



BRUNCH

SMALL PLATES

- CRISPY BRUSSELS SPROUTS** VG CF 13
sweet chili, peanut, scallion
- WHIPPED BURRATA** VG 16
honey balsamic blistered sweet pepper & tomato, nut free pesto, grilled sourdough
- CALIFORNIA DEVEILED EGGS** CF 14
avocado, crispy prosciutto, chow chow, tomato, radish
- SPICY AHI TUNA*** 22
soy sriracha sauce, sesame, yuzu guacamole, scallion, seasoned crispy wontons
- PARMESAN FRIES** 11
bistro fries, extra virgin olive oil, parmigiano reggiano, truffle aioli, ketchup
- OVEN FIRED BREAD** VG 9
rosemary, kosher salt, butter, extra virgin olive oil and parmesan dip

SOUP & SALADS

- SOUP OF THE DAY**
bowl 9 | cup 6
- THE HOUSE SALAD** VG 8
mixed greens, grape tomato, red onion, cucumber, french feta, toasted pine nut, garlic crouton, creamy herb vinaigrette
- LITTLE CAESAR SALAD** 9
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons



Catalina Club
\$20 OFF YOUR NEXT VISIT
scan to join our newsletter



all of our fish and seafood are sourced from the most sustainable sources possible, delivered daily, and butchered in house



meats by linz from chicago breeds, butchers, & heavy - ages all of our meat.

BRUNCH SPECIALTIES

all brunch specialties end at 2pm

- CATALINA OMELET** VG 16
goat cheese, blistered tomato, cremini mushroom, baby spinach, multigrain toast, breakfast potatoes
- CKB TRADITIONAL** 16
eggs any style, crispy bacon, creamy anson mills grits, country bread, breakfast potatoes
- EGGS IN PURGATORY** VG 16
eggs baked into our spicy tomato sauce, goat cheese, sourdough toast
- CHICKEN & WAFFLES** 18
crispy chicken breast, buttermilk waffle, powdered sugar, hot honey, warm maple syrup
- LOX & BAGEL** 19
smoked wild salmon, citrus cream cheese, everything bagel, caper, chopped egg, arugula, red onion
- HUEVOS RANCHEROS BURRITO** VG 18
scrambled eggs, cheddar-jack, cilantro rice, black bean salsa, ranchero sauce, chipotle mayo, breakfast potatoes, side of pico de gallo
- SHRIMP & GRITS** 19
seared shrimp, creamy anson mills grits, red & green pepper, creole sauce
- FILET MIGNON & EGGS** CF 26
sliced petite filet mignon with chimichurri, over easy eggs, breakfast potatoes

ENTREE SALADS

add any of the following proteins to our salads listed below
grilled chicken 5 • petite filet mignon 12 • salmon 13 • lemon poached shrimp 9

- SONOMA** 15
avocado, corn, almond, date, bacon, tomato, danish blue cheese crumbles, cornbread croutons, green goddess dressing
- HARVEST** CF 15
organic kale, romaine, butternut squash, dried cranberry, red quinoa, goat cheese, toasted pine nut, granny smith apple, citrus vinaigrette
- TUSCAN** VG 15
arugula, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese crumbles, garlic croutons, sweet basil vinaigrette
- BIG CAESAR** 14
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons

PROTEIN BOWLS

- AHI TUNA POKE*** 24
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, cherry pepper, carrot, sushi rice
- SANTA FE BLACKENED CHICKEN** CF 20
organic kale, romaine, cheddar-jack, avocado, pico de gallo, corn & black bean salsa, chipotle mayo, cilantro rice

HANDHELDS

- choice of coleslaw, small salad or fries (cup of soup add \$1)
- LOBSTER & SHRIMP ROLL** 22
poached lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll
- ALL LOBSTER ADD \$10**
- WILD MAHI MAHI TACOS** CF 19
pan-seared, chipotle mayo, sour cream, jalapeno slaw, white corn tortillas
- SPICY BUTTERMILK FRIED CHICKEN SANDWICH** 17
pickle, slaw, ranch dressing
- CHICAGO-STYLE ITALIAN BEEF SANDWICH** 18
herb crusted & slow roasted black angus sirloin, dunked in au jus, smoked mozzarella, turano hoagie roll, spicy giardiniera on the side
- BLACKENED CHICKEN AVOCADO WRAP** 16
grilled chicken, pepper jack, guacamole, chipotle mayo, lettuce, tomato, sundried tomato tortilla
- DITKA BURGER*** 17
half pound, black angus, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo

CF = gluten free **VG** = vegetarian
cashless payments preferred

*These items may be consumed raw.
Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness.

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

codorniu • brut cava • spain
 risata • prosecco • veneto
 chandon • brut rosé • california
 pommery • brut • champagne

INTERESTING WHITES & ROSES

tormaresca “salento calafuria” • rose • italy
 chat d’esclans “whispering angel” • rose • france
 chehalem • pinot gris • willamette valley
 banfi • vermentino • tuscany
 sauvionouvray • chenin blanc • lourie valley

CHARDONNAY

noah river • california
 sonoma cutrer • russian river valley

SAUVIGNON BLANC

stoneleigh • marlborough
 mason • napa valley
 le garenne • sancerre

INTERNATIONAL REDS

bodegas lan “reserva” • rioja • spain
 clos de los siete “c7” • malbec blend • mendoza
 belposto • montepulciano • abruzzo
 querceto • chianti classico • tuscany
 poggio al tersoro • super tuscan • tuscany

OTHER REDS AND RED BLENDS

lapis luna • cabernet franc • california
 jax “y3 taureau” • cabernet blend • napa valley
 quilt “fabric of the land” by caymus • blend • napa

PINOT NOIR

block nine “caiden’s vineyards” • california
 montinore • willamette valley

CABERNET SAUVIGNON

cataclysm • columbia valley
 austin hope “austin” • paso robles
 post & beam by far niente • napa valley

PREMIUM BEER

DRAFT

triple c “golden boy” • blonde ale • charlotte, nc
 stone brewing “buenaveza” • mexican lager • richmond, va
 burial “surf wax” • west coast ipa • charlotte, nc
 sycamore “mountain candy” • ipa • charlotte, nc
 wicked weed “milk & cookies” • stout • asheville, nc
 omb “copper” • german amber ale • charlotte, nc
 birdsong “hazy sexy cool” • e.c. ipa • charlotte, nc
 noda brewing “lager days” • american lager • charlotte, nc
 southern tier “pumping” • imperial ale • lakewood, ny
 stella artois • belgian pilsner • leuven, belgium

BOTTLES + CANS

modelo especial • mexican lager • mexico
 coors light • light lager • golden, co
 miller lite • light lager • milwaukee, wi
 michelob ultra • light lager • st. louis, mo
 potter’s “petite cider” • hard cider • charlottesville, va
 sycamore “southern girl • na blonde • charlotte, nc
 topo chico ranch water • lime • hard seltzer



BRUNCH COCKTAILS

| | | |
|--------------|--|----|
| GLASS | LOVE POTION #9 | 14 |
| 11 | dark rum • light rum • orange juice • | |
| 12 | cold-pressed pineapple • coconut • nutmeg | |
| 16 | APPLE-CINNAMON SANGRIA | 14 |
| 25 | spanish grenache wine • apple brandy • | |
| | orange liqueur • ginger beer • cinnamon sugar rim | |
| | ORANGE AMERICANO | 15 |
| 12 | amaro • honey • orange juice • fresh brewed espresso | |
| 14 | CKB BLOODY | 15 |
| 12 | vodka • charleston spicy bloody mix • bacon • | |
| 13 | poached shrimp • cheddar cheese • olive • lemon | |
| 13 | STANDARD BLOODY | 12 |
| | vodka • charleston spicy bloody mix • celery • lemon | |
| 12 | HUGO SPRITZ | 12 |
| | elderflower liqueur • french bubbles • mint | |
| 11 | APEROL SPRITZ | 12 |
| 14 | aperol • french bubbles • sparkling water • | |
| 18 | orange slice | |

The Mimosas

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| BY THE GLASS | 11 |
| french bubbles • choice of flavor | |
| BOTTLE SERVICE | 30 |
| bottle of french bubbles • choice of three flavors | |
| Classic = orange juice | |
| Floral = house rose flower | |
| Tropical = passion fruit puree | |
| Tuscan = house lavender | |
| Autumn = cinnamon apple | |

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| LOVE ON THE ROCKS | 16 |
| reposado tequila & grand marnier clarified | |
| with coconut milk • luxardo cherry juice & chocolate | |

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| STAY COOL BABY! | 16 |
| vodka • limoncello • cucumber-lemon • | |
| topped with prosecco | |

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| CLASSIC ESPRESSO MARTINI | 16 |
| vodka • coffee liqueur • vanilla liqueur • | |
| fresh brewed espresso | |

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| COCO LOCO ESPRESSO MARTINI | 16 |
| reposado tequila • coconut cream • rumchata • | |
| fresh brewed espresso | |

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| THE PAPER PLANE | 17 |
| rye • aperol • amaro • cold-pressed lemon | |

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| PHILOSOPHER’S STONE | 16 |
| blanco tequila • cointreau • passion fruit • | |
| jalapeño tincture | |

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| BARREL-AGED OLD FASHIONED | 17 |
| bourbon • demerara • aromatic & orange bitters | |

ZERO PROOF COCKTAILS

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| LAVENDER LEMONADE | 11 |
| fresh lemonade • lavender infused syrup • | |
| cold-pressed lemon | |
| (add vodka \$3) | |

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| QUEEN CITY SPRITZ | 11 |
| cold-pressed grapefruit • rose infused syrup • | |
| cold-pressed lime | |
| (add reposado tequila \$4) | |