

Charly's Pub & Grill

23 N Leroux St 86001-5535 · +19287791919 · Updated: Jan 14, 2026

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BREAKFAST 11

Charly's Tradition	\$9.00
Two eggs, bacon, hash browns, side of toast	
Chaz's Omelet	\$11.00
Three eggs, choice of one veg, one protein, one cheese, hash browns, side of toast	
Chilaquiles	\$10.00
Two eggs, corn tortilla, chile de arbol sauce, black beans, crema, cotija, avocado	
Chorizo & Eggs	\$12.00
Two scrambled eggs, chorizo, beans, hash browns, flour tortilla	
Eggs Benedict	\$10.00
Two eggs, ham, English muffin, hollandaise, hash browns	
French Toast	\$7.00
Brioche bread, Charly's delicious French toast batter	
Huevos Rancheros	\$11.00
Two eggs, pork chile, beans, corn tortillas, lettuce, tomato, jack and cheddar cheeses, cilantro and onion	
Navajo Breakfast	AVAILABLE OPTIONS
Two eggs, fry bread, beans, lettuce, tomato, jack and cheddar cheeses, cilantro and onion	
	\$11.00
	With Pork Chile Add: \$1.99
Southwest Benedict	\$11.00
Two eggs, poblano, turkey, chipotle hollandaise, hash browns	
Lox & Bagels	\$10.00
Everything or plain bagel with cram cheese, chives, red onions	
Cinnamon & Butter Pancakes	\$7.00

APPETIZERS 11

Sliders	\$7.00
Certified Angus Beef sliders, grilled onions, cheddar cheese, white rolls, fries	
Barbacoa Quesadilla	\$13.00
Certified Angus Beef braised beef, jalapenos, jack and cheddar cheeses, red chile sauce, flour tortilla, guacamole and sour cream	

Carne Asada Fries	\$9.00
Certified Angus Beef grilled beef, fries, pasilla chile sauce, cabbage, tomato, cilantro, onion, crema, cotija cheese	
Mini Nachos	AVAILABLE OPTIONS
Tortilla, beans, green chile, jalapeno, tomato, cilantro, onion, jack and cheddar cheeses, green onion, sour cream, guacamole	\$13.00
	Add Chicken or Certified Angus Beef:
	\$2.99
Macho Nacho	AVAILABLE OPTIONS
Same as the Mini Nacho only more Macho!!!	\$16.00
	Add Chicken or Certified Angus Beef:
	\$2.99
Bar-Tenders	\$6.00
House-battered tenders, fries, sweet chili, ranch, ketchup	
Boneless Wings	\$10.00
Fried chicken strips tossed in Mild, Hot or Barbeque sauce served with ranch or bleu cheese, celery and carrots	
Wings	\$10.00
Twelve wings tossed in Mild, Hot or Barbeque sauce served with ranch or bleu cheese, celery and carrots	
Ahi Tapas	\$12.00
Ahi tuna, jalapeno, tomato, cilantro, onion, lime, bread, cotija	
Fresh Smashed Guacamole	\$10.00
Avocado, onion, tomato, cilantro, jalapeno, served with fresh chips	
Charley's Baked Dip	AVAILABLE OPTIONS
Cream cheese, ricotta, mozzarella, parmesan, spinach, artichoke, bread	Large: \$12.00
	Small: \$9.00

DINNER 9

Prime Rib	\$22.00
Friday & Saturday Only. Eight-ounce Certified Angus Beef prime rib, mashed potatoes, mixed veg, horseradish sauce, au jus	
Ribeye	\$24.00
Twelve-ounce Certified Angus Beef ribeye, peppercorn rub, mashed potatoes, mixed veg	
New York Strip & Frites	\$21.00
Ten-ounce Certified Angus Beef steak, bleu cheese butter, fries, pesto aioli	
New York Strip con El Diablo	\$25.00
Eight-ounce Certified Angus Beef steak, shrimp, chipotle sauce, rice, beans	
Grilled Salmon w/ Avocado Salsa	\$23.00
Eight-ounce salmon, avocado, tomato cilantro, onion, rice, mixed veg	

Camarones a la Diabla	\$17.00
Shrimp, chipotle sauce, lime, rice, beans, flour tortilla	
Chimichurri Chicken	\$18.00
Chicken, chimichurri sauce, lime, rice, beans	
Broken-Hearted Chicken	\$13.00
Chicken, fettuccine, roasted tomato, portabella, artichoke, spinach, Alfredo sauce, garlic bread, sweet summer salad	
Mac & Cheese*	AVAILABLE OPTIONS
Macaroni, three-cheese blend, breadcrumbs, garlic bread, sweet summer salad	\$13.00
	Add Chicken or Bacon for:
	\$1.99

SALADS 5

Caesar	AVAILABLE OPTIONS
Romaine, tomato, croutons, parmesan, Caesar dressing	\$10.00
	Half: \$7.00
Southwest Caesar	AVAILABLE OPTIONS
Romaine, tomato, avocado, corn, bacon, cilantro, croutons, chipotle Caesar	\$11.00
	Half: \$8.00
Spinach Salad	AVAILABLE OPTIONS
Spring mix, bacon, tomato, egg, croissant croutons, mushrooms, lemon-poppy seed dressing	\$10.00
	Half: \$7.00
Sweet Summer Salad	AVAILABLE OPTIONS
Spring mix, cranberries, candied walnuts, strawberries, cotija, balsamic dressing	\$12.00
	Half: \$8.50
Tortilla Salad	\$10.00
Romaine, beans, cheese, tomato, cilantro, onion, sour cream, guacamole, tortilla bowl, salsa	

KID'S MENU 4

Sliders	\$6.00
Certified Augur Beef sliders, cheddar, white bread, choice of side	
Grilled Cheese	\$6.00
Sourdough, cheddar cheese, choice of side	
Mac & Cheese	\$6.00
Macaroni, three-cheese blend, choice of side	
Tenders	\$6.00
Battered chicken tenders, choice of side	

SOUPS 2

Soup du Jour	AVAILABLE OPTIONS	
	Cup:	\$3.00
	Bowl:	\$4.00
French Onion	AVAILABLE OPTIONS	
	Cup:	\$3.00
	Bowl:	\$4.00

DESSERTS 5

Tres Leches Cake	\$6.00
Almond Joy Pie	\$6.00
Seasonal Fruit Pie	\$6.00
Fry Bread Sundae	\$6.00
Brownie Sundae	\$6.00

LUNCH 11

Barbacoa Baguette	\$14.00
Certified Angus Beef braised beef, French baguette, pepper jack cheese, fermented carrot and jalapeno, chipotle aioli, fries	
Flagstaff Dip	AVAILABLE OPTIONS
Certified Angus Beef prime rib, French baguette, horseradish sauce, au jus, fries	\$12.00
	Add Peppers, Onions & Cheese: \$1.99
B.Y.O.B	\$12.00
One-third pound Certified Angus Beef burger, two items, one cheese, brioche bun, fries	
Leroux Burger	\$12.00
One-third pound Certified Angus Beef burger, mushroom, onion, Swiss, brioche bun, fries	
Gopher Burger	\$13.00
One-third pound Certified Angus Beef burger, bleu cheese, bacon, Swiss, brioche bun, fries	
Zane's Reuben	\$12.00
Certified Angus Beef corned beef, marble rye, sauerkraut, Swiss, 1000 island, fries	
Navajo Taco	AVAILABLE OPTIONS
Vegetarian Friendly. Fry bread, beans, lettuce, tomato., jack and cheddar cheese, cilantro and onions	\$11.00
	Add Certified Angus Beef Ground Beef or Chicken:
	\$2.99
Aspen Chicken Sandwich	\$11.00
Chicken breast, brioche bun, green chile, jack cheese, fries	

Blackened Ahi Sandwich	\$13.00
Ahi tuna, blackened seasoning, brioche bun, remoulade, fries	
Hotel Club	\$12.00
Chicken breast, ham, Swiss, brioche bun, pesto aioli, fries	
Sam's Special Posole	\$10.00
Pork, green chile, hominy, jack and cheddar cheeses, lettuce, tomato, cilantro, onion, tortilla bowl	