



Entradas

APPETIZERS

FUNDIDO \$14

A CREAMY MOLTEN HERB & CHEESE FONDUE, CHORIZO, ARGENTINE PEPPER RELISH, CRISPY TORTILLAS
ADD BLACKENED RED ARGENTINE SHRIMP +\$5

HUEVOS RELLENOS \$12 ARGENTINE DEVILED EGGS

CREAMY CHIMI-YOLK FILLING, APPLEWOOD SMOKED BACON, ARGENTINE PEPPER RELISH

BRUSCHETTA \$14

TOASTED CROSTINIS, BOURSIN CHEESE, MARINATED HEIRLOOM TOMATOES, BALSAMIC GLAZE, BASIL

RED CHIMI CHICKEN WINGS \$16 ONE POUND JUMBO MARINATED WINGS, RED CHIMICHURRI, GORGONZOLA DRESSING

GRILLED CHORIZO \$15 SMOKED CHORIZO SAUSAGE, TOASTED CROSTINIS, CHIMICHURRI, RED CHIMICHURRI, ARGENTINE PEPPER RELISH, VINEGAR SLAW

Ensaladas

SALADS

ADD GRILLED CHIMI CHICKEN +\$7, BLACKENED RED ARGENTINE SHRIMP +\$10, OR GRILLED CHORIZO +\$6

GORGONZOLA ROMAINE \$7/\$13 ROMAINE HEARTS, MARINATED HEIRLOOM TOMATOES, CREAMY HOUSE-MADE GORGONZOLA DRESSING, APPLEWOOD BACON, AND CROSTINI

ENSALADA DE CASA \$7/\$13 SPRING MIX, DRIED BLUEBERRIES, GOAT CHEESE, TOASTED ALMONDS, CREAMY BALSAMIC DRESSING

BUENOS AIRES \$8/\$15 BURRATA CHEESE, HEARTS OF PALM, MARINATED HEIRLOOM TOMATOES, AVOCADO, EVOO, BALSAMIC GLAZE, BASIL

Empanadas

\$4.5/EACH - 12/\$48

SERVED WITH CHIMICHURRI

SPICY RED CHIMICHURRI & ARGENTINE PEPPER RELISH AVAILABLE +\$1

BUFFALO CHICKEN SPICY BUFFALO SAUCE AND CHEESE

JERK CHICKEN BRAISED CHICKEN, HOUSE JERK SAUCE

DE CARNE SPICED BEEF, PAPRIKA, CUMIN, HARD BOILED EGGS, AND OLIVES

CUBAN BRAISED PORK SHOULDER, HAM, PICKLES, MUSTARD, PROVOLONE

DE ESPINACA BABY SPINACH, MOZZARELLA, AND PROVOLONE

KOREAN BBQ BRAISED PORK, PEPPERS, AND ONION

MUSHROOM & FETA ROASTED MUSHROOMS, GREEN ONION, FETA AND MOZZARELLA

CHICKEN SALSA VERDE CHICKEN, ONION, GREEN PEPPER, AND SALSA VERDE

SHORT RIB SLOW SMOKED, PULLED, BRAISED BEEF

JAMON Y QUESO WOOD-FIRED HAM AND CHEESE

FOUR CHEESE MOZZARELLA, PROVOLONE, MASCARPONE, BLUE CHEESE

BREAKFAST EMPANADA EGG AND CHEESE OR EGG, SAUSAGE, AND CHEESE

Sandwiches

ALL SERVED ON A CIABATTA ROLL WITH CHÉ FRIES,
CHIMI MAYO, AND PICKLES ON THE SIDE
ADD BACON, AVOCADO, OR EGG +\$2

CHÉ'S BURGER \$16 6OZ SMASH BURGER, PROVOLONE, ROMAINE, TOMATO, ARGENTINE PEPPER RELISH **MAKE IT A DOUBLE +\$4 ADD GRILLED CHORIZO +\$6**

AMERICANO BURGER \$16 6OZ SMASH BURGER, CHEDDAR, ROMAINE, TOMATO, ONION **MAKE IT A DOUBLE +\$4**

CHIMI CHICKEN \$16 MARINATED CHICKEN BREAST, APPLEWOOD BACON, PROVOLONE, ROMAINE, TOMATO, ARGENTINE PEPPER RELISH

CHORIPAN \$16 AN ARGENTINE CLASSIC GRILLED CHORIZO, VINEGAR SLAW, CHIMICHURRI, ARGENTINE PEPPER RELISH **ADD PROVOLONE +\$1**

Sides

CHÉ FRIES OR TOTS \$5 SALTED & SEASONED, CHIMI MAYO

ROASTED BRUSSELS SPROUTS \$8 APPLEWOOD BACON, BALSAMIC

WHITE FUNDIDO MAC & CHEESE \$8 TOASTED BREADCRUMBS **ADD BLACKENED RED ARGENTINE SHRIMP +\$5**

VINEGAR SLAW \$5 WHITE BALSAMIC DRESSING

SEARED BROCCOLINI \$7 RED CHIMI **ADD FUNDIDO +\$2**

*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

ROSÉ APEROL SPRITZ \$12
LOBETIA SPARKLING ROSÉ, APEROL, SODA

A KICK IN THE FACE \$12
HOUSE-INFUSED JALAPEÑO, EL JIMADOR SILVER TEQUILA,
FRESH LEMON & LIME JUICES, SUGAR IN THE RAW, WITH A SALTED RIM

BITTER END \$12
BEEFEATER GIN, CAMPARI, GRAPEFRUIT BITTERS, DEMERARA SIMPLE, LEMON ZEST

LITTLE MIRILLO \$11
ABSOLUT, BLACK RASPBERRY LIQUEUR, FRESH LEMON, GOSLING'S GINGER BEER

BOURBON AGRIO \$13
COOPER'S CRAFT BOURBON, FRESH LEMON JUICE, AGAVE NECTAR,
WHIPPED EGG WHITE, SERVED WITH A BOURBON CHERRY

FERNET MULE \$9
FERNET, FRESH LIME, GINGER BEER

PAPER PLANE \$11
MAKER'S MARK BOURBON, APEROL, AVERNA AMARO, FRESH LIME

CAIPIRINHA \$11
CACHACA, FRESH LIMES, AND SUGAR
*OR SUB VODKA FOR A CAIPIROSKA!

CHEPIRINHA \$11
CACHACA, FRESH LIMES, SUGAR, AND A SPLASH OF
CRANBERRY AND ORANGE JUICES

PISCO SOUR \$11
PISCO, LEMON, EGG WHITE, CANE SUGAR SIMPLE

Cerveza

CANS AND BOTTLES

BUDWEISER \$4
MILLER HIGH LIFE \$3
HEINEKEN 0.0 (NA) \$4
HIGH NOON SELTZER \$6

BUD LIGHT \$4
COORS LIGHT \$4
QUILMES \$4.5

MILLER LITE \$4
MICHELOB ULTRA \$4
WHITE CLAW \$5

DRAFT

ROTATING SEASONAL SELECTIONS - ASK YOUR SERVER FOR OUR CURRENT OFFERINGS (\$2 OFF ON THURSDAYS!)

Vino

MALBEC

LAMADRID MALBEC, 2019
GASCÓN MALBEC, 2019
CEIBO MALBEC, 2019
HUMBERTO CANALE ESTATE MALBEC, 2016

\$10 GLASS // \$38 BOTTLE
\$9 GLASS // \$32 BOTTLE
\$8 GLASS // \$30 BOTTLE
\$12 GLASS // \$44 BOTTLE

RED

POPPY CABERNET SAUVIGNON, 2018
SIX STONES PINOT NOIR, 2018

\$10 GLASS // \$38 BOTTLE
\$10 GLASS // \$38 BOTTLE

WHITE

ZOLO TORRONTÉS, 2021
MILBRANDT RIESLING, 2019
ZOLO SIGNATURE WHITE
OUTER SOUNDS SAUVIGNON BLANC, 2020
ZOLO UNOAKED CHARDONNAY, 2020
RIVE PINOT GRIGIO, 2020

\$10 GLASS // \$38 BOTTLE
\$10 GLASS // \$38 BOTTLE
\$8 GLASS // \$30 BOTTLE
\$10 GLASS // \$38 BOTTLE
\$8 GLASS // \$30 BOTTLE
\$8 GLASS // \$30 BOTTLE

ROSÉ

BARNARD GRIFFIN ROSÉ 2020
LOBETIA SPARKLING ROSÉ

\$10 GLASS // \$38 BOTTLE
\$9 GLASS // \$34 BOTTLE