime juice 9.00

SPICY AFFAIR 210 cal
exotico reposado tequila, fresh lime juice, pineapple juice, triple sec, organic agave nectar, fresh jalapeño slices 8.00

BIG DADDY CADDY 300 cal *limit one per guest*
don julio blanco, triple sec, sweet & sour and a mini bottle of grand marnier 14.00

BEVERAGES

TOP SHELF TEXAS TEA 221 cal
tito's, captain morgan, lunazul reposado tequila, triple sec, sweet & sour and a splash of coke 11.00

MICHELADA 190 cal 7.50

WHISKEY LIMEADE 210 cal
jack daniels, triple sec, fresh lime juice 7.00

MOJITO 190 cal
cruzan rum, fresh mint and lime juice 8.50

HOUSEMADE SANGRIA 180 cal
red or white wine blended with citrus and fruit juices 7.25

SKIP THE STRAW, SAVE A TURTLE!



STARTERS

TABLESIDE GUACAMOLE 190 cal (serves 4)
made just the way you like it 10.50

QUESADILLAS 370-610 cal (serves 2)
flour tortillas, melted jack and cheddar cheese, served with guacamole, pico de gallo and sour cream 9.50
salsa chicken +.50 • fajita chicken +1.00
bbq chicken +2.00 • farmers market +1.00
steak* +2.00 • crab & shrimp +4.50

NACHOS GRANDE 440-460 cal (serves 3)
heaping platter of chips topped with choice of chicken, beef or combo, melted cheese, refried beans, fresh guacamole, sour cream and pico de gallo 10.50

CRISPY CHICKEN FLAUTAS 580 cal (serves 4)
stuffed with fire-roasted red peppers, cheese, grilled corn and chicken. served with grilled pineapple salsa and jalapeño jelly 9.50

FRESH MEX SAMPLER 630 cal (serves 4)
great for sharing! chicken fajita nachos, chicken quesadilla, border wings and crispy chicken flautas 14.50

BORDER WINGS 770/820 cal (serves 2)
gigantic chicken wings tossed in your choice of Mexican bbq or buffalo sauce served with ranch dipping sauce 11.25

FAJITA NACHOS 380-400 cal (serves 3)
individual tortilla chips topped with refried beans, grilled chicken, pico de gallo and jack cheese 11.00 • combo +1.00
steak* with cheddar cheese +2.00

CHILE CON QUESO 260 cal (serves 2)
warm, creamy cheese dip with poblano peppers, onions, garlic, jalapeños and pico de gallo 7.50
picadillo beef +1.50

SOUP & SALADS

• apple-chipotle vinaigrette • ranch
• chipotle ranch • salsa vinaigrette

HOUSEMADE TORTILLA SOUP 190 cal
rich chicken broth, roasted corn, tomatoes, jalapeños, chicken, fresh avocado slices, green onions and cotija cheese 6.00

TOSTADA SALAD 900-1210 cal
crispy tortilla shell filled with mesquite-grilled chicken or carnitas, refried beans, romaine, jack & cheddar cheese, fresh avocado and sour cream 13.00
steak* +2.00 • shrimp or combo +2.00

SOUTHWEST COBB SALAD
910 cal (w/ no dressing)
mesquite-grilled chicken breast, crisp bacon, fresh avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine 13.00

SIZZLING CHICKEN FAJITA SALAD 1030-1340 cal
mesquite-grilled chicken fajitas, romaine, cotija & jack cheese, pepita seeds, fresh avocado, pico de gallo and tortilla strips 13.00
steak* +2.00 • shrimp +2.00 • carnitas +5.00
vegetarian option available

CREATE A COMBO

pick any 2 items 820-1620 cal 11.75
pick any 3 items 920-1840 cal 14.00

served with rice, our signature sweet corn tamalito and choice of: beans a la charra, refried beans, or vegetarian black beans

ENCHILADAS
cheddar cheese with meat sauce or ranchero sauce
salsa chicken with chipotle-sherry cream sauce
slow-roasted pork • picadillo ground beef
vegetarian

TACOS
soft flour or crispy corn shell
salsa chicken • slow-roasted carnitas
picadillo ground beef

TAMALES
hand-rolled daily with 100% corn masa:
• salsa chicken with tomatillo green sauce
• carnitas with meat sauce

CRISPY CHICKEN FLAUTAS
stuffed with fire-roasted red peppers, cheese, and pineapple salsa

CHILE RELLENO
fresh poblano pepper stuffed with jack cheese topped with ranchero sauce

MINI CHIMICHANGA
picadillo beef and cheddar cheese or salsa chicken and jack cheese with refried beans rolled in a flour tortilla, lightly fried and topped with chile con queso

signature combos

SURF N' TURF COMBO 1580 cal
a mesquite-grilled chicken taco, citrus-chile marinated steak* fajitas and a shrimp & crab enchilada with habanero-pesto cream sauce 17.00

CHEVYS SUPER CINCO 2390-2420 cal
the big five: beef enchilada, chicken enchilada, beef taco, hand-rolled pork tamale and chile relleno 16.50

love our chips and salsa? order a pound and a pint to go! 120 cal (serves 10) 9.25

TACOS

two handmade soft flour tortillas (for gluten-friendly option ask for corn tortillas) with your choice of protein below, chipotle aioli, crisp lettuce, pico de gallo and cotija cheese

GRILLED CHICKEN 11.75
930 cal

SHRIMP 14.00
1220 cal

MARINATED SKIRT STEAK* 13.75
970 cal

GRILLED FISH 13.50
820 cal

favorite items *vegetarian* *spicy* *gluten-friendly*

gluten-friendly chips available upon request



MESQUITE-GRILLED FAJITAS

served sizzling with hand-pressed flour tortillas, veggies, rice, sour cream, pico de gallo, lettuce, mixed shredded cheese,

our signature sweet corn tamalito and choice of beans a la charra, refried beans or vegetarian black beans

FLAMED MIXED GRILL 1290 cal
steak*, chicken, carnitas and shrimp, served ignited at your table, it's en fuego.....20.50
add ribs 225 cal 5.00

CHICKEN 860 cal citrus-chile marinated.....14.00
CARNITAS 1240 cal slow-roasted pork.....14.50
SKIRT STEAK* 840 cal citrus-chile marinated... 16.75

SHRIMP 1110 cal mexicampi style.....16.75

VEGGIES 810 cal fresh seasonal 13.50

CHOOSE TWO: GRILLED CHICKEN, CARNITAS OR SEASONAL VEGGIES 810-1240 cal 14.25
UPGRADE ONE CHOICE TO STEAK* OR SHRIMP 810-1240 cal 16.00
ADD RIBS 225 cal 5.00

MESQUITE GRILL

STEAK* & SHRIMP 990 cal
grilled skirt steak* with mexicampi shrimp or grilled shrimp, with rice and San Antonio veggies 16.75

FRESH MEX BURGER 1060 cal
choice ground beef* on a split-top bun with chipotle aioli, tomato, onion and lettuce served with fuego fries and fire-roasted jalapeño on the side 10.00

BARBECUE RIBS 1250/1946 cal
tender pulled-off-the-bone pork ribs with a sweet & spicy jalapeño jelly, french fries, beans a la charra and our famous corn tamalito full portion 18.50 • half portion 13.50

GRILLED SALMON 730 cal
seared salmon served with seasonal vegetables, Mexican rice and pineapple salsa 15.50

FISH SANDWICH 1045 cal
grilled or deep-fried white fish on a split-top bun, chipotle-lime mayo, tomato, lettuce and avocado, served with seasoned fries and chipotle aioli coleslaw 9.75

ENCHILADAS & BURRITOS

served with rice and choice of: beans a la charra, refried beans, or vegetarian black beans

SHRIMP & CRAB ENCHILADAS 1320 cal
shrimp and blue crab sautéed in white wine and garlic with veggies, jack cheese and habanero-pesto cream sauce 13.75

FARMERS' MARKET ENCHILADAS 1250 cal
artichoke hearts and mushrooms sautéed with sun-dried tomatoes, roasted poblano peppers, melted jack cheese in our habanero-pesto cream sauce 11.75

CHIPOTLE CHICKEN ENCHILADAS 1120 cal
salsa chicken, jack cheese, fresh corn, chipotle-sherry cream sauce 11.75

FAJITA BURRITO 1170-1520 cal
fresh grilled chicken or slow-roasted carnitas, rice, beans a la charra, cheese and fire-roasted salsa 13.25 steak* +2.00

SMOTHERED BURRITO 1653/1800 cal
choice of salsa chicken and jack cheese with chipotle-sherry cream sauce or picadillo beef and cheddar cheese with meat sauce, rolled with refried beans and topped with melted cheese 12.25

GRANDE CHIMICHANGA 2440/2587 cal
picadillo beef and cheddar cheese or salsa chicken and jack cheese with refried beans, rolled in a flour tortilla, lightly fried and topped with chile con queso 13.25

ADD-ONS

HOUSE SALAD 5.00
200 cal (w/ no dressing)

TORTILLA SOUP 4.00
190 cal

GUACAMOLE 117/234 cal
2oz. 2.00 • 4oz. 4.00

SOUR CREAM 2oz. 60 cal 1.00

TORTILLAS (3) 495 cal 1.00

CHILE CON QUESO
4oz. 190 cal 4.00

SWEET CORN TAMALES 2oz. 200 cal 2.00

RICE OR BEANS 130-260 cal 2.75

VEGETARIAN BLACK BEANS 180 cal 2.75

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutritional information available upon request.