

# BRUNCH MENU

## APPETIZERS

### **FRESH GUACAMOLE** 9

hass avocado / serrano chile / lime juice /  
tortilla chips / roasted tomato and  
tomatillo salsas

### **CRISP CALAMARI + SHRIMP** 12

calabasitas / serrano chili /  
lime-cilantro aioli

### **SOPES** 10

Grilled wild mushroom / epazote /  
black beans / lettuce / avocado salsa /  
crema

### **CHICKEN FLAUTAS** 10

Roasted corn / guajillo chile / crisp  
tortillas / mango-habanero salsa

### **EMPANADAS** 10

fresh gound masa / picadillo of  
ground beef / smokey ancho  
salsa / crema fresca

### **SHRIMP CEVICHE** 13

Fresh orange & lime / Serrano chile /  
red onion / avocado / tomato / corn  
chips

### **NACHOS CHA CHA'S** 9

Epazote black beans / Mexican cheeses  
/ pico de gallo / jalapeno escabeche /  
sour cream

### **ADD YUCATAN SPICED CHICKEN** 11

### **ADD MARINATED GRILLED SKIRT STEAK** 12

### **FRESH MANILA CLAMS** 11

Sauteed with garlic / spanish  
chorizo / fresh herbs / white wine /  
a touch of butter

### **CHA CHA'S FRIES** 7

Crisp kennebec potatoes / fresh garlic  
herbs / pimenton / sea salt / chipotle  
aioli

**QUESO FUNDIDO** 9

Traditional "cazuela" baked cheese /  
roasted potato / poblano peppers

**ADD CHORIZO OR PORTOBELLO  
MUSHROOMS** 11

**QUESADILLA** 10

Oaxaca cheese / Poblano chile /  
fresh corn / jalapeno-escabeche /  
pico de gallo / sour cream

**ADD YUCATAN CHICKEN BREAST** 11

**ADD MARINATED GRILLED  
SKIRT STEAK** 12

**AHI AGUACHILE** 12

Ahi Tuna / cucumber / lemon &  
orange juice / red onion / serrano  
chiles / cilantro / mint

**CEVICHE SAMPLER** 13

Duo of our shrimp ceviche &  
ahi aguachile

**POZOLE VERDE** 8

homemade tomatillo-chile  
broth / chicken / hominy /  
cabbage / radish / lime

**ORGANIC FIELD GREENS** 7

Cherry tomato / crisp tortillas /  
cotija cheese / homemade sherry  
vinaigrette dressing

**CAESAR SALAD** 8

Homemade cilantro-pepita dressing  
/ heart of Romaine / crisp tortillas /  
cotija cheese

**SIGNATURE ENTRÉES**

**CHAMPAGNE BRUNCH SPECIAL**

**\$24 per person**

Begin With Homemade Chips & Salsa and  
Chile con Queso & One of The Following Starters:

Choose 1 — Caesar Salad, Pozole Verde,  
Organic Green Salad or Fresh Tropical Fruit

Then Choose ANY One of Our Signature Entrees,  
Homemade Enchiladas or Fresh Corn Tacos

**+ ADD Bottomless Mimosas \$10**

**BRAISED SHORT RIB** 18  
**CHILAQUILLES**

Tortilla strips / guajillo & chorizo salsa  
roasted mushrooms / sunny side egg /  
crema fresca / cotija / radish

**HUEVOS RANCHEROS** **16**

Two farm fresh eggs / corn tortillas / black beans / chipotle & tomatillo sauces / cotija

**ROASTED FREE-RANGE CHICKEN BREAST** **19**

Mary's chicken marinated in Mexican spices Mexican squash / fresh corn corn tortillas

**CHICKEN HASH & POACHED EGGS** **17**

roasted chicken / poblano peppers / potatoes fresh tomatillo sauce / poached eggs

**CHICKEN FLAUTAS** **17**

Fresh chicken / roasted corn / guajillo chili / Oaxaca cheese / crisp flour tortillas / mango-habanero salsa

**FRESH CATCH OF THE DAY** **21**

Grilled or pan seared / sauteed calabasitas / fresh corn / lemon-herb vinaigrette

**CARNE ASADA CON HUEVO** **21**

Grilled marinated skirt steak / Cha Cha's potatoes / fried fresh egg / ranchero sauce

**"WOOD-OVEN" CARNITAS** **19**

slow braised marinated pork / achiote onion / black beans / rice / corn tortilla

**GRILLED HEART OF ROMAINE**

Homemade cilantro pepita dressing / pico de gallo / cotija cheese

**ADD GRILLED CHICKEN BREAST** **17**

**ADD GRILLED STEAK OR SALMON** **19**

**ADD GRILLED SHRIMP** **20**

**TACOS (3 TACOS)** **14**

Organic corn tortillas, black beans, roasted salsa rice

**\*ADD \$1 PER TACO**

**WILD MUSHROOM**

Corn / rajas / cotija / avocado salsa

**STEAK MOJO**

Spicy tomato-habanero salsa / pickled onion

**CHICKEN**

Avocado salsa / lime-chile cabbage

## **FRESH FISH**

Seasonal fish / chipotle cabbage / pico de gallo / lime.

## **CARNITAS**

Grilled pineapple / chipotle salsa

## **\*SHORT RIB**

Guajillo braised / flour tortilla / goat cheese / radish

## **\*SHRIMP**

Mango-habanero salsa / lime-chile cabbage

## **ENCHILADAS**

Two enchiladas with roasted salsa rice and black beans

## **CHEESE**

**16**

Mexican cheeses / epazote / rajas corn / fresh tomatillo sauce

## **CHICKEN**

**17**

Slow simmered chicken / Oaxaca cheese / chipotle sauce / roasted tomato

## **CRAB & SHRIMP**

**19**

Creamy habanero pesto sauce / cotija cheese / roasted red peppers / pepitas

## **THREE ENCHILADA COMBINATION**

**20**

One of each hand-made enchilada

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



**@CHACHASLATINKITCHEN**

# DESSERT

## FLAN CHA CHA'S

6.5

Baked with vanilla bean, orange anise cookies & fresh whipped cream

## TRES LECHES CAKE

6.5

Home-baked chiffon cake, tres leches soaked, strawberry salsa, whipped cream & toasted coconut

## CHURROS

6.5

Home-made churros, cinnamon sugar, cajeta & raspberry-orange sauces

## ICE CREAM (ANY 3 FLAVORS)

6.5

We feature Fosselman's Premium Ice Cream: Chocolate, Dulce de Leche or Vanilla Bean



@CHACHASLATINKITCHEN

# BRUNCH COCKTAILS

**MIMOSA SELECTION** 7

Fresh Orange Juice / Hibiscus /Mango

**BOTTOMLESS \$16**

**CLASSIC MARGARITA** 9

El Jimador 100% Blue Agave / Cointreau  
fresh lime / agave nectar / hand shaken

**CHA CHA'S MARGARITA** 11.5

Siete Leguas 100% blue agave  
Elderflower liqueur / fresh lime ruby  
red grapefruit juice

**MANGO-HABANERO** 10.5

Pueblo Viejo 100% Blue Agave  
mango / fresh lime juice / habanero  
chili infusion

**PLATINUM MOJITO** 9.75

Platinum Rum / fresh lime / mint  
sugar cane / served frozen

**SANGRIA TRADICIONAL** 8 / 28

Cha Cha's award-winning Sangria  
red wine / orange liqueur infused with  
fresh tropical & citrus fruits

**MEXICAN LEMONADE** 12

Gran Centenario Blanco / fresh  
lemonade / hot sauce / fresh lime / mini  
bottle of Corona

**BLACKBERRY SERRANO  
DAIQUIRI** 10

Myer's Platinum Rum / fresh blackberries  
/ lime / serrano chile / hibiscus juice

**BLOODY MARIA** 9

El Jimador Blanco / tomato & fresh  
citrus juices / spices / pimenton / 3  
chiles / hibiscus juice

**WATERMELON MARGARITA** 10.5

Pueblo Viejo Blanco Tequila, Fresh  
Watermelon / Hibiscus Juice / Black  
Pepper Agave Nectar

**PEPINO MARTINI** 9.5

Tito's Vodka / Licor 43 / Cucumber  
Lemon / Chile Syrup Shaken / Served Up