



SIGNATURE MARGARITAS

BIG DADDY CADDY *limit one per guest*
don julio blanco, triple sec, sweet & sour
and a mini bottle of grand marnier 15.99

CADILLAC MARGARITA
original 1800 reposado tequila, triple sec
and sweet & sour with a side shot of cointreau noir.
want it flavored? just ask 9.99
flavor add 1.00

ice cold CERVEZAS

BOTTLED BEERS

mexican

- CORONA
- CORONA LIGHT
- DOS XX AMBAR
- DOS XX LAGER
- ESTRELLA JALISCO

- MODELO ESPECIAL
- MODELO NEGRA
- PACIFICO
- TECATE

gringo

- BUD
- BUD LIGHT
- HEINEKEN
- BECK'S Non-Alcoholic

Bucket of 5
domestic 21.99 • import 24.99

COLD DRAFT BEER!
ask about our selection

WINE *by the glass*

**RAVAGE CABERNET
SAUVIGNON**
dark, rich, smooth 9.99

10 SPAN CHARDONNAY
lightly oaked with bright citrus
notes 8.49

NON-ALCOHOLIC BEVERAGES

fresh brewed iced tea • coffee • lemonade • fountain drinks • solé sparkling or still water
red bull regular or sugar free



SWEETS

CHURRO DONUT HOLES

Mexican chocolate, caramel and strawberry dipping sauces 5.99

DEEP-FRIED ICE CREAM

creamy vanilla ice cream rolled in a crispy coating, deep-fried and served on a layer of cinnamon-dusted
tortilla strips. topped with homemade cajeta caramel and chocolate sauces and whipped cream 5.99

FLAN

our creamy vanilla custard in a homemade sweet caramel sauce 5.99

OOEY-GOOEY-CHEWY SUNDAE

fresh baked brownie, rich vanilla ice cream drenched in homemade cajeta caramel and chocolate sauces
topped with crushed oreo cookies and whipped cream 6.99

SYS CA NS 121217

FRESH YOU CAN'T FAKE

fresh. LIVE. guac...



*...margarita
magic*



*rolled tight,
just right...*



Chevvy's
MEXICAN RESTAURANT
est. 1986
FRESH MEX.



...get fired up!

fresh ingredients made from scratch daily

WE USE FARM FRESH
INGREDIENTS TO MAKE THE
BEST FRESH MEX FOOD,
PERIOD.

we do it the right way.
WE MARINATE THE MEATS.
WE ROAST THE VEGGIES.
WE MAKE THE SALSAS.
WE PRESS THE TORTILLAS.

it's called Fresh Mex.
**AND IT'S FRESH YOU
CAN'T FAKE.**

*want to keep it simple?
you gotta try our*

MARGARITAS
GUACAMOLE
FLAUTAS
FAJITAS

no one does them better.

hand-crafted

MARGARITAS

CADILLAC MARGARITA
original 1800 reposado tequila, triple sec and sweet & sour with a side shot of cointreau noir. want it flavored? just ask 9.99
flavor add 1.00

CHEVYS HOUSE MARGARITA
gold tequila, triple sec, fresh squeezed lime juice. frozen or on the rocks 7.99
flavor add 1.00

PATRÓN PERFECT
patrón silver tequila, patrón citrónge, fresh orange juice, sweet & sour 11.99

BLACK DIAMOND
roca patrón silver, hennessy, patrón citrónge, black lava salt rim served up with a side shaker 13.99

STRAWBERRY CADILLAC
casomigos blanco tequila, strawberry, served with a side shot of cointreau noir 10.99

SKINNY MARGARITA
organic casa noble tequila crystal, organic agave nectar & fresh lime juice 10.99

FRESH JALAPEÑO
herradura blanco tequila, ancho reyes chile liqueur, fresh jalapeños 11.99

BIG DADDY CADDY *limit one per guest*
don julio blanco, triple sec, sweet & sour and a mini bottle of grand marnier 15.99

ADULT

BEVERAGES

ORANGE BLACKBERRY PALOMA
freshly muddled blackberries, el jimador tequila, squirt 10.99

MICHELADA 10.99

WHISKEY LIMEADE
jack daniels, triple sec, fresh lime juice 10.99

MOJITO
cruzan rum, fresh mint and lime juice 9.99
original • blackberry • mango chile
coconut-pineapple
flavor add .50

HOUSEMADE SANGRIA
red or white wine blended with citrus and fruit juices 7.99



PARTY

STARTERS

HOMEMADE CHIPS
fire-roasted salsa, on the house

TABLESIDE GUACAMOLE
made just the way you like it 11.99

QUESADILLAS
hand-pressed flour tortillas, served with guacamole and sour cream 11.99
chicken add .99 • steak* add 1.99

NACHOS GRANDE
a heaping platter of chips topped with choice of chicken, steak* or combo, melted cheese, black beans, red sauce, fresh guacamole, sour cream and roasted corn salsa 12.99

CRISPY CHICKEN FLAUTAS
stuffed with fire-roasted red peppers, cheese, grilled corn and chicken. served with grilled pineapple salsa and jalapeño jelly 9.99

FRESH MEX SAMPLER
great for sharing! chicken fajita nachos, chicken quesadilla, buffalo chicken tenders and crispy chicken flautas 16.99

SOUP & SALADS

HOUSEMADE TORTILLA SOUP
rich chicken broth, roasted corn, tomatoes, jalapeños, chicken, and fresh avocado slices 6.99

TOSTADA SALAD
crispy tortilla shell filled with mesquite-grilled chicken or carnitas, refried beans, romaine, jack & cheddar cheese, avocado and sour cream and our apple-chipotle vinaigrette 12.99
steak* add 1.99

SOUTHWEST COBB SALAD
mesquite-grilled chicken breast, crisp bacon, fresh avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine 12.99

SIZZLING CHICKEN FAJITA SALAD
mesquite-grilled chicken fajitas, romaine, cotija & jack cheese, pepita seeds, fresh avocado, pico de gallo and tortilla strips tossed in our apple-chipotle vinaigrette. served tableside 12.99
steak* add 1.99 • shrimp add 2.99

CREATE A COMBO

pick any 2 items 13.99 | pick any 3 items 14.99

served with rice, our signature sweet corn tamalito and choice of: beans a la charra, refried beans, or vegetarian black beans

ENCHILADAS
cheddar cheese • salsa chicken with New Mexico red chile sauce • slow-roasted pork picadillo ground beef • vegetarian

TACOS
soft flour or crispy corn shell
salsa chicken • slow-roasted carnitas
picadillo ground beef

PORK TAMALE
hand-rolled corn masa with New Mexico red chile sauce

CRISPY CHICKEN FLAUTAS
stuffed with fire-roasted red peppers, cheese, and pineapple salsa

CHILE RELLENO
fresh poblano pepper stuffed with jack cheese topped with ranchero sauce

signature combos

SURF N' TURF COMBO
a mesquite-grilled chicken taco, citrus-chile marinated steak* fajitas and a shrimp & crab enchilada with habanero-pesto cream sauce 16.99

CHEVYS SUPER CINCO
the big five: beef enchilada, chicken enchilada, beef taco, hand-rolled pork tamale and chile relleno 17.99

TACOS

two tacos with hand-pressed flour tortillas served with rice and beans

GRILLED CHICKEN 12.99

CARNITAS 13.99

MARINATED SKIRT STEAK* 14.99

GRILLED FISH 13.99



MESQUITE-GRILLED

fresh mex

FAJITAS

served sizzling with hand-pressed flour tortillas, veggies, rice, sour cream, pico de gallo,

our signature sweet corn tamalito and choice of beans a la charra, refried beans or vegetarian black beans

FLAMED MIXED GRILL
steak*, chicken, carnitas and shrimp. served ignited at your table. it's en fuego.....24.99

CHICKEN citrus-chile marinated 16.99

CARNITAS slow-roasted pork 16.99

SKIRT STEAK* citrus-chile marinated 18.99

SHRIMP mexicampi style..... 18.99

VEGGIES farm fresh seasonal 14.99

CHOOSE TWO 19.99

FROM THE

MESQUITE GRILL

STEAK & SHRIMP
grilled skirt steak* with mexicampi shrimp or grilled shrimp. served with rice and San Antonio veggies 19.99

FRESH MEX BURGER
choice ground beef* on a pretzel bun with chipotle aioli, tomato, red onion, lettuce and pepper jack cheese. served with fuego fries 11.99

CARNE ASADA & CHEESE ENCHILADA
citrus-marinated skirt steak* and a cheese enchilada with New Mexico red chile sauce topped with jack cheese. served with rice and beans a la charra 19.99

GRILLED SALMON
seared salmon served with seasonal vegetables, cilantro-lime rice and pineapple salsa 19.99

ENCHILADAS & BURRITOS

served with rice and choice of: beans a la charra, refried beans, or vegetarian black beans

SHRIMP & CRAB ENCHILADAS
shrimp and blue crab sautéed in white wine and garlic with veggies, jack cheese and habanero-pesto cream sauce 15.99

FARMERS' MARKET ENCHILADAS
artichoke hearts and mushrooms sautéed with sun-dried tomatoes, roasted poblano peppers, melted jack cheese in our habanero-pesto cream sauce 13.99

CHIPOTLE CHICKEN ENCHILADAS
salsa chicken, jack cheese, fresh corn and chipotle-sherry cream sauce 13.99

MESQUITE-GRILLED VEGGIE BURRITO
yellow squash, zucchini, green beans & carrots, trio of cheese, pico de gallo, vegetarian black beans, rice and our roasted salsa 11.99

FAJITA BURRITO
fresh grilled chicken or slow-roasted carnitas, rice, beans a la charra, cheese and fire-roasted salsa 12.99
steak* add 1.99

ADD-ONS

HOUSE SALAD 3.99

TORTILLA SOUP 3.99

GUACAMOLE 2.99

SOUR CREAM 1.99

SLICED AVOCADO 2.99

SWEET CORN TAMALITO 1.99

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.