



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

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 tortillas

CHIDA CEVICHE 18
Choice of citrus-marinated shrimp or fish with tomato, onion, cucumber, avocado, cilantro, and lime

ELOTE DE LA CASA 13
Fire-roasted corn, cotija cheese, aioli, lime, paprika, salt

GRILLED CHILES 14
Jalapeños topped with bacon, cream cheese, and Oaxaca cheese. Served with chipotle ranch

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

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

ADD YOUR 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. 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 | Cactus Salad | Spanish Rice & Beans

BREAKFAST BURRITO 19
Scrambled egg, bacon, potatoes, Oaxaca cheese. Served with homemade salsa and avocado

MACHACA CON HUEVOS 19
Birria beef with scrambled eggs, onion, pepper, and avocado. Served with tortillas

SOL AZTECA 16
Two fried tortillas, topped with beans, sunny side up egg, cheese, red and green salsa

CHIDA OMELETTE 17
Chorizo, mushroom, tomato, onion, spinach, peppers, Oaxaca cheese. Topped with avocado and salsa

CHIDA BENEDICT 18
Two poached eggs with carnitas on toasted bolillo, with chipotle hollandaise and pickled onion

CHORIZO CON HUEVO 18
Two eggs scrambled with chorizo. Topped with homemade salsa

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

MOLLETES 16
Bolillo half, topped with beans, bacon, chorizo, Oaxaca cheese, jalapeño and salsa. No side dish

HUEVOS RANCHEROS 17
Two sunny side up eggs served over crisp corn tortillas with ranchero salsa and queso fresco

DESAYUNO TRADICIONAL 17
Two eggs any style, Mexican potatoes, beans, and side of bacon

CARNE ASADA CON HUEVOS 24
Carne asada with two eggs any style. Served with homemade chimichurri on the side

CHURRO FRENCH TOAST 15
Crispy, fluffy churro style French toast with cinnamon. No side dish

PANCAKES 15
Fluffy house-made pancakes topped with berries. No side dish

DE LAS PLANTAS

ALL ENTREES SERVED WITH YOUR CHOICE OF SIDE: Mexican Style Potatoes | Fresh Fruit | Cactus Salad

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

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

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

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

CARNE ASADA +1 EA
Grilled carne asada, onion, cilantro

ADICIONALES

HOMEMADE SALSAS AND SIDES

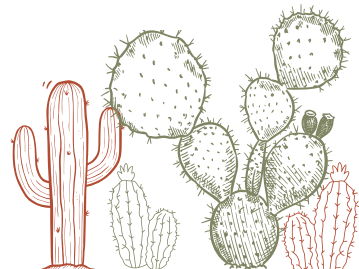
Chipotle Tomatillo Salsa 2
Salsa Macha 2
Salsa Morita 2
Salsa Ranchera 2

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.





— BEBIDAS DE CASA —

MARGARITAS DE CASA

CHIDA MARGARITA 14 Blanco Tequila, Cointreau, Organic Agave, Lime. Spicy +2 Cadillac +4 <i>FIESTA JARRITO DE BARRO 37</i>	HIBISCUS MARGARITA 15 Blanco Tequila, Homemade Jamaica, Organic Agave, Lime	MARGARITA TAMARINDO 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 <i>FIESTA JARRITO DE BARRO 40</i>	CARAJILLO CHIDO 17 Blanco Tequila, Licor 43, Homemade Horchata, Espresso	FIRE IN PARADISE 16 Aged Rum, Passionfruit, Pineapple, Lime	NEGRONI A LA MEXICANA 17 Mezcal, Campari, Vermouth, Chocolate Bitters
AZTECA SUN 17 Bourbon, Blood Orange, Homemade Jamaica, Organic Agave, Lime	BASIL BLUEBERRY MARTINI 17 Gin, Blueberry, Basil	CHIDA OLD FASHIONED 17 Reposado Tequila or Mezcal, Homemade Syrup, Bitters	MEXICAN 75 15 Blanco Tequila, Organic Agave, Lime, Mexican Beer

BRUNCH COCKTAILS

BOTTOMLESS MIMOSAS 18 Served for a 2 hour period Flavors: Brut, Orange, Blackberry, Bellini, Paloma Glass \$8 Bottle \$28	MICHELADA 9 Homemade Michelada Mix, Lime, Mexican Beer CHIDA MICHELADA 14 SANGRIA 10 38 Homemade Sangria, Fresh Fruit, Citrus	SELENA COLLINS 16 Vodka, Strawberry, Sugar Cane, Lime, Soda BLOODY MARIA/MARY 14 Blanco Tequila or Vodka, Tomato Mix, Spices, Hot Sauce, Lime	JALISCO MULE 15 Blanco Tequila, Mint, Lime, Blueberries, Ginger Rosemary Elixir
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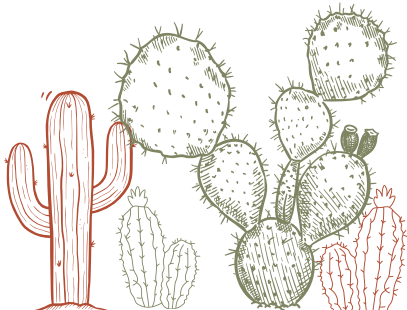
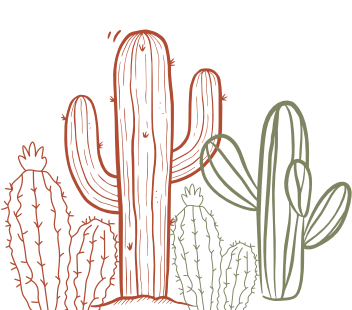
CERVEZAS

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, PILSNER STYLE LAGER (4.4%)
MODELO NEGRA, 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%)

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