

[ASADO] barbeque techniques and the social event of having or attending a barbeque in latin america **(CHIMICHURRI)** marinade for grilling meat **{DULCE DE LECHE}** "jam made of milk" caramelized milk and sugar **(EMPANADA)** traditional agentinian baked hand pie **{ESCABÈCHE}** dish marinated in an acidic mixture **(EV)** short for east village community **{GAUCHO}** argentine cowboy **{JAMÓN}** ham **{PROVOLETA}** argentine variant of provolone cheese

STARTERS & SHARED PLATES

- house made sticky brioche buns,
dulce de leche & pecans (v)—14
- yogurt parfait,
vanilla bean yogurt, house made
granola clusters, seasonal fruit,
dulce de leche (gf) (v)—12
- charred napa cabbage salad,
ripe avocado, crunchy seeds,
mint, citrus (v) (gf)—18
- wedge salad,
crisp lettuce, grizzly gouda, ripe
tomatoes, avocado, green god-
dess dressing (v) (gf)—19
- add to your salad,
pulled 9 spice chicken—5
beef chorizo—5
crispy bacon—5
fried egg—4

PIZZA {FUGAZZA}

OUR PIZZAS ARE INSPIRED BY
ARGENTINE FUGAZZA, WHICH IS A
DEEPER DISH STYLE PIZZA. THE
CRUST IS MADE WITH CONNIE &
JOHN'S PIZZA DOUGH

- fugazza napolitana,
ham, tomato, mozzarella,
oregano—26
- margherita picante,
san marzano tomatoes, basil
pesto, pickled chilies (v)—24
- all fugazas can be made (gf)—6

SIDES

- free-range egg (gf)—4
smoked bacon (gf)—9
beef chorizo (gf)—9
aviv's sourdough (v)—7
parilla beef fat fries (gf)—7
chipotle seasoned potato wedges,
aji aioli (gf)—9

FIRE PIT SAUCES

- brown butter hollandaise (gf)
smoked criolla salsa (v) (gf)
aji picante aioli (gf)
green chimichurri (v) (gf)
pickled chilies (v) (gf)
hot sauce butter (gf)—3 each
*a 20% gratuity will be added to
tables of 8 or more persons*

BRUNCH SPECIALTIES

- CHARBAR brunch tower, perfect for
sharing,
rainbow trout gravlax, avocado
brushetta, grilled chorizo
sausage, bacon, scrambled eggs,
chipotle potato wedges & fire pit
sauces—52
- Argentine style empanadas,
with slow cooked beef, hot sauce
butter, two farm fresh eggs—19
- charbar benedict,
housemade biscuit, prosciutto
cotto, poached eggs, brown butter
hollandaise & chipotle seasoned
potato wedges—21
sub fresh fruit—3
- fried eggplant benedict
fresh avocado, fried eggplant,
poached eggs with chimichurri
hollandaise & chipotle seasoned
potato wedges (gf) (v)—20
- revuelto de gramajo omlette
three egg omlette filled with
shaved ham, onion, wild
mushrooms, chimichurri &
market fruit (gf)—22

- asadora breakfast,
thick cut bacon, grilled beef
chorizo, farm fresh eggs, grilled
sourdough—23
- avocado toast,
crushed whole avocado, fried
farm fresh eggs, on sidewalk
citizen sourdough (v)—16

- CHAR brunch burger
Alberta beef patty, cheese curds,
crispy bacon, fried egg, criolla
salsa, brown butter hollandaise
& aji aioli on a brioche bun with
beef fat fries—23

STEAK & EGGS

- choice of steak with 2 eggs & chipotle
seasoned potato wedges
Gemstone Grass Fed Beef
butchers' cut, 8oz (gf)—36
- Alberta strip steak, 10 oz (gf)—42
- Alberta beef tenderloin 8 oz (gf)—59
- ultra-aged porterhouse steak,
32oz (gf)—140

CHAR CAESARS

- CHAR Classic Caesar, 2 oz
park chili vodka, worchestershire
sauce, tabasco, clamato juice—12
- kickin pickle, 2oz
dill infused flourish gin, pickle
juice, worcestershire, clamato, &
pickles—13
- MORE COCKTAILS
- winter spritz, 4 oz
house spiced amaro blend,
prosecco, soda, oranges—15
- apple of my chai, 2 oz
Phil & Sebastian coffee infused
vodka, apple cinnamon vodka,
chai syrup, coffee cordial—15

- kichou ocha, 2 oz
Japanese plum whisky, green tea
infused canton de ginger, ginger
bitters, cardamom bitters, green
tea, fresh ginger, fresh lemon—17
- smell the roses, 3.5 oz
Last Best Fortunella gin,
prosecco, rose water, grapefruit
ice—13

BRUNCH WINE FEATURES

- seasonal sangria—10
- guisti prosecco
italy—11 | 55
- librandi ciro roasato—10 | 50
italy—10 | 50
- di-lenardo pinot grigio
italy—10 | 50
- vignoble gibrault sauvignon blanc
france—10 | 50
- heartland shiraz
australia—10 | 50

DESSERT

- tres leches torta,
3 milks cake, orange crema,
toasted almonds (v) (gf)—14
- dark chocolate flourless cake,
salted caramel sauce, pecan
sponge toffee (v) (gf)—14
- winter citrus curd,
grapefruit, crispy meringue,
pastry crumble (v) (gf)—14