

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

27.95 per person

Available Sunday through Friday

APPETIZER*

- tortilla chips
- salsa picante
- queso dip

DINNER

- fiesta mixed greens garnish

choose one;

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

choose one;

- sonoran-style rice or white cilantro rice **v**
- 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 **veg** - 2 per person
- prickly pear jackfruit birria **v**
- Hola Hemp tamales - classic or chipotle **v** - 2 per person

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

Offering **v = vegan, **veg** = vegetarian, **gf** = gluten friendly, and **df** = dairy free*

Please 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

**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

37.95 per person

APPETIZER

- tortilla chips
- salsa picante
- guacamole
- cilantro crema, cashew crema or salsa verde **v**

choose one;

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

DINNER

- fiesta mixed greens garnish

choose one;

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

choose one;

- sonoran-style rice or white cilantro rice **v**
- 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 - or chicken chilaquiles*
- corn tamales - fresh corn tamales **veg** - 1 per person
- prickly pear jackfruit birria **v**
- Hola Hemp tamales - classic or chipotle **v** - 1 per person
- prickly pear jackfruit sope **v**
- calabacita and nopalito sope **v**

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