

BAJA-INSPIRED CHEF RECOMMENDATIONS



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

Orange Muscat 12.00

Orange blossom aromatics, juicy peach flavor, and a honeysuckle finish keep it clean, crisp, and expressive.

SEASONAL CURATION

Black Muscat 11.75

Bursting with red grape, strawberry jam, and ripe peach, this lightly sweet wine brings big, fragrant energy.

JOIN THE WINE CLUB FOR 24.49

Plus, earn points!

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 Pinot Gris 10.75

ENTRÉE

Barbacoa Tacos & Tomatillo Bisque 21.99

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

WINE PAIRING CHMX 12.75

DESSERT

Ginger Spiced Carrot Cake 12.99

Fresh Strawberries, Vanilla Sauce

WINE PAIRING Almond Sparkling 10.50

COCKTAIL

Black Muscat Transfusion 13.00

Tito's Vodka, Lime, Ginger Beer, Black Muscat

 GF UPON REQUEST



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*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, Tajin

WINE PAIRING Pinot Gris *10.75*

ENTRÉE

**Salsa Verde
Roasted Snapper*** 🌱 *39.99*

Crispy Cilantro Potatoes, Baja Mole Rojo,
Tomato Cucumber Salad

WINE OF THE MONTH Orange Muscat *12.00*

DESSERT

Ginger Spiced Carrot Cake *12.99*

Fresh Strawberries, Vanilla Sauce

WINE PAIRING Almond Sparkling *10.50*

COCKTAIL

Black Muscat Transfusion *13.00*

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