



— BEBIDAS DE CASA —

MARGARITAS DE CASA

CHIDA MARGARITA 14 Tequila, Triple Sec, Organic Agave, Fresh Lime Spicy +2 Pitcher 65 (5 servings)	HIBISCUS MARGARITA 16 Tequila, Homemade Jamaica, Organic Agave, Fresh Lime	TAMARINDO MARGARITA 16 Tequila, Homemade Tamarind Syrup, Fresh Lime	TRES VERDES 17 Tequila, Jalapeño, Cilantro, Mint, Fresh Lime
CADILLAC MARGARITA 19 Tequila, Triple Sec, Organic Agave, Fresh Lime, Grand Marnier Pitcher 90 (5 servings)	CUCUMBER PINEAPPLE MARGARITA 17 Tequila, Triple Sec, Organic Agave, Cucumber, Pineapple, Fresh Lime	PASSION FRUIT MARGARITA 16 Tequila, Fresh Passion Mix, Organic Agave, Fresh Lime	GUAVA MARGARITA 16 Tequila, Elderflower Liqueur, Guava Syrup, Fresh Lime

SIGNATURE COCKTAILS

CANTARITO DE LA TIERRA 15 Tequila, Grapefruit Juice, Grapefruit Soda, Fresh Lime Fiesta Barro 40 (3 servings)	CARAJILLO CHIDO 17 Tequila, Licor 43, Homemade Horchata, Espresso	NEGRONI A LA MEXICANA 17 Mezcal, Campari, Vermouth, Chocolate Bitters	JALISCO MULE 15 Tequila, Mint, Fresh Lime, Blueberries, Ginger Rosemary Elixir
BASIL BLUEBERRY MARTINI 17 Gin, Blueberry, Basil	FIRE IN PARADISE 16 Aged Rum, Passionfruit, Pineapple, Fresh Lime. Flamed Tableside	CHIDA OLD FASHIONED 17 Reposado Tequila or Mezcal, Homemade Syrup, Bitters	AZTECA SUN 17 Bourbon, Blood Orange, Homemade Jamaica, Organic Agave, Fresh Lime

MOCKTAILS

LA INOCENTE CHIDA 12 Ritual Agave Alternative, Grapefruit, Fresh Lime, Organic Agave	MANGO TWIST 12 Mango Elixir, Mint, Soda Water	LA PLAYA VERDE 10 Pineapple, Cucumber, Soda Water
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CERVEZAS

<u>DRAFT 8</u> SONRISA, COMMON SPACE, MEXICAN LAGER CON AMOR, COMMON SPACE, MEXICAN AMBER LAGER DODGERS, GOLDEN ROAD, BLONDE ALE ALLAGASH WHITE, ALLAGASH BREWING, BELGIAN WITBIER SPACE DUST, ELYSIAN, INDIA PALE ALE STELLA ARTOIS, BELGIAN PILSNER LAGER MODELO ESPECIAL, MEXICAN PILSNER STYLE LAGER NEGRA MODELO, MUNICH-STYLE DARK LAGER PACIFICO CLARA, PILSNER STYLE LAGER MICHELOB ULTRA, LIGHT AMERICAN LAGER SEASONAL, ASK YOUR SERVER FOR OUR CURRENT SELECTIONS	<u>BOTTLE 7</u> CORONA EXTRA, MEXICAN PALE LAGER MODELO ESPECIAL, MEXICAN PILSNER STYLE LAGER PACIFICO CLARA, PILSNER STYLE LAGER GUINNESS, IRISH DRY STOUT (CAN 16OZ) HEINEKEN, DUTCH PREMIUM LAGER BERO NON-ALC, NOON WHEAT
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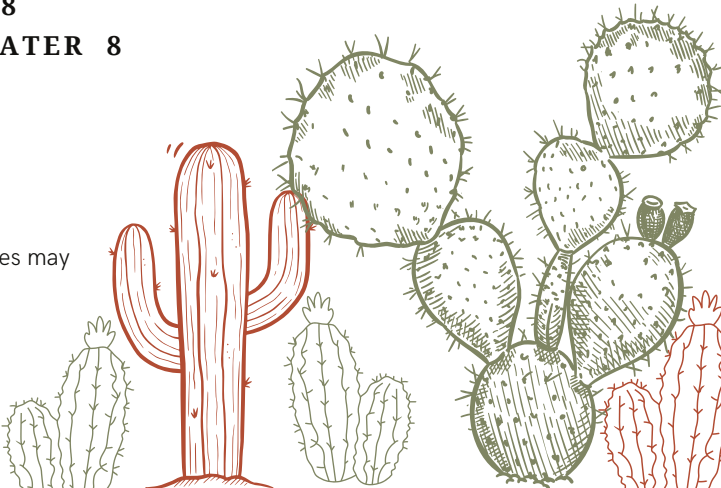
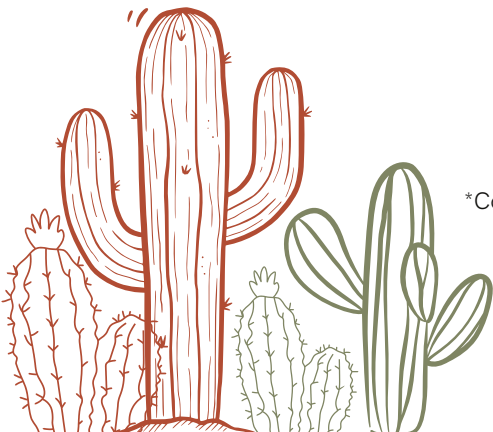
VINOS

<u>GLASS 12 / BOTTLE 36</u> FELLOW, CLARKSBURG, CA - ROSE LOBSTER REEF, NEW ZEALAND - SAUVIGNON BLANC PASQUA, ITALY - PINOT GRIGIO GOLDORADO, RUSSIAN RIVER VALLEY, CA - CHARDONNAY PORTLANDIA, OREGON - PINOT NOIR SUMMERS, SONOMA COUNTY, CA - CABERNET SAUVIGNON
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REFRESCOS

HOMEMADE HORCHATA 6 HOMEMADE JAMAICA 6 MEXICAN COCA-COLA 6 BREWED ICED TEA 5 BREWED PASSION ICED TEA 6 LEMONADE 5 FOUNTAIN SODA 5 STILL WATER 8 SPARKLING WATER 8
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*Consumption of distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.





MENU DE LA CASA

ANTOJITOS

GUACAMOLE FRESCO 15

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

QUESO FUNDIDO 15

Melted Asadero cheese and chorizo. Served with handmade tortillas

AGUACHILES 17

Citrus-marinated shrimp, chiles, cilantro, red onion, cucumber, and avocado

CARPACCIO DE SALMÓN 19

Soy sauce, olive oil, lemon, topped with cilantro, onion, chile, and avocado

TAQUITOS DORADOS 15

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

CHICKEN TINGA QUESADILLA 16

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

ESQUITES 12

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

CHIDA CEVICHE 16

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

SOPA Y ENSALADAS

CHOICE OF PROTEIN: Grilled Chicken 5 | Slow-Roasted Carnitas 6 | Grilled Shrimp 7 | Carne Asada 7

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 14

Mixed greens, cucumber, tomato, and red onion. Topped with avocado and toasted pepitas. Tossed in a homemade red pepper vinaigrette

CHIPOTLE CAESAR SALAD 14

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 jalapeño. Topped with cilantro, queso fresco, and crema. Red pepper vinaigrette or chipotle ranch

CHIDA TACOS

COMBINATION PLATE 20: Choice of 3 tacos in handmade tortillas. Served with Spanish rice and beans

POLLO TINGA 6

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

NOPAL VAMPIRO 6

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

BAJA 7

Grilled shrimp or fish, cabbage, pico de gallo, lime, chipotle mayo, crema

CHILE POBLANO 7

Poblano pepper, Oaxacan cheese, corn, onion, and cilantro topped with salsa ranchera

CARNITAS 7

Slow-roasted carnitas with pico de gallo, panela cheese, and guacamole

COCHINITA PIBIL 8

Slow-roasted pork marinated in achiote paste, sour orange, and spices cooked in banana leaves. Topped with pico de gallo, panela cheese, and guacamole

CARNE ASADA 8

Grilled carne asada, onion, cilantro

BIRRIA 8

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

PLATOS DE LA CASA

CHOICE OF SIDE: Mexican Style Potatoes | Nopalitos | 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

Spicy shrimp grilled in diablo sauce. Served with handmade tortillas

POLLO MOLE POBLANO 24

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

CHIDA ENCHILADAS 20

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

TOMAHAWK PLATE 110

40oz tomahawk steak served with queso fundido, guacamole, and warm handmade tortillas. Choice of two sides. (Serves Two)

SPANISH BARRAMUNDI 28

Barramundi simmered in garlic-lime butter, salsa a la criolla, onion, tomato, jalapeño, cilantro, and cream

PESCADO CHIDO 24

Seasoned sole fillet grilled and simmered in homemade morita sauce

CARNITAS PLATE 24

Slow-roasted carnitas, pickled onion, homemade salsa. Served with handmade tortillas

MOLCAJETE 42

Grilled carne asada, grilled chicken, grilled shrimp, chorizo, cactus, cilantro, chiles, panela cheese served in green salsa with handmade tortillas

FAJITAS DE MARISCOS 39

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

CAMARONES AL AJILLO 29

Grilled shrimp in a white wine butter sauce with garlic, lemon, and orange

CHIDA FAJITAS 19

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

Grilled Chicken +6

Grilled Shrimp +8

Carne Asada +8

COCHINITA PIBIL PLATE 24

Slow-roasted pork marinated in achiote paste, sour orange, and spices cooked in banana leaves. Yucatan style

CHILE RELLENO 21

Fire-roasted poblano pepper filled with Oaxacan cheese, lightly battered and topped with ranchera sauce

DE LAS PLANTAS

CHOICE OF SIDE: Mexican Style Potatoes | Nopalitos | Black Beans

TOFU RANCHEROS 17

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

VERDE VEGGIE TACOS 16

Poblano pepper, fajita veggies, roasted corn, and potato tacos (2). Topped with salsa ranchera and sour cream

VEGGIE BURRITO 17

Black beans, Mexican potatoes, fajita veggies, corn, avocado, and chipotle tomatillo salsa

VEGGIE QUESADILLA 16

Oaxacan cheese, bell pepper, onion, served with lettuce, pico de gallo, spicy guacamole, and sour cream

ADICIONALES

HOMEMADE SALSAS AND SIDES

Chipotle Tomatillo Salsa 3

Salsa Macha 3

Salsa Morita 3

Salsa Ranchera 3

Salsa Picante 3

Pico de Gallo 4

Avocado Side 5

Serrano Toreado y Cebolla 4

Mexican Style Potatoes 6

Spanish Rice 5

Cilantro Rice 5

Nopalitos 6

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.

