

MARGARITAS DE CASA

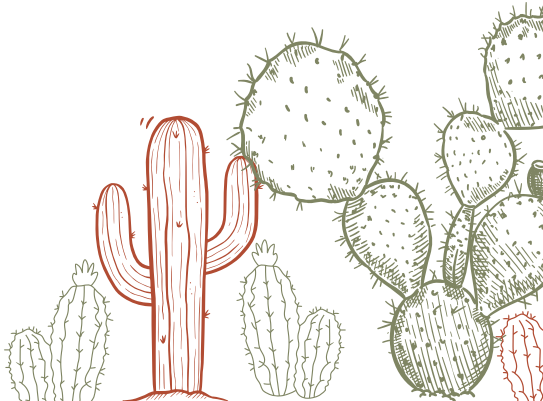
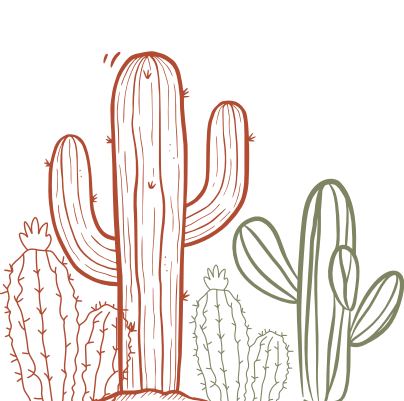
CHIDA MARGARITA 14 Blanco Tequila, Cointreau, Organic Agave, Lime. Spicy +2 Cadillac +4 FIESTA JARRITO DE BARRO 37	HIBISCUS MARGARITA 15 Blanco Tequila, Homemade Jamaica, Organic Agave, Lime	TAMARINDO MARGARITA 15 Blanco Tequila, Homemade Tamarind Syrup, Lime	TRES VERDES 16 Blanco Tequila, Jalapeño, Cilantro, Lime
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SIGNATURE COCKTAILS

CANTARITO DE LA TIERRA 15 Blanco Tequila, Grapefruit Juice, Grapefruit Soda, Lime FIESTA JARRITO DE BARRO 40	CARAJILLO CHIDO 17 Blanco Tequila, Licor 43, Homemade Horchata, Espresso	NEGRONI A LA MEXICANA 17 Mezcal, Campari, Vermouth, Chocolate Bitters
CHIDA OLD FASHIONED 17 Reposado Tequila or Mezcal, Housemade Syrup, Bitters	FIRE IN PARADISE 16 Aged Rum, Passionfruit, Pineapple, Lime	MEXICAN 75 15 Blanco Tequila, Organic Agave, Lime, Mexican Beer
SELENA COLLINS 16 Vodka, Strawberry, Cane Sugar, Lime, Soda	AZTECA SUN 17 Bourbon, Blood Orange, Homemade Jamaica, Organic Agave, Lime	JALISCO MULE 15 Blanco Tequila, Mint, Lime Blueberries, Ginger Rosemary Elixir
BASIL BLUEBERRY MARTINI 17 Gin, Blueberry, Basil		

MOCKTAILS

LA INOCENTE CHIDA 14 Ritual Agave Alternative, Grapefruit, Lime, Organic Agave	MANGO TWIST 14 Mango Elixir, Mint, Soda Water	LA PLAYA VERDE 12 Pineapple, Cucumber, Soda Water
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VINOS

BY THE GLASS 10 / BY THE BOTTLE 36

HOUSE SAUVIGNON BLANC

HOUSE CHARDONNAY

HOUSE ROSÉ

HOUSE CABERNET SAUVIGNON

HOUSE PINOT NOIR

CERVEZAS

DRAFT 8

SONRISA, COMMON SPACE, MEXICAN LAGER (4.2%)

CON AMOR, COMMON SPACE, MEXICAN AMBER LAGER (4.6%)

DODGERS, GOLDEN ROAD, BLONDE ALE (4.8%)

ALLAGASH WHITE, ALLAGASH BREWING, BELGIAN WITBIER (5.2%)

SPACE DUST, ELYSIAN, INDIA PALE ALE (8.2%)

LITES OUT, FROGTOWN BREWERY, CZECH STYLE PILSNER (4.1%)

BOTTLE 7

BAD HOMBRE, MEXICAN STYLE LAGER (4.8%)

CORONA EXTRA, MEXICAN PALE LAGER (4.6%)

MODELO ESPECIAL, MEXICAN PILSNER STYLE LAGER (4.4%)

MODELO NEGRA, MEXICAN MUNICH DUNKEL STYLE LAGER (5.4%)

PACIFICO CLARA, PILSNER STYLE LAGER (4.5%)

GUINNESS, IRISH DRY STOUT (4.2%)

STELLA ARTOIS, BELGIAN PILSNER LAGER (5.0%)

HEINEKEN, DUTCH PREMIUM LAGER (5.0%)

MICHELOB ULTRA, LIGHT AMERICAN LAGER (4.2%)

STRAWBERRY GUAVA SELTZER, TOPO CHICO (4.7%)

STELLA ARTOIS NON-ALC, BELGIAN PILSNER LAGER (0.0%)

REFRESCOS

HOMEMADE HORCHATA 6

HOMEMADE JAMAICA 6

MEXICAN COCA-COLA 6

LEMONADE 4

GINGER ALE 4

EVIAN WATER (750ML) 8

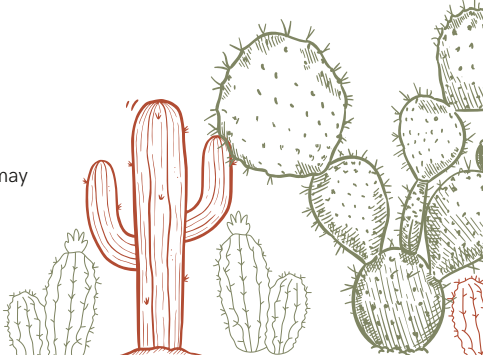
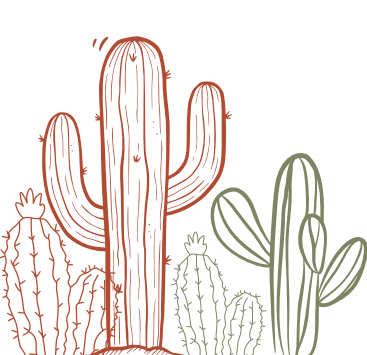
EVIAN SPARKLING (750ML) 8

PINEAPPLE CREAM SODA 5

LEMON BERRY ACAI SODA 5

BREWED PASSION ICED TEA 4

*Consumption of distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.



ANTOJITOS

GUACAMOLE FRESCO 14

Avocado, lime, cilantro, and serrano. Served with tortilla chips and chicharrones

QUESO FUNDIDO 13

Melted Asadero cheese and chorizo. Served with handmade tortillas

CHICKEN TINGA QUESADILLA 16

Chicken tinga, Oaxaca cheese, grilled in a flour tortilla. Served with lettuce, pico de gallo, spicy guacamole, and sour cream

ELOTE DE LA CASA 13

Fire-roasted corn, cotija cheese, aioli, lime, paprika, salt

GRILLED CHILES 14

Jalapeños with cream cheese, bacon and Oaxaca cheese. Served with chipotle sauce

CHIDA CEVICHE 18

Choice of citrus-marinated shrimp or fish with tomato, onion, cucumber, avocado, cilantro, and lime

TAQUITOS DORADOS 15

Choice of chicken tinga or birria beef (3). Served with crema and salsa

CARNITAS SLIDERS 15

Three slow-roasted carnitas sliders with mango habanero glaze. Served with chipotle ranch

AHI TUNA TOSTADA 18

Crunchy tostada topped with citrus-marinated ahi tuna, avocado, serrano, and cilantro

SOPA Y ENSALADAS

CHOICE OF PROTEIN: Grilled Chicken 6 | Slow-Roasted Carnitas 7 | Grilled Shrimp 8 | Carne Asada 8

POZOLE VERDE 9

Cup of traditional Mexican stew with shredded chicken and hominy in a vibrant green chile broth. Served with shredded cabbage and radish.

Bowl +5

CHIDA ENSALADA 13

Mixed greens, cucumber, tomato, and red onion. Topped with avocado and toasted pepitas, and tossed in house-made red pepper vinaigrette

CHIPOTLE CAESAR SALAD 13

Crisp romaine lettuce, grated parmesan cheese, and toasted pepitas tossed in chipotle Caesar dressing

TOSTADA SALAD 15

Crispy tostada shell, romaine lettuce, black beans, pico de gallo, roasted corn, avocado and sliced jalapeno. Topped with cilantro, queso fresco, and crema. Red pepper vinaigrette or chipotle ranch

CHIDA TACOS

COMBINATION PLATE 19: Choice of 3 tacos in handmade tortillas. Served with Spanish rice and beans

POLLO TINGA

Chicken tinga, pico de gallo, lettuce, cheese and crema

BAJA +1 EA

Choice of grilled fish or shrimp, cabbage, pico de gallo, lime, salsa morita, crema

CARNITAS

Slow-roasted carnitas with pickled onions, guacamole, jalapeño

BIRRIA +1 EA

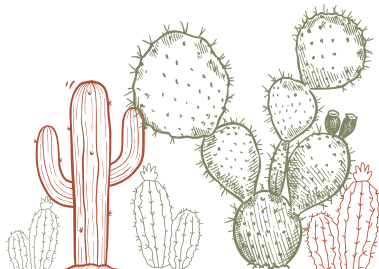
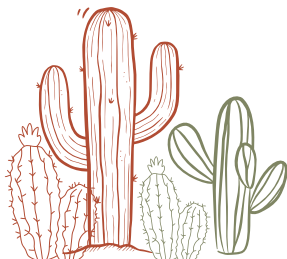
Slow-braised beef simmered in a chile consommé. Topped with pickled onion and cilantro

NOPAL VAMPIRO

Grilled nopal, pickled onions, Oaxacan melted cheese, and avocado

CARNE ASADA +1 EA

Grilled carne asada, onion, cilantro



PLATOS DE LA CASA

CHOICE OF SIDE: Mexican Style Potatoes | Cactus Salad | Spanish Rice & Beans | Cilantro Rice & Beans

CARNE ASADA PLATE 29

Grilled carne asada topped with chile relleno. Served with handmade tortillas

CAMARONES A LA DIABLA 29

Five spicy grilled shrimp, sauteed with vegetables in diablo sauce. Served with handmade tortillas.

SPANISH BRANZINO 28

Grilled branzino simmered in garlic-lime butter and salsa morita

PESCADO CHIDO 21

Fresh, seasoned sole fillet grilled and simmered in homemade morita sauce

POLLO MOLE POBLANO 24

Chicken simmered in rich chocolate-chile mole sauce. Served with handmade tortillas

CHIDA ENCHILADAS 19

Your choice of birria beef, chicken tinga, shredded beef, carnitas, or cheese with red sauce, green sauce, or mole. Topped with crema

TOMAHAWK PLATE 110

40oz tomahawk steak served with queso fundido, guacamole, cactus salad and warm handmade tortillas. Serves 2 people

VEGGIE FAJITAS 19

Bell peppers, onion, lettuce, pico de gallo, sour cream, and guacamole. Served with handmade tortillas

Grilled Chicken +6

Grilled Shrimp +8

Carne Asada +7

LA TORTA CHIDA 19

Choice of chicken tinga, birria beef, carnitas, or carne asada. Beans, guacamole, pickled onion. Served with jalapeno and salsa on the side

CARNITAS PLATE 22

Slow-roasted carnitas topped with pickled onion. Served with a side of homemade salsa and handmade tortillas

MOLCAJETE 37

Grilled carne asada, grilled chicken, grilled shrimp, chorizo, cactus, panela cheese served in ranchera sauce with handmade tortillas

FAJITAS DE MARISCOS 39

Grilled shrimp, branzino, and octopus. Served with lettuce, pico de gallo, sour cream, and guacamole. Served with handmade tortillas

EL BURRITO CHIDO 19

Choice of chicken tinga, birria beef, or carnitas, sauteed peppers, onions, beans, rice, crema, and cheese

DE LAS PLANTAS

CHOICE OF SIDE: Mexican Style Potatoes | Cactus Salad | Black Beans

TOFU RANCHEROS 17

Grilled tofu with sautéed peppers and onion in homemade ranchero sauce. Served with salsa quemada

AVOCADO & MUSHROOM HARD SHELL TACOS 16

Two tacos filled with sautéed mushrooms and roasted vegetables. Topped with avocado and homemade salsa

VEGGIE BURRITO 17

Black beans, Mexican potatoes, roasted vegetables, corn, avocado, and homemade salsa

ADICIONALES

HOMEMADE SALSAS AND SIDES

Chipotle Tomatillo Salsa 2
Salsa Macha 2
Salsa Morita 2
Salsa Ranchera 2

Pico de Gallo 2
Avocado Side 3
Cactus Salad 6

Mexican Style Potatoes 6
Spanish Rice 5
Cilantro Rice 5

Refried Beans 5
Black Beans 5
French Fries 5

*Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may lead to increased risk of foodborne illness.

