

HAPPY HOUR

MENU

AT THE BAR AND SELECTED HIGH TOP TABLES ONLY

SUNDAY - THURSDAY: ALL DAY
FRIDAY & SATURDAY: 11:30AM- 7:00PM

FRESH GUACAMOLE 8

Hass avocado, serrano chile, fresh lime juice, tortilla chips, and fire-roasted tomato, and tomatillo salsas

CEVICHE 14

Shrimp, serrano chile, tomato, fresh orange lime, avocado, chips

SOPES 11

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

CHICKEN FLAUTAS 13

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

MANILA CLAMS 11

Spanish chorizo, garlic, white wine, and fresh herbs

CALAMARI & SHRIMP 15

Calabasitas, serrano chili, and lime-cilantro aioli

CALABASITAS 6

Mexican squash, fresh corn, garlic herbs

CHA CHA'S FRIES 8

Pimenton, garlic, fresh herbs, and chipotle aioli

EMPANADAS 9

Fresh ground masa, picadillo of ground beef, smokey ancho salsa, crema fresca

NACHOS CHA CHA'S 11

Crisp tortillas topped with epazote black beans, melted Mexican cheeses served with pico de gallo, jalapeno-escabeche & sour cream, and achiote grilled chicken or marinated steak

ADD ACHIOTE GRILLED CHICKEN 13

ADD MARINATED STEAK 14

QUESO FUNDIDO 11

Traditional "cazuela" baked cheeses, roasted potato, and poblano peppers

ADD HOMEMADE CHORIZO OR PORTOBELLO MUSHROOMS 13

QUESADILLA* 11

Oaxaca cheese, Poblano chile, fresh corn, jalapeño-escabeche, pico de gallo, and sour cream

ADD ACHIOTE GRILLED CHICKEN 13

ADD MARINATED STEAK 14

CAESAR SALAD 9

Homemade cilantro-pepita dressing, hearts of Romaine, crisp tortillas, and cotija cheese chips

AHI AGUACHILE 13

Ahi tuna, cucumber, lemon & orange juice, mint, and serrano chile

TORTA 13

Bolio roll, black beans, guacamole, guajillo salsa, romaine lettuce. Your choice of grilled chicken breast or braised carnitas

TACOS* 4.5

Marinated chicken, spicy steak, wild mushroom, or carnitas

SHRIMP TACOS* 4.5

Shrimp with mango habanero salsa

FISH TACOS* 4.5

Fresh fish with chipotle cabbage

***MENU ITEM VARIES AT EITHER LOCATION**

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

PLEASE NOTE: Cha Cha's automatically adds a 20% gratuity fee for parties of 6 and over



@CHACHASLATINKITCHEN

HAPPY HOUR

DRINKS

\$2 OFF ALL SIGNATURE MARGARITAS

\$2 OFF SIGNATURE COCKTAILS

\$3 OFF GRANDE MARGARITAS

\$3 OFF GRANDE SANGRIA

\$1 OFF WINE BY THE GLASS

\$1 OFF DRAFT BEERS

CRAFT COCKTAILS

CLASSIC MARGARITA **13**

Cuervo Tradicional 100% Blue Agave, Cointreau, fresh lime, agave nectar, hand shaken

CHA CHA'S MARGARITA **15**

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

WATERMELON MARGARITA **14**

Pueblo Viejo Blanco Tequila, Fresh watermelon, hibiscus juice, and black pepper agave nectar

MANGO-HABANERO **14**

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

PLATINUM MOJITO **13**

Platinum rum, fresh lime, mint, sugar cane, served frozen

SANGRIA TRADICIONAL **11/38**

Cha Cha's award-winning sangria; Red wine, orange liqueur infused with fresh tropical and citrus fruits

MEXICAN LEMONADE **15**

Gran Centenario Blanco, fresh lemonade, hot sauce, fresh lime, and a mini bottle of Corona

BLACKBERRY SERRANO DAIQUIRI **14**

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

MEZCAL MULE 12

Xicaru Silver Mezcal, lime juice, fresh ginger, sugar cane, and ginger beer

FRESH PINEAPPLE 13

Gran Centenario, elderflower liqueur, pineapple cilantro, and agave nectar

PEPINO MARTINI 13

Tito's Vodka, Licor 43, cucumber lemon, chile syrup, shaken and served up

PRICKLY PEAR MARGARITA 14

Cuervo Tradicional 100% Blue Agave, prickly pear, aperol, damiana, fresh citrus, hibiscus, served frozen

BEER & WINE

TAP BEERS 7

Negra Modelo | Dos Equis Amber | Pacifico Lager | Lagunitas IPA

BOTTLED BEER 6.5

Corona | Modelo Oro | Modelo Especial | Victoria | Dos Equis Lager | Coors Light | Heineken 0.0 N/A

BOTTLED CRAFT BEER & SELTZER 7.5

Ballast Point Sculpin IPA | Firestone 805 Blonde Ale | Calicraft Tropical Wheat | White Claw Mango Seltzer

WHITE WINE

GLASS/BOTTLE

CAVA, CRISTALINO, SPAIN 11 / 39

RIESLING, BEX, CENTRAL COAST, CALIFORNIA 10 / 39

PINOT GRIGIO, CAPOSALDO, ITALY 10 / 38

SAUVIGNON BLANC, NOBILO, MARLBOROUGH, NEW ZEALAND 11 / 42

CHARDONNAY, STERLING VINTNERS COLLECTION, CALIFORNIA 12 / 44

CHARDONNAY, KENWOOD YALUPA, SONOMA 13 / 48

RED WINE

GLASS/BOTTLE

PINOT NOIR, BOGLE, CALIFORNIA 10 / 37

TEMPRANILLO, MONTANA, SPAIN 12 / 44

MALBEC, LLAMA "OLD VINE", ARGENTINA 13 / 48

RED ZINFANDEL, JOEL GOTT, CENTRAL COAST 11 / 39

MERLOT, CASTILLERO DEL DIABLO, CHILE 10.5 / 38

CABERNET, BOGLE, CALIFORNIA 10 / 37

CABERNET, ANGELINE WHITE LABEL, CALIFORNIA 12 / 44

TEQUILA, MEZCAL AND SOTOL

**OUR LIST FEATURES OVER 60 PREMIUM
100% BLUE AGAVE TEQUILA**

**1800, ARETTE, ASOMBROSO, BOZAL ESPADIN BARRIL
MEXICANO, CASA NOBLE, CASAMIGOS, CAZADORES,
CHINACO, CLASE AZUL, CORRALEJO, DON FULANO,
DON JULIO, FORTALEZZA, FRIDA KAHLO, GRAN
CENTENARIO, HACIENDA DE CHIHUAHUA - SOTOL,
HERRADURA, ILLEGAL JOVAN - MEZCAL, MADRE
MEZCAL ESAMBLE, MAESTRO DOBEL, PASOTE, PATRON,
SAUZA HORNITOS, SIETE LEGUAS, TRES
GENERACIONES, LALO, GRAN CENTENARIO
CRISTALINO, HERRADURA SELECCION SUPREMA, JOSE
CUERVO FAMILIA EXTRA ANEJO DON JULIO 1942**

TEQUILA FLIGHTS

Ask Your Server For Today's
Featured Selections and Price List

HOMEMADE BEVERAGES

MANGO OR HIBISCUS LEMONADE 6

FRESH-SQUEEZED LEMONADE 5

HIBISCUS ICED TEA 5

VIRGIN COCKTAILS

CLASSIC MARGARITA 7

Fresh lemon and lime juices, organic
agave nectar

MANGO MARGARITA 7

Fresh lemon and lime juices, organic
agave nectar, mango puree

STRAWBERRY MARGARITA 7

Fresh lemon and lime juices, organic
agave nectar, strawberries

MOJITO (NOT FROZEN) 7

Fresh lime and muddled mint, sugar
cane, splash of soda