

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 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

QUESO FUNDIDO

13

Traditional “cazuela” baked cheese, roasted potato, poblano peppers

ADD CHORIZO OR PORTOBELLO MUSHROOMS

15

QUESADILLA*

14

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
CHILAQUILES**

25

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

25

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

CHICKEN HASH & POACHED EGGS

23

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

CHICKEN FLAUTAS

23

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

34

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

SLOW ROASTED CARNITAS

24

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

23

ADD MARINATED SKIRT STEAK

34

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 20

Mexican cheeses, epazote, rajas corn, fresh tomatillo sauce

CHICKEN 22

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

CRAB & SHRIMP 25

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

THREE ENCHILADA COMBINATION 26

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	<u>GLASS/BOTTLE</u>
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	<u>GLASS/BOTTLE</u>
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