

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 13.00
steak* or combo add 3.00

TABLESIDE GUACAMOLE

made just the way you like it 12.00

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 17.75

QUESADILLAS

hand-pressed flour tortillas, served with guacamole and sour cream 11.50
chicken add 1.50 • steak* add 3.00

BARBACOA QUESADILLA

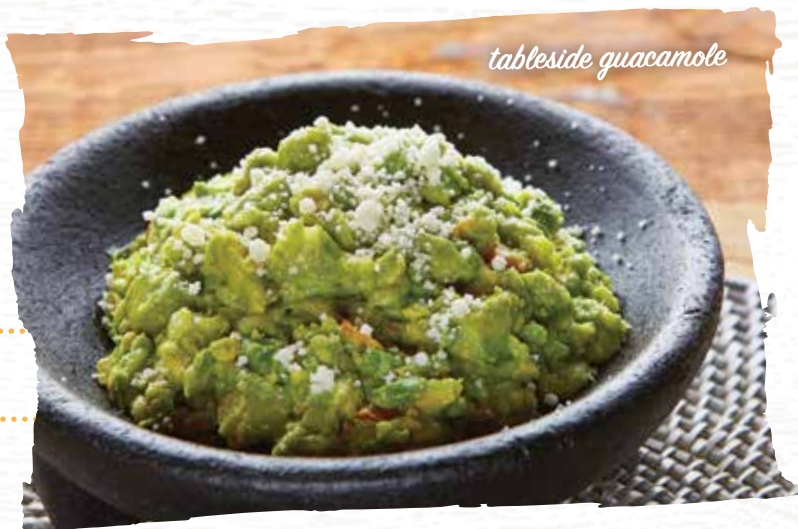
beef barbacoa & three-cheese quesadilla, on a mixed spring salad with apple-chipotle vinaigrette. topped with pineapple salsa & cotija cheese. served with sour cream & consommé with garbanzo beans 15.00

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 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 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 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 14.25
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 14.50



fajita salad



tostada salad

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 25.50

- CHICKEN citrus-chile marinated18.00
- CARNITAS slow-roasted pork.....18.00
- STEAK* citrus-chile marinated 20.00

- SHRIMP mexicampi style 20.50
- VEGGIES farm-fresh seasonal..... 16.00
- MIX & MATCH ANY TWO21.00



*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 20.50

CHEVYS BURGER

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

STEAK* & SHRIMP

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

GRILLED SALMON

seared salmon served with seasonal veggies, 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 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 15.00 | 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 • beef barbacoa
picadillo ground beef

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

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

THREE AMIGOS COMBO

the best trio in town! an enchilada suiza, shrimp a la
diabla served on rice, and a carne asada or chicken
vampiro taco 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 18.50

CHEVYS SUPER CINCO

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



super cinco

shrimp & crab enchiladas



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

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 13.75

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 14.50

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, habanero-pesto cream sauce 14.50

GRANDE 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 14.00

SMOTHERED BURRITO

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 14.50

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 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 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



tacos vampiros

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 15.50

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eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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 11.00
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!

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 10.50
flavor add 1.00
original • blackberry • mango chile

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 11.00



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 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 negra
- pacifico



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	9.50	29.00
black stallion, napa	11.00	35.00
PROSECCO mionetto brut	split 11.00	

	glass	bottle
CABERNET SAUVIGNON gnarly head	10.00	32.00
PINOT NOIR robert mondavi	9.50	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 12.00 • STEAK* 14.00 • CARNITAS 12.00 • SHRIMP 14.00 • VEGGIES 10.00

LUNCH MIX & MATCH

CHOOSE ANY TWO 10.00

- TORTILLA SOUP
- HOUSE SALAD
- SOUTHWEST COBB
- MINI CHIMICHANGA
salsa chicken or seasoned beef
- CHICKEN QUESADILLA
- STEAK* QUESADILLA

BOWLS

MEXICAMPI SHRIMP

mesquite-grilled with seasonal veggies, rice, black beans and grilled pineapple salsa 11.25

ARROZ CON POLLO

mesquite-grilled chicken breast, ranchero and green tomatillo sauces and melted jack cheese with rice, diced avocado, green onions and sour cream 9.25

MESQUITE-GRILLED VEGGIES

mesquite-grilled seasonal veggies marinated in apple-chipotle vinaigrette, served with rice and black beans 8.00

ENCHILADAS

choice of cheese with meat sauce or ranchero sauce, salsa chicken, or seasoned beef enchiladas served with fresh mex rice and grilled veggies 9.00

SLOW-ROASTED CARNITAS

tender marinated pork simmered with fresh citrus and garlic, with seasonal veggies, rice, refried beans and tomatillo green sauce 9.25

FRESH SALMON

mesquite-grilled with seasonal veggies, rice, black beans and grilled pineapple salsa 11.25

SOUP & SALADS

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

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



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 14.25
steak* add 2.00 shrimp add 3.00

NON-ALCOHOLIC BEVERAGES



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