



BRUNCH

SMALL PLATES

- CRISPY BRUSSELS SPROUTS** VG GF 13
sweet chili, peanut, scallion
- WHIPPED BURRATA** VG 16
honey balsamic blistered
sweet pepper & tomato,
nut free pesto, grilled sourdough
- CALIFORNIA DEVEILED EGGS** GF 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 17
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 17
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** GF 26
sliced petite filet mignon with chimichurri, over easy eggs,
breakfast potatoes, side of pico de gallo
- ## 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
mixed greens, avocado, corn, almond, date, bacon, tomato,
danish blue cheese crumbles, cornbread croutons, green goddess dressing
 - HARVEST** GF 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** GF 20
organic kale, romaine, cheddar-jack, avocado, pico de gallo,
corn & black bean salsa, chipotle mayo, cilantro rice
- ## HANDHELD
- choice of coleslaw, small mixed greens salad, small caesar 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** GF 19
pan-seared, chipotle mayo, sour cream, jalapeno slaw, white corn tortillas
 - SPICY BUTTERMILK FRIED CHICKEN SANDWICH** 17
pickle, slaw, ranch dressing
 - MEATBALL GRINDER** 17
100% angus beef, spicy tomato sauce, parmigiano reggiano,
seasoned breadcrumbs, mozzarella, side of spicy giardiniera
 - 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

GF = 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
 sauvion vouvray • 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 “punking” • 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

The Mimosas

GLASS

11
12
16
25

BY THE GLASS

french bubbles • choice of flavor

11

BOTTLE SERVICE

bottle of french bubbles • choice of three flavors

30

Classic = orange juice

Floral = house rose flower

Tropical = passion fruit puree

Tuscan = house lavender

Autumn = cinnamon apple

LOVE POTION #9

dark rum • light rum • orange juice •
 cold-pressed pineapple • coconut • nutmeg

14

APPLE-CINNAMON SANGRIA

spanish grenache wine • apple brandy •
 orange liqueur • ginger beer • cinnamon sugar rim

14

ORANGE AMERICANO

amaro • honey • orange juice • fresh brewed espresso

15

CKB BLOODY

vodka • charleston spicy bloody mix • bacon •
 poached shrimp • cheddar cheese • olive • lemon

15

STANDARD BLOODY

vodka • charleston spicy bloody mix • celery • lemon

12

HUGO SPRITZ

elderflower liqueur • french bubbles • mint

12

APEROL SPRITZ

aperol • french bubbles • sparkling water •
 orange slice

12

LOVE ON THE ROCKS

reposado tequila & grand marnier clarified
 with coconut milk • luxardo cherry juice & chocolate

16

STAY COOL BABY!

vodka • limoncello • cucumber-lemon •
 topped with prosecco

16

CLASSIC ESPRESSO MARTINI

vodka • coffee liqueur • vanilla liqueur •
 fresh brewed espresso

16

COCO LOCO ESPRESSO MARTINI

reposado tequila • coconut cream • rumchata •
 fresh brewed espresso

16

THE PAPER PLANE

rye • aperol • amaro • cold-pressed lemon

17

PHILOSOPHER’S STONE

blanco tequila • cointreau • passion fruit •
 jalapeño tincture

16

BARREL-AGED OLD FASHIONED

bourbon • demerara • aromatic & orange bitters

17

ZERO PROOF COCKTAILS

LAVENDER LEMONADE

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

11

QUEEN CITY SPRITZ

cold-pressed grapefruit • rose infused syrup •
 cold-pressed lime
 (add reposado tequila \$4)

11