

# 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\*** **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** **25**  
**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** **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** 9

Fresh Orange Juice, Hibiscus, Mango

**BOTTOMLESS \$24**

### **CLASSIC MARGARITA** 14

Cuervo Tradicional 100% Blue Agave, orange infusion, fresh lime, agave nectar, hand shaken on the rocks

### **CHA CHA'S MARGARITA** 15

Herradura Blanco 100% Blue Agave, elderflower liqueur, fresh lime, agave nectar, grapefruit juice

### **MANGO-HABANERO** 15

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

### **PLATINUM MOJITO** 14

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

### **SANGRIA TRADICIONAL** 12/40

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

### **TAMARINDO MARGARITA** 15

El Jimador 100% Blue Agave, Ancho Reyes Chili Liqueur, Squirt, fresh lime, tamarindo

### **ESPRESSO MARTINI** 14

Cuervo Tradicional Blanco 100% Blue Agave, Coffee Liqueur, espresso, sugar cane, shaken, served up

### **BLOODY MARIA** 14

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

### **FRESH WATERMELON** 14

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

### **COCO TROPICAL** 14

Tromba Blanco 100% Blue Agave, Orange Liqueur, coconut puree, fresh lime, agave nectar, served frozen

**CUCUMBER MARGARITA** 14

El Jimador 100% Blue Agave, Ancho Reyes Verde Liqueur, fresh cucumber, lime juice, agave

## BEER & WINE

**TAP BEERS** 7

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

**BOTTLED BEER** 6.5

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

**BOTTLED CRAFT BEERS & SELTZERS** 7.5

Ballast Point Sculpin IPA | Firestone 805 Blonde Ale | Cali Squeeze Blood Orange Hefeweizen | Brewery x Hucklelberry Seltzer

### WHITE WINE

GLASS/BOTTLE

**CAVA, PERE VENTURA, SPAIN** 12/40

**RIESLING, BEX, CENTRAL COAST, CALIFORNIA** 10/35

**PINOT GRIGIO, BARONE FINI, ITALY** 11/39

**SAUVIGNON BLANC, NOBILO, MARLBOROUGH, NEW ZEALAND** 12/42

**CHARDONNAY, STERLING VINTNERS COLLECTION, CALIFORNIA** 13/46

**CHARDONNAY, KENWOOD YALUPA, SONOMA** 14/49

### RED WINE

GLASS/BOTTLE

**PINOT NOIR, BOGLE, CALIFORNIA** 10/35

**TEMPRANILLO, MONTANA, SPAIN** 14/49

**MALBEC, LLAMA "OLD VINE", ARGENTINA** 13/46

**ZINFANDEL, JOEL GOTT, CENTRAL COAST** 11/39

**MERLOT, CASILLERO DEL DIABLO, CHILE** 11/39

**CABERNET, ANGELINE WHITE LABEL, CALIFORNIA** 12/42

**CABERNET, BOGLE, CALIFORNIA** 10/35

# 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, 400 CONEJOS MEZCAL, ARETTE, ASOMBROSO,  
ASOMBROSO LA ROSA, CASAMIGOS, CAZADORES,  
CLASE AZUL, CORRALEJO, DON FULANO, DON JULIO,  
DON JULIO 1942, EL TESORO, EL TEQUILENO,  
EL TEQUILENO CRISTALINO, FORTALEZZA, GRAN CENTENARIO,  
GRAN CENTENARIO CRISTALINO, HERRADURA,  
HERRADURA SELECCION SUPREMA, ILLEGAL ANEJO - MEZCAL,  
ILLEGAL JOVAN - MEZCAL, ILLEGAL REPOSADO - MEZCAL, LALO,  
MADRE MEZCAL ESAMBLE, MADRE MEZCAL ESPADIN,  
MAESTRO DOBEL, PATRON, SAUZA HORNITOS, SIETE LEGUAS,  
SOTOL POR SIEMPRE, TRES GENERACIONES,  
TROMBA, TROMBA 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