

# *Glenna's*

TACOS & MARGARITAS



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## *Celebrate with us!*

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Book our entire dining room for your next reception. Our restaurant is a fun and beautiful setting for daytime or evening events -- including birthdays, rehearsal dinners, holiday parties and much more! We can accommodate up to 30 guests.

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## *Food Options*

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### *----- Snacks -----*

**CHIPS, SALSAS, GUACAMOLE** made to order

**GUACAMOLE** made to order

**SHRIMP CEVICHE** lime juice, jalapeño, red onion, avocado

**SWEET PLANTAINS** sea salt, cilantro, crema, lime

**VEGETABLES EN ESCABECHE** pickled vegetables

**FRIJOLE NEGROS** Rancho Gordo black beans, cotija cheese, crema, cilantro

### *----- Tacos -----*

**AL PASTOR** flour tortilla, marinated and grilled pork, onion, pineapple

**PESCADO** corn tortilla, grilled rock cod, cabbage, chipotle mayo, jalapeño

**TOFU** hand-pressed corn tortilla, Hodo Soy tofu, avocado, onions, queso

**HUEVO** hand-pressed corn tortilla, fried egg, beans, cotija, salsa

**CARNE ASADA** flour tortilla, grilled skirt steak, cilantro, salsa roja

## Drink Options

### Cocktails

#### MARGARITA

Tapatio tequila, lime, agave,  
pink lava salt

#### PALOMA

Tapatio blanco, grapefruit,  
lime, salt, honey, soda

#### SPICY MARG

Tapatio tequila, lime, agave,  
chili

#### MATEO'S SANGRIA

Singani 63, white port,  
sparkling wine, citrus,  
seasonal fruit

#### THE KEY WEST

Ocho Plata 2016, Ancho  
Verde, key lime, pineapple,  
coco rico

#### FLUFFY CHIHUAHUA

Blue Ice vodka, Ancho  
Reyes, fluffy grapefruit,  
guajillo salt

#### TODOS SANTOS

Mezcal Del Amigo, Luxardo  
bitter bianco, Cocchi Americano,  
fino sherry, grapefruit oil

#### PIÑA COLADA

Plantation 3 star rum,  
pineapple, coconut,  
lime, bitters

#### RINCON

Mezcal Verde, Leopold  
aperitivo, fluffy orange,  
lime

#### RICKY BOBBY

Beefeater gin,  
Kimino yuzu soda,  
squeeze of lime

#### YOUNG BUCK

Four Roses Bourbon,  
young ginger, lime, mint,  
soda, bitters

#### CUBA LIBRE

Appleton Estate Rum,  
Mexican Coke, black lime  
cordial, Fernet Vallet

### Beer & Wine

#### BEER

Modelo / Modelo Negra  
Chelada Modelo / Michelada Modelo  
Budweiser  
Anchor IPA  
Corona Familiar (32oz)

#### WINE

**Rosé**, La Closerie Des Lys, Languedoc '16  
**White**, Château Tertre de Launay, Bordeaux '16  
**Sparkling**, Louis Bouillot, Burgundy NV  
**Red**, Domain de Pierredon, Côtes du Rhône '16

### Non Alcoholic

#### SODAS

Mexican Coke      Topo Chico  
Diet Coke          Jarritos Grapefruit

#### JUICES

Limeade  
Grapefruit  
Orange

# *The Fine Print*

## **GUARANTEES**

The final number of guests must be confirmed five days prior to the event. Should we not receive a final head count, we will work with the original number of guests and assess the appropriate charges. If the guest count increases, additional per-person charges may apply.

## **CONFIRMATION**

Glena's requires a credit card to secure your booking. Without a credit card on file, your booking is considered tentative. Once the method of payment is received, your event is confirmed and guaranteed. All charges will be applied to your final bill and payment will be assessed at the close of your event.

## **CANCELLATION**

A party may cancel up to seven business days prior to the scheduled event without incurring charges. If cancelled less than seven days prior, 50% of the minimum will be charged to the credit card on file.

## **EVENT MINIMUMS**

Food and beverage minimums apply to all events, and do not include the service charge or taxes. Please inquire at [info@glenassf.com](mailto:info@glenassf.com) for pricing and menu options. Glenna's automatically adds a gratuity of 18% to all buyouts. Any additional gratuity is left to the discretion of the guests. San Francisco sales tax of 8.5% is also added to the invoice subtotal.

## **DIETARY RESTRICTIONS**

Please make sure to disclose all dietary restrictions or food allergies when confirming your menu. We cannot accommodate outside food or beverages, with the exception of cake.