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

HANDCRAFTED WITH FRESH SQUEEZED JUICES, HOMEMADE INFUSIONS, AND SEASONAL, FRESH FRUIT

CHA CHA'S CLASSIC MARGARITA - WINNER OF BEST MARGARITA IN ORANGE COUNTY

CRAFT COCKTAILS

WE OFFER SELECT COCKTAILS & MARGARITAS IN TWO SIZES - CLASSIC & GRANDE

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
Olmeca 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 — BOTTLE 40
Red wine, orange liqueur infused with fresh tropical and citrus fruits

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 SELECION 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