

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 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, and grapefruit juice

FRESH WATERMELON 14

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

MANGO-HABANERO 15

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

CUCUMBER MARGARITA 14

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

COCO TROPICAL 14

Tromba Blanco 100% Blue Agave, orange liqueur, coconut puree, fresh lime, agave nectar, served frozen

MEZCAL MULE 14

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

ESPRESSO MARTINI 14

Cuervo Tradicional Blanco 100% Blue Agave, coffee liqueur, espresso, sugar cane, shaken, served up

TAMARINDO MARGARITA 15

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

LYCHEE MARTINI 13

Tromba Blanco 100% Blue Agave, Gin, lychee, hibiscus, and lemon juice

BEER & WINE

TAP BEERS 7

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

BOTTLED BEER 6.5

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

BOTTLED CRAFT BEER & SELTZER 7.5

Ballast Point Sculpin IPA | Firestone 805 Blonde Ale | Cali Squeeze Blood Orange Hefeweizen | Brewery X Huckleberry 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 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