



TACOS & TEQUILA

Fresh California-Latin Kitchen

SHARED APPETIZERS

Fresh Guacamole 7.50
Haas avocado, Serrano chile, fresh lime juice; served with chips and fire roasted tomato and tomatillo salsas

Nachos Cha Cha's 7.95
Crisp tortillas topped with epazote black beans, melted Mexican cheeses served with pico de gallo, jalapeno-escabeche, and sour cream

Yucatan spiced rotisserie chicken 8.95
Marinated, grilled skirt steak 8.95

"Wood-Fired" Queso Fundido 7.95
Traditional "cazuela" baked cheeses over roasted potato, poblano peppers
Add Chorizo or Portobello mushrooms 8.50

Shrimp Ceviche 10.95
Marinated in fresh orange and lime juices, Serrano chile, red onion, and Haas avocado served with corn chips

Caesar Salad 6.95
Homemade cilantro-pepita dressing tossed with hearts of Romaine, crisp tortillas, and Cotija cheese

Cha Cha Fries 4.95
Crisp Yukon Gold potatoes, tossed with fresh garlic and herbs, served with smoked chipotle aioli

Chicken Flautas 7.95
Fresh chicken, roasted corn, guajillo chile, Oaxacan cheese, in crisp flour tortillas; served with mango-habanero salsa

Fresh Manila Clams 9.50
Sautéed with garlic, Spanish chorizo, fresh herbs, and white wine with a touch of butter

Quesadilla 7.95
Mexican cheeses, Poblano chile, white corn, jalapeno-escabeché, fire roasted tomato salsa, and sour cream

Yucatan spiced rotisserie chicken 8.95
Marinated, grilled skirt steak 8.95

Traditional Tortilla Soup 4.95
Fresh chicken, tortillas, roasted tomato and chile simmered in homemade broth served with crema fresca

Crisp Calamari 9.95
Lightly coated with Mexican spices served with lime-cilantro aioli

Organic Field Greens 5.95
Cherry tomato, crisp tortillas, Cotija cheese, homemade sherry vinaigrette dressing

TACOS

Soft organic corn tortillas, fresh cilantro & onion
Served with black beans and rice

2-Tacos: 10.95 3-Tacos: 14.95 6-Tacos: 26.95

Shrimp – chipotle cabbage, mango habanero salsa
Carnitas – grilled pineapple and chipotle salsa
Carne Asada –roasted guajillo salsa
Chicken – fresh tomatillo salsa
Fresh Mahi -Mahi – chipotle cabbage, pico de gallo
Portobello Mushroom – organic greens, pico de gallo

ENTRÉES

Cha Cha's features market fresh seafood, all natural meats and free-range chicken

Roasted Chicken 15.95
**Limited nightly availability*
Jidori chicken marinated in Yucatan spices, roasted fresh daily, served with fresh vegetables, homemade salsas, and corn tortillas

Fresh Grilled Salmon 16.95
Chipotle-honey glazed on a bed of roasted potatoes, fresh corn and pasilla chilis

Fresh Mahi Mahi 17.95
Pan roasted and served with sautéed calabasitas and fresh corn, and drizzled with lime-herb vinaigrette

Fresh Seafood "Caldo" 18.95
Mahi Mahi, shrimp, clams, and squid simmered in saffron-tomato broth with herbs, toasted angel hair

Carne Asada 17.95
Grilled, marinated skirt steak with roasted Yukon Gold potatoes, poblano peppers and fresh chimichurri

"Wood-Oven" Carnitas 15.95
Slow braised, marinated pork with achiote onion, fresh salsas, black beans, rice and corn tortillas

Chopped Salad 14.95
Fresh roasted chicken, tomato, avocado, Panela cheese, corn, organic greens & a herb vinaigrette

Grilled Heart of Romaine
Homemade cilantro pepita dressing, pico de gallo, Cotija

Grilled Shrimp, Salmon or Skirt Steak 15.95
Grilled Chicken Breast 13.95

ENCHILADAS

Two enchiladas with roasted salsa rice, and black beans

Cheese 13.50
Oaxacan, Cotija and Jack cheeses with tomatillo-poblano sauce

Chicken 14.50
Fresh chicken simmered with tomato, onion, chiles, baked with Oaxacan cheese and guajillo chile sauce

Crab & Shrimp 16.95
Crab and shrimp sautéed with garlic, white wine, poblano peppers; served with creamy habanero pesto sauce

Three Enchilada Combination 16.95
One of each hand-made enchilada

SIDES

Roasted Salsa Rice & Epazote Black Beans complimentary
Calabasitas and White Corn 2.95
Fresh Guacamole 3.50
Corn or Flour Tortillas 2.00



FRESH CALIFORNIA-LATIN COCKTAILS

Hand-crafted with fresh squeezed juices, homemade infusions, and seasonal fresh fruits

HOUSE MARGARITA
El Jimador Blanco 100% Blue Agave,
Cointreau, fresh homemade sour
mix, hand shaken served on the rocks
7.95

CHA CHA MARGARITA
Siete Leguas 100% Blue Agave,
Elderflower Liqueur, fresh Lime,
ruby red grapefruit Juice
9.50

MEXICAN LEMONAIDE
El Jimador Blanco, Fresh Lemon
and grapefruit juice, agave nectar,
bottle of Coronita, red chili,
8.95

MANGO-HABANERO
Pueblo Viejo 100% Blue Agave,
Cointreau, mango, fresh mint
habanero infusion,
8.95

BRAZILIAN PASSION
Leblon Cachaca, passionfruit nectar
coconut juice, touch fresh ginger
7.95

FRESH WATERMELON
Herradura Blanco, fresh watermelon
homemade hibiscus juice,
agave nectar, fresh lime.
9.50

PRICKLY PEAR MARGARITA
Jose Cuervo Tradicional, prickly pear
juice, agave nectar and a float of
Gran Marnier
9.50

PLATINUM MOJITO
Myers Platinum Rum, lime juice,
fresh mint and a touch of sugar
cane served lightly frozen
7.95

SANGRIA TRADICIONAL
Red wine infused with fresh citrus,
tropical fruit, and orange liqueur
Glass 6.50 - Bottle 24.00

TEQUILA

100% Blue Agave Tequila selected for their classic nature, vibrant character, and quality

BLANCO
(Little or no-age)
Herradura
Siete Leguas
Casa Vieja
Corralejo
Jose Cuervo Tradicional
Pueblo Viejo
Cazadores
El Jimador
Casa Noble
Don Julio
Patron
Chinaco
Hacienda de la Cristeros
Jose Cuervo "Reserva" Platino

REPOSADO
(Aged a minimum of 2 months)
Herradura
El Jimador
Espolon
Siete Leguas
Corralejo
El Jimador
Don Julio
Hornitos
Jose Cuervo Tradicional
Tres Generaciones
Cazadores
Camillo
Chinaco

ANEJO
(Aged a minimum of 1-year)
Herradura
Cazadores
Siete Leguas
Corazon
El Jimador
Casa Noble
Corralejo
4 Copas
Don Julio
Chinaco
Don Julio '1942'
Herradura "Seleccion Suprema"

WINE

<u>WHITE</u>		Glass	Bottle
Cava	CRISTALINO, <i>Spain</i>	6.50	24
Vinho Verde	ENCOSTAS DO LIMA, <i>Portugal</i>	7.25	27
Riesling	BEX, <i>Mosel Valley</i>	6.50	24
White Blend	PETER LEHMANN, <i>Barossa Valley</i>	7.50	28
Pinot Grigio	MONTEVINA, <i>California</i>	7.00	26
Sauv Blanc	SANTA RITA, "120," <i>Chile</i>	6.00	22
Chardonnay	STONE CELLARS, by Beringer, <i>California</i>	5.50	20
Chardonnay	GEODE, <i>Santa Barbara County</i>	10.50	40
<u>RED</u>			
Pinot Noir	MARK WEST, <i>California</i>	6.50	24
Pinot Noir	DE LOACH, <i>California</i>	8.50	32
Red Blend	LITTLE CHICA, <i>Spain</i>	7.00	26
Syrah	BONTERRA, <i>Mendocino</i>	8.00	30
Malbec	CATENA, <i>Mendoza</i>	11.50	44
Red Zin	JOEL GOTT, <i>Central Coast</i>	9.50	36
Merlot	THE CRUSHER, <i>Clarksburg</i>	9.50	36
Meritage	ESTANCIA, Reserve, <i>Paso Robles</i>	12.50	48
Cabernet	STONE CELLARS, by Beringer, <i>California</i>	5.50	20
Cabernet	BOGLE, <i>California</i>	7.50	28
Cabernet	AVALON, <i>California</i>	10.50	40

TAP BEER

Tecate	5.50
Dos Equis Amber	5.75
Modelo Especial	5.75
Blue Moon	5.50

BOTTLED BEER

Miller Lite	4.25
Heineken	5.25
Corona	5.25
Corona Light	5.25
Bohemia	5.25
Negro Modelo	5.25

HOMEMADE BEVERAGES

Hibiscus Iced Tea	3.95
Mango or Hibiscus Lemonade	4.25
Fresh-Squeezed Lemonade	3.95