

let's get STARTED

FRESH TABLESIDE GUAC

Fresh Hass avocados, diced jalapeños, pico de gallo, topped with fresh lime juice and cotija cheese. We mash thousands daily. 13.99 520 cal

CRISPY CHICKEN FLAUTAS

Lightly crisped flour tortillas stuffed with fire-roasted red peppers, cheese, and grilled corn. Served with roasted corn salsa and our signature jalapeño jelly. 13.49 1040 cal

CHILE CON QUESO

Warm, creamy cheese dip with poblano peppers, onions, garlic, jalapeños and pico de gallo. 10.99 Picadillo Beef +1.99 1510 cal

FAJITA NACHOS

Individual tortilla chips topped with refried beans, grilled chicken and jack cheese. 14.99 w/Steak* & cheddar cheese or Combo +1.99 1480-1560 cal

NACHOS GRANDE

A heaping platter of crispy chips topped with Salsa Chicken, sour cream, black beans, New Mexico red chile sauce, a trio of melted cheese, fresh guacamole and roasted corn salsa. 14.99 w/Steak or Combo +1.99 2021-2054 cal

FRESH MEX® SAMPLER

Great for sharing! Chicken fajita nachos, chicken quesadilla, border wings and crispy chicken flautas. 17.99 2060 cal

BORDER WINGS

Gigante chicken wings tossed in your choice of Mexican BBQ or spicy wing sauce served with ranch dipping sauce. 13.99 880-960 cal

SWEET CORN TOMATILLO

Three of our signature sweet corn cakes are grilled with a crispy edge, placed on our tomatillo sauce and topped with sour cream, avocado, cotija cheese and chipotle aioli. 12.99

FRESH GREENS & HOMEMADE SOUP

Salads come with your choice of homemade dressing:

Salsa Vinaigrette 50 cal • Creamy Ranch 370 cal • Caesar 250 cal • Apple-Chipotle Vinaigrette 380 cal

TOSTADA SALAD

Mesquite-grilled chicken or slow-roasted carnitas, refried beans, hearts of romaine, jack & cheddar cheese, avocado, sour cream and tomatoes in a crispy tortilla shell. 16.49 w/Steak* or Combo +1.99 w/Shrimp +3.99 1400-1610 cal

SIZZLING FAJITA SALAD

Served tableside. Mesquite-grilled chicken or carnitas fajitas, chilled romaine, San Antonio veggies, cotija & jack cheese, pepita seeds, fresh Hass avocado, pico de gallo and tortilla strips drizzled with our apple-chipotle vinaigrette. 16.99 w/Steak* +1.99 w/Shrimp +3.99 1210-1450 cal Vegetarian option available



SOUTHWEST COBB SALAD

Mesquite-grilled chicken breast, crispy bacon (which automatically makes it delicious), fresh Hass avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine. 15.99 660 cal

CHICKEN CAESAR SALAD

Chilled hearts of romaine, fire-roasted red peppers, tortilla strips, and cotija cheese tossed with Caesar dressing. 13.99 w/Shrimp +3.99 880-1210 cal

HOMEMADE TORTILLA SOUP

A bowl of rich chicken broth with diced onion, tomatoes, roasted corn, jalapeños, grilled chicken, crispy tortilla strips, cotija cheese and fresh Hass avocado. 7.49 420 cal

SLICED AVOCADO 4.49 110 cal + SWEET CORN TAMALES 2.79 190 cal + SOUR CREAM 2.79 140 cal



Indicates the item is one of our favorites!

* 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.



Indicates vegetarian option.



Add to any entrée...

+ TORTILLA SOUP 5.99
+ SIDE SALAD 5.99

MESQUITE GRILLED FAJITAS

Marinated, mesquite-grilled, and served sizzling with soft, handmade flour tortillas. Served with San Antonio veggies, Fresh Mex® rice, fresh guacamole, sour cream, our signature sweet corn tamalito and choice of handmade beans.

MESQUITE-GRILLED CHICKEN

Citrus-chile marinated and mesquite-grilled chicken breast. 25.99 960-1240 cal

SLOW-ROASTED CARNITAS

Tender, marinated pork simmered with fresh lemons, oranges, garlic and fuego spices. 25.99 1280-1480 cal



SEASONAL VEGGIES

Mesquite-grilled portobello mushroom over farm-fresh yellow squash, zucchini, carrots and green beans. 20.99 820 cal

MESQUITE-GRILLED STEAK* *el Mejor*

Citrus-chile marinated and mesquite-grilled skirt steak* served sizzling at your table. 26.99 960-1240 cal

MESQUITE-GRILLED STEAK* & CHICKEN

Citrus-chile marinated and mesquite-grilled skirt steak* and mesquite-grilled chicken breast served sizzling at your table. 25.99 960-1240 cal

MEXICAMPI SHRIMP

Shrimp sautéed with fresh diced garlic, white wine and citrus juices with a hint of chile. 27.99 1480-1680 cal

try all four meats with our

MIXED GRILL FAJITAS

for only 31.99

The Best of the Best!

Mesquite-grilled chicken breast marinated in fresh citrus & chiles, marinated and flame-grilled steak*, Mexicampi Shrimp and slow-roasted carnitas. 1650-1850 cal

SLICED AVOCADO 4.49 110 cal + SWEET CORN TAMALITO 2.79 190 cal + SOUR CREAM 2.79 140 cal



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QUESADILLAS

Served with fresh guacamole, sour cream, Fresh Mex® rice and your choice of homemade beans a la charra, refried beans or vegetarian black beans.

SALSA CHICKEN

Flour tortillas stuffed with salsa chicken and melted jack cheese, grilled golden brown. 17.99 1170-1260 cal

MESQUITE-GRILLED STEAK

Flour tortillas stuffed with mesquite-grilled steak and melted cheddar cheese, grilled golden brown. 19.99 1170-1260 cal

THREE-CHEESE

Jack, cotija, cheddar cheese, roasted pasilla chiles and pico de gallo. 17.99 920 cal

SHRIMP & CRAB

el Mejor

Shrimp and blue crab, melted cheese, roasted corn and habanero-pesto cream sauce folded in grilled flour tortillas. 19.99 1170-1260 cal



VEGGIE

Fresh grilled portobello, spinach and seasoned vegetables with melted jack cheese. 17.99 1700 cal

FRESH GUACAMOLE 4.49 + SWEET CORN TAMALITO 2.79 + SOUR CREAM 2.79

fresh mex® FAVORITES

Served with Fresh Mex® rice and your choice of homemade beans a la charra, refried beans or vegetarian black beans.

SHRIMP & CRAB ENCHILADAS

Shrimp and blue crab sautéed in white wine and garlic, folded in corn tortillas with veggies, jack cheese and habanero-pesto cream sauce. 21.49

FARMERS' MARKET ENCHILADAS

Artichoke hearts and mushrooms sautéed with sun-dried tomatoes, roasted poblano peppers, melted jack cheese and smothered in our habanero-pesto cream sauce. 17.99

CHIPOTLE CHICKEN ENCHILADAS

Salsa Chicken, jack cheese, fresh corn and chipotle-sherry cream sauce. 17.49

CRISPY CHICKEN FLAUTAS

Lightly crisped flour tortilla stuffed with fire-roasted red peppers, cheese, and grilled corn. Served with roasted corn salsa and our signature jalapeño jelly. 17.99

BAJA TRIO

el Mejor

Pan-seared Fish Taco, Shrimp & Crab Enchilada and Mexicampi shrimp or grilled shrimp. Served with Fresh Mex® rice. 24.99

TACOS & BURRITOS

Served with Fresh Mex® rice and your choice of homemade beans a la charra, refried beans or vegetarian black beans.

FISH TACOS

Two handmade soft flour tortillas filled with grilled fish, chipotle aioli, crisp lettuce, pico de gallo and cotija cheese. 20.99 1150-1350 cal

MESQUITE-GRILLED TACOS

el Mejor

It's Taco Time! Two homemade, soft flour tortillas filled with grilled chicken, crisp lettuce, pico de gallo, chipotle aioli and cotija cheese. 17.99 w/Steak* or Combo +1.99 1069-1462 cal

FAJITA BURRITO

Fresh grilled chicken or slow-roasted carnitas, Fresh Mex® rice, beans a la charra, cheese and our famous fire-roasted salsa stuffed into a warm flour tortilla. 16.99 w/Steak* or Combo +1.99 1300-1340 cal



MESQUITE-GRILLED VEGGIE BURRITO

Yellow squash, zucchini, green beans & carrots, trio of cheese, pico de gallo, vegetarian black beans, Fresh Mex® rice and our roasted salsa in a warm, whole wheat tortilla. 16.99 1260 cal

OUTRAGEOUS CHIMICHANGA

Picadillo Beef or Salsa Chicken, fresh bell peppers, refried beans with fresh tomatillo green sauce or New Mexico red chile sauce, lightly crisped in a flour tortilla and topped with Chile con Queso. 16.99 1280-1517 cal

SMOTHERED BURRITO

Choice of Salsa Chicken, jack cheese, refried beans and New Mexico red chile sauce or Picadillo Beef, cheddar cheese and meat sauce. 18.99 1146-1389 cal

el Mejor

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FRESH MEX® COMBOS

BUILD YOUR OWN 2-ITEM COMBO 18.99 -or- MAKE IT A 3-ITEM COMBO FOR 19.49

FRESH GUACAMOLE 4.49 110 cal + SWEET CORN TAMALITO 2.79 190 cal + SOUR CREAM 2.79 140 cal

All combos served with Fresh Mex® rice, our signature sweet corn tamalito and your choice of homemade beans: beans a la charra, refried beans, or vegetarian black beans. 790-1680 cal

ENCHILADAS

- Cheddar cheese with meat sauce
- Salsa Chicken with New Mexico red chile sauce
- Picadillo Beef with meat sauce
- Slow-Roasted Pork with green sauce
- Vegetarian



TACOS

Soft flour tortilla or crispy corn shell:

- Salsa Chicken • Slow-Roasted Carnitas • Picadillo Beef

TAMALES

Hand-rolled daily with 100% corn masa:

- Salsa Chicken with tomatillo green sauce
- Pork with meat sauce

CRISPY CHICKEN FLAUTAS

Lightly crisp flour tortillas stuffed with fire-roasted red peppers, cheese, and grilled corn. Served with roasted corn salsa and our signature jalapeño jelly.

CHILE RELLENO

A fresh, poblano pepper stuffed with jack cheese and topped with ranchero sauce.

MINI CHIMICHANGA

Picadillo Beef and cheddar cheese with New Mexico red chile sauce or Salsa Chicken and jack cheese with fresh tomatillo green sauce and refried beans, lightly crisped in a flour tortilla and smothered with Chile con Queso.

CHEVYS SUPER CINCO

For those who take Fresh Mex® SUPER seriously! Two enchiladas: one beef, one chicken, a crispy or soft beef taco, a hand-rolled pork tamale and a chile relleno. You can have it all and eat it too! 23.99

straight from the

MESQUITE GRILL

STEAK AND SHRIMP

Grilled skirt steak with Mexicampi shrimp or grilled shrimp. Served with Fresh Mex® rice and grilled veggies. 33.99 915-1094 cal

MESQUITE-GRILLED CARNE ASADA AND CHEESE ENCHILADA

Fresh citrus-marinated skirt steak and a cheese enchilada with New Mexico Red Chile sauce topped with jack cheese. Served with Fresh Mex® rice and beans a la charra. 32.99 1289-1454 cal

MESQUITE-GRILLED MAHI MAHI

Roasted chile de arbol and garlic marinated mahi mahi flamed over our mesquite grill. Served with Fresh Mex® rice, grilled veggies and roasted corn salsa. 26.99

SURF N' TURF

A mesquite-grilled chicken taco, citrus-chile marinated steak* fajitas and a Shrimp & Crab Enchilada with habanero-pesto cream sauce. 19.99 1280-1396 cal



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delicious DESSERTS

OOEY-GOOEY-CHEWY SUNDAE *el Mejor*

Fresh-baked brownie, rich vanilla ice cream drenched in homemade Cajeta caramel and chocolate sauces, topped with crushed Oreo cookies and whipped cream. 8.99

DEEP-FRIED ICE CREAM

We roll our creamy vanilla ice cream in a crispy coating, deep fry it, and serve it up on a layer of cinnamon-dusted tortilla strips. Topped with homemade Cajeta caramel and chocolate sauces, whipped cream and cinnamon crisps. 7.99

CHOCOLATE TEQUILA BREAD PUDDING

Bread pudding soaked in a creamy Kahlúa and tequila sauce, then baked to perfection. Topped with chocolate chips, whipped cream and Grand Marnier cream sauce. 7.99

FLAN

Our creamy vanilla custard in a homemade sweet caramel sauce. 7.99

GRILLED PEACHES & PINEAPPLE

Chambord-infused roasted corn and peaches topped with ice cream, whipped cream and drizzled with Chambord sauce. 8.29

dessert COFFEE

MEXICAN COFFEE

Cuervo Tradicional Tequila, Kahlúa, coffee and whipped cream. 7.99

PATRÓN XO COFFEE

Patrón Citrónge, Patrón XO, cinnamon, coffee and whipped cream. 7.99

KEOKE COFFEE

Presidente Brandy, Patrón XO, coffee and whipped cream. 7.99

B-52 COFFEE

Baileys Irish Cream, Kahlúa, Grand Marnier, coffee and whipped cream. 9.29

NON-ALCOHOLIC BEVERAGES



Fountain Drinks, Lemonade, Fresh Brewed Iced Tea
Fresh Fruit Lemonade

SOLÉ Sparkling or Still Water

Red Bull ENERGY DRINK Regular or Sugar-Free

Margaritas

Cadillac MARGARITA

The original! 1800 Reposado Tequila, triple sec and sweet & sour mix with a side shot of Cointreau Noir. 12.99

- Original • Strawberry • Raspberry
- Midori Melon • Mango • Prickly Pear

With 1800 Añejo Tequila 14.99

CHEVYS House Margarita

Served on the rocks or frozen. Gold tequila, triple sec, sweet & sour and fresh-squeezed lime juice. 10.29

- Original • Strawberry • Raspberry
- Midori Melon • Mango • Prickly Pear

WINE BY THE GLASS

Blanco

MENAGE A TROIS, MOSCATO, California
Lightly sweet & floral 9.99

HANDCRAFT, PINOT GRIGIO, California
Crisp & refreshing 10.99

THREE THIEVES, CHARDONNAY, California
Voluptuous & creamy 10.49

Tinto

SEAGLASS, PINOT NOIR, Santa Barbara, California
Delicate & smooth 11.99

GNARLY HEAD AUTHENTIC BLACK, BLEND, Lodi, California
Bold & juicy 11.49

NOBLE VINES 337, CABERNET SAUVIGNON, Lodi, California
Rich & full-bodied 12.99

ice cold CERVEZAS

BOTTLED BEERS

Bud Light • Corona • Corona Light • Dos XX Ambar
Dos XX Lager • Heineken • Modelo Especial
Negra Modelo • Pacifico • Tecate • Becks Non-Alcoholic

Beer also available as REGULAR OR GRANDE DRAFTS,
IN A BIG PITCHER, OR IN A BUCKET OF 5. Price varies.