

# MENU

- BREAKFAST
- LUNCH/DINNER
- DRINKS
- TEQUILA MEZCAL FLIGHTS

# LUNCH/DINNER MENU

SERVED DAILY | 1PM - CLOSE

## APPETIZERS

### CHIPS & SALSA

house-made molcajete salsa, crispy tortilla chips

### GUACAMOLE

fresh avocado, tomato, onion, garlic, cilantro, lime, jalapeño, crispy tortilla chips

### NACHOS

crispy tortilla chips, black beans, dos equis amber beer cheese sauce, pico de gallo, sour cream  
\$ add chicken, chorizo or carne asada

### BAJA SHRIMP CEVICHE\*

gulf shrimp, fresh lime, onions, cilantro, jalapeños, avocado, tortilla chips

### CHIPOTLE WINGS

crispy chicken wings, chipotle hot sauce, cilantro crema

### CHAYO QUESADILLA

mexican cheese blend, roasted chiles, pickled vegetables, cilantro crema  
\$ add chicken, chorizo or steak\*

### CHORIZO BLACK BEAN DIP

Black Bean, Mexican Chorizo Sausage, Mexican Cheese Blend

### QUESO DIP

mexican cheese fondue, roasted chiles, tortilla chips  
\$ add chorizo

### STEET CORN

off the cob

## SOUP & SALADS

### MENUDO

honeycomb beef tripe, guajillo chiles, onion, garlic, cilantro and corn tortillas

### TORTILLA SOUP

fire-roasted tomatoes, shredded chicken, crispy tortilla strips, cilantro, avocado, queso fresco

### CAESAR SALAD

chopped romaine, parmesan cheese, toasted pepitas, croutons, caesar dressing  
add chicken, salmon, shrimp or steak\*

### CHAYO SALAD

baby kale, black beans, couscous, cucumber, fresh mango, panela cheese, tortilla strips, mango vinaigrette  
add chicken, salmon, shrimp or steak\*

## BURRITOS

served smothered in sauce with a drizzle of sour cream

### CHICKEN

marinated chicken, refried beans, mexican red rice, jack cheese, red fresno sauce

### GRILLED SHRIMP

mexican red rice, black beans, jack cheese, anaheim green chile sauce

### CARNE ASADA

blackened top sirloin, caramelized onions, red fresno sauce, jack cheese, refried beans, mexican red rice

## FAJITAS

served with mexican rice, refried beans, choice of flour or corn tortillas

### CARNE ASADA\*

served with mexican rice, refried beans, choice of flour or corn tortillas

### SPICED CHICKEN

served with mexican rice, refried beans, choice of flour or corn tortillas

### GRILLED SHRIMP

served with mexican rice, refried beans, choice of flour or corn tortillas

## BURGER & SANDWICHES

### BACON CHEESEBURGER\*

provolone cheese, roasted poblano rajas, chipotle mayo, brioche bun

### MEXICAN PHILLY CHEESESTEAK

asada steak, bell peppers, onions, jalapeños, melted mexican cheese, chipotle mayo

### GRILLED CHICKEN CLUB

avocado, bacon, lettuce, tomatoes, chipotle mayo

## TACOS

served with mexican rice, refried beans, choice of flour or corn tortillas

### CHICKEN

marinated chicken, pickled red onions, cilantro, cotija cheese

### AL PASTOR

achiote marinated pork, red pickled onions, chile de arbol salsa, roasted pineapple

### CARNE ASADA

blackened top sirloin, fresh cilantro, onions, pickled vegetables, molcajete salsa

### SHRIMP

baja-style shrimp dusted with mexican spices, jalapeño coleslaw, avocado slices

## SIGNATURE ENTREES

### CHICKEN A LA VERACUZANA

chicken breast, white wine, capers, olives, mexican red rice  
substitute salmon\* for additional charge

### GREEN CHICKEN ENCHILADAS

marinated chicken, anaheim green chile sauce, cilantro, onions, mexican red rice, refried pinto beans, mexican cheese, sour cream, pico de gallo

### SWEET CORN ENCHILADAS

sweet corn, mexican cheese, green peppers, pico de gallo, smoked morita chile cream, sour cream

## DESSERTS

### CHURROS RELLENOS

stuffed with dulce de leche, strawberry, vanilla cream

### BREAD PUDDING

vanilla custard, cinnamon, dulce de leche whipped cream, chocolate sauce, vanilla ice cream

### FLAN

traditional caramel custard, fresh berries

\*Thoroughly cooking foods of animal origin such as beef, egg, milk, poultry, seafood, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. Concession fee of 4.85% added to all checks.



## MENU

BREAKFAST

LUNCH/DINNER

DRINKS

TEQUILA MEZCAL  
FLIGHTS

## BREAKFAST MENU

### SERVED

Sun - Thu: 8AM - 1PM

Fri & Sat: 8AM - 1PM

### CLASSIC BREAKFAST\*

three eggs any style, choice of bacon, sausage or chorizo, served with breakfast potatoes and choice of toast, tortillas or english muffin

### CHAYO BREAKFAST BURRITO

scrambled eggs, chorizo, refried black beans, potatoes, jack cheese, sour cream, pico de gallo, molcajete salsa, pickled jalapeños

### CHORIZO TACOS

scrambled eggs, chorizo, jack cheese, pico de gallo, refried black beans

### HUEVOS RANCHEROS\*

two fried eggs, crisp corn tostada, refried beans, roasted pork, jack cheese, molcajete salsa, guacamole

### CHILAQUILES\*

two fried eggs, anaheim green chile sauce, baked tortillas, mexican cheese blend, cilantro, onions, mexican cream

+\$ add chicken, chorizo, steak\*

### BUTTERMILK PANCAKES

topped with fresh bananas, powdered sugar, warm maple syrup

### STEAK AND EGGS\*

three eggs any style, ny steak, served with breakfast potatoes and choice of toast, tortillas or english muffin

### CARNE ASADA SKILLET

scrambled eggs, carne asada, caramelized onions, breakfast potatoes, mexican cheese blend, pico de gallo

### CHICKEN TINGA SKILLET

scrambled eggs, shredded chipotle chicken, breakfast potatoes, jack cheese, molcajete salsa

### CHURRO FRENCH TOAST

cinnamon-sugar crusted egg bread, cajeta caramel sauce, fresh bananas

### CHORIZO SKILLET

chorizo, breakfast potatoes, mexican cheese blend, pico de gallo

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CHAYO MEXICAN KITCHEN + TEQUILA BAR, 3535 S LAS VEGAS BLVD, LAS VEGAS, NV, 89109, UNITED STATES (702) 691-3773 INFO@CHAYOLV.COM

### HOURS

SUN - THU: 8AM - 10PM

FRI/SAT: 8AM - 11PM

Website Designed By: [Agency 702](#)

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# MENU

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# DRINK MENU

ALL-DAY

## MARGARITAS

glass / pitcher

### HOUSE MARGARITA (BLANCO)

olmeca altos tequila, lime juice, triple sec, salt, agave nectar

### HOUSE MARGARITA (REPOSADO)

olmeca altos tequila, lime juice, triple sec, salt, agave nectar

### HOUSE MARGARITA (AÑEJO)

olmeca altos tequila, lime juice, triple sec, salt, agave nectar

### CHAYO MARGARITA

patrón barrel select añejo tequila, lime juice, blood orange, gran gala orange liqueur, agave nectar

### HIGH ROLLER MARGARITA

maestro dobel diamante tequila, lime juice, grand marnier orange liqueur, agave nectar

### PINEAPPLE HABANERO MARGARITA

pineapple & habanero infused cazadores blanco tequila, triple sec, lime juice, pineapple juice, agave nectar

### LA PALETA

ghost pepper tequila, lime juice, watermelon puree, simple syrup, chamoy, tajin rim

### MODELORITA

patron blanco tequila, triple sec, lime juice, agave nectar, modelito

### SMOLDERING PASSION

smokey gran patron tequila, lime juice, gran gala, agave nectar, passion fruit puree

### CUCUMBER

nosotros blanco tequila, cucumber fresca, lime juice, soda, simple syrup

### WATERMELON JALAPEÑO

jalapeño infused herradura double barrel reposado tequila, watermelon juice, lime juice, triple sec, agave nectar

### COCONUT

1800 coconut tequila, kalani, coconut syrup, sweet and sour

### MANGORITA

cazadores reposado tequila, pineapple juice, orange juice, sweet and sour, mango puree, chamoy, tajin rim

## SPECIALTY COCKTAILS

### MANGO TANGO

mango querido tequila, lime juice, mango puree, simple syrup, fresh mint, soda

### RASPBERRY MOJITO

bacardi raspberry rum, lime juice, soda, simple syrup, fresh mint

### LA MULA

gran centenario reposado tequila, lime juice, ginger, simple syrup, ginger beer

### MICHELADA GRANDE

michelada mix, salted tajin rim

### CHAYO PALOMA

deleon blanco tequila, pamplemousse liqueur, lime juice, simple syrup, squirt soda, tajin rim

### THE PABLO

chacho jalapeño aguardiente, peach schnapps, sweet and sour, pineapple juice, guava syrup

### OAXACAN CHERRY MULE

400 conejos mezcal, lime juice, black cherry puree, q hibiscus ginger beer, agave nectar

### APOCALYPTO

mi campo blanco tequila, sombra mezcal, blue curacao, sweet and sour, red bull

### RAZZ CAZ

cazadores blanco tequila, sweet and sour, razzmatazz liqueur

### LA BUCHONA

telson reposado tequila, sweet and sour, strawberry puree, sparkling wine

## CERVEZAS (BOTTLED BEER)

bottle / bucket

### CORONA (IMPORT)

### MODELO ESPECIAL (IMPORT)

### BUDWEISER (DOMESTIC)

### LAGUNITAS IPA

### MICHELOB ULTRA

## CERVEZAS (CAN BEER)

24oz

### BUD LIGHT

### MANGO CART

### ESTRELLA

### ESTRELLA MANGO MICHELADA

### CORONA

### MODELO

### PACIFICO

## CERVEZAS (DRAFT BEER)

pint / 32oz / pitcher

### BUD LIGHT

### SALTY CREW BLONDE ALE

### GOLDEN ROAD MANGO CART WHEAT ALE

### BUENAWEZA

### ESTRELLA JALISCO

### PACIFICO

## SANGRIA

glass / pitcher

### RED SANGRIA

red wine, apples, red grapes, fresh oranges, triple sec

### WHITE SANGRIA

white wine, pineapples, peaches, apples, peach schnapps

## DAIQUIRI

16oz / 32oz / 46 oz yard

### FROZEN DAIQUIRI

MARGARITA, MANGO, STRAWBERRY OR PIÑA COLADA

+ with choice of mi campo tequila, calypso rum or booze brothers vodka

## WHITE WINE

### SAUVIGNON BLANC, LES JAMELLES, FRANCE

glass / bottle

## RED WINE

### MALBEC, ZOLO, ARGENTINA

glass / bottle



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