

BRUNCH

APPETIZERS

FRESH GUACAMOLE

12

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 citrus juice, serrano chile, pico de gallo, avocado, 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

+ ***Upgrade to Carne Asada Con Huevo for \$7***

+ ***ADD Bottomless Mimosas for \$20***

SIGNATURE ENTREES

**BRAISED SHORT RIB
CHILAQUILES**

25

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

HUEVOS RANCHEROS*

22

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

26

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

CARNE ASADA CON HUEVO*

36

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

22

Homemade cilantro pepita dressing, pico de gallo, cotija cheese

ADD GRILLED CHICKEN BREAST

23

ADD MARINATED SKIRT STEAK

36

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

Tomatillo salsa, avocado, radish, cilantro

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

BRUNCH

COCKTAILS

MIMOSA SELECTION 10

Fresh Orange Juice, Hibiscus, Mango

BOTTOMLESS \$26

CLASSIC MARGARITA 15/28

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

CHA CHA'S MARGARITA 17/32

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

MANGO-HABANERO 15/28

Cuervo Tradicional 100% Blue Agave, mango, fresh lime juice, habanero chile infusion

PLATINUM MOJITO 15

Myers's Platinum Rum, fresh lime, mint leaf, sugar cane, served frozen

SANGRIA TRADICIONAL 13/24 BOTTLE 40

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

COCO TROPICAL 15

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

TAMARINDO MARGARITA 16/30

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

BLOODY MARIA 14

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

FRESH WATERMELON 15/28

Olmecca Blanco 100% Blue Agave, fresh watermelon, hibiscus juice, black pepper, agave nectar

ESPRESSO MARTINI 14

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

CUCUMBER MARGARITA16 / 30

Cazadores Blanco 100% Blue Agave,
Ancho Reyes Verde Liqueur,
fresh cucumber, lime juice, agave

BEER & WINE

TAP BEERS7.5

Left Coast Una Mas Lager | Dos Equis Amber
| Pacifico Lager | Brewery X Slap and Tickle

BOTTLED BEER6.5

Corona | Modelo Especial | Estrella
Jalisco | Michelob Ultra | Coors Light |
Stella Artois N/A

BOTTLED CRAFT BEERS
& SELTZERS7.5

Offshoot Mexican Lager Can | Bodega El Rey
Mexican Lager | Golden Road Mango Cart |
Garage Brewing Blood Orange Hef Can |
Brewery X Huckleberry Seltzer

WHITE WINEGLASS/BOTTLE

CAVA PERE VENTURA / SPAIN13/49

RIESLING BEX CENTRAL COAST / CALIFORNIA11/42

PINOT GRIGIO BARONE FINI / ITALY11/42

SAUVINGON BLANC, NOBILO, MARLBOROUGH,
NEW ZEALAND12/45

CHARDONNAY JUSTIN / PASO ROBLES15/55

CHARDONNAY, KENWOOD YALUPA, SONOMA14/52

RED WINEGLASS/BOTTLE

PINOT NOIR SEA SUN / CALIFORNIA12 / 45

TEMPRANILLO LAS NUBES, VALLE
DE GUADALUPE14 / 49

MALBEC, LLAMA “OLD VINE”, ARGENTINA13 / 49

RED ZINFANDEL, JOEL GOTT, CENTRAL COAST12 / 45

MERLOT, CASTILLERO DEL DIABLO,
CHILE11 / 42

CABERNET, ANGELINE WHITE LABEL,
CALIFORNIA13 / 49

CABERNET, JOEL GOTT, PASO ROBLES14 / 52

TEQUILA, MEZCAL AND SOTOL

**OUR LIST FEATURES OVER 60 PREMIUM
100% BLUE AGAVE TEQUILA**

1800, ARETTE, ASOMBROSO, 400 CONEJOS MEZCAL, CASAMIGOS, CAZADORES, CLASE AZUL, CORRALEJO, DON FULANO, DON JULIO, DON JULIO 1942, EL TESORO, EL TEQUILEÑO, FORTALEZA, GRAN CENTENARIO, HERRADURA, ILEGAL JOVEN - MEZCAL, ILEGAL REPOSADO - MEZCAL, ILEGAL AÑEJO - MEZCAL, MADRE MEZCAL ESAMBLE, MADRE MEZCAL ESPADIN, MAESTRO DOBEL, OCHO, OLMECA, PATRON, ROSALUNA JOVEN MEZCAL, SAUZA HORNITOS, SIETE LEGUAS, TRES GENERACIONES, TROMBA, LALO, SOTOL POR SIEMPRE, EL TEQUILEÑO CRISTALINO, GRAN CENTENARIO CRISTALINO, HERRADURA SELECCIÓN SUPREMA, AND TROMBA EXTRA AÑEJO.

TEQUILA FLIGHTS

Ask Your Server For Today's

Featured Selections and Price List

HOMEMADE BEVERAGES

MANGO OR HIBISCUS LEMONADE 6

FRESH-SQUEEZED LEMONADE 6

HIBISCUS ICED TEA 6



@CHACHASLATINKITCHEN