



PASSED & PLATTERED SELECTIONS

Available for Parties of Any Size

Offer three selections for \$12 per guest, four for \$16, five for \$20

*JALAPEÑO BACON WRAPPED SHRIMP

HOMINY SOPE - Jicama Radish Pico, Crema Mexicana

*STEAK TACO - Bacon Sweet Corn Salsa, Agave Jalapeño Aioli

CHICKEN TINGA FLAUTAS

DUCK QUESADILLAS - Mango Red Chile Sauce

SPINACH QUESADILLAS

*SHRIMP TOSTADAS - Garlic, Chile de Árbol

GRILLED CHICKEN WRAPS - Chile-Lime Black Bean Purée

CARNITAS TOSTADA - Pickled Vegetables, Agave Jalapeño Aioli

ALBONDIGAS - Chipotle Tomato Sauce

BEEF TOSTADAS - Ancho Chile Marinated

CHORIZO TACOS DORADOS - Tomatillo Avocado Salsa

**additional \$4 per guest each*

SHARED PLATES FOR THE TABLE

Available for Parties of Any Size

CHIPS & DIPS - Salsa Fresca, Salsa Verde, Salsa Modesta, Flour Tortillas & Housemade Tortilla Chips

Plus Two of the Following: Fresh Guacamole, Queso Fundido, Chile Con Queso,

Black Bean Roasted Corn Salsa, Hominy Green Chile Hummus \$7 per guest

**select three for \$10 per guest*

MEXICAN SHRIMP COCKTAIL - Shrimp, Onion, Jalapeno, Avocado, Lime, and Cilantro

In a Seasoned Tomato Sauce. Served with Corn Tortilla Chips \$9 per guest

QUESADILLAS - Duck Confit with Mango Habanero Salsa, Chicken Breast with Tomatillo Avocado,

Roasted Sweet Corn with Onion, Poblano, and Crema Mexicana \$9 per guest

CHARRED CHEESY CAULIFLOWER & POBLANO \$8 per guest

ROASTED JALAPENOS \$4 per guest

FRIED PLANTAINS \$6 per guest

ELOTE \$5 per guest



FAMILY-STYLE CARNITAS & CHICKEN TINGA \$40

Available for Parties of Any Size

CHIPS & SALSAS

SALAD - Fresh Tomatoes, Onions, Crisp Tortilla Strips, Cumin Vinaigrette

CHICKEN TINGA - Grilled Chicken Breast with Chipotle Roasted Tomato Sauce

PORK CARNITAS - Twice Cooked, Slow Roasted Pork

VERDURAS - Cauliflower, Zucchini, Mushrooms, Potato

ACCOMPANIMENTS - Habanero Cabbage Slaw, Black Beans, Tomato Avocado Salsa,
Oaxacan Rice, Warm Flour Tortillas

TRES LECHES CAKE - Vanilla Cream Cake Soaked in Three Milks, Whipped Cream, Caramel

SOPAPILLAS - Fried Sweet Pastry, Cinnamon Sugar, Colorado Honey

FAMILY-STYLE FAJITAS \$40

Available for Parties of Any Size

CHIPS & SALSAS

SALAD - Fresh Tomatoes, Onions, Crisp Tortilla Strips, Cumin Vinaigrette

BEEF, CHICKEN, SHRIMP, AND VERDURA FAJITAS - Guajillo Grilled Onions & Roasted Poblano Chiles

ACCOMPANIMENTS - Steamed Flour Tortillas, Homemade Guacamole, Pico de Gallo,

Shredded Cheese, Crema Mexicana, Lettuce, Oaxaca Rice, Black Beans

TRES LECHES CAKE - Vanilla Cream Cake Soaked in Three Milks, Whipped Cream, Caramel

SOPAPILLAS - Fried Sweet Pastry, Cinnamon Sugar, Colorado Honey

**Add In Passed & Plattered Selections and/or Shared Plates to Further Customize Your Event*



THREE COURSE INDIVIDUALLY PLATED MENU \$45

Available for Parties Up to 40 Guests in Size

SELECT ONE SALAD

MIXED GREENS - Roasted Corn & Poblano, Fresh Tomato, Lime-Avocado Vinaigrette, Cotija Cheese

HOUSE - Mixed Greens, Fresh Tomatoes, Onions, Tortilla Strips, Avocado Ranch Dressing

BABY GREENS - Sliced Radish, Mandarin Oranges, Queso Fresco, Fresh Tomatoes, Red Onion, Pecans, Strawberry Vinaigrette

SELECT THREE ENTREES

****WAGYU CARNE ASADA** - American Wagyu Shoulder Tenderloin, Grilled Green Onions, Pico de Gallo, Guacamole, Roasted Jalapeño ***additional \$12/person, requires one week notice*

CHILE RELLENOS - Two Anaheim Chiles, Asadero Cheese, Guajillo Chile Sauce, Cotija

CHILE COLORADO - Tender Chile Braised Beef, Oaxacan Rice, Charro Beans, Cabbage & Jicama Slaw

CHORIZO STUFFED CHICKEN BREAST - Ancho Chile Chorizo, Asadero Jack cheese, Roasted Poblano Chile & Onions, Habanero Cream, Cabbage Jicama Slaw

CARNITAS TAMALES - Masa, Asadero Jack Cheese, Banana Leaf, Roasted Poblano Crema

PORK CARNITAS - Slow Roasted Pork, Cabbage-Jicama Slaw, Tomatillo Avocado Salsa, Pickled Red Onion

ROCKY MOUNTAIN ELK TACOS - Ancho Garlic Marinade, Roasted Poblano & Onion, Asadero Jack Cheese, Pickled Red Onion, Agave Jalapeño Aioli

CAULIFLOWER AL PASTOR - Smoky Pastor Marinated Roasted Cauliflower, Pineapple Salsa, Avocado Serrano Salsa, Green Onion, Cilantro

BIRRIA TACOS - Ancho Guajillo Chile Adobo Braise, Asadero Jack Cheese, Cilantro, Diced Onion, Consommé

CHICKEN TINGA TACOS - Roasted Tomato Chipotle Braised Chicken, Shredded Cabbage, Crema Mexicana, Queso Fresco, Cilantro

CHICKEN BURRITO - Pico de Gallo, Green Chiles, Tomatoes, Cilantro, Habanero Slaw, Garlic Tomatillo Sour Cream

BARBACOA BURRITO - Ancho Guajillo Chile Adobo Braise, Charro Beans, Asadero Jack Cheese, Pickled Red Onion, Tomatillo Avocado Salsa, Crema Mexicana

STEAK BURRITO - Ancho Grilled Steak, Guacamole, Asadero Jack Cheese, Pico de Gallo, Crema, Lettuce, Tomato

RED CHILE ENCHILADAS - Shredded Chicken, Guajillo Ancho Chile Sauce, Crema Mexicana, Green Onions, Asadero Jack Cheese

SHRIMP ENCHILADAS - Sautéed Shrimp, Huitlacoche Crema, Roasted Corn, Cheddar, Jack and Cream Cheeses

VEGGIE ENCHILADAS - Grilled Sweet Corn, Onion & Poblano Chile, Tomatillo Salsa Verde, Crema Mexicana, Lettuce, Red Onion, Queso Fresco

SOUR CREAM ENCHILADAS - Shredded Chicken, Garlic Tomatillo Sour Cream Sauce, Green Onions

**Entrees, with the exception of burritos, are served with Oaxacan Rice & Black Beans.*

Enchiladas, Carne Asada & Carnitas include warm corn tortillas.

SELECT ONE DESSERT

TRES LECHEs CAKE - Vanilla Cream Cake Soaked in Three Milks, Whipped Cream, Caramel

SOPAPILLAS - Fried Sweet Pastry, Cinnamon Sugar, Colorado Honey

APPLE NACHOS - Cinnamon Sugar Flour Tortilla Chips, Spice-Roasted Apples, Cajeta Caramel, Luxardo Cherry Purée

**Add In Passed & Plattered Selections and/or Shared Plates to Further Customize Your Event*



FOUR COURSE INDIVIDUALLY PLATED MENU \$60

Available for Parties Up to 40 Guests in Size

SELECT ONE SALAD

MIXED GREENS - Roasted Corn & Poblano, Fresh Tomato, Lime-Avocado Vinaigrette, Cotija Cheese

HOUSE - Mixed Greens, Fresh Tomatoes, Onions, Tortilla Strips, Avocado Ranch Dressing

BABY GREENS - Sliced Radish, Mandarin Oranges, Queso Fresco, Fresh Tomatoes, Red Onion, Pecans, Strawberry Vinaigrette

SELECT THREE STREET TACOS

ROCKY MOUNTAIN ELK - Ancho Garlic Marinade, Roasted Poblano & Onion, Asadero Jack Cheese, Pickled Red Onion, Agave Jalapeño Aioli

CAULIFLOWER AL PASTOR - Smoky Pastor Marinated Roasted Cauliflower, Pineapple Salsa, Avocado Serrano Salsa, Green Onion, Cilantro

BIRRIA - Ancho Guajillo Chile Adobo Braise, Asadero Jack Cheese, Cilantro, Diced Onion, Consommé

CHICKEN TINGA - Roasted Tomato Chipotle Braised Chicken, Shredded Cabbage, Crema Mexicana, Queso Fresco, Cilantro

FISH - Smoked Paprika Chile Seared Snapper, Pineapple Salsa, Shredded Cabbage, Avocado Serrano Salsa, Fresh Cilantro

BAJA SHRIMP - Sautéed Chile Garlic Shrimp, Asadero Jack Cheese, Cabbage & Jicama Slaw, Tomatillo Avocado Salsa, Pickled Red Onion

CARNITAS - Roasted Pork, Asadero Jack Cheese, Carrot Habanero Salsa, White Onion, Cilantro

STEAK- Ancho Grilled Steak, Bacon Sweet Corn Salsa, Agave Jalapeno Aioli, Lettuce, Tomato, Asadero Jack Cheese

SELECT THREE ENTREES

****WAGYU CARNE ASADA** - American Wagyu Shoulder Tenderloin, Grilled Green Onions, Pico de Gallo, Guacamole, Roasted Jalapeño ***additional \$12/person, requires one week notice*

CHILE RELLENOS - Two Anaheim Chiles, Asadero Cheese, Guajillo Chile Sauce, Cotija

CHILE COLORADO - Tender Chile Braised Beef, Oaxacan Rice, Charro Beans, Cabbage & Jicama Slaw

CHORIZO STUFFED CHICKEN BREAST - Ancho Chile Chorizo, Asadero Jack cheese, Roasted Poblano Chile & Onions, Habanero Cream, Cabbage Jicama Slaw

CARNITAS TAMALES - Masa, Asadero Jack Cheese, Banana Leaf, Roasted Poblano Crema

PORK CARNITAS - Slow Roasted Pork, Cabbage-Jicama Slaw, Tomatillo Avocado Salsa, Pickled Red Onion

CHICKEN BURRITO - Pico de Gallo, Green Chiles, Tomatoes, Cilantro, Habanero Slaw, Garlic Tomatillo Sour Cream

BARBACOA BURRITO - Ancho Guajillo Chile Adobo Braise, Charro Beans, Asadero Jack Cheese, Pickled Red Onion, Tomatillo Avocado Salsa, Crema Mexicana

STEAK BURRITO - Ancho Grilled Steak, Guacamole, Asadero Jack Cheese, Pico de Gallo, Crema, Lettuce, Tomato

RED CHILE ENCHILADAS - Shredded Chicken, Guajillo Ancho Chile Sauce, Crema Mexicana, Green Onions, Asadero Jack Cheese

SHRIMP ENCHILADAS - Sautéed Shrimp, Huitlacoche Crema, Roasted Corn, Cheddar, Jack and Cream Cheeses

VEGGIE ENCHILADAS - Grilled Sweet Corn, Onion & Poblano Chile, Tomatillo Salsa Verde, Crema Mexicana, Lettuce, Red Onion, Queso Fresco

SOUR CREAM ENCHILADAS - Shredded Chicken, Garlic Tomatillo Sour Cream Sauce, Green Onions

**Entrees, with the exception of burritos, are served with Oaxacan Rice & Black Beans.*

Enchiladas, Carne Asada & Carnitas include warm corn tortillas.

SELECT ONE DESSERT

TRES LECHES CAKE - Vanilla Cream Cake Soaked in Three Milks, Whipped Cream, Caramel

SOPAPILLAS - Fried Sweet Pastry, Cinnamon Sugar, Colorado Honey

APPLE NACHOS - Cinnamon Sugar Flour Tortilla Chips, Spice-Roasted Apples, Cajeta Caramel, Luxardo Cherry Purée



SAMPLE FOUR COURSE TASTING MENU \$80

Available for Parties Up to 30 Guests in Size in the Upper Private Dining Room

Available for Up to 80 Guests for a Full Restaurant Buyout

\$50/cocktail pairing, \$50/tequila pairing, \$30/beer pairing

\$25/NA pairing, \$50/wine pairing

WELCOMING BITE

SEASONAL OPTION

Campo Viejo Cava Brut Rose

FIRST COURSE

CEVICHE TOSTADA

Tequila Lime Cured Grouper, Blue Corn Tostada, Sweet Potato, Avocado

Roasted Corn & Coconut Margarita

SECOND COURSE

MEXICAN CAPRESE

Local Peaches, Butter Lettuce, Heirloom Tomato, Oaxaca Cheese, Basil Epazote Vinaigrette

Peach Basil Sour

THIRD COURSE

WAGYU BISTRO FILET

Duck Fat New Potatoes, Chili Roasted Zucchini, Cherry Reposado Demi

Cherry Rosemary Margarita

FOURTH COURSE

APPLE ENCHILADA

Spiced Roasted Apples, Mexican Vanilla Ice Cream, Anejo Cajeta

Apple Cider Old Fashioned

**Add In Passed & Plattered Selections and/or Shared Plates to Further Customize Your Event*



BEVERAGES

MARGARITAS

- Mi Casa Margarita - Casamigos Reposado, Orange, Lime, Grand Marnier \$16
- The Spicy Natural - Serrano-Infused El Jimador Silver, Ancho Reyes Verde Liqueur, Organic Agave, Lime \$15
- Mango Mezcalita - Mezcal, Naranja Orange Liqueur, Mango Simple, Lime \$15
- The Natural - El Jimador Silver, Organic Agave, Lime \$14
- The Classic - Tierra Zafiro Silver Tequila, Orange Liqueur, Lime \$12
- Seasonal Margarita \$14

SPECIALTY COCKTAILS

- Paloma - Herradura Silver Tequila, Grapefruit, Lime, Jarritos Soda \$13
- Oaxacanite - Del Maguey Vida Mezcal, Casamigos Blanco Tequila, Lime, Honey, Angostura Bitters \$15
- Sunshine Sour - Herradura Silver Tequila, Malibu Coconut Rum, Passionfruit Simple, Lemon, Lime \$16
- Lovestruck - Breckenridge Vodka, Passionfruit, Cranberry, Lemon \$14
- Western Slope - Ford's Gin, Giffard Crème de Pêche Liqueur, Lemon, Simple, Fresh Basil \$15
- The Texas Tart - Tito's Vodka, Select Aperitivo, Grapefruit, Lemon, Honey, Rosemary Simple \$14
- Ullr Colada - Diplomático & Gosling's Rum, Cointreau, Pineapple, Cream of Coconut, Orange, Bitters \$15
- El Cariño - Breckenridge Bourbon, Pineapple, Lemon, Honey, Peychaud's Bitters \$15
- Grandma's Old Fashioned - Woodford Reserve Bourbon, Grand Marnier, Fee Brothers Aztec Chocolate Bitters \$16

AFTER DINNER DRINKS

- El Rey - Skrewball Peanut Butter Whiskey, Breck Bourbon, Banana Liqueur, Angostura Amaro, Kahlua, Frangelico \$17
- La Reina - Absolut Citron, Chambord, Pineapple, Cream of Coconut, Lemon \$16
- Espresso Martini - Cazadores Coffee Liqueur, 1921 Crema, Coffee \$15
- Chocolate Añejo Old Fashioned - Herradura Añejo, Angostura Amaro, Fee Bros. Aztec Chocolate Bitters \$16

DRAFT BEERS \$7 per pint, \$24 per pitcher

- Dos XX Lager, Negra Modelo, Pacifico, Sierra Nevada Hazy Little Thing IPA, Upslope Citra Pale Ale, Seasonal Rotating Tap
- Coors Light \$5 per pint, \$18 per pitcher

BOTTLES & CANS \$6 Mexican Beers, Imports, & Microbrews, \$5 Domestic Beers

- Angry Orchard Hard Cider (GF), Blue Moon, Bud Light, Coors, Corona, Corona Light, High Noon Seltzer (GF), Michelob Ultra, Miller Lite, Modelo Especial, Stella Artois Lager, Tecate

NON-ALCOHOLIC BEERS \$6

- Corona N/A, Athletic Brewing Upside Dawn Golden N/A

NON-ALCOHOLIC COCKTAILS \$8

- Lavender Nojito - Mint, Lavender, Lime, Soda
- Tropic Mule - Passion Fruit, Ginger Beer, Lime, Soda



SIPPING TEQUILAS

1.5 Ounce Pour. Subtract \$1 for a Shot Size

BLANCO - aged 0-2 months

El Jimador, Milagro \$10

Casa Loy, Corralejo, El Mayor, Espolòn, Herradura, Maestro Dobel \$11

123, 1921, Aviòn, Casamigos, Cazadores, Codigo Rosa, Lalo, Siete Leguas, Tres Generaciones \$12

Casa Noble, Chinaco, Don Julio, Patròn \$13

REPOSADO - aged 2-12 months

El Jimador, Milagro \$11

Corralejo, El Mayor, Espolòn, Herradura, Maestro Dobel \$12

123, 1921, Aviòn, Casamigos, Casa Loy, Cazadores, Siete Leguas, Tres Generaciones \$13

Casa Noble, Chinaco, Don Julio, Patròn \$14

ANEJO - aged 1-3 years

El Jimador, Milagro \$12

Corralejo, El Mayor, Espolòn, Herradura, Maestro Dobel \$13

123, 1921, Aviòn, Casamigos, Cazadores, Codigo, Siete Leguas, Tres Generaciones \$14

Casa Loy, Casa Noble, Chinaco, Don Julio, Patròn \$15

PREMIUM TEQUILAS

1.5 Ounce Pour Served in a Snifter

Avion '44 \$30

Avion Cristalino \$28

Casa Dragones Blanco \$26

Casa Dragones Añejo \$38

Cenote Añejo Cristalino \$22

Clase Azul Plata \$36

Clase Azul Reposado \$38

Clase Azul Añejo \$80

Don Julio 1942 \$38

Herradura Suprema \$65

Herradura Legend \$30

Herradura Ultra Añejo \$20

Milagro SBR Silver \$20

Milagro SBR Reposado \$24

Suerte 7yr Añejo \$30



MEZCAL

Casamigos \$14
Del Maguey Vida \$11
Del Maguey Chichicapa \$15
Del Maguey Albarradas \$17
Monte Alban \$9
Montelobos \$10

WINE

WHITE & ROSÉ

Ca'Donini Pinot Grigio \$9
Casa Jipi Rosé \$12
Brancott Sauvignon Blanc \$12
Bruma Plan B Chardonnay \$14

RED

Antigal UNO Malbec \$12
Imagery Cabernet Sauvignon \$9
Smith & Perry Pinot Noir \$14
Sangria \$10