



BRUNCH

SMALL PLATES

CRISPY BRUSSELS SPROUTS **VG GF**
sweet chili, peanut, scallion 14

WHIPPED BURRATA **VG**
honey balsamic, blistered sweet pepper & tomato, nut free pesto, grilled sourdough 16

CALIFORNIA DEVEILED EGGS **GF**
avocado, crispy prosciutto, chow chow, tomato, radish 14

ROASTED BEETS **VG**
sweet potato whipped goat cheese, goat cheese, fennel, candied pecan, mandarin orange, tarragon vinaigrette 15

SPICY AHI TUNA*
soy sriracha sauce, sesame, citrus guacamole, scallion, seasoned crispy wontons 22

PARMESAN FRIES
bistro fries, extra virgin olive oil, parmigiano reggiano, truffle aioli, ketchup 12

OVEN FIRED BREAD **VG**
rosemary, kosher salt, butter, extra virgin olive oil and parmesan dip 10

SOUP & SALADS

SOUP OF THE DAY
bowl 9 | cup 6

THE HOUSE SALAD **VG**
mixed greens, grape tomato, red onion, cucumber, french feta, toasted pine nut, garlic crouton, creamy herb vinaigrette 9

LITTLE CAESAR SALAD
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons 9

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.

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.

FOOD PEOPLE LOVE

BRUNCH SPECIALTIES

all brunch specialties end at 2pm

CATALINA OMELET **VG**
goat cheese, blistered tomato, cremini mushroom, baby spinach, multigrain toast, breakfast potatoes 17

CKB TRADITIONAL
eggs any style, crispy bacon, creamy anson mills grits, country bread, breakfast potatoes 16

CHICKEN & WAFFLES
crispy chicken breast, buttermilk waffle, powdered sugar, hot honey, warm maple syrup 18

LOX & BAGEL*
smoked wild salmon, citrus cream cheese, everything bagel, caper, chopped egg, arugula, red onion 19

HUEVOS RANCHEROS BURRITO **VG**
scrambled eggs, cheddar-jack, cilantro rice, black bean salsa, ranchero sauce, chipotle mayo, breakfast potatoes, side of pico de gallo 18

SHRIMP & GRITS
seared shrimp, creamy anson mills grits, red & green pepper, creole sauce 19

FILET MIGNON & EGGS* **GF**
sliced petite filet mignon with chimichurri, over easy eggs, breakfast potatoes, side of pico de gallo 26

ENTREE SALADS

add any of the following proteins to our salads listed below
grilled chicken 6 • petite filet mignon* 14 • scottish salmon* 14 •
crispy chicken tenders 7 • lemon poached shrimp 9

SONOMA
mixed greens, avocado, corn, almond, date, bacon, tomato, blue cheese crumbles, cornbread croutons, green goddess dressing 15

CHOPPED COBB
romaine, bacon, avocado, tomato, green onion, deviled egg, blue cheese crumbles, lemon-herb dressing 15

TUSCAN **VG**
arugula, sundried tomato, red onion, artichoke, pumpkin seed, goat cheese crumbles, garlic croutons, sweet basil vinaigrette 14

THE BIG HOUSE SALAD **VG**
mixed greens, grape tomato, red onion, cucumber, french feta, toasted pine nut, garlic crouton, creamy herb vinaigrette 14

BIG CAESAR
romaine leaves, romaine hearts, parmigiano reggiano, garlic croutons 14

PROTEIN BOWLS

AHI TUNA POKE*
sushi grade tuna, sesame seed, edamame, cucumber, avocado, scallion, pineapple, red pepper, carrot, sushi rice 24

SANTA FE BLACKENED CHICKEN **GF**
organic kale, romaine, cheddar-jack, avocado, pico de gallo, corn & black bean salsa, chipotle aioli, cilantro sushi rice 20

HANDHELDS

choice of coleslaw, small mixed greens salad, small caesar salad, or fries (cup of soup add \$1)

LOBSTER & SHRIMP ROLL
poached lobster, lemon boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll 23

ALL LOBSTER ADD \$10
WILD MAHI MAHI TACOS **GF**
pan-seared, chipotle aioli, sour cream, jalapeno slaw, white corn tortillas 19

SPICY BUTTERMILK FRIED CHICKEN SANDWICH
pickle, slaw, ranch dressing, split-top bun 17

BLACKENED CHICKEN AVOCADO WRAP
grilled chicken, pepper jack, guacamole, chipotle mayo, lettuce, tomato, sundried tomato tortilla 16

CHICKEN CAESAR WRAP
grilled chicken, romaine, garlic crouton crumbles, parmigiano reggiano, spinach tortilla 16

BUFFALO CHICKEN WRAP
prestige farms crispy chicken tenders, house buffalo, romaine, celery, danish blue cheese, buttermilk ranch, whole wheat tortilla 17

DITKA BURGER*
half pound, black angus,aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo, split-top bun 17

BLACK ANGUS STEAK SANDWICH*
thin sliced sirloin, smoked gouda, arugula, caramelized onion, sundried tomato aioli, aged balsamic, ciabatta 25

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

codorniu • brut cava • spain
luca paretto • prosecco • italy
chandon • brut rosé • california
pommery • brut • champagne

INTERESTING WHITES & ROSÉS

la cabriole • rosé • loire valley
chat d’esclans “whispering angel” • rosé • provence
single post • riesling • mosel
attems • pinot grigio • friuli
oro de castilla • verdejo • rueda
chateau du trigon • viognier • cotes du rhone
sauvionouvray • chenin blanc • loire valley

CHARDONNAY

noah river • california
sonoma cutrer • russian river valley
alpha omega “II” (unoaked) • napa valley

SAUVIGNON BLANC

stoneleigh • marlborough
round pond • napa valley
le garenne • sancerre

INTERNATIONAL REDS

bodegas lan “reserva” • rioja • spain
giuliano rosati • montepulciano • abruzzo
chateau de la durandiere • cabernet franc • loire valley
chateau reynaud lacoste • blend • bordeaux
poggio al tersoro • super tuscan • tuscany

OTHER REDS AND RED BLENDS

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

PINOT NOIR

lyric by etude • santa barbara
illahe “cuvee miette” • willamette valley

CABERNET SAUVIGNON

delille “metier” • columbia valley
austin hope “austin” • paso robles
rutherford road • napa valley

PREMIUM BEER

DRAFT

triple c “golden boy” • blonde ale • charlotte, nc • 7
legion brewing “penguin pils” • pilsner • charlotte, nc • 7
stone brewing “buenaveza” • mexican lager • richmond, va • 7
burial “surf wax” • west coast ipa • charlotte, nc • 8
birdsong “hazy sexy cool” • e.c. ipa • charlotte, nc • 7
sycamore “mountain candy” • ipa • charlotte, nc • 8
sycamore “super quench” • citrus wheat • charlotte, nc • 8
stella artois • belgian pilsner • leuven, belgium • 8
peroni nastro azzurro • italian lager • rome, italy • 7

BOTTLES + CANS

modelo especial • mexican lager • mexico • 6
coors light • light lager • golden, co • 5
miller lite • light lager • milwaukee, wi • 5
michelob ultra • light lager • st. louis, mo • 6
potter’s “petite cider” • hard cider • charlottesville, va • 6
sycamore “southern girl • na blonde • charlotte, nc • 6

GLASS

11
12
16
25

12
15
11
12
12
13
13

12
15
17

11
16
19

13
11
11
14
14

16
18

12
15

13
15
18

HANDCRAFTED COCKTAILS

The Mimosas

BY THE GLASS

french bubbles • choice of flavor • 11

BOTTLE SERVICE

bottle of french bubbles • choice of three flavors • 30
• orange juice • house lavender
• house rose flower • house strawberry
• passion fruit puree

Signature

BARREL-AGED OAXACAN OLD FASHIONED

reposado tequila • mezcal • agave •
chocolate & orange bitters • 17

WITHOUT A DOUBT

rye • cocchi americano • aperol •
cold-pressed pineapple & lime • 16

STAY COOL BABY!

vodka • limoncello • cucumber-lemon •
topped with prosecco • 16

CATALINA ESPRESSO MARTINI

vodka • coffee liqueur • vanilla liqueur •
fresh brewed espresso • 16

BAD BUNNY

gin • ginger liqueur • carrot-ginger juice • cream •
absinthe • hint of mint • 16

TICKET TO THE TROPICS

blanco tequila • orange liqueur • coconut cream •
hibiscus • cold-pressed lime • 16

PHILOSOPHER’S STONE

blanco tequila • cointreau • passion fruit •
jalapeño tincture • cold-pressed lime • 16

STRAWBERRY-BASIL SANGRIA

spanish white wine • pisco brandy • orange liqueur •
strawberry • basil • cold-pressed lemon • 14

Classics to Perfection

CKB BLOODY

vodka • charleston spicy bloody mix • bacon •
poached shrimp • fontina cheese • olive • lemon • 15

STANDARD BLOODY

vodka • charleston spicy bloody mix • celery • lemon • 12

HUGO SPRITZ

elderflower liqueur • french bubbles • mint •
cold-pressed lime • 12

BARREL-AGED BUFFALO TRACE OLD FASHIONED

bourbon • demerara • aromatic & orange bitters • 17

BEES KNEES

california gin • cold-pressed lemon • honey • 16

NC BOURBON SOUR

oaklore north carolina bourbon • cold-pressed lemon •
classic foam • 16

LAST WORD

french dry gin • maraschino liqueur • green chartreuse •
cold-pressed lime • 19

Zero Proof Cocktails

LAVENDER LEMONADE

lemonade • lavender infused syrup •
cold-pressed lemon • fizzy water • 11
(add vodka \$3)

QUEEN CITY SPRITZ

grapefruit • rose infused syrup • cold-pressed lime •
fizzy water • 11
(add reposado tequila \$4)

CATALINA

