APPETIZERS

NACHOS GRANDE
a heaping platter of chips topped with chicken, melted cheese, black beans, red sauce, fresh guacamole, sour cream and roasted corn salsa .12.00
steak* or combo add 2.00

TABLESIDE GUACAMOLE
made just the way you like it .12.00

QUEVO DIP
chile con queso with crispy chips .7.00

TROPICAL SHRIMP FIESTA
crispy shrimp sauteed with an orange-chipotle glaze, topped with mango salsa and sesame seeds. served with fresh cucumbers sprinkled with tajin .12.50

FRESH MEX SAMPLER
great for sharing! chicken fajita nachos, chicken quesadilla, buffalo chicken tenders or wings and crispy chicken flautas .18.00

QUESADILLAS
hand-pressed flour tortillas, served with guacamole and sour cream .12.00
chicken add 1.00 .steak* add 2.00

BARBACOA QUESADILLA
beef barbacoa & three-cheese quesadilla, on a mixed spring salad with apple-chipotle vinaigrette. topped with pineapple salsa & cotija cheese. served with sour cream & consomme with garbanzo beans .14.50

BBQ CHICKEN QUESADILLA
stuffed with grilled chicken, melted jack cheese, san antonio veggies and mexican bbq sauce .10.00

CRISPY CHICKEN FLAUTAS
stuffed with fire-roasted red peppers, cheese, grilled corn and chicken, served with grilled pineapple salsa and jalapeno jelly .10.50

SOUP & SALADS

HOUSEMADE TORTILLA SOUP
rich chicken broth, roasted corn, tomatoes, jalapenos, chicken, and fresh avocado slices .7.25

SIZZLING CHICKEN FAJITA SALAD
mesquite-grilled chicken fajitas, romaine, cotija & jack cheese, pepita seeds. fresh avocado, pico de gallo and tortilla strips tossed in our apple-chipotle vinaigrette. served tableside 14.00
steak* add 2.00 . shrimp add 3.00

SOUTHWEST COBB SALAD
mesquite-grilled chicken breast, crisp bacon, fresh avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine .14.00

TOSTADA SALAD
crispy tortilla shell filled with mesquite-grilled chicken or carnitas, refried beans, romaine, jack & cheddar cheese, avocado, sour cream and our apple-chipotle vinaigrette .14.00

BBQ CHICKEN CHOPPED SALAD
bbq chicken on romaine mixed with bbq ranch, cheddar cheese, onion strings, tomato, black beans and roasted corn salsa, topped with chipotle aioli, bbq sauce, cotija cheese & avocado .14.25

add a soup or salad
add a house salad or soup to any meal .4.00
**FLAMED MIXED GRILL**
steak*, chicken, carnitas and shrimp, served ignited at your table. It's en fuego.......................... 25.50

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN citrus-chile marinated</td>
<td>18.50</td>
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<tr>
<td>CARNITAS slow-roasted pork</td>
<td>18.50</td>
</tr>
<tr>
<td>SKIRT STEAK* citrus-chile marinated</td>
<td>20.50</td>
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<tr>
<td>SHRIMP mexicampi style</td>
<td>21.00</td>
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<tr>
<td>VEGGIES farm-fresh seasonal</td>
<td>15.50</td>
</tr>
<tr>
<td>MIX &amp; MATCH ANY TWO</td>
<td>21.00</td>
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**FROM THE**

**MESQUITE GRILL**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>CARNE ASADA &amp; CHEESE ENCHILADA</td>
<td></td>
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<tr>
<td>citrus-marinated skirt steak* and a cheese enchilada with new mexico red chili sauce topped with jack cheese, served with rice and beans a la charra</td>
<td>20.50</td>
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<tr>
<td>CHEVYS BURGER</td>
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<tr>
<td>choice ground beef* on a pretzel bun with chipotle aioli, tomato, red onion, lettuce and pepper jack cheese, served with fuego fries</td>
<td>13.00</td>
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<tr>
<td>STEAK* &amp; SHRIMP</td>
<td></td>
</tr>
<tr>
<td>grilled skirt steak* with mexicampi shrimp or grilled shrimp, served with rice and farm-fresh seasonal veggies</td>
<td>22.00</td>
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<tr>
<td>GRILLED SALMON</td>
<td></td>
</tr>
<tr>
<td>seared salmon served with seasonal vegetables, cilantro–lime rice and pineapple salsa</td>
<td>21.00</td>
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</tbody>
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**EXTRAS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOUSE SALAD</td>
<td>4.00</td>
</tr>
<tr>
<td>TORTILLA SOUP</td>
<td>4.00</td>
</tr>
<tr>
<td>GUACAMOLE</td>
<td>4.00</td>
</tr>
<tr>
<td>SOUR CREAM</td>
<td>2.00</td>
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<tr>
<td>SLICED AVOCADO</td>
<td>3.00</td>
</tr>
<tr>
<td>SWEET CORN TAMALITO</td>
<td>2.00</td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
CREATE-a-COMBO
pick any 2 items 15.00
pick any 3 items 17.00
served with rice, our signature sweet corn tamalito and choice of: beans & la charra, refried beans, or vegetarian black beans

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

ENCHILADAS
cheddar cheese • salsa chicken with new mexico red chile sauce • slow-roasted pork picadillo ground beef • vegetarian

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

PORK TAMALE
hand-rolled corn masa with new mexico red chile sauce

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

signature combos
THREE AMIGOS COMBO
the best trio in town! an enchilada suiza, shrimp a la diabla served on rice, and an al pastor taco in a flour tortilla, topped with grilled pineapple salsa 16.00

SURF N’ TURF COMBO
a mesquite-grilled chicken taco, citrus-chile marinated steak* fajitas and a shrimp & crab enchilada with habanero-pesto cream sauce 19.50

CHEVYS SUPER CINCO
the big five: beef enchilada, chicken enchilada, beef taco, hand-rolled pork tamale and chile relleno 19.00

ENCHILADAS & BURRITOS
served with rice and choice of: beans & la charra, refried beans, or vegetarian black beans

CHIPOTLE CHICKEN ENCHILADAS
salsa chicken, jack cheese, fresh corn and chipotle-sherry cream sauce 15.00

SHRIMP & CRAB ENCHILADAS
shrimp and blue crab sautéed in white wine and garlic with veggies, jack cheese and habanero-pesto cream sauce 17.00

FARMERS’ MARKET ENCHILADAS
artichoke hearts and mushrooms sautéed with sun-dried tomatoes, roasted poblano peppers, melted jack cheese in our habanero-pesto cream sauce 14.50

MESQUITE-GRILLED VEGGIE BURRITO
yellow squash, zucchini, green beans & carrots, trio of cheese, pico de gallo, vegetarian black beans, rice and our fire-roasted salsa 13.50

FAJITA BURRITO
fresh grilled chicken or slow-roasted carnitas, rice, beans a la charra, cheese and fire-roasted salsa 14.50
steak* add 2.00

TACOS
two tacos with chipotle aioli, pico de gallo, choice of flour or corn tortillas, served with rice and beans

GRILLED CHICKEN 14.50
CARNITAS 14.50
MARINATED SKIRT STEAK* 15.50

AL PASTOR TACOS
two al pastor tacos drizzled with chipotle aioli in flour tortillas, topped with grilled pineapple salsa, cilantro & onions 15.50

FAJITA TACOS
two flour tortillas filled with chipotle aioli, chicken, steak*, or carnitas fajitas and san antonio veggies 15.50

BARBACOA TACOS
three beef barbacoa tacos on corn tortillas basted in new mexico red chile sauce, topped with cilantro & onions, served with rice, pickled onions, roasted tomato salsa & consume with ghibanino beans 15.00

GRILLED FISH TACOS
two flour tortillas filled with grilled fish, cabbage slaw, drizzled with chipotle aioli, topped with cilantro 15.50

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MARGARITAS

CHEVYS HOUSE MARGARITA
gold tequila, triple sec, fresh squeezed lime juice, frozen or on the rocks 8.75
mango • midori melon • strawberry • raspberry
coconut-pineapple • pomegranate
upgrade to cuervo tradicional 1.50

BIG DADDY CADDY
silver tequila, triple sec, sweet & sour and grand mariner 16.50
limit one per guest

CILANTRO CUCUMBER SKINNY MARGARITA
silver tequila, fresh lime juice, agave nectar, muddled cucumber and cilantro 13.00

SPICY JALAPEÑO CUCUMBER MARGARITA
silver tequila, agave nectar, lime juice, jalapeños and ancho reyes in a tojín chili rimmed glass 12.00

BLACK DIAMOND MARGARITA
silver tequila, hennessy cognac, exotic citrus juices, served at your table with another pour in the side shaker 16.00

CADILLAC MARGARITA
original 1800 reposado tequila, triple sec and sweet & sour with a side shot of coingreau noir 11.00
mango • midori melon • strawberry • raspberry • coconut-pineapple pomegranate

CITRUS CADILLAC MARGARITA
silver tequila, patrón citróng, sweet & sour, fresh squeezed lime juice, side shot of coingreau noir 13.50

SKINNY CADILLAC
silver tequila, fresh lime juice and agave nectar, hand-shaken and served tableside 15.00

SMOKY PINEAPPLE MEZCAL
smoky vida mezcal, agave nectar, ancho reyes, fresh lime and pineapple juice 12.50

HOUSEMADE SANGRIA
red or white wine blended with citrus and fruit juices 8.00

CERVEZAS
blue moon • bud light • coors light • corona extra • corona familiar • corona light • corona premier • dos xx ambar • dos xx lager • heineken
lagunitas • michelob ultra • modelo especial • modelo negro • pacifico • tecate • buckler non-alcoholic

Michelada
house blend of tomato, citrus and spices with your favorite beer 11.00

WINE
SAUVIGNON BLANC 8.00 28.00
garnet head
CHARDONNAY 9.50 28.00
robert mondavi
black stilton, napa
PROSECCO 10.00
lunetta

CABERNET SAUVIGNON 10.00 32.00
grape head
PINOT NOIR 9.50 28.00
robert mondavi
diora, monterey
ROSE 9.00 28.00
cupcake
LUNCH FAJITAS
A lunch portion of our famous mesquite-grilled, sizzling fajitas served with hand-pressed tortillas, veggies, rice, sour cream, pico de gallo, our signature sweet corn tamalito and choice of: beans a la charra, refried beans or vegetarian black beans.

CHICKEN 13.00 • STEAK* 14.00 • CARNITAS 13.00 • CHOOSE TWO 16.00

LUNCH MIX & MATCH
CHOOSE ANY TWO 10.50
- TORTILLA SOUP
- HOUSE SALAD
- SOUTHWEST COBB
- CHICKEN QUESADILLA
- STEAK* QUESADILLA

CHEVYS BURGER
Choice ground beef* on a pretzel bun with chipotle aioli, tomato, red onion, lettuce and pepper jack cheese. Served with fries 13.00

SOUP & SALADS
HOUSEMADE TORTILLA SOUP
Rich chicken broth, roasted corn, tomatoes, jalapeños, chicken, and fresh avocado slices 7.25

TOSTADA SALAD
Crispy tortilla shell filled with mesquite-grilled chicken or carnitas, refried beans, romaine, jack & cheddar cheese, avocado, sour cream and our apple-chipotle vinaigrette 14.00
steak* add 2.00

SOUTHWEST COBB SALAD
Mesquite-grilled chicken breast, crisp bacon, fresh avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine 14.00

BBQ CHICKEN CHOPPED SALAD
BBQ chicken on romaine mixed with BBQ ranch, cheddar cheese, onion strings, tomato, black beans and roasted corn salsa, topped with chipotle aioli, BBQ sauce, cotija cheese & avocado 14.25

SIZZLING CHICKEN FAJITA SALAD
Mesquite-grilled chicken fajitas, romaine, cotija & jack cheese, pepita seeds, fresh avocado, pico de gallo and tortilla strips tossed in our apple-chipotle vinaigrette. Served tableside 14.00
steak* add 2.00 • shrimp add 3.00

NON-ALCOHOLIC BEVERAGES

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