

—APERITIVOS—

MEXICAN SAMPLER

Chicken Tostaditas, Border Wings, Grilled Chicken 'Dilla, Crispy Chicken Flautas. 19

BORDER WINGS 🌶️🍷

BBQ or Buffalo. With ranch or blue cheese. 15

STREET STYLE CORN 🍷

Roasted corn on the cob, mayonnaise, smoked paprika, Cotija, cilantro. 10

CRISPY CHICKEN FLAUTAS

Shredded salsa chicken, three cheese blend, roasted corn salsa. Topped with mango salsa, chipotle aioli, Cotija. With jalapeño jelly. 12.5

GUACAMOLE 🍷

Avocado, jalapeño, pico de gallo, Cotija, lime, spices. With tortilla chips. 10

CHILE CON QUESO 🍷

Melted cheese, tomatoes, onions, poblano, jalapeño, cilantro, spices. With tortilla chips. 10

SPICY CHICKEN TORTILLA SOUP

Grilled citrus-achiote chicken, chicken broth, roasted corn, tomatoes, jalapeños, avocado slices. 7.5

STREET TACOS

Corn tortillas. Two per order. Add Rice and Beans +6



CARNE ASADA* 🌶️🍷

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

BIRRIA 🍷

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

AL PASTOR 🌶️🍷

A mix of Al Pastor pork with roasted pineapple, topped with onion and cilantro. 12

BAJA FISH

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

CHICKEN 🍷

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

SHRIMP 🍷

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

Chevys

FRESH MEX®

Made from scratch
EVERY DAY



Mexican Sampler

SIZZLING FAJITAS

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

MIXED GRILL 🌶️

Grilled citrus achiote chicken, grilled soy citrus steak, Mexi-Scampi shrimp, carnitas. 27.5

CHICKEN

Grilled citrus achiote chicken. 19.5

CARNE ASADA*

Grilled soy citrus steak. 25

MEXI-SCAMPI SHRIMP 🌶️

Shrimp, citrus, garlic, white wine, chile. 21

FARMERS MARKET

Seasonal vegetables. 18.5

MIX & MATCH

Choice of two proteins. 24



Mixed Grill Fajita

FRESH MEX® FAVES

CHEVY'S BURRITO

Black beans, three cheese blend, Fresh Mex® rice, pico de gallo, guacamole, sour cream, flour tortilla. With corn tamalito. 16

Grilled Chicken 16 | Vegetable 16 | Al Pastor 17
Carnitas 17 | Shredded Beef 17 | Carne Asada 18
Chimichanga +2 Smothered +2 Fajita Style +2

SHRIMP & CRAB ENCHILADAS

Shrimp, roasted corn salsa, flour tortilla. Topped with crab meat and habanero pesto cream sauce. With FreshMex rice, choice of beans. 18

QUESADILLA

Three cheese blend, flour tortilla. Served with sour cream, guacamole. 12.5

Street Corn 13 | Grilled Chicken 14 | Al Pastor 16
Shrimp 16 | Carne Asada 17

CHIMICHURRI STEAK*

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

BABY BACK RIBS 🌶️

Baby back ribs, jalapeño jelly. With french fries, corn tamalito. 25

CRISPY CHICKEN FLAUTAS

Shredded salsa chicken, three cheese blend, roasted corn salsa. Topped with chipotle aioli. With Fresh Mex® rice, choice of beans, corn tamalito, jalapeño jelly. 19

ENCHILADAS TRIO 🍷

Corn tortilla. With Fresh Mex® rice, choice of beans, corn tamalito. 19

CHOICE OF 3:

Grilled Chicken, red sauce, three cheese blend
Shredded Beef, red sauce, three cheese blend
Carnitas, salsa verde, three cheese blend
Seasonal Vegetables, salsa verde, three cheese blend
Cheese, red sauce, three cheese blend

MEXI-CALI CHICKEN

Grilled citrus-achiote chicken breast, habanero pesto cream sauce, pico de gallo, three cheese blend, tortilla strips. With Fresh Mex® rice, corn tamalito, choice of beans. 17

GRILLED SALMON 🍷

Seasoned salmon, mango salsa. With seasonal vegetables, Fresh Mex® rice. 23

SOUTHWEST SALAD

Roasted corn salsa, three cheese blend, avocado, tomatoes, black beans, romaine, flour tortilla bowl. Choice of dressing. 13

Grilled Chicken 16 | Crispy Chicken 16
Shrimp 17 | Carne Asada 19

QUESADILLA BURGER

Beef patty, three cheese blend, pico de gallo, lettuce, chipotle aioli, flour tortilla. With french fries. 16

SIDES

BLACK BEANS 🍷 3

REFRIED BEANS 🍷 3

GUACAMOLE 🍷 4

FRESH MEX® RICE 3

CORN TOMALITO 🍷 3.5

VEGETABLES 🍷 3

CORN OR FLOUR TORTILLAS 3

SEASONED FRIES 5

🌶️ Spicy 🍷 Gluten-Free

We proudly only use
Hass avocados in all our dishes.

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

Fresh Mex SWEETS

TRES LECHES

Housemade three milk soaked sponge cake. 9

CHURROS

Four cinnamon-sugar churros. With vanilla ice cream. 9

FRIED ICE CREAM

Honey Oats, vanilla ice cream, cinnamon tortilla strips, chocolate sauce, whipped cream, cherry. 9

BROWNIE SUNDAE

Vanilla ice cream, chocolate sauce, whipped cream, cherry. 9

MARGARITAS

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

CHEVYS CLASSIC

Rocks or frozen: Premium gold tequila, triple sec, sweet and sour. Garnished with a salt rim. 6.5 (f) / 10.5 (g)

MEXICAN BULLDOG

Premium gold tequila, triple sec, sweet and sour. Garnish with a Corona and salt rim. 10 (f) / 16 (g)

BLACK DIAMOND MARGARITA

Patrón Silver Tequila, Hennessy® Cognac, exotic citrus juices and agave nectar. 16 (f) / 20 (g)

MARGARITA FLIGHT

Guava, Mango, Passion Fruit, Strawberry, Blueberry, Watermelon, Coconut or Peach. 14

BIG A** MARGARITA

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.

JALAPEÑO MARGARITA

Tanteo Jalapeno Tequila, agave nectar, lime juice. Garnished with fresh Jalapenos. 13 (f) / 17 (g)

SMOKEY PINEAPPLE MEZCAL

Casamigos Mezcal, Pineapple juice, Agave nectar and fresh lime juice. 16 (f) / 20 (g)

Upgrade a marg with your favorite flavor!

R +1 G +2 Mango, Passion Fruit, Strawberry, Blueberry, Watermelon, Coconut, Guava, Peach

Choose your rim — salt, sugar or Tajin



TEQUILA

EL JIMADOR

Blanco 8 | Reposado 9 | Anejo 10

HERRADURA

Blanco 12 | Reposado 13 | Anejo 14

1800

Blanco 8 | Reposado 9 | Anejo 12

TRES AGAVES

Blanco 10 | Reposado 11 | Anejo 12

CASAMIGOS

Blanco 12 | Reposado 14 | Anejo 15
Joven Mezcal 14 | Cristalino 14

PATRON

Blanco 12 | Reposado 14 | Anejo 15

MALA VIDA

Blanco 12 | Reposado 13 | Anejo 16

DON JULIO

Blanco 14 | Reposado 15 | Anejo 16
Cristalino 16 | 1942 35

CLASE AZUL

Blanco 20 | Reposado 25 | Joven 50

XICARU

Blanco 9 | Reposado 10 | Anejo 11

FLIGHTS

EL JIMADOR 12

XICARU MEZCAL 14

1800 15

PATRÓN 18

CASAMIGOS 20

Add Cristalino +10

DON JULIO 20

Add Don Julio 70 +8

MALA VIDA 25



Classic COCTELES

MOJITO

White rum, lime juice, simple syrup, fresh mint. Garnished with lime 8

STRAWBERRY DAIQURI

White rum, strawberry puree, whipped cream, cherry 9

PINA COLADA

White rum, coconut puree, pineapple juice, whipped cream, cherry 9

SANGRIA

Made daily. Garnished with fresh fruit. Choose from white or red. 9/29

PREMIUM LONG ISLAND ICED TEA

el Jimador Blanco, Titos, Tanqueray, Bacardi, triple sec, sour mix and splash of cola 11

MOCKTAILS

COCO CABANA

Pineapple juice, coconut milk, whipped cream, cherry. 6

STRAWBERRY CAMPOS

Strawberry puree, whipped cream, cherry. 6

CERVEZAS

Ask about our seasonal beers and additional drafts on tap!

Drafts

BLUE MOON

COORS LIGHT

CORONA PREMIER

MODELO ESPECIAL

YUENGLING

Bottles

ANGRY ORCHARD

CORONA

DOG FISH 60 MINUTE

DOS EQUIS LAGER

HEINEKEN 0.0 (non alcoholic)

MILLER LITE

MODELO ESPECIAL

MODELO NEGRA

STELLA ARTOIS

VICTORIA

VOODOO RANGER IPA

VINO

TRINITY OAKS

Pinot Grigio 7 22

Chardonnay 7 22

Cabernet 7 22

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WE DELIVER!

DOORDASH GRUBHUB Uber Eats

LUNCH MENU

Mon-Fri
11am-3pm

HAPPY HOUR

Mon-Fri 3pm-6pm
Nightly 9pm-Close

LATENIGHT 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