

MUNCH MUNCH

FOR A GOOD START!

CHIPS 'N SALSA. \$8.90

The classic Mexican botana. Just like the Mayans used to eat it.

TAQUITOS & GUACAMOLE. \$15.40

Crispy chicken taquitos with fresh guacamole.

JALAPEÑO POPPERS. \$11.99

Deep fried jalapeños stuffed with cheese. Served with coleslaw, sour cream, pico de gallo and chipotle mayo.

GRILLED STREET CORN. \$9.90

Tasty sweet corn on the cob covered with mayo, lime, cheese and chili powder. (To make it Vegan friendly, order it without mayo and without cheese).

QUESO DIP. \$15.20

Yummy cheese dip with a touch of jalapeños. Served with crispy tortilla chips.

CEVICHE ACAPULCO. \$22.80

You have never tasted fish like this! Fresh fish marinated in lime juice and mixed with pico de gallo, olive oil and avocado. Served with crispy tortilla chips on the side.

CHICKEN WINGS. \$19.50

BUFFALO / BBQ / MANGO HABANERO

Order this appetizer and everyone leaves happy. Well, everyone except for the chicken...IF YOU WANT THEM SUPER HOT PLEASE LET US KNOW!

NACHOS.

A heap of chips covered with refried beans, queso dip and a shredded cheese mix. Sour cream, pico de gallo and jalapeños on the side.

CHEESE \$20.90 / CHICKEN \$28.60 / CARNE ASADA \$29.50

SUPERMIX PLATTER. \$44.20

Not sure what to order? This one has Nachos, Wings, BBQ ribs, Quesadilla, Taquitos, Guacamole, Sour Cream, and Pico de Gallo.

GUACAMOLE. \$19.99

Fresh avocados mixed with chopped cilantro, tomato, onion and serrano peppers. Served with crispy tortilla chips on the side.

QUESADILLAS. ADD GUACAMOLE +\$2.60

Grilled flour tortilla stuffed with cheese and your choice of protein. Served with sour cream, salsa and pico de gallo.

CHEESE \$17.30 / CHICKEN \$19.10 / CARNE ASADA / \$19.60

SHRIMP* \$23.40 / PORTOBELLO MUSHROOM / \$19.10

CHARLIE'S QUESADILLA. \$19.90 ADD GUACAMOLE +\$2.60

Our most popular quesadilla! A mix of chicken, carne asada, chorizo and cheese. Served with sour cream, salsa and pico de gallo on the side.

QUESABIRRIA. 19.50

Birria-style cooked beef folded in corn tortilla with melted cheese and served with broth and taquera sauce.

TACOS, MARGARITAS & FIESTA

Carlos'n Charlie's MR
LAS VEGAS

- CHARLIE'S SPECIAL
- ALMOST FEATHER LIGHT
- SO SO PICANTE
- GLUTEN FREE
- VEGAN FRIENDLY

CEVICHE ACAPULCO

Slurp Slurp
CRUNCH CRUNCH

TORTILLA SOUP. REGULAR \$13.00 / CUP \$7.80

Roasted tomato broth garnished with chopped avocado, queso fresco, crispy corn tortilla strips and sour cream.

TOMATO AND BASIL SOUP.

REGULAR \$9.20 / CUP \$5.70

Roasted fresh tomatoes with basil and a hint of sour cream.

CAESAR SALAD.

CHICKEN. \$21.80 / REGULAR. \$15.50

Did you know it was originally created in Tijuana?

CHICKEN FAJITA SALAD. \$23.40

Lettuce, tomato, corn, onion, avocado and cilantro with a juicy and tender chicken breast on top.

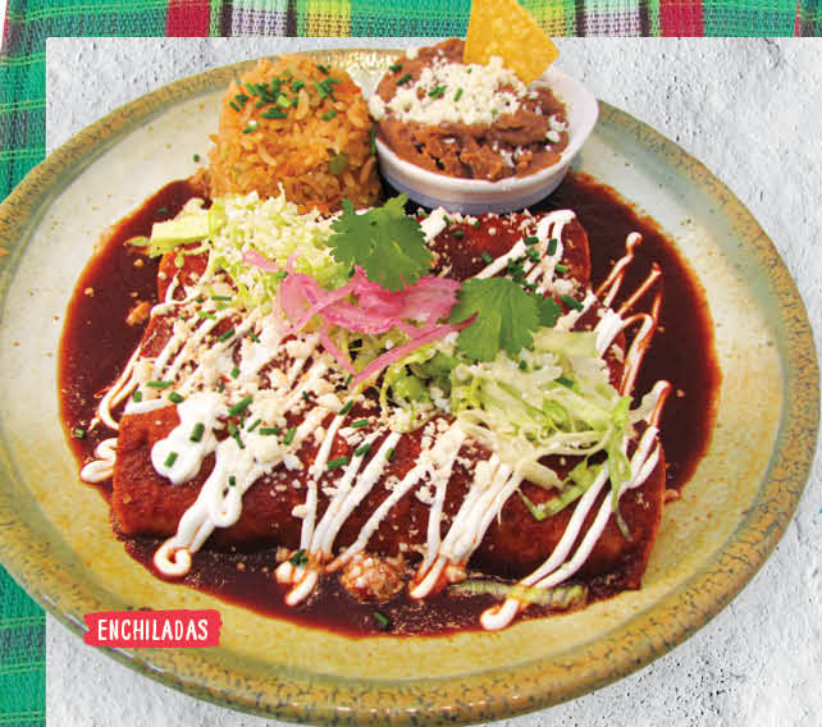
TACO SALAD.

CHICKEN. \$21.99 / CARNE ASADA. \$23.80

A taco shell stuffed with lettuce, layered with tomato, mixed cheese, kidney beans, fresh avocado and your choice of protein. Dressed in a balsamic vinaigrette and topped with pico de gallo and sour cream.

GUACAMOLE

CHARLIE'S QUESADILLA



ENCHILADAS

MEXICAN PLATTERS

ADD A HOUSE SIDE SALAD +\$6.70

ENCHILADAS. \$23.40

Three corn tortillas filled with your choice of chicken or cheese and simmered in salsa. Served with refried beans and Mexican rice.

GREEN TOMATILLO SALSA 🌶️ / RED SALSA 🌶️ / MOLE

VEGAN FRIENDLY: Beans with green salsa and avocado slices. 🌱

FAJITAS.

Served sizzling in a traditional skillet with flour or corn tortillas, pico de gallo, guacamole, salsa and sour cream.

CHICKEN. \$31.10 / STEAK. \$32.20 / MIXED. \$32.70

SHRIMP* \$33.80 / VEGAN FRIENDLY. \$20.70 🌱

WET BURRITOS. ADD GUACAMOLE +\$2.60

Flour tortilla filled with your choice of protein, mixed cheese, sautéed bell peppers and onions. Topped with red sauce, green sauce, lettuce, pickled onions, sour cream and queso fresco. Accompanied by Mexican rice and refried beans.

CHEESE. \$22.70 / CHICKEN. \$23.60 / SHRIMP* \$27.99

CARNITAS. \$23.60 / CARNE ASADA. \$24.80

PORTOBELLO MUSHROOM. \$20.40 🌱

WET CHARLIE'S BURRITO. \$23.80 🌶️📖 ADD GUACAMOLE +\$2.60

Flour tortilla stuffed with our special blend of chicken, carne asada, chorizo, pico de gallo and mixed cheese. Accompanied by Mexican rice and refried beans.

CHIMICHANGA. 🌶️📖 ADD GUACAMOLE +\$2.60

Flour tortilla stuffed with your choice of meat, Mexican rice, refried beans and mixed cheese. Served on a bed of red and green tomatillo salsas with lettuce and covered with cheese salsa, tomatoes and cilantro.

CARNE ASADA. \$23.80

CHICKEN. \$22.80



Burrito Bowls

ALL BOWLS ARE SERVED WITH
MEXICAN RICE AND PINTO BEANS

ADD GUACAMOLE +\$2.60

ADD A HOUSE SIDE SALAD +\$6.70

CHORIZO BOWL. \$19.60 🌶️

Chorizo sausage, lettuce, tomato and avocado.

CARNITAS BOWL. \$21.70 🌶️

Slow-braised pork, lettuce, tomato, red onion and jalapeños.

VEGAN FRIENDLY BOWL. \$15.99 🌱📖

For the lettuce monster inside of you!
Fresh broccoli, carrots, bell pepper, onion, lettuce, tomato and avocado.

CHICKEN BOWL. \$20.70 🌶️

Grilled chicken breast, tomato, lettuce, Monterey Jack cheese and sour cream.

BEEF BOWL. \$22.70 🌶️

Succulent grilled steak, tomato, lettuce, Monterey Jack cheese and sour cream.

CHARLIE'S BOWL. \$21.70 🌶️📖

Our special blend of chicken, chorizo and carne asada with Monterey Jack cheese, pico de gallo, lettuce and sour cream.



CHIMICHANGA

FEELING BRAVE? TRY OUR HABANERO SALSA!

Also called the "Toothpaste of Satan", our Habanero salsa is only for the bravest and strongest of stomachs. If you can't stand the heat, try one of our other salsas including taquera, green tomatillo or red salsa.

TACOS

ADD GUACAMOLE +\$2.60

3 TACOS WITH YOUR CHOICE OF FLOUR OR CORN TORTILLAS

CARNE ASADA. \$23.40

Carefully grilled and diced marinated steak with onions and peppers. Topped with queso fresco.

GRILLED CHICKEN. \$21.70

Tender chicken grilled with peppers, topped with pickled onions and queso fresco.

CHORIZO. \$21.70

Traditional Mexican spicy sausage.

CARNITAS. \$23.40

Slow cooked pulled pork. A Carlos' must!

CHARLIE'S. \$23.40

A delicious mix of carne asada, chorizo and chicken with mixed cheese.

BIRRIA. \$23.20

Birria-style cooked beef with pickled onions and cilantro served with broth.

PORTOBELLO MUSHROOM. \$21.70

Sliced portobello cooked in extra virgin olive oil with garlic and parsley.

FISH OR SHRIMP. \$24.80*

Battered or grilled, with shredded cabbage, chipotle mayo, cilantro and lime.



PARMESAN SWISS CHICKEN

De La Casa

MAHI MAHI. \$35.20

Grilled fish fillet with sautéed portobello mushroom & Mexican rice.

POLLO MOLE. \$21.70

Grilled chicken breast smothered in mole. Served with Mexican rice, beans and pickled red onions.

BBQ CHIPOTLE RIBS. \$36.30

Smoked ribs grilled and brushed with our unique BBQ chipotle sauce. Served with French fries and corn on the cob.

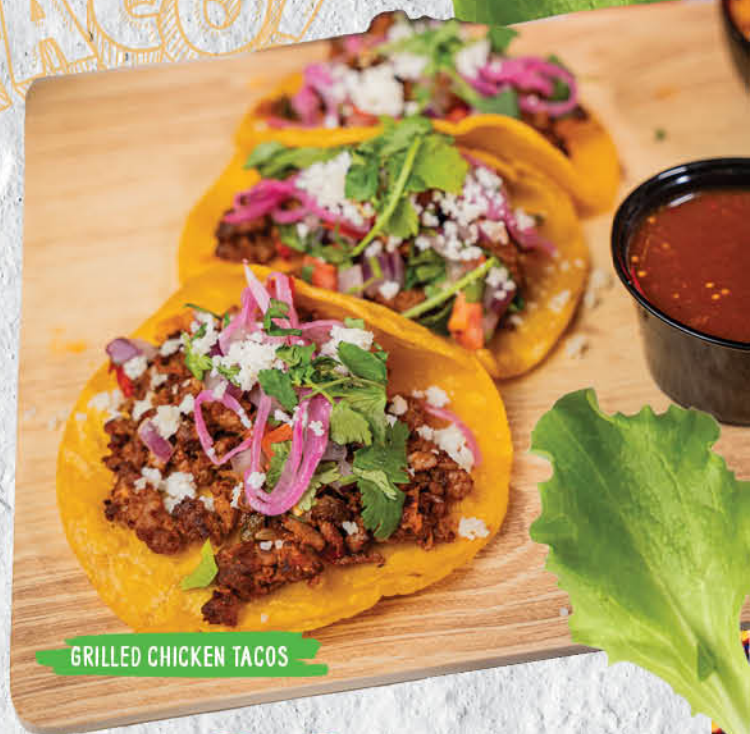
T-BONE. \$39.40

14 oz steak cooked to perfection on the grill. Veggies and fries on the side.*

PARMESAN SWISS CHICKEN. \$29.60

Rated SIX out of FIVE stars by Vital Vegas.

TACOS



GRILLED CHICKEN TACOS

BURGERS & SANDWICHES

NORTE BACON CHEESEBURGER. \$21.70

8 oz. juicy beef patty topped with Swiss and cheddar cheese, candied bacon, lettuce, tomato, and red onion. Served with pickles and fries on the side.*

GRILLED CHICKEN SANDWICH. \$23.40

Grilled chicken breast topped with Swiss cheese, sautéed bell peppers and onions. With chipotle mayo, lettuce, and tomato. Served with fries on the side.*

OLD FASHIONED CHEESEBURGER. \$21.70

With cheddar cheese and if you want, add grilled portobello mushrooms & onions.*

MEXICAN GUACAMOLE BURGER. \$21.70

With cheddar cheese, chipotle mayo, guacamole, lettuce, onion, tomato, pickle and fries.*



NORTE BACON CHEESEBURGER

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shell fish may increase the risk of food borne illness. All our Vegan food is cooked with the same equipment, utensils and staff that cooks non Vegan food. Changes in the original recipe are non-refundable. Gratuity of 18% will be added to tables of 8 or more patrons. Please inform your server regarding any food allergy.

DRINKS

LESS BLA-BLA, AND MORE GLU-GLU!

MARGARITAS

THIS IS THE REASON WHY YOU ARE HERE!

TRADITIONAL MARGARITA ON THE ROCKS,
SPICY MARGARITAS & DAIQUIRIS

FROZEN MARGARITAS, MOJITOS & DAIQUIRIS

Lime, strawberry, watermelon, mango.

REGULAR \$14.76 / MEDIUM \$19.38 / YARD \$24.21

BIG MAMMA \$35.99 / 100 OZ BAZOOKA \$80.28

CADILLAC MARGARITA

Cuervo Tradicional, Premium Orange Liquor & sweet 'n sour mix make this the best of the best!

REGULAR \$16.61 / MEDIUM \$21.22 / YARD \$27.68

BIG MAMMA \$44.29 / 100 OZ BAZOOKA \$96.89

TEQUILA

JUAREZ GOLD \$13.84
DON JULIO BLANCO \$14.76
DON JULIO REPOSADO \$16.61
DON JULIO AÑEJO \$17.53
PATRON SILVER \$14.76
PATRON AÑEJO \$17.53
PATRON REPOSADO \$16.61
CASAMIGOS BLANCO \$18.45
CASAMIGOS REPOSADO \$20.30
CAZADORES REPOSADO \$13.84

CUERVO TRADICIONAL \$13.84
CUERVO 1800 BLANCO \$16.61
CUERVO 1800 REPOSADO \$17.53
CORRALEJO BLANCO \$13.84
CORRALEJO REPOSADO \$16.61
CORRALEJO AÑEJO \$17.53
HERRADURA REPOSADO \$16.61
HORNETS REPOSADO \$13.84
MEZCAL 400 CONEJOS \$16.61

SHOTS

JIM BEAM \$12.92
FIREBALL \$12.92
SKREWBALL \$12.92
SAILOR JERRY \$12.92
JACK DANIEL'S \$12.92
JACK DANIEL'S FIRE \$12.92
JACK DANIEL'S HONEY \$12.92

GUMMY BEAR \$12.92
CROWN ROYAL \$12.92
RUMCHATA \$12.92
JAMESON \$12.92
CAPTAIN MORGAN \$12.92
MEXICAN CANDY \$12.92
VEGAS BOMB \$14.76

WINE

GLASS \$10.15
BOTTLE \$35.99

CABERNET SAUVIGNON, MERLOT, WHITE
ZINFANDEL, CHARDONNAY, PINOT GRIGIO,
SPARKLING WHITE, SPARKLING ROSE.

PLEASE DRINK RESPONSIBLY. 2996317

BEER

DOMESTIC & MEXICAN BEER

REGULAR \$10.15 / MEDIUM \$12.00

34 OZ HUGE MUG \$19.38 / 100 OZ BAZOOKA \$52.60

IMPORTED BEER

REGULAR \$12.00 / MEDIUM \$14.76

34 OZ HUGE MUG \$23.99 / 100 OZ BAZOOKA \$65.51

CORONARITA \$25.84

20oz frozen Margarita
with a bottle of the best
Mexican beer inside.

BEER BUCKET

Buy 5 beers, get 6!

ADD \$1.90 AND
MAKE IT MICHELADA!

CHARLIE'S FAVORITES

TICKET TO FLY

Tequila Cuervo Tradicional,
vodka, rum, gin. All blended
with piña colada.

MEZCAL MULE

Mezcal 400 Conejos, ginger
beer and lime.

CARIBBEAN DREAMS

Vodka, lime, orange &
pineapple juices and mango
syrup.

SUNSET IN LAS VEGAS

Rum, mango syrup, lime,
pineapple and cranberry juice.

MOJITO

Rum, lime juice, mint leaf,
sugar and soda.

PALOMA

Tequila, grapefruit soda and
lime juice.

RUM PUNCH

Perfect blend of fruit
juices and rum.

We are required to serve in plastic as we
are located in front of the swimming pool.
Thank you for your understanding

STRAWBERRY SQUASH

Coconut rum, strawberry
liqueur, grapefruit juice and
strawberry juice with a splash
of soda.

BLUE HAWAII

Coconut rum, pineapple juice
and Curaçao.

REGULAR \$14.76 / MEDIUM \$19.38

YARD \$24.21 / BIG MAMMA \$35.99

100 OZ BAZOOKA \$80.28

DESSERTS

CHOCOLATE CAKE. \$11.99

CHEESECAKE. \$11.99

KEY LIME PIE. \$11.99

ICE CREAM TRIO. \$9.90

AWESOME BROWNIE. \$16.90

CHIMI BANANA. \$12.90

FRIED ICE CREAM. \$10.90