

# BRUNCH

## 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 ground 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
- QUESO FUNDIDO** 13  
Traditional "cazuela" baked cheese, roasted potato, poblano peppers
- ADD CHORIZO OR PORTOBELLO MUSHROOMS** 15

**QUESADILLA\*** **13**

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

**ADD CHICKEN CHIPOTLE TINGA** **15**

**ADD GUAJILLO BRAISED SHORT RIB** **16**

**AHI AGUACHILE** **15**

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

**CEVICHE SAMPLER** **17**

Duo of our shrimp ceviche & ahi aguachile

**POZOLE VERDE** **12**

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

**ORGANIC FIELD GREENS** **10**

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

**CAESAR SALAD** **12**

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

**CHAMPAGNE BRUNCH SPECIAL**

**\$29 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 ENTREES**

**BRAISED SHORT RIB** **24**  
**CHILAQUILES**

Tortilla chips, guajillo & chorizo salsa roasted mushrooms, sunny side egg, crema fresca, cotija, radish

**HUEVOS RANCHEROS** **21**

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

**ROASTED FREE-RANGE CHICKEN BREAST** **23**

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

**CHICKEN HASH & POACHED EGGS** **22**

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

**CHICKEN FLAUTAS** **21**

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

**FRESH CATCH OF THE DAY** **25**

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

**CARNE ASADA CON HUEVO** **32**

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

**SLOW ROASTED CARNITAS** **23**

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** **22**

**ADD MARINATED SKIRT STEAK** **29**

**ADD GRILLED SALMON** **25**

**ADD GRILLED SHRIMP** **26**

**TACOS**

Organic corn tortillas, black beans, roasted salsa rice\*

**3 TACOS** **18**

**\*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

## **SLOW ROASTED 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**

**19**

Mexican cheeses, epazote, rajas corn, fresh tomatillo sauce

### **CHICKEN**

**21**

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

### **CRAB & SHRIMP**

**24**

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

### **THREE ENCHILADA COMBINATION**

**25**

One of each hand-made enchilada

#### **\*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**

# BRUNCH

## COCKTAILS

### **MIMOSA SELECTION** 8

Fresh Orange Juice, Hibiscus, Mango

**BOTTOMLESS \$22**

### **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 ruby red grapefruit juice

### **MANGO-HABANERO** 14

Pueblo Viejo 100% Blue Agave mango, fresh lime juice, 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 & citrus fruits

### **MEXICAN LEMONADE** 15

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

### **BLACKBERRY SERRANO DAIQUIRI** 14

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

### **BLOODY MARIA** 13

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

### **FRESH WATERMELON** 14

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

### **PEPINO MARTINI** 13

Tito's Vodka, Licor 43, Cucumber Lemon, Chile Syrup Shaken, 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 | Estrella de Jalisco

**BOTTLED BEER****6.5**

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

**BOTTLED CRAFT BEERS  
& SELTZERS****7.5**

Ballast Point Sculpin IPA | Firestone 805  
Blonde Ale | Lost Coast Great White |  
North Coast Laguna Baja Dark Lager

**WHITE WINE****GLASS/BOTTLE****CAVA, CRISTALINO, SPAIN****11/39****RIESLING, BEX, CENTRAL COAST, CALIFORNIA****10/38****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, ANGELINE WHITE LABEL,  
CALIFORNIA****12/44****CABERNET, BOGLE, CALIFORNIA****10/37**

# TEQUILA &

## MEZCAL FLIGHTS

### GRAN CENTENARIO TEQUILA

20

#### **BLANCO**

Aromas of lime, citrus and pear, an herbal note with a spicy pepper hint balanced with an agave aroma and underlying earthy tone

#### **REPOSADO**

Hint of caramel and fresh herbal notes, smooth but offers a burst of spicy cinnamon and pepper, vibrant orange peel and thyme flavor

#### **ANJEO**

Smoky, smooth, and weighty, reminiscent of a pecan with cinnamon and caramel

### CORRALEJO TEQUILA

25

#### **BLANCO**

Highly smooth with a fresh citrus zing that finishes with warm spice and a hint of cocoa

#### **REPOSADO**

Complex and smoky with hints of cinnamon, nutmeg, dark chocolate, and vanilla

#### **ANJEO**

Notes of orange spice and red pepper with milk chocolate and vanilla for a smooth finish

### CASAMIGOS TEQUILA

28

#### **BLANCO**

Hints of citrus, sweet agave. Fruit forward, vanilla and grapefruit notes

#### **REPOSADO**

Aroma of caramel and hints of cocoa, spicy oak, touch of sweet agave

#### **ANJEO**

Soft caramel, vanilla notes, balance of blue agave, hints of spice and barrel oak

### BOZAL MEZCAL

32

#### **ESPADIN BARRIL MEXICANO**

Nose of roast maguey, with vanilla and pear, a creamy almond, apple, coffee, pineapple palate and a long sweet smoky orange finish

#### **TOBASICHE**

Nose of fruit aromatics, honey, vanilla and roasted agave; palate offers ginger, cinnamon, burnt sandalwood, with a long, soft finish

#### **CUISCHE**

Light nose with lots of tropical fruit on the tongue, spicy and woody with a dry finish

# 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, DON JULIO 1942, FORTALEZZA, FRIDA  
KAHLO, GRAN CENTENARIO, HACIENDA DE  
CHIHUAHUA - SOTOL HERRADURA, ILLEGAL JOVAN -  
MEZCAL, MADRE MEZCAL ESAMBLE, MAESTRO DOBEL,  
PATRON, PASOTE, SAUZA HORNITOS, SIETE LEGUAS,  
TRES GENERACIONES, LALO, HERRADURA SELECCION  
SUPREMA, JOSE CUERVO FAMILIA EXTRA ANEJO**

## **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