



TACOS X TEQUILA

APPS

- CHIDO'S LOADED PAPAS 12**
French fries, ground beef, pico de gallo, queso blanco, and Cheddar cheese. (GF)
- WHITE LAVA QUESO 10**
Melted Monterey and jalapeño Jack cheese sauce.
Add Chorizo: +2.50
- THE THREE AMIGOS 13**
House guacamole, queso blanco, and roasted tomato chipotle salsa.
- STREET CORN 9**
Chipotle aioli, cotija cheese, and Tajín. (V, GF)
- CASA FIESTA NACHOS 13**
Refried beans, jalapeños, sour cream, cilantro, guacamole, queso, pico de gallo, queso fresco, and jalapeño Jack cheese.
Add: Chicken +6, Steak +8, Shrimp +9
- CHICKEN POZOLE 9**
Hominy and chicken, cooked in guajillo and tomato broth, topped with shredded cabbage and radish.

TACOS 21

Served with three tacos and your choice of Mexican rice or refried beans.

- BIRRIA TACOS**
Guajillo chile braised beef, cilantro, diced onions, and melted cheese.
- CARNE ASADA**
Steak, diced onions, cilantro, and queso fresco.
- POLLO TINGA**
Braised chicken thighs, guajillo pepper adobo, cilantro, and onions. (GF)
- CARIBBEAN FISH TACO**
Grilled fish, cilantro lime cabbage slaw, and chipotle aioli. (GF)
- BLACKENED SHRIMP**
Blackened shrimp, pico de gallo, cilantro lime cabbage slaw, and chipotle aioli. (GF)
- CHIPOTLE AL PASTOR**
Achiote pepper-grilled pork shoulder, cilantro, diced onion, and pineapple. (GF)
- VEGETARIAN**
Butternut squash, corn, roasted bell pepper, onion, and cilantro. (V,GF)
- CRUNCHY TACO**
Ground beef, lettuce, shredded cheese, and tomato.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

FAVES

- BRAISED CHICKEN ENCHILADAS 18**
Shredded chicken, Monterey Jack cheese, and sour cream sauce, served with refried beans and Mexican rice.
- CHICKEN FLAUTAS 21**
Chicken tinga, ancho chile peppers, avocado crema, shaved lettuce, pico de gallo, and cheese, served with refried beans and Mexican rice. (GF)
- CHICKEN CAESAR SALAD 17**
Grilled chicken, romaine lettuce, roasted corn, croutons, Caesar dressing, and Parmesan cheese.
- TOSSED TACO SALAD 16**
Ground beef, romaine lettuce, tomatoes, red onion, black beans, corn, avocado, and Cheddar cheese.
Add: Chicken +6, Steak +8, Shrimp +9
- SOPES 17**
Shredded chicken, thick corn tortilla, refried beans, shaved lettuce, pico de gallo, and queso fresco, topped with avocado crema.
- CARNE ASADA 31**
8-oz. prime rib cut thin, Mexican rice, refried beans, charred jalapeños, green onion, and pico de gallo, served with flour tortillas.
- FAJITA BURRITO 21**
Grilled fajita chicken, bell peppers, onion, pico de gallo, Mexican rice, refried beans, Cheddar cheese, and avocado crema, served with a side of fries.
Add: Guacamole +2.50
Add: Birria +7, Steak +8, Shrimp +9

- CHIDO BOWL 14**
Mexican rice, refried beans, pico de gallo, and fajita veggies, served with a side of tortilla chips.
Add: Queso +2, Guacamole +2.50
Add: Chicken +6, Steak +8, Shrimp +9

- CHICKEN QUESADILLA 21**
Pulled chicken and three cheeses, served with refried beans and Mexican rice.
- QUESABIRRIA QUESADILLA 28**
Birria, pepper Jack cheese, diced onions, and cilantro, served with refried beans and Mexican rice.

SIDES 6

- MEXICAN RICE**
- REFRIED BEANS** (GF)
- FRENCH FRIES**
- GRILLED ONIONS AND JALAPEÑOS** (V, GF)

18% gratuity will be added to parties of seven or more. Additional gratuity is optional but always appreciated.
(GF) = Gluten Friendly (V) = Vegetarian

SIZZLIN' SKILLETS

Served with Mexican rice, refried beans, peppers, and onions, with your choice of corn or flour tortillas.

- CHICKEN 22**
- ADOBO SKIRT STEAK 24**
- SHRIMP 25**
- TWO ITEM COMBO 28**
- THREE ITEM COMBO 32**

SWEETS

- CHURRO LOCO 9**
Strawberry cinnamon compote topped with powdered sugar and whipped cream.
- TRES LECHES CAKE 10**
Traditional three-milk cake topped with whipped cream and seasonal berries.
- PAN DE ELOTE 10**
Warm Mexican sweet cornbread topped with vanilla ice cream and cajeta caramel sauce.
- PASSIONFRUIT CHEESECAKE 10**
With graham cracker crust and passionfruit compote.

SIPS

- PEPSI PRODUCTS 4**
- SWEET & UNSWEET TEA 4**
- JARRITOS: ROTATING FLAVORS 5**
- AGUA FRESCA 5**
Watermelon, lime, and agave.
- HORCHATA 5**
Rice, cinnamon, milk, vanilla, and sweetened condensed milk.
- STRAWBERRY COLADA 5**
Pineapple juice, strawberry puree, coconut puree, and lime juice.
- SUNSHINE SPRITZ: 7**
Mango puree, lemon juice, strawberries, and soda water.
- CITRUS SUNSET 7**
Peach puree, coconut puree, pineapple juice, and mandarin Jarritos.
- MIDNIGHT GINGER 7**
Lime juice, orange juice, agave, blackberries, and ginger ale.

TOP SHELF

Served as 1-oz. pours.

- CABAL MEZCAL JOVEN30
- CASA DRAGONES REPOSADO30
- CASA OBSIDIANA BLANCO30
- CASA OBSIDIANA REPOSADO40
- CASA OBSIDIANA ANEJO55
- CANTERA NEGRA EXTRA ANEJO23
- CLASE AZUL PLATA35
- CLASE AZUL REPOSADO45
- CLASE AZUL ANEJO65
- CLASE AZUL ULTRA ANEJO355
- CLASE AZUL MEZCAL DURANGO75
- CLASE AZUL MEZCAL SAN LUIS POTOSI75
- CINCORO REPOSADO25
- DON JULIO 194235
- EL TESORO EXTRA ANEJO35
- PATRON EL ALTO REPOSADO25

MARGS15

- CHIDO
El Jimandor Blanco Tequila, lime juice, Naranja Triple Sec, and agave, with a salted rim.
- BACK KICK
El Jimandor Blanco Tequila, jalapeños, lime juice, agave, and Naranja Triple Sec, with a chile-salt rim.
- DARK MOON
Pantalones Blanco Tequila, Grand Marnier, blackberries, lime juice, agave, and blue Curaçao.
- COCINA
Pantalones Blanco Tequila, Naranja Triple Sec, strawberries, lime juice, and agave, with a chile-salt rim.
- MONTERREY
El Jimador Reposado, pineapple juice, lime juice, and agave, with a charred pineapple garnish.
- PRICKLY PEAR
El Jimandor Blanco Tequila, Naranja Triple Sec, prickly pear syrup, and lime juice, with a chile-salt rim.
- WILD BLOOM
La Pulga Blanco, lime juice, blueberry hibiscus syrup, and Liber & Co fiery ginger syrup.
- FROZEN MARGARITA
Our signature house frozen margarita. Choose regular, strawberry, or mango.

TEQUILA TASTING

Served as 1-oz. pours.

- BLANCO FLIGHT30
Tres Generaciones, El Tesoro, and Don Julio.
- REPOSADO FLIGHT30
Adictivo, La Pulga, and Don Julio.

COCKTAILS

- MEXICAN SOCIAL16
El Jimador Reposado, orange liqueur, house margarita blend, and olive brine, served with a Tajín rim and three olives.
- WATERMELON HEAT16
Smirnoff watermelon vodka, Ancho Reyes Verde chile poblano liqueur, fresh lime juice, and agave nectar.
- PINA FUEGO15
Mezcal, fresh pineapple, lime, agave, and a hint of cilantro. Smoky, tropical, and unforgettable.
- EL OCASO16
Espresso, Café Reposado, Kamora, creme de cacao, and Frangelico, with dark chocolate shavings.
- DOS ROSAS16
Mezcal, pineapple juice, lime juice, and agave, muddled with raspberries and strawberries.

- TAMARIND TANGO15
Captain Morgan, Bacardi, Tamarind syrup, simple syrup, and lime juice, topped with ginger ale.

- CANTARITO CHIDO15
La Pulga Blanco, orange juice, grapefruit juice, salt, and grapefruit soda.

WINES

- RED
- CANYON ROAD CABERNET SAUVIGNON10/35
- ROBERT MONDAVI PRIVATE MERLOT12/40
- MEIOMI PINOT NOIR18/70
- WHITE
- CH. STE. MICHELLE CHARDONNAY10/40
- THE PINOT PROJECT GRIGIO14/50
- KIM CRAWFORD SAUVIGNON BLANCO15/55
- SPARKLING & ROSE
- VOGA MOSCATO10/35
- LA MARCA PROSECCO14/55
- WHISPERING ANGEL ROSE15/55

BEERS

- CANNED & BOTTLED BEER8
- COOP F5

- COORS BANQUET

- CORONA EXTRA

- MICHELOB ULTRA

- MILLER LITE

- MODELO ORO

- TECATE LIGHT

- YUENGLING FLIGHT

- YUENGLING LAGER

- 20-OZ. DRAFT BEER10
- BLUE MOON

- COORS LIGHT

- CORONA PREMIER

- DOS EQUIS LAGER

- MICHELOB ULTRA

- MODELO ESPECIAL

- MODELO NEGRA

- PACIFICO

SELTZERS10

- HIGH NOON

- WHITE CLAW

ZERO PROOF8

- CORONA NON-ALCOHOLIC

- HEINEKEN 0.0

LOOKING FOR
YOUR GO-TO
WELL LIQUOR?
JUST ASK. WE PROBABLY HAVE IT.