

CHOCHADITAS

Bar snacks.
Table snacks.

Nuts Bravas 5

Chicha Belly 9

Elotitos baby corn, smoked guajillo, queso seco. 8

Chicharrones Mixtos 8

Conchas Negras 2.75/each

QUESILLO

Traditional Nicaraguan street food with hand-pulled quesoillo cheese, house-milled corn tortillas, plantain vinegar pickled onions, crema & cilantro. We recommend one for each hand.

Tipico 3.75

Pollo Desmenuzado 4.50

Baho-style Pork 4.50

Langosta on a squid ink tortilla. 7

ADD ON
avocado +2

ENSALADAS Y VEGETALES

Face it, plants taste good, too. These are the greens you deserve.

Pipian Asado chimichurri. 8

Curtido green cabbage, tomato, sea beans, pickled green papaya, plantain vinegar. 6

Please inform your server of any food allergies or dietary restrictions. We are happy to make any necessary changes.

ANTOJITOS

Platos sabrosos to share with your friends.

Yuca Fritters 8

Arroz con Pollo Buñuelos 10

Guacamole Nicaraguense salt cured egg, toasted pistachio. 9

Churrasco seared skirt steak, quequisque shoestring fries, salsa jalapeña. 22

Salpicon Rilletes short rib, smoked coconut, pickled baby vegetables, "gallopinto" chimi-chip. 16

Baho slow cooked pork, maduros, crispy rice. 15

Alitas Tip Top rosquilla crusted wings, ginger-pineapple glaze. 12

Conchas Negras pineapple mignonette. 12

PREGUNTARNOS

We know these aren't familiar dishes. Let us answer your questions or recommend our favorites!

DULCES

Sweets to share with your sweetie. Or keep it all to yourself.

Maduras Infiernos churro, sweet plantains, queso seco, corn ice cream. 10

Consuming raw or undercooked meats poultry, seafood, or eggs may increase your risk of foodborne illnesses.

CRAFTO EN DRAFTO 11

Craft cocktails on draft.
They're perfect every time.

Jungle Boogie Chicha Oscuro Rum Blend of St Lucian, Jamaican, St. Croix Black Strap & Plantation Dark Rums, Cappelletti bitter aperitivo, pineapple cordial, house lime cordial, hibiscus rooibos soda.

Sur-Side Botanist Gin, verjus, house lime cordial, cilantro soda, ancho verde "float".

Surfer On Acid Chicha coconut rum blend of Flor de Caña 7-year and Mount Gay Black Barrel, Plantation pineapple rum, amaro, pineapple gomme, orange cream citrate, pineapple espuma.

Nitro Cafecito Nitro-charged Flor de Caña 7-year, Smith & Cross Jamaican Navy Strength, cherry liqueur, cacao, Finca Limoncillo cold brew. Served up.

Pitaya Per-pull Drink Quinoa vodka, creme de peche, pitaya, cardamom, house lime cordial, Cava.

Nica Libre Flor de Caña 4- & 7-year rums, kola nut soda, lime acid.

CÓCTELES A MANO 12

Craft cocktails shaken, stirred, and crafted just for you. Also perfect every time.

Agua-Caté-Dral Blanco Tequila, Joven Mezcal, Singani 63 & Chilean Pisco flash-blended w/ avocado, lime and sea salt. Garnished with cracked black and pink peppercorns.

Blufields Swizzle Chicha funky rum blend of Flor de Caña 4 Extra Dry, Parabubes Oaxacan Agricole, Haitian Clairin Sajous & Rum Fire Jamaican Overproof, banana liqueur, coconut, butterfly pea flower & lime.

Bushwick Drip Cocktail Chicha drip-coffee rum, Redemption Rye, Spanish sweet vermouth, amer picon, maraschino liqueur, coffee-cured cherry.

El Gibson Sucio Bluecoat American Gin and Xoriguer Gin de Mahon stirred with Spanish dry vermouth & pickled onion brine. Served up with a brined onion.

Pan-American Sunrise Oak-aged Cachaça, pineapple juice, pitaya-pomegranate grenadine, lime, tepache, absinthe.

True R(h)umance Flor de Caña 12-year, Real McCoy 5-year, Rhum Clement Select Barrel, hibiscus grenadine, orange bitters, hibiscus bitters.

Chicha Gin Fizz Apostles Argentine Gin, Bluecoat American Gin, coconut horchata, pitaya grenadine, eggless whites, rose water, soda.

DE SIFÓN 12oz.

Cerveza

New Belgium Voodoo Ranger IPA 6
Coney Island Pilsner 6
Brooklyn Summer Ale 6
Modelo Especial 4

BOTELLAS Y LATAS

Cerveza

Panga Drops Pilsner by Nicaragua Craft Beer Co. (8-oz.) 3.5
Toña bottle 4
Brooklyn Bel Air Sour 6
Maui Coconut Porter 6
Austin East Pineapple Cider 6
Monopolio craft Mexican Lager 6

OTRAS BEBIDAS

Sodas *hecho en la casa* 6

Kola
Cassia
Hibiscus Rooibos
Ginger
Cilantro

Refrescos 5

House Pitaya Limeade
Iced Tea
Finca Limoncillo Cold Brew

Jugos 6

Please ask us about our daily
fresh juices & blends.

VINO

Borbuja

Cava Brut, *Conquilla, Catalonia, Spain* 10

Blanco

Albariño, *Katas, Gotham Project, Argentina* 9
Sovignon Gris, *Cousiño-Macul, Maipo Valley, Chile* 9
Moscatel/Doradillo/Pedro Ximénez, *La Melonera, Andalucía, Spain* 10

Rosado

Cinsault, Syrah, Grenache, Mourvedra, *Lapostalle, Cen. Valley, Chile* 10

Tinto

Carignan/Pais "Pipeño", *Viña Maitia, Cen. Valley, Chile* 9
Pinot Noir, *Laurent Family Vineyard "Culpable", Cen. Valley, Chile* 9
Bonarda, *Altos las Hormigas, mendoza, Argentina* 9
Tempranillo, *Bodegas Moraza, Rioja, Spain* 10

Sherry

Dry: *Manzanilla, Lustau* 7
Off-dry: *Oloroso, Lustau* 9
Sweet: *Pedro Ximenez, Lustau* 9

RUM FLIGHTS

Flip the page to check out our continuously expanding curated selection of our favorite sugar cane distillates from around the globe.

***Ask about current selections and bottle service for groups.**

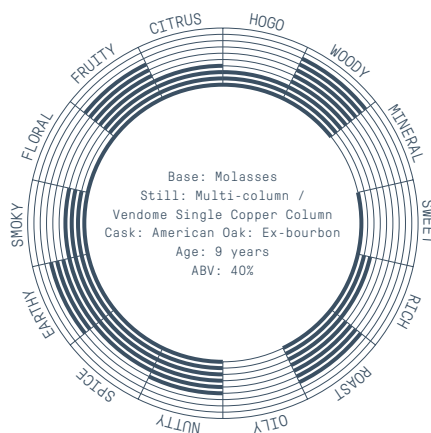
CHICHA'S CHOICE RUMS

Don Q Single Barrel 2007

Destilería Serrallés
Puerto Rico

This 2007 vintage is a limited release of 36,000 bottles. As part of the "Barrica Unica" endeavor to create a true single vintage rum, the distillate is only blended with water for proofing and no other rums are used in the blending process.

20z. 12 - 10z. 6

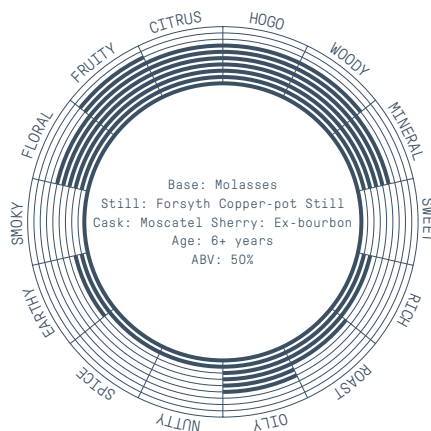


Doctor Bird

Worthy Park Distillery, Jamaica
Two James Distillery, Michigan

Worthy Park Estate has been a privately owned and operated sugar factory and distillery since 1741. Several different yeasts are used to make light, medium, and higher ester rums, and then sent to the Two James Distillery in Detroit where it is "finished" in sherry casks.

20z. 11 - 10z. 5.50

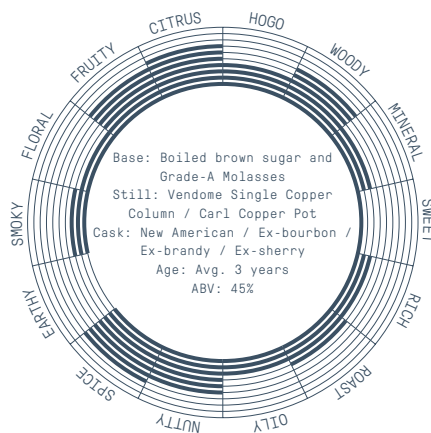


Privateer True American Rum

Massachusetts

Founded in 2008, Master Distiller Maggie Campbell brings her experience working with U.S. Brandy and Whiskey producers to employ some of the time honored techniques from famed regions, such as Cognac, to her truly nouveau American rum.

20z. 12 - 10z. 6

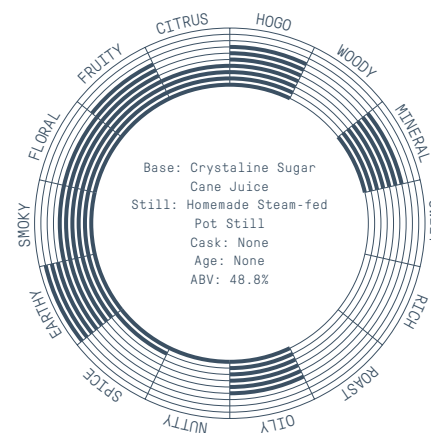


Clairin Vaval

Cavillon, Haiti

For this "ancestral" spirit, fresh agricultural product is crushed and fermented natural with wild yeasts. The rum is floral, herbaceous, and saline with notes that really evoke the terroir of its origin. The Vaval still is homemade out of car parts and old tanks.

20z. 11 - 10z. 5.50

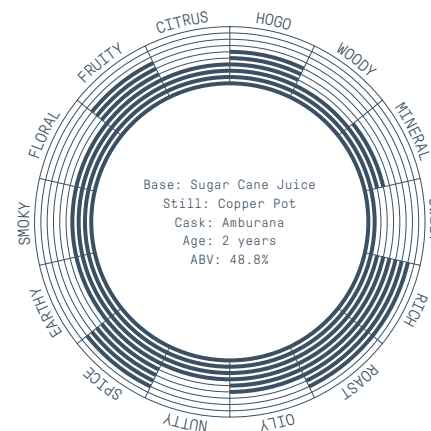


Avua Amburana

Rio de Janeiro State, Brazil

This Brazilian rum is aged in Amburana wood, found only in the forests of Latin America. Resting in this indigenous wood produces a stunning mix of warm spice and savory notes that is unlike any other agricultural product tasted from a bottle.

20z. 12 - 10z. 6



The Real McCoy 12-year Limited Edition

Foursquare Distillery, Barbados

There are only 3,000 bottles in existence. Distiller Richard Seale's family has been blending and selling rums in Barbados since 1926. Ninety percent of this rum spent 12 years in ex-bourbon barrels. The other ten percent gets transferred for a short time to another type of cask.

20z. 12 - 10z. 6

