

# EL CHARRO SPECIALTY MENUS

• APPETIZERS, DINNER, AND ENTRÉES •



# El Charro Café Specialty Dinners

*From El Charro Café Chef Carlotta Flores infuses her cuisine with a signature blend of the best and local flavors to present at Stillwell House Specialty Menu options.*

## CATALINA MENU

21.95 per person

Available Sunday through Friday

### APPETIZER\*

- tortilla chips
- salsa picante

### DINNER

- fiesta mixed greens garnish

*choose one;*

- frijoles charros **v, vg**, frijoles refritos **vg** or frijoles negros **v, vg**

*choose one;*

- sonoran-style rice **v, vg** or white cilantro rice **v, vg**
- flour tortillas or corn tortillas upon request

### ENTRÉE – *choose one;*

- pollo tinga - slow cooked 100% all natural shredded chicken in a guajillo chile sauce with chorizo
- carnitas verde - slow cooked hand pulled green chile pork roast
- carnitas - slow cooked seasoned pulled pork roast
- beef birria Colorado - slow cooked shredded beef brisket with red chile, garlic, cinnamon, clove
- chile con carne - slow cooked beef brisket in a red chile and oregano sauce
- corn tamales – fresh corn tamales **v** - 2 per person
- prickly pear jackfruit birria **vg**
- Hola Hemp tamales - classic or chipotle **vg** – 2 per person

*\*For an additional charge per person we can include an appetizer or salad for your guests - inquire about menu + pricing*

*\*Offering vegetarian, vegan, gluten friendly, and dairy free - let your catering specialist know about dietary restrictions*

*Stillwell  
House*

## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)

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

# El Charro Café Specialty Dinners

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## TORTOLITA MENU

31.95 per person

### APPETIZER

- tortilla chips
- salsa picante
- guacamole
- cilantro crema or cashew crema **vg**

**choose one;**

- queso blanco quesadillas - 2 per person
- sonoran bean mini chimichangas - 2 per person
- Hola Hemp mini chimichangas with vida salsa **vg** - 2 per person
- prickly pear jackfruit taquitos **vg** - 1 per person

### DINNER

- fiesta mixed greens garnish

**choose one;**

- frijoles charros **v, vg**, frijoles refritos **vg** or frijoles negros **v, vg**

**choose one;**

- sonoran-style rice **v, vg** or white cilantro rice **v, vg**
- flour tortillas or corn tortillas upon request

### ENTRÉE – **choose two;**

- pollo tinga - slow cooked 100% all natural shredded chicken in a guajillo chile sauce with chorizo
- carnitas verde - slow cooked hand pulled green chile pork roast
- carnitas - slow cooked seasoned pulled pork roast
- beef birria Colorado - slow cooked shredded beef brisket with red chile, garlic, cinnamon, clove
- chile con carne - slow cooked beef brisket in a red chile and oregano sauce
- classic chilaquiles - enchilada casserole - chicken chilaquiles\*
- corn tamales - fresh corn tamales **v** - 2 per person
- prickly pear jackfruit birria **vg**
- Hola Hemp tamales - classic or chipotle **vg** - 2 per person
- prickly pear jackfruit sope **v, vg**
- calabacita and nopalito sope **v**

### DESSERT – 25 MIN / 6.00 PP

Churro Bar

**choose one flavor;**

- classic, pumpkin spice, or **vg gdfd** chocolate
- dulce de leche and spiced chocolate dipping sauce

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