

# 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 13.50  
steak\* or combo add 2.00

## TABLESIDE GUACAMOLE

made just the way you like it 12.00

## QUESO DIP

chile con queso with crispy chips 7.00

## TROPICAL SHRIMP FIESTA

crispy shrimp sautéed with an orange-chipotle glaze, topped with mango salsa and sesame seeds, served with fresh cucumbers sprinkled with tajín 12.50

## FRESH MEX SAMPLER

great for sharing! chicken fajita nachos, chicken quesadilla, buffalo chicken tenders or wings and crispy chicken flautas 18.50

## QUESADILLAS

hand-pressed flour tortillas, served with guacamole and sour cream 12.50  
chicken add 1.00 • steak\* add 2.00

## BARBACOA QUESADILLA NEW!

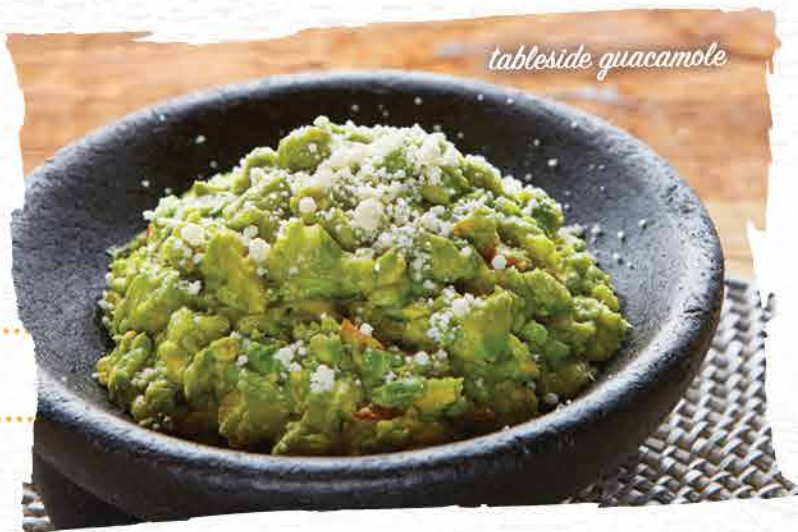
beef barbacoa & three-cheese quesadilla, on a mixed spring salad with apple-chipotle vinaigrette, topped with pineapple salsa & cotija cheese, served with sour cream & consommé with garbanzo beans 14.50

## 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 jalapeño jelly 11.00



*tableside guacamole*



*fresh mex sampler*

## BORDER WINGS

10 slow cooked wings with choice of mexican bbq sauce or buffalo hot sauce served with housemade ranch dressing 11.00

## CARNE ASADA FRIES

tender marinated steak\* on a bed of crispy french fries topped with tequila glazed onions, guacamolito, chile con queso, chipotle aioli and sour cream 11.00

# SOUP & SALADS

## HOUSEMADE TORTILLA SOUP

rich chicken broth, roasted corn, tomatoes, jalapeños, chicken, and fresh avocado slices 7.50

## 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

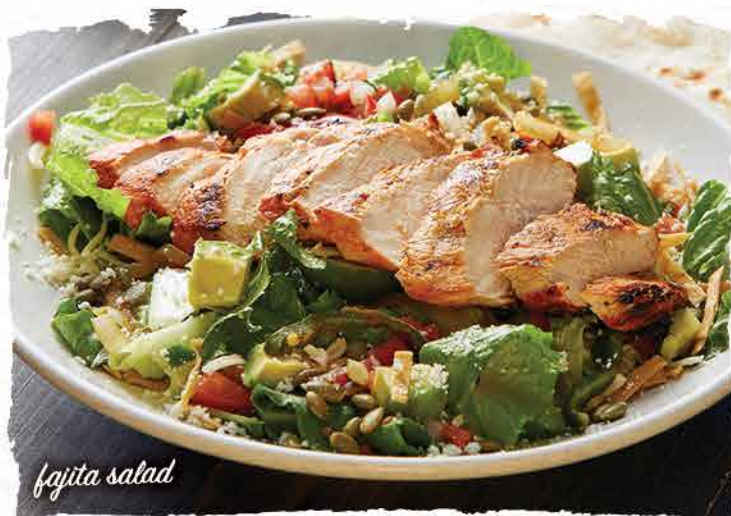
mesquite-grilled chicken breast, crisp bacon, fresh avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine 14.00

## 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  
steak\* add 2.00

## 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



*fajita salad*



*tostada salad*

## CHEVYS IS A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.75% surcharge is included on all guest checks.

*add a soup or salad*

add a house salad or soup to any meal 4.00



MESQUITE-GRILLED  
fresh mex

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

# FAJITAS

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

*flamed mixed grill*



## FLAMED MIXED GRILL

steak\*, chicken, carnitas and shrimp, served ignited at your table. It's en fuego ..... 26.50

CHICKEN citrus-chile marinated .....19.00

CARNITAS slow-roasted pork.....19.00

SKIRT STEAK\* citrus-chile marinated .... 20.50

SHRIMP mexicampi style ..... 22.50

VEGGIES farm-fresh seasonal..... 16.50

MIX & MATCH ANY TWO..... 22.50

*carne asada &  
cheese enchilada*



## FROM THE MESQUITE GRILL

### CARNE ASADA & CHEESE ENCHILADA

citrus-marinated skirt steak\* and a cheese enchilada with new  
mexico red chile sauce topped with jack cheese. served with rice  
and beans a la charra 21.00

### CHEVYS BURGER

choice ground beef\* on a pretzel bun with chipotle aioli, tomato, red  
onion, lettuce and pepper jack cheese. served with fuego fries 13.00

### STEAK\* & SHRIMP

grilled skirt steak\* with mexicampi shrimp or grilled shrimp.  
served with rice and farm-fresh seasonal veggies 22.00

### GRILLED SALMON

seared salmon served with seasonal vegetables, cilantro-lime rice  
and pineapple salsa 21.00

*steak & shrimp*



## EXTRAS

HOUSE SALAD 4.00  
TORTILLA SOUP 4.00

GUACAMOLE 4.00  
SOUR CREAM 2.00

SLICED AVOCADO 3.00  
SWEET CORN TAMAALITO 2.00

\*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 15.50 | pick any 3 items 17.00

served with rice, our signature sweet corn tamalito and choice of: beans a 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 TAMALES

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 diablo served on rice, and an al pastor taco in a flour tortilla, topped with grilled pineapple salsa 18.50

### SURF N' TURF COMBO

a mesquite-grilled chicken taco, citrus-chile marinated steak\* fajitas and a shrimp & crab enchilada with habanero-pesto cream sauce 19.00

### CHEVYS SUPER CINCO

the big five: beef enchilada, chicken enchilada, beef taco, hand-rolled pork tamale and chile relleno 19.50



# ENCHILADAS & BURRITOS

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

## CHIPOTLE CHICKEN ENCHILADAS

salsa chicken, jack cheese, fresh corn and chipotle-sherry cream sauce 15.50

## SHRIMP & CRAB ENCHILADAS

shrimp and blue crab sautéed in white wine and garlic with veggies, jack cheese and habanero-pesto cream sauce 17.50

## 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 14.00

## FAJITA BURRITO

fresh grilled chicken or slow-roasted carnitas, rice, beans a la charra, cheese and fire-roasted salsa 14.75  
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 NEW!

three beef barbacoa tacos on corn tortillas basted in new mexico red chile sauce, topped with cilantro & onions. served with rice, pickled onions, roasted tomatillo sauce & consommé with garbanzo 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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# hand-crafted MARGARITAS

## CHEVYS HOUSE MARGARITA

gold tequila, triple sec, fresh squeezed lime juice. frozen or on the rocks 8.75  
flavor add 1.00

mango • midori melon • strawberry • raspberry  
coconut-pineapple • pomegranate  
upgrade to cuervo tradicional 1.50



### BIG DADDY CADDY

maestro dobel silver, triple sec, sweet & sour  
and a mini bottle of grand marnier 16.50  
*limit one per guest*

## NEW! CILANTRO CUCUMBER SKINNY MARGARITA

casa noble silver, fresh lime juice,  
agave nectar, muddled cucumber  
and cilantro 13.00

## NEW! SPICY JALAPEÑO CUCUMBER MARGARITA

jimador silver, agave nectar,  
lime juice, jalapeños and ancho reyes  
in a tajín chili rimmed glass 12.00

## MEXICAN BULLDOG

coronita served upside-down in a  
1800 silver margarita 11.00  
flavor add 1.00

## BLACK DIAMOND MARGARITA

maestro dobel silver, hennessy cognac,  
exotic citrus juices, served at your  
table with another pour in the  
side shaker 16.00



plus  
MORE IN  
HERE!

## the original CADILLAC MARGARITA

### CADILLAC MARGARITA

original 1800 reposado tequila,  
triple sec and sweet & sour with a  
side shot of cointreau noir 11.00  
flavor add 1.00

mango • midori melon • strawberry  
raspberry • coconut-pineapple  
pomegranate



### PATRÓN CITRUS

### CADILLAC MARGARITA

patrón silver, patrón citrónge, sweet  
& sour, fresh squeezed lime juice,  
side shot of cointreau noir 13.50



## NEW! ROCA SKINNY CADILLAC

roca patrón silver, fresh lime juice  
and agave nectar, hand-shaken  
and served tableside 15.00



## NEW! 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 9.00

## MOJITO

cruzan rum, fresh mint and lime juice 10.50  
flavor add 1.00

original • blackberry • mango chile  
coconut-pineapple

## ABSOLUT MOSCOW MULE

absolut vodka, fever-tree ginger beer,  
agave nectar, fresh lime juice 11.00

make it a mexican ginger mule with  
olmeca altos reposado tequila 11.00



## CERVEZAS



**COLD DRAFT BEER!**  
*ask about our selection*

- blonde ale
- cabotella
- blue moon
- bud light
- coors light
- corona extra

- corona familiar
- corona light
- corona premier
- dos xx ambar
- dos xx lager
- heineken

- lagunitas
- mexican ipa
- por favor
- michelob ultra
- modelo especial

- modelo negra
- pacifico
- tecate
- buckler
- non-alcoholic

### Michelada

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

## WINE

### SAUVIGNON BLANC

gnarly head

glass bottle  
8.00 26.00

### CHARDONNAY

robert mondavi  
black stallion, napa

9.00 29.00  
10.50 33.00

### PROSECCO

lunetta

split  
10.00

### CABERNET SAUVIGNON

gnarly head

glass bottle  
10.50 32.00

### PINOT NOIR

robert mondavi  
diora, monterey

9.00 29.00  
12.00 38.00

### ROSÉ

cupcake

8.00 26.00



# FRESH MEX LUNCH

SERVED MONDAY-FRIDAY UNTIL 3PM

## MESQUITE-GRILLED *fresh mex* 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 11.50

- 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 fuego fries 13.00

## SOUP & SALADS

### HOUSEMADE TORTILLA SOUP

rich chicken broth, roasted corn, tomatoes, jalapeños, chicken, and fresh avocado slices 7.50

### 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

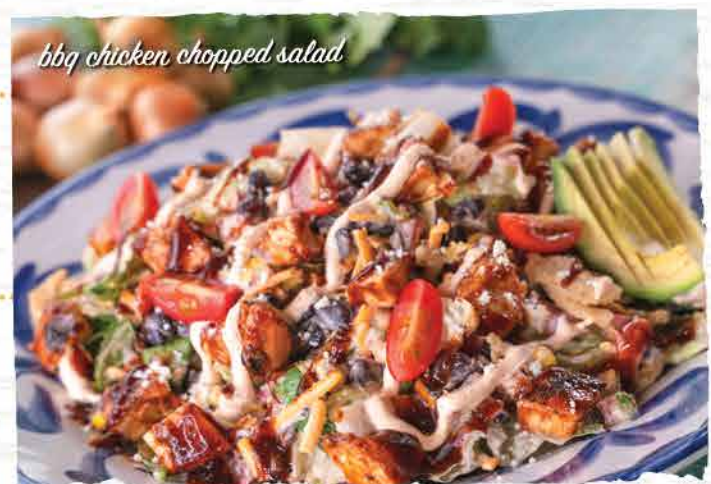
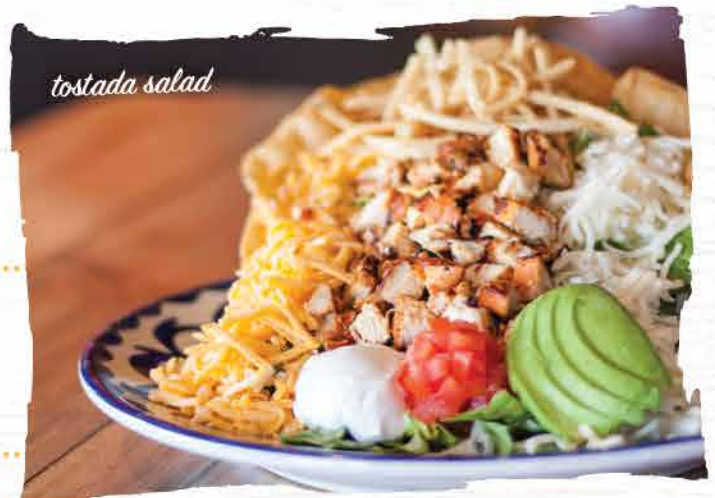
mesquite-grilled chicken breast, crisp bacon, fresh avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine 14.00

### BBQ CHICKEN CHOPPED SALAD <sup>NEW!</sup>

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

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## NON-ALCOHOLIC BEVERAGES



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