

# FATHER'S DAY BRUNCH

— SERVED UNTIL 3:00 PM —

## APPETIZERS

### FRESH GUACAMOLE 11

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

### CRISP CALAMARI + SHRIMP 17

calabasitas, serrano chili, lime-cilantro aioli

### SOPES 13

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

### EMPANADAS 12

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

### CHICKEN FLAUTAS 15

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

### SHRIMP CEVICHE 16

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

### MANILA CLAMS 13

Sauteed with garlic, Spanish chorizo, fresh herbs, white wine, a touch of butter

### CHA CHA'S FRIES 10

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

### NACHOS CHA CHA'S 13

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

ADD YUCATAN SPICED CHICKEN 15

ADD MARINATED GRILLED STEAK 16

<b>QUESO FUNDIDO</b>	<b>13</b>
Traditional “cazuela” baked cheese, roasted potato, poblano peppers	
<b>ADD CHORIZO OR PORTOBELLO MUSHROOMS</b>	<b>15</b>
<b>QUESADILLA*</b>	<b>13</b>
Oaxaca cheese, Poblano chile, fresh corn, jalapeno-escabeche, pico de gallo, sour cream	
<b>ADD CHICKEN CHIPOTLE TINGA</b>	<b>15</b>
<b>ADD GUAJILLO BRAISED SHORT RIB</b>	<b>16</b>
<b>AHI AGUACHILE</b>	<b>15</b>
Ahi Tuna, cucumber, lemon & orange juice, red onion, serrano chiles, cilantro, mint	
<b>CEVICHE SAMPLER</b>	<b>17</b>
Duo of our shrimp ceviche & ahi aguachile	
<b>POZOLE VERDE</b>	<b>12</b>
homemade tomatillo-chile broth, chicken, hominy, cabbage, radish, lime	
<b>ORGANIC FIELD GREENS</b>	<b>10</b>
Cherry tomato, crisp tortillas, cotija cheese, homemade sherry vinaigrette dressing	
<b>CAESAR SALAD</b>	<b>12</b>
Homemade cilantro-pepita dressing, heart of Romaine, crisp tortillas, cotija cheese	

### CHAMPAGNE BRUNCH SPECIAL

**\$35 per person**

Begin With Homemade Chips & Salsa and  
Chile con Queso

**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 for \$18**

### SIGNATURE ENTRÉES

<b>BRAISED SHORT RIB</b>	<b>24</b>
<b>CHILAQUILES</b>	
Tortilla chips, guajillo & chorizo salsa roasted mushrooms, sunny side egg, crema fresca, cotija, radish	

**HUEVOS RANCHEROS** 19

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

**ROASTED FREE-RANGE CHICKEN BREAST** 21

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

**CHICKEN HASH & POACHED EGGS** 20

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

**CHICKEN FLAUTAS** 20

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

**FRESH CATCH OF THE DAY** 23

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

**CARNE ASADA CON HUEVO** 29

Marinated Skirt Steak / Cha Cha's potatoes / fried fresh egg / ranchero sauce

**SLOW ROASTED CARNITAS** 21

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** 20

**ADD MARINATED SKIRT STEAK** 27

**ADD GRILLED SALMON** 21

**ADD GRILLED SHRIMP** 25

**TACOS (3 TACOS)** 17

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

18

Mexican cheeses / epazote / rajas corn / fresh tomatillo sauce

## CHICKEN

20

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

## CRAB & SHRIMP

23

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

## THREE ENCHILADA COMBINATION

One of each hand-made enchilada

24

## SIDES

Roasted salsa & epazote black beans

3

## CALABASITAS & WHITE CORN

6

## CORN OR FLOUR TORTILLAS\*

3

**\*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