



## **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 \$35**

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 \$35**

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 \$40

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 \$55

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 \$70**

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 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
- Seasonal N/A Margarita



## 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