

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 14.00
steak* or combo add 3.00

TABLESIDE GUACAMOLE

made just the way you like it 13.00

QUESO DIP

chile con queso with crispy chips 7.50

TROPICAL SHRIMP FIESTA

crispy shrimp sautéed with an orange-chipotle glaze. topped with mango salsa and sesame seeds. served with fresh cucumbers sprinkled with tajin 13.00

FRESH MEX SAMPLER

great for sharing! chicken fajita nachos, chicken quesadilla, buffalo chicken tenders or wings and crispy chicken flautas 19.00

QUESADILLAS

hand-pressed flour tortillas, served with guacamole and sour cream 12.50
chicken add 1.50 • steak* add 3.00

BARBACOA QUESADILLA

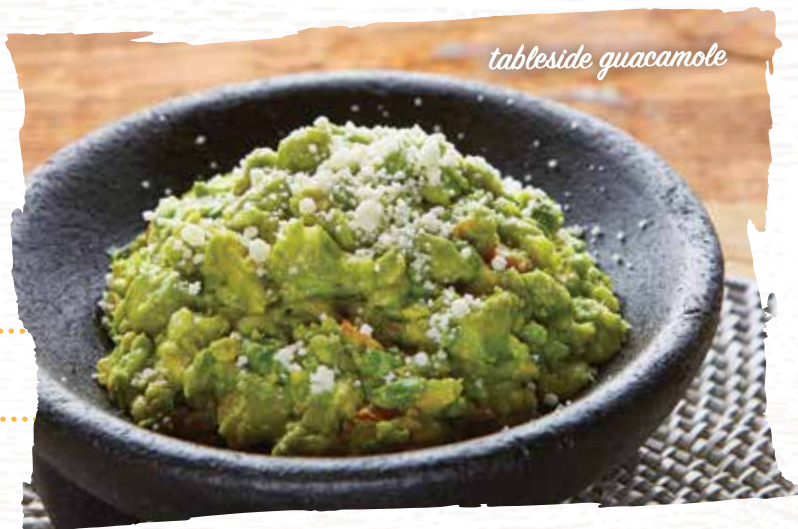
beef barbacoa & three-cheese quesadilla, on a mixed spring salad with apple-chipotle vinaigrette. topped with pineapple salsa & cotija cheese. served with sour cream & consommé with garbanzo beans 15.00

BBQ CHICKEN QUESADILLA

stuffed with grilled chicken, melted jack cheese, san antonio veggies and mexican bbq sauce 11.00

CRISPY CHICKEN FLAUTAS

stuffed with fire-roasted red peppers, cheese, grilled corn and chicken. served with grilled pineapple salsa and jalapeño jelly 12.00



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 12.00

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 8.00

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 14.50
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 14.50

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 14.50
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 14.50



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
FAJITAS

served sizzling with hand-pressed
flour 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



flamed mixed grill

FLAMED MIXED GRILL

steak*, chicken, carnitas and shrimp, served ignited at your table. it's en fuego 27.00

- CHICKEN citrus-chile marinated19.50
- CARNITAS slow-roasted pork.....19.50
- STEAK* citrus-chile marinated21.00
- SHRIMP mexicampi style 23.00
- VEGGIES farm-fresh seasonal..... 17.50
- MIX & MATCH ANY TWO 23.00



*carne asada &
cheese enchilada*

FROM THE
MESQUITE GRILL

CARNE ASADA & CHEESE ENCHILADA
citrus-marinated steak* and a cheese enchilada with new mexico
red chile sauce topped with jack cheese. served with rice
and beans a la charra 21.50

CHEVYS BURGER
choice ground beef* on a pretzel bun with chipotle aioli, tomato, red
onion, lettuce and pepper jack cheese. served with fuego fries 14.00

STEAK* & SHRIMP
grilled steak* with mexicampi shrimp or grilled shrimp.
served with rice and farm-fresh seasonal veggies 23.00

GRILLED SALMON
seared salmon served with seasonal veggies, cilantro-lime rice
and pineapple salsa 22.00



steak & shrimp

EXTRAS

- HOUSE SALAD 4.00
- TORTILLA SOUP 4.00
- GUACAMOLE 4.00
- SOUR CREAM 2.00
- SLICED AVOCADO 3.00
- SWEET CORN TAMALITO 2.50

*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 16.00 | pick any 3 items 18.00

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 a carne asada or chicken vampiro taco 19.00

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 20.00



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 18.00

FARMERS' MARKET ENCHILADAS

artichoke hearts and mushrooms sautéed with sun-dried tomatoes, roasted poblano peppers, melted jack cheese in our habanero-pesto cream sauce 15.00

SMOTHERED BURRITO

NEW!

choice of salsa chicken and jack cheese with chipotle-sherry cream sauce or picadillo beef and cheddar cheese with new mexico red chile sauce. rolled with refried beans and topped with melted cheese 15.00

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 STEAK* 15.50

FAJITA TACOS

two flour tortillas filled with chipotle aioli, chicken, steak*, or carnitas fajitas and san antonio veggies. served with rice and beans 16.00

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 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. served with cilantro-lime rice and black beans 15.50



NEW!

TACOS VAMPIROS

two corn or handmade flour tortillas grilled with jack cheese and your choice of carne asada or chicken. topped with guacamole, serrano chiles, salsa casera, pico de gallo, cilantro & cotija cheese. served with rice, beans a la charra and sweet corn tamalito 16.00

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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

CILANTRO CUCUMBER SKINNY MARGARITA

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

SPICY JALAPEÑO CUCUMBER MARGARITA

jimador silver, agave nectar, lime juice, jalapeños and ancho reyes in a tajin 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

lunazul reposado, triple sec and sweet & sour with a side shot of cointreau noir 11.50
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!

PATRÓN SKINNY MARGARITA

patrón reposado, fresh lime juice and agave nectar, hand-shaken and served tableside 13.50



MOJITO

bacardí superior rum, fresh mint and lime juice 10.75
flavor add 1.00
original • blackberry • mango chile

ABSOLUT MOSCOW MULE

absolut vodka, fever-tree ginger beer, agave nectar, fresh lime juice 11.50
make it a mexican ginger mule with olmeca altos reposado 11.50



SMOKY PINEAPPLE MEZCAL

smoky vida mezcal, agave nectar, ancho reyes, fresh lime and pineapple juice 13.00

SANGRIA

red or white wine blended with citrus and fruit juices 9.00

CERVEZAS

- blue moon
- bud light
- coors light
- corona extra
- corona familiar

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

Coors LIGHT

- lagunitas
- michelob ultra
- modelo especial
- modelo negra
- pacifico

Modelo Especial

COLD DRAFT BEER!

ask about our selection

- tecate
- buckler non-alcoholic

Michelada

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

WINE

	glass	bottle
SAUVIGNON BLANC gnarly head	8.00	26.00
CHARDONNAY robert mondavi	9.00	29.00
black stallion, napa	10.50	33.00
PROSECCO mionetto brut	split 11.00	

	glass	bottle
CABERNET SAUVIGNON gnarly head	10.50	32.00
PINOT NOIR robert mondavi	9.00	29.00
diora, monterey	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



chicken fajitas



chevy's burger

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 14.00

SOUP & SALADS

HOUSEMADE TORTILLA SOUP

rich chicken broth, roasted corn, tomatoes, jalapeños, chicken, and fresh avocado slices 8.00

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 14.50
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 14.50

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 14.50

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 14.50
steak* add 2.00 • shrimp add 3.00



tostada salad



bbq chicken chopped salad

NON-ALCOHOLIC BEVERAGES



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