



— BRUNCH MENU —
Saturday & Sunday | 10am-4pm

ANTOJITOS

GUACAMOLE FRESCO 15 Avocado, lime, cilantro, and serrano. Served with tortilla chips and chicharrones	CHIDA CEVICHE 16 Choice of citrus-marinated shrimp or fish with tomato, onion, cucumber, avocado, cilantro, and lime	AGUACHILES 17 Citrus-marinated shrimp, chiles, cilantro, red onion, cucumber, and avocado	CARPACCIO DE SALMON 19 Soy sauce, olive oil, lemon, topped with cilantro, onion, chile, and avocado
QUESO FUNDIDO 15 Melted Asadero cheese and chorizo. Served with handmade tortillas	ESQUITES 12 Fire-roasted corn, cotija cheese, aioli, lime, paprika, salt	TAQUITOS DORADOS 15 Choice of chicken tinga or birria beef (3). Served with lettuce, crema, and salsa	TINGA QUESADILLA 16 Chicken tinga, Oaxaca cheese, grilled in a flour tortilla. Served with lettuce, pico de gallo, spicy guacamole, and sour cream

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, and 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 jalapeno. Topped with cilantro, queso fresco, and crema. Choice of red pepper vinaigrette or chipotle ranch

PLATOS DE LA CASA

ALL ENTREES SERVED WITH YOUR CHOICE OF SIDE: Mexican Style Potatoes Fresh Fruit Nopalitos Spanish Rice & Beans CHOICE OF PROTEIN: Bacon 3 Chorizo 3 Grilled Chicken 5 Slow-Roasted Carnitas 6 Grilled Asada 7			
BREAKFAST BURRITO 15 Scrambled eggs, potatoes, Oaxaca cheese. Served with homemade salsa and avocado	CHILAQUILES DE CASA 19 Crispy tortilla chips simmered in your choice of green tomatillo sauce, red sauce, or mole. Topped with two eggs any style, queso fresco, crema, onions, and avocado	CARNE ASADA CON HUEVOS 24 Carne asada with two eggs any style. Served with homemade chimichurri on the side	DESAYUNO TRADICIONAL 17 Two eggs any style, Mexican potatoes, beans, and a side of bacon
CHIDA OMELETTE 16 Mushroom, tomato, onion, spinach, peppers, Oaxaca cheese. Topped with avocado and salsa	HUEVOS RANCHEROS 17 Two sunny side up eggs served over crisp corn tortillas with ranchero salsa and queso fresco	MOLLETES 17 Bolillo half, topped with beans, bacon, chorizo, Oaxaca cheese, jalapeño and salsa	MACHACA CON HUEVOS 19 Birria beef with scrambled eggs, onion, pepper, and avocado. Served with tortillas
CHIDA BENEDICT 19 Two poached eggs, slow-roasted carnitas, chipotle hollandaise, pickled onions on toasted bolillo	CHORIZO CON HUEVO 17 Two eggs scrambled with chorizo. Topped with homemade salsa	SOL AZTECA 16 Two fried tortillas, topped with beans, sunny side up eggs, cheese, red and green salsa	CHURRO FRENCH TOAST 16 Crispy churro style French toast with cinnamon topped with berries
PANCAKES 16 Fluffy homemade pancakes topped with berries			

DE LAS PLANTAS

ALL ENTREES SERVED WITH YOUR CHOICE OF SIDE: Mexican Style Potatoes Fresh Fruit Nopalitos			
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

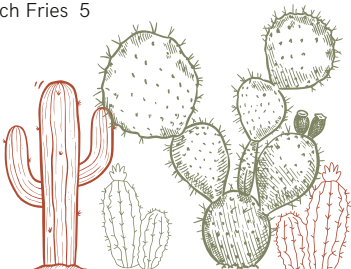
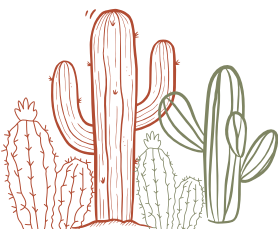
CHIDA TACOS

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	BAJA 7 Grilled shrimp or fish, cabbage, pico de gallo, lime, chipotle mayo, crema	CARNITAS 7 Slow-roasted carnitas with pico de gallo, panela cheese, and guacamole	CARNE ASADA 8 Grilled carne asada, onion, cilantro
NOPAL VAMPIRO 6 Grilled nopal, pickled onions, Oaxacan melted cheese, and avocado	CHILE POBLANO 7 Poblano pepper, Oaxacan cheese, corn, onion, and cilantro topped with salsa ranchera	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	BIRRIA 8 Slow-braised beef in chile consommé. Topped with pickled onion and cilantro

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.





— 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

BRUNCH COCKTAILS

BOTTOMLESS MIMOSAS 18 Served for a two-hour period Flavors: Brut, Orange, Blackberry, Bellini, Paloma Glass 8 Bottle 28	SANGRIA 10 Homemade Sangria, Fresh Fruit, Citrus Pitcher 45 (5 servings)	MICHELADA 9 Homemade Michelada Mix, Fresh Lime, Mexican Beer	CAFE DE OLLA OLD FASHIONED 17 Reposado Tequila, Cold Brew, Piloncillo, Cinnamon
	SPRITZ 14 Prosecco, Aperol, Sparkling Water	CHIDA MICHE 15 Michelada, Shrimp (3), Celery, Olives	BLOODY MARIA/MARY 14 Blanco Tequila or Vodka, Tomato Mix, Spices, Hot Sauce, 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

DRAFT 8 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 CURRENT SELECTIONS	BOTTLE 7 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

GLASS 12 / BOTTLE 36 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	REFRESCOS CAFE DE OLLA 8 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.

