

## **Para empezar** (To start)

### **Guacamole "La charla" \$10**

Avocado from Michoacán, onions, serrano, peppers, tomato, cilantro, and lime.

**Ceviche (Shrimp) \$11**

**Nachos \$6**

Add: chicken/chorizo/steak \$3

**Coliflor ahogada \$4**

Paprika beer battered cauliflower with chipotle sauce.

**Chips and salsa \$2**

Homemade salsa

## **Antojitos**

**Tlayuda Oaxaqueña \$12 (Vg)**

Add: Carne asada or Chapulines \$3

**Tacos Dorados (chicken) \$8**

**Quesadilla \$7.50**

Add: chicken/steak/chorizo/shrimp/Vg \$2.50

**Burritos \$12.50**

Carnea asada /chicken/vegetables

Add: Shrimp \$3

**Salad of the day \$9**

Add: Beef/ Chicken \$3.50/ Shrimp \$4.75

**Tortilla Soup \$8**

## **Tacos** (4 per Order)

**Authentic Birria tacos \$16**

Slow cook beef chucks melted menonita cheese, onions, cilantro, salsa de arbol, and consome for dipping.

**Carne Asada \$13**

Grilled Steak onions, cilantro, and salsa de arbol.

**Carnitas \$13**

Pork shoulder, cilantro, onions, and salsa de arbol.

**Pollo \$12**

Chicken breast marinated, kale and red onions with salsa Verde.

**Baja taco \$13**

Paprika beer battered cod fish, with red cabbage, chipotle cream, and Pico de gallo.

**Camarones \$12**

Baby shrimp sauteed in tequila, garlic and lime Over cabbage escabeche and salsa verde, and pico de gallo.

**Chapulines \$15**

Oaxaca-style sautéed grasshoppers, avocado mash, and salsa Verde.

**Nopalitos \$11 (Vg)**

Refried beans, grilled cactus, huitlacoche and salsa Verde.

**Tacos al pastor \$13**

Marinated pork loin served with onions, cilantro, pineapple, and salsa Verde.

## **Para Charlar**

Served with rice

Enchiladas de mole \$16 / Enchiladas Verdes \$14 / Enchiladas Norteñas \$13 (Vg)

## **Tortas** (Mexican sandwich)

Served with homemade potato chips

Milanesa de pollo \$11 / Carnitas Torta \$13 / Carne deshebrada \$13

## **Side dishes \$4**

Arroz / Elotes / Frijoles Refritos / Plátanos macho

## **Postres** (Desserts)

Churros con chocolate \$7

Flan tradicional \$7

## ***Especiales de La Charla***

All entrees served with rice

### **Costillas La Charla \$24**

*“Northern-style” braised beef short ribs with ancho-tomatillo birria sauce, topped with sautéed shiitake mushrooms and garnished with pickled red onions.*

### **Tampiqueña brava \$23.00**

*Marinated grilled skirt steak served with creamy poblano rajas and refried bean green enchilada.*

### **Camarones a la diablo \$20**

*Shrimp cooked in chipotle homemade sauce served with white rice and avocado.*

### **Chile relleno \$17 vg**

*Roasted poblano pepper stuffed with menonita cheese and caramelized onions, over tomato chipotle sauce*

### **Pollo al Cacahuete \$20**

*Pan- served free-range chicken over spicy peanut mole sauce served with white rice plantains.*

## **FAJITAS**

*Sizzling hot, bell peppers and onion with **LA CHARLA** seasoning served with avocado, pico de gallo, Mexican cream, flour tortillas.*

### **Shrimp Fajita \$22**

*Jumbo Shrimp And cauliflower*

### **Steak Fajita \$19.00**

*Flank steak signature marinated.*

### **Chicken fajita \$17.50**

*Chicken breast*

### **Fajitas combinadas \$21.00**

*Steak, chicken, shrimp*

### **Vegetable fajita \$16**

*Bell pepper, onion, portobello mushroom and cauliflower with **La***

***Charla** seasoning*

*Most of our food is Gluten free. If you have any allergies, please let your server know.*

## *Drink Menu*

### SIGNATURE COCKTAILS

**MEXICAN MULE.....10**

*Tequila blanco, grapefruit juice, fresh lime juice topped with ginge beer*

**OAXACA.....10**

*Tequila reposado, fresh lime juice, pineapple juice, Jalapeño pepper and organic agave nectar*

**COSMO MEXICANO .....10**

*Tequila blanco, triple sec, fresh lime juice splash of cranberry juice*

**LA PALOMA .....10**

*Tequila, fresh lime juice, Mexican Squirt soda, tajin rim*

**TEQUILA SUNRISE.....10**

*Tequila, orange juice, splash of grenadine*

**MOJITO.....10**

*Rum, triple sec, club soda, fresh lime juice, fresh mint and organic agave nectar.*

**MICHELADA.....10**

*Modelo negra, fresh lime juice, clamato juice, tabasco sauce, tajin rim*

**RED & WHITE SANGRIA .....10.50**

### MARGARITAS

**LA CHARLA MARGARITA.....12**

*Tequila Patron, grand marnier, fresh lime juice, organic agave*

**MANGO/CHAMOY MARGARITA.....11**

*Tequila, triple sec, mango néctar, lime juice, rim dipped in homemade chamoy*

**SUNSET MARGARITA.....10**

*Tequila, triple sec, orange juice, lime juice, splash of pomegranate juice*

**TRADICIONAL MARGARITA.....10**

*Tequila, fresh lime juice, triple sec, organic agave nectar*

### **MARGARITAS FLAVORS**

*Coconut, Blueberry, Strawberry, Guava, Mango, Raspberry, peach, pineapple, poblano pepper, apple, and passionfruit*

### DRAFT BEER

Coors light.....	4
Corona.....	5
Budweiser.....	4
Bud light.....	4
Samuel Adams.....	4.50
Samuel Adams IPA.....	5
Lagunitas IPA.....	5
Heineken.....	5
Dos equis Amber.....	5
Negra Modelo.....	5
Modelo Especial.....	5
Pacifico.....	4.50

### BOTTLE BEER

Coors Light.....	4.50
Amstel light.....	5
Bohemia.....	5
Carta Blanca.....	5
Corona light.....	5.50
Corona extra.....	5.50
Corona familiar.....	5.50
Dos equis amber.....	5.50
Dos equis lager.....	5.50
Heineken light.....	5.50
Heineken.....	5.50
Modelo Especial.....	5.50
Negra modelo.....	5.50
Pacifico Clara.....	5
Sol.....	5
Tecate.....	5
Victoria.....	5
Estrella Jalisco.....	5
Nitro Milk Stout.....	5

**TEQUILA BLANCO**

1800.....8  
 ARETTE.....9  
 CAZADORES.....8  
 CORRALEJO.....8  
 DON JULIO.....9  
 DOS ALAS.....8  
 HORNITOS PLATA.8  
 MAESTRO DOBEL.8  
 PATRON.....8  
 PUEBLO VIEJO....8  
 SIETE LEGUAS....8  
 SUERTE.....9  
 SAUZA.....8

**TEQUILA REPOSADO**

1800.....10  
 ARETTE.....10  
 PATRON.....9  
 PUEBLO VIEJO ...9

**TEQUILA ANEJO**

1800.....11  
 ARETTE.....11  
 CASAMIGOS.....11  
 CAZADORES.....10  
 CORRALEJO.....10  
 DON JULIO.....11  
 DOS ALAS.....10  
 MILAGRO.....10  
 PASOTE.....10  
 PATRON.....10  
 PUEBLO VIEJO....10  
 SIETE LEGUAS....10  
 SUERTE.....,11

**FLAVORED TEQUILA**

1800.....10  
 DULCE VIDA  
 GRAPEFRUIT.....9  
 DULCE VIDA LIME...9  
 DULCE VIDA PINEAPPLE  
 JALAPENO.....9

**EXTRA SPECIAL**

**TEQUILA**

EL DIABLITO.....20  
 ARETTE ARTESANAL  
 BLANCO.....11  
 ARETTE ARTESANAL  
 ANEJO.....13  
 DULCE VIDA EXTRA  
 ANEJO.....15  
 DULCE VIDA LONESTAR  
 EDITION.....11  
 SUERTE EXTRA  
 ANEJO.....11  
 FORTALEZA  
 BLANCO.....10  
 FORTALEZA  
 ANEJO.....12  
 PATRON ROCA  
 SILVER.....11  
 PATRON ROCA  
 ANEJO.....13  
 MILAGRO SELECT  
 BARREL SILVER.....11  
 MILAGRO SELECT  
 BARREL REPOSADO.12  
 MILAGRO SELECT  
 BARREL ANEJO.....13

**ORGANIC TEQUILA**

123 BLANCO .....10  
 123 ANEJO.....12  
 DULCE VIDA BLANCO.11  
 DULCE VIDA ANEJO...13

**MEZCAL & SOTOL**

LOS NAHUALES.....9  
 WILD SHOT SILVER.....9  
 REYES COBARDES.....10  
 MONTE ALBAN.....11  
 SOTOL YUU BAAL  
 ANEJO.....15

**WHITE WINE GL BTL**

ZENATO PINOT  
 GRIGIO.....9 36  
 LEYDA SAUVIGNON  
 BLANC.....10 40  
 CLEAN SLATE  
 RIESLING.....10 40  
 ALTOS DE PLATA  
 CHARDONNAY..11 44

**RED WINE GL**

HANHN PINOT  
 NOIR.....11  
 CHIANTI CLASICO.....10  
 YALUMBA  
 SHIRAZ.....10  
 MALBEC  
 CABORS.....10  
 ALTOS DE PLATA  
 CABERNET  
 SAUVIGNON.....11

**SOFT DRINKS**

SODAS..... 2  
 coke, Diet Coke, Sprite,  
 and Ginger Ale.

**MEXICAN SODAS....3**

Coca cola, Sprite, Squirt,  
 Fanta, Jarritos, Sangria  
 and Sidral.

**JUICE.....2.50**

Apple, Orange, and  
 Cranberry.

**SARATOGA STILL AND  
SPARKLING WATER...6**