



# 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 DEVILED EGGS** GF 14  
avocado, crispy prosciutto, chow chow, tomato, radish
- ARANCINI** VG 13  
crusted red pepper risotto, stuffed mozzarella, pomodoro, parmesan reggiano, sweet basil vinaigrette
- SPICY AHI TUNA\*** 22  
soy sriracha sauce, sesame, yuzu guacamole, scallion, seasoned crispy wontons
- 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.

**FOOD PEOPLE LOVE**

## BRUNCH SPECIALTIES

all brunch specialties end at 2pm

- CATALINA OMELET** VG 16  
goat cheese, blistered tomato, cremini mushroom, baby spinach, multigrain toast, side mixed greens salad
- DEEP FRIED FRENCH TOAST** 17  
nutella & cream cheese stuffed, berries, whipped cream, warm maple syrup
- AVOCADO TOAST** VG 17  
country bread, chunky avocado, corn & black bean salsa, guacamole, over easy eggs
- CKB TRADITIONAL** 15  
eggs over easy, crispy bacon, creamy anson mills grits, country bread
- CHICKEN & WAFFLES** 18  
crispy chicken breast, buttermilk waffle, powdered sugar, hot honey, warm maple syrup
- SHRIMP & GRITS** 19  
seared shrimp, creamy anson mills grits, red & green pepper, creole sauce

## 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** GF 15  
organic kale, romaine, butternut squash, dried cranberry, red quinoa, goat cheese, toasted pine nut, granny smith apple, citrus vinaigrette
- TUSCAN** 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

## 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
- 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
- BLACKENED CHICKEN AVOCADO WRAP** 16  
grilled chicken, pepper jack, guacamole, bacon, lettuce, tomato, mayo, sundried tomato tortilla
- CHICKEN CAESAR WRAP** 16  
grilled chicken, romaine, garlic crouton crumbles, parmigiano reggiano, spinach tortilla
- ITALIANO TURKEY CLUB WRAP** 16  
oven roasted turkey breast, swiss, bacon, avocado, sundried tomato, lettuce, nut-free pesto aioli, whole wheat tortilla
- DITKA BURGER\*** 17  
aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo
- STEAKHOUSE BURGER\*** 18  
swiss, steak sauce, bacon, mushroom, caramelized onion, lettuce, mayo

## HOUSE MADE PASTA & MAINS

- with house filtered water & caputo 00 semolina flour
- TAGLIATELLE\*** 19  
shrimp, white wine, butter, chili flake, fresh herbs, fresh lemon
- RIGATONI** 19  
vodka sauce, whipped ricotta, prosciutto, fresh basil  
add chicken 5 / add shrimp 9
- HEAVY-AGED STEAK FRITES\*** GF 34  
long island strip steak, horseradish cream sauce, bistro fries

**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  
 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  
 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 “pumking” • 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  
 stella artois “cidre” • hard cider • leuven, belgium  
 sycamore “southern girl • na blonde • charlotte, nc  
 topo chico ranch water • lime • hard seltzer



## BRUNCH COCKTAILS

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

### *The Mimosas*

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

<b>LOVE ON THE ROCKS</b>	16
reposado tequila & grand marnier clarified	
with coconut milk • luxardo cherry juice & chocolat	

<b>STAY COOL BABY!</b>	16
vodka • limoncello • cucumber-lemon •	
topped with prosecco	

<b>CLASSIC ESPRESSO MARTINI</b>	16
vodka • coffee liqueur • vanilla liqueur •	
fresh brewed espresso	

<b>THE MOCHA ESPRESSO MARTINI</b>	16
vodka • french chocolate liqueur •	
fresh brewed espresso	

<b>COCO LOCO ESPRESSO MARTINI</b>	16
reposado tequila • coconut cream • rumchata •	
fresh brewed espresso	

<b>GIN &amp; JINGLE</b>	16
french dry gin • blood orange liqueur • rosemary •	
cinnamon • pomegranate • star anise • clove • tonic	

<b>BARREL-AGED OLD FASHIONED</b>	17
bourbon • demerara • aromatic & orange bitters	

## ZERO PROOF COCKTAILS

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

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