



Entradas

APPETIZERS

FUNDIDO \$14

A CREAMY MOLTEN HERB & CHEESE FONDUE, CHORIZO,
ARGENTINE PEPPER RELISH, CRISPY TORTILLAS
ADD BLACKENED RED ARGENTINE SHRIMP +\$6

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 +\$7

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

\$4.75/EACH - 12/\$48

SERVED WITH CHIMICHURRI

SPICY RED CHIMICHURRI AND 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

*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 +\$5
ADD GRILLED CHORIZO +\$7*

AMERICANO BURGER \$16

6OZ SMASH BURGER, CHEDDAR,
ROMAINE, TOMATO, ONION
MAKE IT A DOUBLE +\$5

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 +\$1.5

Sides

CHÉ FRIES OR TOTS \$6

SALTED & SEASONED, CHIMI MAYO

ROASTED BRUSSELS SPROUTS \$9

APPLEWOOD BACON, BALSAMIC

WHITE FUNDIDO MAC & CHEESE \$9

TOASTED BREADCRUMBS
ADD BLACKENED RED ARGENTINE SHRIMP +\$6

VINEGAR SLAW \$6

WHITE BALSAMIC DRESSING

SEARED BROCCOLINI \$7

RED CHIMI
ADD FUNDIDO +\$3

Signature Cocktails

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

A KICK IN THE FACE \$13
HOUSE-INFUSED JALAPEÑO TEQUILA, FRESH LEMON
AND LIME JUICES, SUGAR IN THE RAW, SALTED RIM

BITTER END \$13
GIN, CAMPARI, GRAPEFRUIT BITTERS,
DEMERARA SIMPLE, LEMON ZEST

LITTLE MIRILLO \$12
VODKA, BLACK RASPBERRY LIQUEUR,
FRESH LEMON, GOSLING'S GINGER BEER

BOURBON AGRIO \$13
BOURBON, FRESH LEMON JUICE, AGAVE NECTAR,
WHIPPED EGG WHITE, BOURBON CHERRY

FERNET MULE \$10
FERNET, FRESH LIME, GINGER BEER

PAPER PLANE \$12
BOURBON, APEROL, AVERNA AMARO, FRESH LEMON

CAIPIRINHA \$12
CACHACA, FRESH LIMES, SUGAR
*OR SUB VODKA FOR A CAIPIROSKA!

CHEPIRINHA \$12
CACHACA, FRESH LIMES, SUGAR, SPLASH OF
CRANBERRY AND ORANGE JUICES

PISCO SOUR \$12
PISCO, LEMON, EGG WHITE, CANE SUGAR SIMPLE



Vinos Rosé y Blanco

ESPUMOSA - SPARKLING
LA MARCA PROSECCO, NV ITALY

10/38

ROSÉ
MALBEC ROSE, EL PORVENIR
CAFAYATE, ARGENTINA NV, 2020

10/38

MALBEC ROSÉ, RICCITELLI,
PERDRIEL, ARGENTINA, 2019

40

BLANCO - WHITE
TORRONTÉS, EL PORVENIR, CAFAYATE VALLEY,
ARGENTINA, 2020

11/38

PINOT GRIGIO, TORRE DI LUNA,
TRENTINO-ALTO ADIGE, ITALY, 2020

10/34

CHARDONNAY, WILLIAM HILL, CENTRAL COAST,
CALIFORNIA, 2017

11/38

RIESLING, VON WILHEM,
MOSEL, GERMANY, 2020

11/38

SAUVIGNON BLANC, WAIRAU,
MALBOROUGH NEW ZEALAND, 2021

12/40

CHARDONNAY, CHAMISAL,
MONTEREY, CALIFORNIA, 2017

50

CHENIN BLANC, MARIE DE BEAUREGARD,
VOUVRAY, FRANCE, 2017

58

CHARDONNAY, CAKEBREAD,
NAPA VALLEY, CALIFORNIA, 2020

78

Vino Tinto

MALBEC
MALBEC, LAMADRID, MENDOZA, ARGENTINA, 2019

12/46

GASCÓN, MENZDOZA, ARGENTINA, 2019

9/34

LAGARDE GUARDA,
LUJAN DE CUYO, ARGENTINA, 2017

55

PAMPAS ESTATE, MENDOZA, ARGENTINA, 2017

120

SOTTANO RESERVA, MALBEC
MENDOZA, ARGENTINA, 2017

70

TINTOS OTROS - OTHER REDS
CABERNET SAUVIGNON, BONANZA BY CAYMUS,
CALIFORNIA, LOT 4

12/46

CARMENERE-SYRAH-MALBEC BLEND,
ELQUI, CHILE 2017

11/40

CUNE LA RIOJA, ALTA, SPAIN

12/46

PINOT NOIR, WILLAMETTE VALLEY, OREGON, 2019

14/54

MALBEC/SYRAH, DIAMANDES PERLITA,
MENDOZA, ARGENTINA, 2013

44

PINOT NOIR, BOEN,
RUSSIAN RIVER VALLEY, CALIFORNIA, 2017

48

CHIANTI CLASSICO, IL MOLINO DI GRACE,
TOSCANA, ITALY, 2017

42

Cerveza

DRAFT BEER
PLEASE ASK FOR OUR CURRENT SELECTIONS

CANNED BEER
BUD LIGHT, COORS LIGHT, MICH ULTRA, MILLER LITE
QUILMES ARGENTINE PALE LAGER, RHINEGEIST SEASONAL,
TAFT'S SEASONAL, WEST SIXTH AMBER ALE
WHITE CLAW - LEMON, LIME, BLACK CHERRY