

APPETIZERS

NACHOS GRANDE

a heaping platter of chips topped with chicken, melted cheese, black beans, red sauce, fresh guacamole, sour cream and roasted corn salsa 13.00
steak* or combo add 2.00

TABLESIDE GUACAMOLE

made just the way you like it 12.00

QUESO DIP

chile con queso with crispy chips 6.50

TROPICAL SHRIMP FIESTA NEW!

crispy shrimp sautéed with an orange-chipotle glaze, topped with mango salsa and served with fresh cucumbers sprinkled with tajín 12.50

QUESADILLAS

hand-pressed flour tortillas, served with guacamole and sour cream 12.00
chicken add 1.00 • steak* add 2.00

FRESH MEX SAMPLER

great for sharing! chicken fajita nachos, chicken quesadilla, buffalo chicken tenders or wings and crispy chicken flautas 17.50

CRISPY CHICKEN FLAUTAS

stuffed with fire-roasted red peppers, cheese, grilled corn and chicken. served with grilled pineapple salsa and jalapeño jelly 10.50

BORDER WINGS

10 slow cooked wings with choice of mexican bbq sauce or buffalo hot sauce served with housemade ranch dressing 10.50



tableside guacamole



fresh mex sampler



fajita salad



tostada salad

SOUP & SALADS

HOUSEMADE TORTILLA SOUP

rich chicken broth, roasted corn, tomatoes, jalapeños, chicken, and fresh avocado slices 7.00

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 13.50
steak* add 2.00 • shrimp add 3.00

SOUTHWEST COBB SALAD

mesquite-grilled chicken breast, crisp bacon, fresh avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine 13.50

TOSTADA SALAD

crispy tortilla shell filled with mesquite-grilled chicken or carnitas, refried beans, romaine, jack & cheddar cheese, avocado, sour cream and our apple-chipotle vinaigrette 13.50
steak* add 2.00

BBQ CHICKEN CHOPPED SALAD NEW!

bbq chicken on romaine mixed with bbq ranch, cheddar cheese, onion strings, tomato, black beans and roasted corn salsa. topped with chipotle aioli, bbq sauce, cotija cheese & avocado 13.75

add a soup or salad

add a house salad or soup to any meal 4.00

CHEVYS IS A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances, a nominal surcharge is included on all guest checks.

MESQUITE-GRILLED
fresh mex

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

FAJITAS

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

flamed mixed grill



FLAMED MIXED GRILL

steak*, chicken, carnitas and shrimp, served ignited at your table. It's en fuego 25.50

CHICKEN citrus-chile marinated 17.50

CARNITAS slow-roasted pork..... 17.50

SKIRT STEAK* citrus-chile marinated19.50

SHRIMP mexicampi style 20.50

VEGGIES farm-fresh seasonal 15.50

MIX & MATCH ANY TWO..... 20.50



carne asada & cheese enchilada

FROM THE MESQUITE GRILL

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 20.50

CHEVYS BURGER

choice ground beef* on a pretzel bun with chipotle aioli, tomato, red onion, lettuce and pepper jack cheese. served with fuego fries 13.00

STEAK* & SHRIMP

grilled skirt steak* with mexicampi shrimp or grilled shrimp. served with rice and san antonio veggies 21.00

GRILLED SALMON

seared salmon served with seasonal vegetables, cilantro-lime rice and pineapple salsa 21.00



steak & shrimp

EXTRAS

HOUSE SALAD 4.00
TORTILLA SOUP 4.00

GUACAMOLE 3.00
SOUR CREAM 2.00

SLICED AVOCADO 3.00
SWEET CORN TAMAALITO 2.00

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

CREATE-a-COMBO

pick any 2 items 14.50 | pick any 3 items 16.00

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

CRISPY CHICKEN FLAUTAS

stuffed with fire-roasted red peppers, cheese, and pineapple salsa, served with jalapeño jelly

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 TAMALES

hand-rolled corn masa with new mexico red chile sauce

CHILE RELLENO

fresh pobiano pepper stuffed with jack cheese topped with ranchero sauce

signature combos

THREE AMIGOS COMBO NEW!

the best trio in town! an enchilada suiza, shrimp a la diablo served on rice, and an al pastor taco in a flour tortilla, topped with grilled pineapple salsa 17.50

SURF N' TURF COMBO

a mesquite-grilled chicken taco, citrus-chile marinated steak* fajitas and a shrimp & crab enchilada with habanero-pesto cream sauce 18.00

CHEVYS SUPER CINCO

the big five: beef enchilada, chicken enchilada, beef taco, hand-rolled pork tamale and chile relleno 18.50



ENCHILADAS & BURRITOS

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

CHIPOTLE CHICKEN ENCHILADAS

salsa chicken, jack cheese, fresh corn and chipotle-sherry cream sauce 14.50

SHRIMP & CRAB ENCHILADAS

shrimp and blue crab sautéed in white wine and garlic with veggies, jack cheese and habanero-pesto cream sauce 16.50

FARMERS' MARKET ENCHILADAS

artichoke hearts and mushrooms sautéed with sun-dried tomatoes, roasted poblano peppers, melted jack cheese in our habanero-pesto cream sauce 14.00

MESQUITE-GRILLED VEGGIE BURRITO

yellow squash, zucchini, green beans & carrots, trio of cheese, pico de gallo, vegetarian black beans, rice and our fire-roasted salsa 12.50

FAJITA BURRITO

fresh grilled chicken or slow-roasted carnitas, rice, beans a la charra, cheese and fire-roasted salsa 13.50
steak* add 2.00



TACOS

two tacos with chipotle aloli, pico de gallo, choice of flour or corn tortillas, served with rice and beans

GRILLED CHICKEN 14.00

CARNITAS 14.00

MARINATED SKIRT STEAK* 15.00

GRILLED FISH 15.00

AL PASTOR TACOS NEW!

two al pastor tacos drizzled with chipotle aloli in flour tortillas, topped with grilled pineapple salsa, cilantro & onions 15.00

FAJITA TACOS NEW!

two flour tortillas filled with chipotle aloli, chicken, steak*, or carnitas fajitas and san antonio veggies 15.00



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hand-crafted MARGARITAS

CHEVYS HOUSE MARGARITA

gold tequila, triple sec, fresh squeezed lime juice. frozen or on the rocks 8.50
flavor add 1.00

mango • midori melon • strawberry • raspberry
coconut-pineapple • pomegranate
upgrade to cuervo tradicional 1.50



BIG DADDY CADDY

maestro dobel silver, triple sec, sweet & sour and a mini bottle of grand marnier 16.00
limit one per guest

PATRÓN PERFECT

patrón silver tequila, patrón citrónge, fresh orange juice, sweet & sour 12.50

NEW!

SPICY JALAPEÑO CUCUMBER MARGARITA

jimador silver, agave nectar, lime juice, jalapeños and ancho reyes in a tajin chili rimmed glass 11.50

MEXICAN BULLDOG

coronita served upside-down in a 1800 silver margarita 11.00
flavor add 1.00

BLACK DIAMOND MARGARITA

maestro dobel silver, hennsey cognac, exotic citrus juices, served at your table with another pour in the side shaker 15.00



plus MORE IN HERE!

the original CADILLAC MARGARITA

CADILLAC MARGARITA

original 1800 reposado tequila, triple sec and sweet & sour with a side shot of cointreau noir 10.50
flavor add 1.00

mango • midori melon • strawberry
raspberry • coconut-pineapple
pomegranate



PATRÓN CITRUS CADILLAC MARGARITA

patrón silver, patrón citrónge, sweet & sour, fresh squeezed lime juice, side shot of cointreau noir 13.00



NEW!

ROCA SKINNY CADILLAC

roca patrón silver, fresh lime juice and agave nectar, hand-shaken and served tableside 14.00

PATRÓN PERFECT

patrón silver tequila, patrón citrónge, fresh orange juice, sweet & sour 12.50

NEW!

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jimador silver, agave nectar, lime juice, jalapeños and ancho reyes in a tajin chili rimmed glass 11.50

MEXICAN BULLDOG

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BLACK DIAMOND MARGARITA

maestro dobel silver, hennsey cognac, exotic citrus juices, served at your table with another pour in the side shaker 15.00



MOJITO

cruzan rum, fresh mint and lime juice 10.50
flavor add 1.00

original • blackberry • mango chile
coconut-pineapple

EFFEN MOSCOW MULE

effen vodka, fever-tree ginger beer, agave nectar, fresh lime juice 11.00

make it a mexican ginger mule with hornitos reposado tequila 11.00



LYNCHBURG LIMEADE

jack daniels, triple sec, fresh lime juice 11.00

NEW!

SMOKY PINEAPPLE MEZCAL

smoky vida mezcal, agave nectar, ancho reyes, fresh lime and pineapple juice 12.00

HOUSEMADE SANGRIA

red or white wine blended with citrus and fruit juices 8.00

CERVEZAS



COLD DRAFT BEER!
ask about our selection

- blonde ale cabotella
- blue moon
- bud light
- coors light
- corona extra

- corona familiar
- corona light
- corona premier
- dos xx ambar
- dos xx lager
- heineken

- lagunitas
- mexican ipa por favor
- michelob ultra
- modelo especial

- modelo negra
- pacifico
- tecate
- buckler non-alcoholic

Michelada

house blend of tomato, citrus and spices with your favorite beer 11.00

WINE

	glass	bottle
SAUVIGNON BLANC gnarly head	8.00	26.00
CHARDONNAY robert mondavi	9.00	29.00
black stallion, napa	10.50	33.00
PROSECCO lunetta	split	10.00

	glass	bottle
CABERNET SAUVIGNON gnarly head	10.00	32.00
PINOT NOIR robert mondavi	9.00	29.00
diora, monterey	12.00	38.00
ROSÉ cupcake	8.00	26.00

FRESH MEX LUNCH

SERVED MONDAY-FRIDAY UNTIL 3PM

MESQUITE-GRILLED *fresh mex* LUNCH FAJITAS

a lunch portion of our famous mesquite-grilled, sizzling fajitas served with hand-pressed 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

CHICKEN 13.00 • STEAK* 14.00 • CARNITAS 13.00 • CHOOSE TWO 16.00



LUNCH MIX & MATCH

CHOOSE ANY TWO 10.50

- TORTILLA SOUP
- CHICKEN QUESADILLA
- HOUSE SALAD
- STEAK* QUESADILLA
- SOUTHWEST COBB

CHEVYS BURGER

choice ground beef* on a pretzel bun with chipotle aioli, tomato, red onion, lettuce and pepper jack cheese. served with fuego fries 13.00

SOUP & SALADS

HOUSEMADE TORTILLA SOUP

rich chicken broth, roasted corn, tomatoes, jalapeños, chicken, and fresh avocado slices 7.00

TOSTADA SALAD

crispy tortilla shell filled with mesquite-grilled chicken or carnitas, refried beans, romaine, jack & cheddar cheese, avocado, sour cream and our apple-chipotle vinaigrette 13.50
steak* add 2.00

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mesquite-grilled chicken breast, crisp bacon, fresh avocado, fire-roasted red peppers, crumbled bleu cheese on chilled hearts of romaine 13.50

BBQ CHICKEN CHOPPED SALAD ^{NEW!}

bbq chicken on romaine mixed with bbq ranch, cheddar cheese, onion strings, tomato, black beans and roasted corn salsa. topped with chipotle aioli, bbq sauce, cotija cheese & avocado 13.75

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NON-ALCOHOLIC BEVERAGES



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