

## Entradas

### APPETIZERS

#### CHARCUTERIE BOARD \$24

CHEF'S CHOICE OF 2 MEATS, 2 CHEESES,  
WITH SAVORY ACCOUTREMENTS

#### CAPRESE SALAD \$12

FRESH MOZZARELLA,  
HEIRLOOM CHERRY TOMATOES,  
PROSCIUTTO, FRESH BASIL, BALSAMIC

#### FUNDIDO \$14

MOZZARELLA & PARMESAN, A MOLTEN HERB  
CREAM, AND HOUSE CHORIZO, BAKED AND TOPPED  
WITH OUR ROASTED RED PEPPER RELISH  
AND SERVED WITH PITA BREAD

#### BACON WRAPPED SHRIMP\* \$14

SIX APPLEWOOD BACON WRAPPED SHRIMP  
AROUND A BED OF HOUSE-MADE CABBAGE SLAW,  
TOSSED IN A CILANTRO VINAIGRETTE

#### PROVOLETA \$12

MELTED SMOKED PROVOLONE TOPPED WITH  
RED PEPPER RELISH SERVED WITH CROSTINI

## Ensaladas

### SALADS

ADD A PROTEIN \$7 CHICKEN // \$12 SKEWER

#### ARUGULA AND MIXED GREEN SALAD \$12

GREENS, PICKLED RED ONION, GOAT CHEESE,  
WALNUTS, BALSAMIC VINAIGRETTE

#### GRILLED ROMAINE \$13

GRILLED ROMAINE HEARTS DRESSED WITH  
MARINATED HEIRLOOM TOMATOES, OUR CREAMY  
HOUSE-MADE GORGONZOLA DRESSING, CRISPY  
CHOPPED BACON, AND CROSTINI

#### CRIOLLA SALAD \$12

GREENS, RED ONION, MARINATED HEIRLOOM  
CHERRY TOMATOES, RED WINE VINAIGRETTE



## Empanadas

\$4.5/EACH - 12/\$48

(CHOOSE FROM SELECTIONS LISTED BELOW)

#### BUFFALO CHICKEN

SPICY BUFFALO SAUCE AND CHEESE

#### JERK CHICKEN

CHICKEN IN HOUSE JERK SAUCE

#### DE CARNE

SPICED BEEF, PAPRIKA, CUMIN, HARD BOILED EGGS, & OLIVES

#### CUBAN

BRAISED PORK SHOULDER, HAM, PICKLES, MUSTARD, PROVOLONE

#### DE ESPINACA

BABY SPINACH, MOZZARELLA, & PROVOLONE

#### KOREAN BBQ

BRAISED PORK, PEPPERS & ONION

#### MUSHROOM & FETA

ROASTED MUSHROOMS, GREEN ONION, FETA & MOZZARELLA

#### CHICKEN SALSA VERDE

CHICKEN, ONION, GREEN PEPPER, & SALSA VERDE

#### SHORT RIB

PULLED, BRAISED BEEF, SLOW-SMOKED

#### JAMON Y QUESO

WOOD-FIRED HAM AND CHEESE

#### FOUR CHEESE

MOZZARELLA, PROVOLONE, MASCARPONE, BLUE CHEESE

#### NUTELLA AND OREO STUFFED

A SWEET TREAT

## Los Sandwiches

#### CHÉ POLLO \$14

CHIMICHURRI GRILLED CHICKEN ON BRIOCHE,  
WITH ARUGULA, CHIMI MAYO, RED PEPPER RELISH,  
AND CRISPY BACON, SERVED WITH FRIES

#### BURGER CLASICA\* \$16

ANGUS BEEF BURGER WITH PROVOLONE & CHIMI MAYO,  
TOPPED WITH LETTUCE, PICKLED ONIONS, AND SLICED  
ROMA TOMATOES, SERVED ON A BRIOCHE BUN WITH FRIES

ADD A FRIED EGG FOR \$1 // ADD BACON \$2

## La Parrilla

### GRILLED MEATS

SERVED WITH FRIES  
SUB ADD MAC 'N CHEESE OR BRUSSELS & BACON +\$3

#### 8OZ FLANK STEAK\* \$30

MARINATED IN OUR HOUSE CHIMICHURRI AND  
TOPPED WITH RED PEPPER RELISH

#### BEEF SKEWERS\* \$28

TWO FLAME GRILLED FILET TIP SKEWERS, TOPPED  
WITH CHIMI & RED PEPPER RELISH

#### SKINNY POLLO \$18

GRILLED CHICKEN TOPPED WITH  
CHIMICHURRI & RED PEPPER RELISH

#### ARGENTINE SAUSAGE \$19

TWO FLAME-GRILLED ARGENTINE SAUSAGES,  
SERVED WITH CHIMI AND RED PEPPER RELISH

#### CHÉ PARRILLADA EXPERIENCE\* \$55

ONE FLANK STEAK, ONE FILET TIP SKEWER,  
2 ARGENTINE SAUSAGES

## Milanesas

MILANESA: AN ITALIAN TRADITION IN WHICH CHICKEN  
IS POUNDED THIN, BREADED, AND FRIED  
– SERVED WITH A CHOICE OF SIDE –  
SUB MAC 'N CHEESE OR BRUSSELS WITH BACON + \$3

#### CLASSICA \$18

A CABALLO "ON HORSE BACK" \$20  
TOPPED WITH TWO FRIED EGGS

#### NAPOLITANA \$24

HOUSE TOMATO SAUCE, PROSCIUTTO  
& MOZZARELLA CHEESE

## Sides

GRILLED ASPARAGUS WITH LEMON \$6  
CHIMICHURRI ROASTED RED POTATOES \$5  
ROASTED CARROTS, WITH FIG, HONEY,  
& GOAT CHEESE \$7

BRUSSELS & BACON \$8 // BATTERED FRIES \$5  
TRUFFLED MAC & CHEESE \$10

\*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase  
your risk of food borne illness, especially if you have certain health related conditions

## Signature Cocktails

### A KICK IN THE FACE \$12

HOUSE-INFUSED, JALAPEÑO EL JIMADOR SILVER TEQUILA, FRESH LEMON & LIME JUICES, SUGAR IN THE RAW & A SALTED RIM

### CITRUS MOJITO \$12

BACARDI RUM, FRESH LEMON JUICE, SIMPLE SYRUP, WITH MUDDLED MINT

### BOURBON AGRIO \$13

COOPER'S CRAFT BOURBON, FRESH LEMON JUICE, AGAVE NECTAR, WHIPPED EGG WHITE, SERVED WITH A BOURBON CHERRY

### MULE \$10

MOSCOW, TENNESSEE, IRISH, OR PISCO STYLE YOUR CHOICE OF LIQUOR WITH FRESH LIME JUICE, TOPPED WITH GINGER BEER

### QUI-GON-GIN \$12

MALFY GIN, HOUSE- MADE MINT SIMPLE AND FRESH LIME JUICE, WITH MUDDLED ARUGULA

### FERNET & COKE \$10

FERNET AND A BOTTLE OF COCA COLA - ARGENTINA'S MOST POPULAR DRINK!

### PISCO SOUR \$11

PISCO, LEMON, EGG WHITE, CANE SUGAR SIMPLE



## Ché

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## Vino

### MALBEC

HUMBERTO CANALE ESTATE, RIO NEGRO, ARGENTINA, 2016  
\$12 GLASS // \$44 BOTTLE

ALAMOS, MENDOZA, ARGENTINA, 2017  
\$8 GLASS // \$28 BOTTLE

GASCÓN, MENDOZA, ARGENTINA, 2019  
\$9 GLASS // \$32/BOTTLE

TRIVENTO RESERVE, 2019, MENDOZA  
\$10 GLASS // \$34/BOTTLE

### REDS

DRY CANYON PINOT NOIR, CALIFORNIA, 2018  
\$9 GLASS // \$32 BOTTLE

WITNESS MARK, CABERNET, CENTRAL COAST, CALIFORNIA, 2018  
\$14 GLASS // \$52 BOTTLE

### WHITE

DRY CANYON RIESLING, CALIFORNIA, 2012  
\$9 GLASS // \$32 BOTTLE

OUTER SOUNDS SAUVIGNON BLANC, 2020 MARLBOROUGH, NEW ZEALAND  
\$10 GLASS // \$38 BOTTLE

QUARA ESTATE TORRONTES, VALLE DE CAFAYATE, ARGENTINA, 2019  
\$9 GLASS // \$32 BOTTLE

UVAS CHARDONNAY, MENDOZA, ARGENTINA, 2020  
\$8 GLASS // \$28 BOTTLE

MILBRANDT ROSÉ, 2020 COLUMBIA VALLEY, WASHINGTON  
\$10 GLASS // \$38 BOTTLE

TAVO PINOT GRIGIO, VENETO, ITALY, 2020  
\$8 GLASS // \$28 BOTTLE

## Brunch

### LA GRINGA\* \$11

TWO POACHED EGGS WITH CREAMY SPINACH & ROASTED TOMATOES, AND VALENTINA HOT SAUCE HOLLANDAISE, OVER AN ENGLISH MUFFIN

### EGGS IN A BASKET\* \$12

THICK-CUT FRENCH TOAST STUFFED WITH TWO EGGS AND PROSCIUTTO, SERVED WITH MAPLE SYRUP

### BIFE Y HUEVOS (STEAK AND EGGS)\* \$18

8OZ MARINATED SKIRT STEAK WITH TWO OVER-EASY EGGS, SERVED WITH BREAKFAST POTATOES AND OUR RED PEPPER RELISH & CHIMICHURRI

### EL FRANCÉS (FRENCH TOAST) \$12

FRENCH TOAST TOPPED WITH STRAWBERRIES, BANANAS, & WALNUTS, TOPPED WITH A GOAT CHEESE & BOURBON DULCE DE LECHE SAUCE

### ADIOS RESACA (GOODBYE HANGOVER) \$12

CHOOSE TWO BEEF OR TWO SHORT RIB EMPs, SERVED OVER BREAKFAST POTATOES AND TOPPED WITH OUR CHORIZO-GOETTA GRAVY AND MOZZARELLA, WITH OUR HOUSE RELISH

### ADIOS RESACA VEGETARIANA \$12

(GOODBYE HANGOVER VEGETARIAN-STYLE) TWO SPINACH AND CHEESE EMPANADAS SERVED OVER BREAKFAST POTATOES, TOPPED WITH A BOURSIN CREAM SAUCE AND MOZZARELLA, AND OUR HOUSE RELISH

### BURGER CLASICA\* \$16

ANGUS BEEF BURGER WITH PROVOLONE & CHIMI MAYO, TOPPED WITH LETTUCE, PICKLED ONIONS, AND SLICED ROMA TOMATOES, SERVED ON A BRIOCHE BUN, WITH FRIES

### CHÉ GRILLED ROMAINE SALAD \$13

GRILLED ROMAINE HEARTS, CRISPY BACON AND MARINATED HEIRLOOM TOMATOES, TOPPED WITH OUR CREAMY, HOUSE-MADE GORGONZOLA DRESSING

### PHAT FRIES \$10

OUR CRISPY BATTERED FRIES COVERED WITH GOETTA-CHORIZO GRAZY & MOZZARELLA, TOPPED WITH A FRIED EGG

### MILANESA A CABALLO \$20

BREADED FRIED CHICKEN TOPPED WITH A FRIED EGG SERVED WITH BREAKFAST POTATOES