



LUNCH

Ask Us About Catering!

Follow Us [@ChuysReno](#), [@ChuysSparks](#), [@ChuysRancharrah](#)
on Facebook and Instagram

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Reno, NV 89511
775 409-3178

Midtown - Reno
764 S. Virginia St.
Reno, NV 89501
775-322-6866

Sparks
14020 Avenue of Oaks #100
Sparks, NV 89431
775-409-3910

APPETIZERS

GUACAMOLE - \$10

We prepare our flavorful guacamole using fresh avocados; we add jalapeno, tomatoes, onions and cilantro. Served with corn tortilla chips.

AGUACATE RELLENO CON CAMARON - \$13

Fresh Hass avocado stuffed with our special secret shrimp salad.

NACHOS SUPREMOS - \$13

Large portion of corn tortilla chips covered with melted cheese, beans, sour cream, guacamole, pico de gallo. Choice beef or chicken.

QUESO FUNDIDO CON CHORIZO - \$12

Melted cheese with spicy pork served with corn tortilla chips.

TOSTADAS DE CEBICHE PESCADO O CAMARON - \$14

Marinated fish or shrimp in lime juice with tomato, onion, jalapeno, cilantro and avocado.

DIP AND SALSA PLATTER - \$11

Guacamole, beans, green tomatillo, red roasted pepper, salsa ranchera and corn tortilla chips.

SOUPS

SOPA DE TORTILLA AZTECA CON POLLO - Cup \$6 | Bowl \$9

Azteca Tortilla Soup w/Chicken.

SOPA DE VERDURAS - Cup \$5 | Bowl \$7

Garden Vegetables Soup.

SOPA DE VERDURAS CON POLLO - Cup \$6 | Bowl \$9

Garden Vegetables w/Chicken.

SOPA DE ALBONDIGAS - Cup \$6 | Bowl \$9

Beef meat balls soup.

CHICKEN SPECIALTIES

Served with two choices rice, beans or house salad and corn or flour tortillas.

PECHUGA DE POLLO A LA PARRILLA - \$16

Broiled chicken breast marinated with our special ancho chile spices.

POLLO CON RAJAS Y CREMA - \$16

Grilled chicken breast sauteed in olive oil, lemon juice, onions and fresh roasted pasilla strips in a cream sauce.

FAJITAS DE POLLO - \$18

Broiled marinated chicken breast, sauteed bell peppers and onions. Comes on a sizzling plate.

PORK SPECIALTIES

Served with two choices rice, beans or house salad and corn or flour tortillas.

LOMO DE PUERCO - \$16

Broiled pork loin with our green roasted tomatillo salsa.

CARNITAS - \$16

Lean pork marinated with fresh oranges and spices. Slowly cooked in its own juices until tender.

SEAFOOD

TACOS DE PESCADO - \$16

Grilled Basa fish lightly breaded with serrano cabbage slaw, salsa fresca and roasted pepper sauce, served with rice and beans.

COCTEL DE CAMARON - \$16

Medium prawns, tomatoes, cilantro, onion, avocado, cucumber, ketchup and fresh lime juice.

FILETE DE ATUN - \$18

Broiled Tuna fish with key lime cilantro sauce; served with rice and house salad.

FAJITAS DE CAMARON - \$20

Sauteed medium prawns with bell peppers and onions. Served with rice and beans. Comes on a sizzling plate.

SALADS

Dressings: Ranch, Honey mustard, cranberry and chipotle.

ENSALADA DE CANASTA - \$14

Tostada Salad filled with rice, beans, lettuce, tomatoes, onion, cheese, sour cream, guacamole and choice your meat beef or chicken.

ENSALADA SUPREMA CON POLLO - \$13

Crisp shredded lettuce, grilled breast of chicken, fresh tomatoes and onions your choice of dressing.

ENSALADA DE AGUACATE - \$12

Crisp green salad with fresh avocado slices, tomato, red onions, cucumbers, shredded cheese and your choice of dressing.

BEEF SPECIALTIES

Served with two choices rice, beans or house salad and corn or flour tortillas.

CARNEASADA - \$20

Thin steak broiled with lemon juice and spices, topped with fried tomatoes, onions, a little cilantro and jalapeno. served with guacamole.

BISTEC RANCHERO - \$20

Thin new york steak sauteed in olive oil, fresh cilantro and ranchera tomatoes sauce.

FAJITAS DE RES - \$20

Broiled marinated beef, sauteed bell peppers and onions. Comes on a sizzling plate.

VEGETARIAN

BURRITO DE VERDURAS - \$13

Grilled peppers, zucchini and onions, fresh guacamole, black beans, rice and pico de gallo.

ENSALADA DE NOPALES - \$13

Shredded lettuce with cactus slices, tomato, onion, cilantro, jalapenos and chipotle dressing.

MIDTOWN VEGGIE PLATE - \$16

Broiled vegetables, cactus leaf, tomatoes, served with rice and beans.

CHILES RELLENOS CON QUESO - \$16

Roasted pasilla pepper filled with cheese and ranchera sauce. Served with two choices rice, beans or salad.

JICAMA TACOS - \$15

Fresh jicama root, sliced thin. Stuffed with sauteed vegetables, topped with cilantro pesto. Served with black beans and salad.

Gluten Free Choices are Available

Don't Forget

Taco Tuesday/Burrito Thursday!



DESSERTS

HOMEMADE CARAMEL FLAN - \$7

SOPAPILLAS - \$7

CARAMEL CHEESE CAKE - \$8

CHURROS - \$6

A LA CARTE

Chips and pico de gallo or salsa - \$6

Chile relleno - \$7

Rice - \$4

Pinto beans or black beans - \$4

Corn or flour tortillas - \$3

NINOS | KIDS

Up to 10 years old.

Includes a choice of: rice, beans or small house salad.

Cheese Quesadilla - \$7

Beans & Cheese Burrito - \$7

Chicken tacos w/cheese - \$7

COMBO PLATES

Taco Combo w/Rice and Beans - \$14

Enchiladas w/Rice and Beans - \$14

Cheese Quesadilla - \$13

Quesadilla with Beef, Chicken or Pork - \$15

Wet Burrito with Beef, Chicken or Pork - \$13

Dry Burrito with Beef, Chicken or Pork - \$13

Fish or Shrimp Burrito - \$14

Chimichanga - \$13

BEBIDAS | DRINKS

Soft Drinks - \$3.50

Classic Coke

Diet Coke

Orange Fanta

Sprite

Dr pepper

2% Milk

Hot Coffee

Hot Tea

Iced Tea and Juices - \$3.50

Unsweetened iced tea

Raspberry iced tea

Black iced tea

Green iced tea

Orange juice

Cranberry juice

Lemonade

Horchata

Bottle Mexican Drinks - \$4

Mexican Coke

Jarritos

House Margaritas

Lime Margarita - \$7

Peach Margarita - \$10

Strawberry Margarita - \$10

Mango - \$10

Citrus Margarita - \$11

Draft Beer - Medium - \$9 | Large - \$12

Bloody Mary - \$12

Mimosa - \$12

Imported Beer - \$6

Corona

Corona Light

Pacifico

DosXXAmbar

Dos XX Lager

Tecate

Negra Modelo

Modelo Especial

Bohemia

Sol

Carta Blanca

Victoria

Heineken

Sierra Nevada

Michelada - \$12

Cerveza Domestica - \$5

Domestic Beer - \$5

Budweiser

Bud Light

Bud Lime

Coors

Coors Light

MGD

Miller Lite

Michelob Ultra

Michelob

O'doul's (non alcoholic)

Becks (non alcoholic)

ST. Pauli N.A. (non alcoholic)

Gluten Free Choices are Available

