

MARGARITAS

Drinks are available in Regular (14 oz.) or Grande (24 oz.) where noted

MARGARITA FLIGHT 140 cal
Guava, Mango, Passion Fruit, Strawberry, Blueberry, Watermelon, Melon, Coconut or Peach. 14

MEXICAN BULLDOG Regular 170 cal • Grande 380 cal
Premium gold tequila, triple sec, sweet and sour, fresh-squeezed lime juice. Garnish with a Corona and salt rim. 10 (r) / 15 (g)

BIG A BULLDOG** 1286 cal
60 ounces. Premium gold tequila, triple sec, sweet and sour, fresh-squeezed lime juice. Garnished with four Coronitas and salt rim. 35

**Meant to share* Limit one order per table.*

Upgrade a marg with your favorite flavor! Regular +1 | Grande +2 — Mango, Passion Fruit, Strawberry, Blueberry, Watermelon, Melon, Coconut, Guava, Peach
Choose your rim — salt, sugar or Tajin

BIG DADDY CADDY 300 cal
Don Julio Blanco Tequila, triple sec, sweet and sour. Garnished with a mini bottle of Grand Marnier. 20

BLACK DIAMOND MARGARITA 350 cal
Patrón Silver Tequila, Hennessy® Cognac, exotic citrus juices and agave nectar. 16 (r) / 19 (g)

BIG A MARGARITA** 880 cal
60 ounces. Premium gold tequila, triple sec, sweet and sour, fresh-squeezed lime juice. Garnish with a salt rim. 28

**Meant to share* Limit one order per table.*

MANA PASSION FRUIT 260 cal
Teremana Reposado Tequila, agave, sour mix, passion fruit purée. 13

COCO RITA 588 cal
1800 Coconut Tequila, agave, fresh-squeezed lime juice. 10 (r) / 13 (g)

CHEVYS CLASSIC 120 cal
Rocks or frozen: Premium gold tequila, triple sec, sweet and sour, fresh-squeezed lime juice. Garnished with a salt rim. 6.5 (r) / 9.5 (g)

Check out our Tequila Menu!

CERVEZAS

Ask about our seasonal beers and additional drafts on tap!

Drafts

BLUE MOON 190 cal
COORS LIGHT 120 cal
CORONA PREMIER 105 cal
MODELO ESPECIAL 170 cal
YUENGLING 163 cal

Bottles

ANGRY ORCHARD 190 cal
BUDWEISER 143 cal
CORONA 148 cal
CORONA LIGHT 99 cal
DOG FISH 60 MINUTE 209 cal
DOS EQUIS AMBAR 145 cal
DOS EQUIS LAGER 145 cal
HEINEKEN 0.0 (non alcoholic) 69 cal
HEINEKEN LIGHT 99 cal
MICHELOB ULTRA 95 cal
MILLER LITE 96 cal
MODELO ESPECIAL 143 cal
MODELO NEGRA 160 cal
SAMUEL ADAMS 160 cal
STELLA ARTOIS 150 cal
VICTORIA 135 cal
VOODOO RANGER IPA 220 cal

VINO

TRINITY OAKS
Pinot Grigio 7 118 cal 22 599 cal
Chardonnay 7 120 cal 22 610 cal
Pinot Noir 7 125 cal 22 635 cal
Merlot 7 123 cal 22 625 cal
Cabernet 7 125 cal 22 635 cal

JOSH CELLARS CRAFTSMAN COLLECTION
Cabernet 10 120 cal 36 600 cal
Chardonnay 9 123 cal 36 635 cal

CHLOE
Pinot Grigio 8 112 cal 24 560 cal

SOFT DRINKS

JARRITOS® 
Enjoy a variety of Mexican natural flavored sodas made with real sugar! Please ask your server for flavors. 4.29

Proudly Serving **PEPSI® PRODUCTS** 
Starry Lemon-Lime, Ginger Ale, Iced Tea, Lemonade, Club Soda, Mountain Dew and Mug Root Beer. Free refills
Ask your server for more options!

FLAVORED LEMONADES
Strawberry or Mango. 99¢ refills



Fresh Mex SWEETS



TRES LECHES 650 cal
Housemade three milk soaked sponge cake. 8

CHURROS 600 cal
Four cinnamon-sugar churros. With vanilla ice cream. 9

BROWNIE SUNDAE 210 cal
A la mode. 8

FRIED ICE CREAM 150 cal
Honey Oats, vanilla ice cream, cinnamon tortilla strips, chocolate sauce, whipped cream, cherry. 9



the FRESHEST FRESH MEX®

Made from scratch

EVERY DAY



chevys.com | @chevys_freshmex_nj WE DELIVER!  DOORDASH  GRUBHUB  Uber Eats We proudly only use Hass avocados in all our dishes.

LUNCH MENU Mon-Fri 11am-3pm	HAPPY HOUR Mon-Fri 3pm-6pm Nightly 9pm-Close	LATE NIGHT SPECIALS Nightly 9pm-Close	KIDS EAT FREE Monday All Day	NEW \$8 STREET TACOS Tuesday, All Day	\$3 HOUSE MARGARITAS Wednesday All Day	\$10 1800 SPECIALS Thursday, 6pm-Close \$9.99 CHICKEN FAJITAS Thursday, All Day	BRUNCH MENU Saturday & Sunday, 11am-3pm
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APERITIVOS

NACHOS GRANDE 1380 cal • Beef 1320 cal
Shredded salsa chicken or picadillo beef, black beans, cheddar, roasted corn salsa, guajillo chile sauce, scallions, tortilla chips, sour cream, guacamole. 15

BORDER WINGS BBQ 1440 cal • Buffalo 1480 cal
BBQ or Buffalo. With ranch or blue cheese dressing. 15

CHILE CON QUESO 520 cal
Melted cheese, tomatoes, onions, poblano, jalapeño, cilantro, spices. With tortilla chips. 8
w/picadillo beef +1.5

GUACAMOLE 960 cal
Avocado, jalapeño, pico de gallo, Cotija, lime, spices. With tortilla chips. 10
w/bacon, roasted corn salsa +3

CRISPY CHICKEN FLAUTAS 1080 cal
Shredded salsa chicken, Monterey Jack, Cotija, cheddar, roasted corn salsa. Topped with mango salsa, chipotle aioli, Cotija. With jalapeño jelly. 12.5

STREET TACOS

Two per order. Add Rice and Beans +6

CARNE ASADA 740 cal

Soy citrus grilled steak, poblano, avocado, chipotle aioli, corn tortillas. Topped with Cotija, onions, cilantro. With salsa verde. 14

BIRRIA 800 cal

Slow-Roasted Carnitas, Monterey Jack, corn tortilla. With homemade consommé. 12

AL PASTOR 750 cal

A mix of Al Pastor pork with roasted pineapple, corn tortillas topped with Cotija cheese and cilantro. 12

BAJA FISH 530 cal

Corona battered cod, mango salsa, tequila crema, corn tortilla. With Salsa verde. 12

CHICKEN 700 cal

Fuego spiced chicken, onions, cilantro. With salsa verde. 12

SHRIMP 590 cal

Mexi-scampi shrimp, onions, cilantro. With salsa verde. 14



Street Tacos

'DILLAS

Add San Antonio vegetables +2

THREE CHEESE 810 cal • Shrimp 1190 cal
Monterey Jack, Cotija, cheddar.
With sour cream, guacamole. 12.5
w/Mexi-Scampi shrimp +3.5

FAJITA GRILLED CHICKEN 980 cal
Grilled citrus-achiote chicken, Monterey Jack.
With sour cream, guacamole. 14
w/soy citrus grilled steak, cheddar +2.5

SALSA CHICKEN 1010 cal
Shredded salsa chicken, Monterey Jack. 14

STREET CORN 860 cal
Roasted corn, Monterey Jack, Cotija and cheddar, cilantro, smoked paprika. Topped with Cotija, cilantro. With salsa verde. 13

STREET STYLE CORN 1850 cal
Roasted corn on the cob, mayonnaise, smoked paprika, Cotija, cilantro. 9

STEAK TOSTADITAS 1230 cal
Soy citrus grilled steak, black beans, cheddar, crisp corn tortillas. With guacamole, sour cream, pico de gallo. 16.5

MEXICAN SAMPLER 1590 cal
Chicken Tostaditas, Border Wings, Salsa Chicken 'Dilla, Crispy Chicken Flautas. 19



Mexican Sampler

SOUP and ENSALADAS

COBB SALAD 600 cal
Grilled fajita chicken, roasted corn salsa, blue cheese, fresh avocado, fire-roasted red peppers and crispy bacon on chilled romaine. 16

TOSTADA SALAD Chicken 910 cal • Steak 900 cal
Grilled citrus-achiote chicken, refried beans, Monterey Jack and cheddar, guacamole, sour cream, pico de gallo, romaine, tortilla bowl. Choice of dressing. 15
w/grilled soy citrus steak +3

CHICKEN CAESAR SALAD 400 cal • Dressing 170 cal
Grilled citrus-achiote chicken, fire-roasted red peppers, Cotija, tortilla strips, romaine, Caesar dressing. 14

SPICY CHICKEN TORTILLA SOUP 190 cal
Grilled citrus-achiote chicken, chicken broth, roasted corn, tomatoes, jalapeños, avocado slices. 7.5



Cobb Salad



With flour tortillas, pico de gallo, sour cream, Fresh Mex® rice, tamalito, choice of beans.
Corn tortilla substitution available.

MIXED GRILL 1700 cal
Grilled citrus achiote chicken, grilled soy citrus steak, Mexi-Scampi shrimp, carnitas, San Antonio vegetables. 27.5

GRILLED CHICKEN 1270 cal
Grilled citrus achiote chicken, San Antonio vegetables. 19.5

GRILLED STEAK 1250 cal
Grilled soy citrus steak, San Antonio vegetables 23

MEXI-SCAMPI SHRIMP 1520 cal
Shrimp, citrus, garlic, white wine, chile, San Antonio vegetables. 21



Smothered Burrito

BURRITOS

SMOTHERED BURRITO
Chicken 900 cal • Beef 930 cal
Shredded salsa chicken, black beans, FreshMex rice, Monterey Jack, pico de gallo. Topped with guajillo sauce. Naked bowl available. 15.5
w/picadillo beef, cheddar +1.5

FAJITA BURRITO
Chicken 900 cal • Pork 850 cal • Steak 900 cal
Grilled citrus achiote chicken, black beans, FreshMex rice, Monterey Jack, roasted tomato salsa. With guacamole, sour cream, pico de gallo. Naked bowl available. 15
w/ seasonal vegetables
w/ Al Pastor pork +2
w/ grilled citrus soy steak, cheddar +3

CHIMICHANGA Chicken 1510 cal • Beef 1450 cal
Shredded salsa chicken, black beans, Monterey Jack, pico de gallo, flour tortilla. Deep-fried. Topped with chile con queso. With Freshmex rice, choice of beans. 16
w/picadillo beef, cheddar +2



Surf & Turf



Carnitas Fajita

SALMON 1180 cal
Grilled salmon, San Antonio vegetables, mango salsa. 24

FARMERS MARKET 1220 cal
Grilled portobello mushroom, seasonal vegetables, San Antonio vegetables. 18.5

SLOW-ROASTED CARNITAS 1650 cal
Tender, marinated pork simmered with fresh citrus garlic and fuego spices, San Antonio vegetables. 21

MIX & MATCH
Choice of two proteins, San Antonio vegetables. 24
(Excludes Salmon)

COMBOS

With Fresh Mex® rice, choice of beans and tamalito

Add Flautas to any Combo 6
Add Mexi-Scampi Shrimp to any Combo 6

CRISPY CHICKEN FLAUTAS 17 1420 cal
Shredded salsa chicken, Monterey Jack, Cotija, cheddar, roasted corn salsa. Topped with chipotle aioli. With jalapeño jelly.

ENCHILADAS TRIO 15
Corn tortilla. Choice of three:
• **Salsa Chicken, red sauce, Monterey Jack** 400 cal
• **Picadillo Beef, red sauce, cheddar** 360 cal
• **Carnitas, salsa verde, Monterey Jack** 600 cal
• **Seasonal Vegetables, salsa verde, Monterey Jack** 470 cal
• **Cheddar, red sauce, Monterey Jack** 250 cal

TACO TRIO 15
Served with lettuce, cabbage, pico de gallo, Cotija, chipotle aioli, flour tortilla. Choice of three:
• **Salsa Chicken** Soft 220 cal • Crispy 190 cal
• **Picadillo Beef** Soft 230 cal • Crispy 200 cal
• **Carnitas** Soft 350 cal • Crispy 320 cal
• **Seasonal Vegetables** 430 cal

SURF & TURF 23 1150 cal
Fajita Chicken Taco, Grilled Soy Citrus Skirt Steak,* Shrimp & Crab Enchilada.

TRES AMIGOS 17 1300 cal
Carnitas Taco, Chicken Enchilada , Mexi-scampi Shrimp.



BABY BACK RIBS 1530 cal
Baby back ribs, jalapeño jelly. With french fries, corn tamalito. 25

GRILLED SALMON 730 cal
Seasoned salmon, mango salsa. With seasonal vegetables, Fresh Mex® rice. 23

MEXI-CALI CHICKEN 770 cal
Grilled citrus-achiote chicken breast, habanero pesto cream sauce, pico de gallo, Monterey Jack, Cotija, cheddar, tortilla strips. With Fresh Mex® rice, corn tamalito, choice of beans. 17

CHIMICHURRI STEAK 690 cal
Soy citrus grilled steak. With homemade chimichurri, seasonal vegetables, french fries. 25
w/Mexi-Scampi shrimp +6

SHRIMP & CORN TAMALITO 1340 cal
Mexi-Scampi shrimp, habanero pesto cream sauce, roasted corn salsa, diced avocado. With corn tamalito. 17

SHRIMP & CRAB ENCHILADAS 1190 cal
Shrimp, roasted corn salsa. Topped with crab meat and habanero cream sauce. With FreshMex rice, choice of beans. 18

BURGERS

FUEGO BURGER 1530 cal
Cajun-spiced beef patty, bacon, caramelized onions, jalapeños, Monterey Jack, brioche bun. With french fries. 17
Available with grilled citrus-achiote chicken breast

FRESH MEX® CHEESEBURGER 1020 cal
Beef patty, cheddar, pico de gallo, lettuce, brioche bun. With french fries. 15

QUESADILLA BURGER 1020 cal
Beef Patty, Monterey Jack, Cotija, cheddar, pico de gallo, lettuce, chipotle aioli, flour tortilla. With french fries. 16
Available with grilled citrus-achiote chicken



Quesadilla Burger

Spicy **Gluten-Free**

Dishes can be made vegetarian upon request. *These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIDES

BLACK BEANS 3 260 cal
REFRIED BEANS 3 260 cal
FRESH MEX® RICE 3 230 cal
TAMALITO 3,5 260 cal

SEASONED FRIES 5 270 cal
GUACAMOLE 4 130 cal
VEGETABLES 3 130 cal
CORN OR FLOUR TORTILLAS 3 430 cal