

HAPPY HOUR

MENU

AT THE BAR AND SELECTED HIGH TOP TABLES ONLY

SUNDAY - THURSDAY: ALL DAY
FRIDAY & SATURDAY: 11:30AM- 7:00PM

FRESH GUACAMOLE 10

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

Fresh chicken, roasted corn, guajillo chile, Oaxacan cheese, in crisp tortillas; served with 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 5

Mexican squash, fresh corn, garlic herbs

CHA CHA'S FRIES 8

Pimenton, garlic, fresh herbs, and chipotle aioli

EMPANADAS 10

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.

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* **12**

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

ADD ACHIOTE GRILLED CHICKEN **14**

ADD MARINATED STEAK **15**

CAESAR SALAD **10**

Heart of romaine, cilantro-pepita dressing, cotija cheese

AHI AGUACHILE **13**

Ahi tuna, cucumber, lemon & orange juice, mint, and serrano chile

TORTA **14**

Bolio roll, black beans, guacamole, guajillo salsa, romaine lettuce. Your choice of grilled chicken breast or braised carnitas

TACOS* **5**

Marinated chicken, spicy steak, wild mushroom, or carnitas

SHRIMP TACOS* **5**

Shrimp with mango habanero salsa

FISH TACOS* **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

14/28

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

CHA CHA'S MARGARITA

17/32

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

FRESH WATERMELON

15/28

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

MANGO-HABANERO

15/28

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

PLATINUM MOJITO

15

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

SANGRIA TRADICIONAL

13/24

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

BOTTLE 40

CUCUMBER MARGARITA

16/30

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

COCO TROPICAL

15

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

MEZCAL MULE

14

Rosaluna Joven 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

16 / 30

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

LYCHEE MARTINI

14

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

BEER & WINE

TAP BEERS

7

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

BOTTLED BEER

6.5

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

BOTTLED CRAFT BEER & SELTZER

7.5

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

WHITE WINE

GLASS/BOTTLE

CAVA PERE VENTURA / SPAIN

13/49

RIESLING BEX CENTRAL COAST / CALIFORNIA

11/42

PINOT GRIGIO BARONE FINI / ITALY

11/42

SAUVIGNON BLANC, NOBILO, MARLBOROUGH, NEW ZEALAND

12/45

CHARDONNAY JUSTIN / PASO ROBLES

15/55

CHARDONNAY, KENWOOD YALUPA, SONOMA

14/52

RED WINE

GLASS/BOTTLE

PINOT NOIR SEA SUN / CALIFORNIA

12 / 45

TEMPRANILLO LAS NUBES, VALLE DE GUADALUPE

14 / 49

MALBEC, LLAMA “OLD VINE”, ARGENTINA

13 / 49

RED ZINFANDEL, JOEL GOTT, CENTRAL COAST

12 / 45

MERLOT, CASILLERO DEL DIABLO, CHILE

11 / 42

TEQUILA, MEZCAL AND SOTOL

EXPLORE OUR PREMIUM SELECTION OF TEQUILA,
MEZCAL, AND SOTOL.

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, OCHO, OLMECA, & ROSALUNA JOVEN MEZCAL

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