



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. 9.99

CRISPY CHICKEN FLAUTAS

Lightly crisped flour tortillas stuffed with fire-roasted red peppers, cheese, and grilled corn. Served with grilled pineapple salsa and our signature jalapeño jelly. 8.99

CHILE CON QUESO

Warm, creamy cheese dip with poblano peppers, onions, garlic, jalapeños and pico de gallo. 6.99
Picadillo Beef +1.99

FAJITA NACHOS

Individual tortilla chips topped with refried beans, grilled chicken and jack cheese. 9.99
w/Steak* and cheddar cheese or Combo +1.99

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. 10.99
w/Steak or Combo +1.99

FRESH MEX® SAMPLER *el Mejor*

Great for sharing! Chicken fajita nachos, chicken quesadilla, border wings and crispy chicken flautas. 14.99

BORDER WINGS

Gigante chicken wings tossed in your choice of Mexican BBQ or spicy wing sauce served with ranch dipping sauce. 9.99


FRESH GREENS & HOMEMADE SOUP

Salads come with your choice of homemade dressing:
Salsa Vinaigrette • Creamy Ranch • Caesar • Apple-Chipotle Vinaigrette

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. 12.49
w/Steak* or Combo +1.99 w/Shrimp +2.99

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. 11.99
w/Steak* +1.99 w/Shrimp +2.99
 Vegetarian option available

SOUTHWEST COBB SALAD *el Mejor*

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. 11.99

CHICKEN CAESAR SALAD

Chilled hearts of romaine, fire-roasted red peppers, tortilla strips, and cotija cheese tossed with Caesar dressing. 10.99 w/Shrimp +2.99

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. 5.49



Indicates the item is one of our favorites!

SLICED AVOCADO 2.99 + SWEET CORN TAMALITO 1.99 + SOUR CREAM 1.99



mix & match

MESQUITE GRILLED FAJITAS

choose two

-or-

or upgrade

MESQUITE-GRILLED CHICKEN

Citrus-chile marinated and mesquite-grilled chicken breast. 13.99

SLOW-ROASTED CARNITAS

Tender, marinated pork simmered with fresh lemons, oranges, garlic and fuego spices. 13.99



SEASONAL VEGGIES

Mesquite-grilled portobello mushroom over farm-fresh yellow squash, zucchini, carrots and green beans. 13.99

MESQUITE-GRILLED STEAK*

Citrus-chile marinated and mesquite-grilled skirt steak* served sizzling at your table. 17.49

MEXICAMPI SHRIMP

Shrimp sautéed with fresh diced garlic, white wine and citrus juices with a hint of chile. 17.99

CHOOSE TWO: GRILLED CHICKEN, CARNITAS OR SEASONAL VEGGIES - 13.99

UPGRADE ONE CHOICE TO STEAK* OR SHRIMP - 16.99

UPGRADE BOTH TO STEAK* OR SHRIMP - 17.99

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

try all four meats with our

MIXED GRILL FAJITAS

for only 18.99

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.

Add to any entrée...

+ TORTILLA SOUP 3.99
+ SIDE SALAD 3.99

* 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.



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. 15.49

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. 12.99

CHIPOTLE CHICKEN ENCHILADAS

Salsa Chicken, jack cheese, fresh corn and chipotle-sherry cream sauce. 11.99

CRISPY CHICKEN FLAUTAS

Lightly crisped flour tortilla stuffed with fire-roasted red peppers, cheese, and grilled corn. Served with grilled pineapple salsa and our signature jalapeño jelly. 12.99

BAJA TRIO *el Mejor*

Pan-seared Fish Taco, Shrimp & Crab Enchilada and Mexicampi shrimp or grilled shrimp. Served with Fresh Mex[®] rice. 18.99

FRESH GUACAMOLE 2.99 + SWEET CORN TAMALITO 1.99 + SOUR CREAM 1.99

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. 13.49

MESQUITE-GRILLED STEAK

Flour tortillas stuffed with mesquite-grilled steak and melted cheddar cheese, grilled golden brown. 13.99

THREE-CHEESE

Jack, cotija, cheddar cheese, roasted pasilla chiles and pico de gallo. 11.99

SHRIMP & CRAB *el Mejor*

Shrimp and blue crab, melted cheese, roasted corn and habanero-pesto cream sauce folded in grilled flour tortillas. 15.49



VEGGIE

Fresh grilled portobello, spinach and seasoned vegetables with melted jack cheese. 11.99

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. 13.99

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. 12.49
w/Steak* or Combo +1.99



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. 11.99
w/Steak* or Combo +1.99

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. 10.99



Indicates the item is one of our favorites!

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Indicates vegetarian option.



FRESH MEX® COMBOS

BUILD YOUR OWN 2-ITEM COMBO 12.99 -or- MAKE IT A 3-ITEM COMBO FOR 14.99

FRESH GUACAMOLE 2.99 + SWEET CORN TAMALES 1.99 + SOUR CREAM 1.99

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.

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

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! 16.99

straight from the

MESQUITE GRILL

STEAK AND SHRIMP

Grilled skirt steak with Mexicampi shrimp or grilled shrimp.
Served with Fresh Mex® rice and San Antonio veggies. 19.99

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. 19.99

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 grilled pineapple salsa and our signature jalapeño jelly.

CHILE RELLENO

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

Add to any entrée...

+ TORTILLA SOUP 3.99
+ SIDE SALAD 3.99

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 grilled pineapple salsa. 17.99

SURF N' TURF

el Mejor

A mesquite-grilled chicken taco, citrus-chile marinated steak* fajitas and a Shrimp & Crab Enchilada with habanero-pesto cream sauce. 15.99

el Mejor

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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. 6.29

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. 5.49

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. 5.49

FLAN

Our creamy vanilla custard in a homemade sweet caramel sauce. 4.99

GRILLED PEACHES & PINEAPPLE

Chambord-infused grilled pineapple and peaches topped with ice cream, whipped cream and drizzled with Chambord sauce. 5.99

dessert COFFEE

MEXICAN COFFEE

Cuervo Tradicional Tequila, Kahlúa, coffee and whipped cream. 5.95

PATRÓN XO COFFEE

Patrón Citrónge, Patrón XO, cinnamon, coffee and whipped cream. 5.95

KEOKE COFFEE

Presidente Brandy, Patrón XO, coffee and whipped cream. 5.95

B-52 COFFEE

Baileys Irish Cream, Kahlúa, Grand Marnier, coffee and whipped cream. 7.25

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. 9.49

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

With 1800 Añejo Tequila 11.99

CHEVYS House Margarita

Served on the rocks or frozen. Gold tequila, triple sec, sweet & sour and fresh-squeezed lime juice. 7.49

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

With Jose Cuervo +1.00

WINE BY THE GLASS

Blanco

MENAGE A TROIS, MOSCATO, California

Lightly sweet & floral 6.99

HANDCRAFT, PINOT GRIGIO, California

Crisp & refreshing 7.99

THREE THIEVES, CHARDONNAY, California

Voluptuous & creamy 7.49

Tinto

SEAGLASS, PINOT NOIR, Santa Barbara, California

Delicate & smooth 8.99

GNARLY HEAD AUTHENTIC BLACK, BLEND, Lodi, California

Bold & juicy 8.49

NOBLE VINES 337, CABERNET SAUVIGNON, Lodi, California

Rich & full-bodied 8.99

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.*



Your #MyChevys Lunch Your #MyChevys Way

\$9.99

Mon-Fri until 3pm

Mix and match to create your own masterpiece!



1. Pick Your Base

3 Tacos
(hard or soft)

Burrito

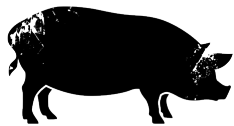
Salad
Choice of dressing



2. Pick Your Filler



Salsa Chicken
----- or -----
Fajita Chicken



Carnitas



Picadillo Beef
----- or -----
Steak + 1.99



Shrimp + 2.99



Grilled Veggies



3. Add Your Extras

Sour Cream + 1.69 Guacamole + 2.79

All dishes come with lettuce, tomatoes, onions, cilantro, cheese, rice
and a choice of beans a la charra, refried beans or black beans.



LUNCH MENU

Monday thru Friday, served until 3pm

BOWLS

ARROZ CON POLLO

Mesquite-grilled chicken breast, ranchero and green tomatillo sauces and melted jack cheese with rice, diced Hass avocado, green onions and sour cream. 8.99

CARNITAS BOWL

Tender marinated pork simmered with fresh citrus & garlic with rice and tomatillo green sauce. 8.99



MESQUITE-GRILLED VEGGIES BOWL

Seasonal veggies, rice, black beans and apple-chipotle vinaigrette. 7.99

MEXICAMPI SHRIMP BOWL

Shrimp sautéed with fresh diced garlic, white wine and citrus juices over rice. 9.99

mesquite-grilled FRESH MEX FAJITAS

FAMOUS CHICKEN FAJITAS *el Mejor*

Mesquite-grilled chicken breast marinated in fresh citrus and chiles. 9.99

SIZZLING STEAK* FAJITAS

Citrus-chile marinated and mesquite-grilled steak* served sizzling at your table. 11.99



SEASONAL VEGGIES FAJITAS

Mesquite-grilled portobello mushroom over farm-fresh yellow squash, zucchini, carrots and green beans. 8.99

MEXICAMPI SHRIMP FAJITAS

A heaping mound of shrimp sautéed with fresh diced garlic, white wine and citrus juices with a hint of chile. 11.99

SLOW-ROASTED CARNITAS FAJITAS

Tender, marinated pork simmered with fresh citrus, garlic & fuego spices. 9.99

FRESH GREENS & SOUP

Salads come with your choice of homemade dressing:
Salsa Vinaigrette • Creamy Ranch • Caesar
• Apple-Chipotle Vinaigrette

TOSTADA SALAD

Mesquite-grilled chicken or slow-roasted carnitas, refried beans, hearts of romaine, jack & cheddar cheese and avocado, sour cream and tomatoes in a crispy tortilla shell. 11.99
w/Steak* or Combo +1.99 w/Shrimp +2.99

SIZZLING FAJITA SALAD *el Mejor*

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. 9.99 w/Steak* +1.99 w/Shrimp +2.99
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. 8.99

CHICKEN CAESAR SALAD

Chilled hearts of romaine, fire-roasted red peppers, tortilla strips, and cotija cheese tossed with Caesar dressing. 8.49 w/Shrimp +2.99

HOMEMADE TORTILLA SOUP

A bowl of rich chicken broth with diced onion, tomato, roasted corn, jalapeños, grilled chicken, crispy tortilla strips, cotija cheese and fresh Hass avocado. 5.29

the choice is yours!

LUNCH DUO

Choose any two below - 8.99

- HOMEMADE TORTILLA SOUP
- MIXED GREENS SALAD
- SOUTHWEST COBB SALAD
- CAESAR SALAD
- CHICKEN QUESADILLA
- STEAK QUESADILLA +1.00