

BAJA-INSPIRED CHEF RECOMMENDATIONS



LUNCH AVAILABLE DAILY 11 A.M. UNTIL 3:30 P.M.

APPETIZER

Ahi Tuna Tostada* 🌱 18.99

Coriander-Crusted Tuna, Poblano Salsa,
Wasabi Cream, Avocado, Shaved Cabbage,
Cilantro-Lime Crema, Citrus Chili Oil, Tajin

WINE PAIRING CHMX 12.75

ENTRÉE

Barbacoa Tacos & Tomatillo Bisque 21.99

Braised Short Ribs, Pickled Red Onion, Avocado,
Feta, Cilantro-Lime Crema, Ancho Salsa

WINE OF THE MONTH Carménère Cabernet 12.00

DESSERT

Ginger Spiced Carrot Cake 12.99

Fresh Strawberries, Vanilla Sauce

WINE PAIRING Almond Sparkling 10.50

🌱 GF UPON REQUEST

INTERNATIONAL WINE

CHMX

An outstanding example of the exciting wines coming out of Mexico's Valle de Guadalupe, this approachable, dynamic red blend showcases why the region is earning global recognition for its innovative approach to the craft of winemaking.

Available all year



WINE OF THE MONTH

Carménère Cabernet

Bordeaux's "lost grape," rediscovered in Chile and thriving today. Blended with Cabernet Sauvignon for bold, rich flavor—made for grilled meats

**JOIN THE WINE CLUB
FOR 24.49**

Plus, earn points!

*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. An allergen guide is available upon request or at chwinery.com menus.

BAJA-INSPIRED CHEF RECOMMENDATIONS



DINNER AVAILABLE DAILY AFTER 3:30 P.M.

APPETIZER

Ahi Tuna Tostada* 🍴 18.99

Coriander-Crusted Tuna, Poblano Salsa,
Wasabi Cream, Avocado, Shaved Cabbage,
Cilantro-Lime Crema, Citrus Chili Oil, Tajín

WINE PAIRING CHMX 12.75

ENTRÉE

Salsa Verde

Roasted Snapper* 🍴 39.99

Crispy Cilantro Potatoes, Baja Mole Rojo,
Tomato Cucumber Salad

WINE PAIRING Sauvignon Blanc 11.00

DESSERT

Ginger Spiced Carrot Cake 12.99

Fresh Strawberries, Vanilla Sauce

WINE PAIRING Almond Sparkling 10.50

🍴 GF UPON REQUEST

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