

# *Glenn's*

TACOS & MARGARITAS



## — Celebrate with us! —

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.

### STANDING RECEPTION PACKAGE

<ul style="list-style-type: none"><li>● choice of 3 snacks</li><li>● choice of 2 taco fillings (3/person)</li><li>● mini churros</li></ul> <p><b>35.</b></p>	<ul style="list-style-type: none"><li>● choice of 4 snacks</li><li>● choice of 3 taco fillings (3/person)</li><li>● mini churros</li></ul> <p><b>50.</b></p>	<ul style="list-style-type: none"><li>● choice of 4 snacks</li><li>● custom taco bar: suckling pig, grilled whole fish</li><li>● drinking snacks</li><li>● mini churros</li></ul> <p><b>75.</b></p>
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### FOOD OPTIONS

#### — Snacks —

**GUACAMOLE** made to order

**SHRIMP CEVICHE** lime juice, jalapeno, 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** corn tortilla, marinated and grilled pork, onion, pineapple

**PESCADO** corn tortilla, grilled fish, cabbage, chipotle mayo, jalapeno

**TOFU** corn tortilla, Hodo Soy tofu, avocado, onions, queso

**VEGETABLES EN ESCABECHE** pickled vegetables

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

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## DRINK OPTIONS

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### Cocktails

**MARGARITA** 12 / 42  
Tequila, lime, agave, salt

**PALOMA** 12  
Tequila, grapefruit, lime,  
agave, peychaud's

**SPICY MARG** 12 / 42  
Tequila, ancho reyes verde, lime,  
habanero, agave, chili salt

**GEORGE BENSON** 12  
Vodka, suze, sparkling wine,  
passionfruit, lime

**EL MARINERO** 12  
Mezcal, rhum, aperol,  
pineapple, lime

**LA TORTUGA** 13  
Tequila Reposado, blood orange,  
tamarind, lime, agave

**CAPITAN** 12  
Jamaican rum, vermouths, ancho reyes,  
citrus, velvet falernum, bitters

**PIÑA COLADA** 12  
Rum, pineapple, coconut,  
lime, angostura

**LA ABEJA** 12  
Gin, jamaican rum, cocchi americano,  
lime, honey, tiki bitters

**JUNGLE BIRD** 12  
Black rum, campari,  
pineapple

**ALCALDE** 13  
Bourbon, mezcal,  
xocalatl mole bitters, orange

**SIN NOMBRE** 12  
Rye, cardamaro, orgeat,  
lemon, bitters

### Beer & Wine

#### BEER

Modelo 4  
Chelada Modelo 5  
Michelada Modelo\* 7  
Sierra Nevada Otra Vez Gose 6  
Modelo Negra 5  
Anchor IPA 6  
Corona Familiar (32oz) 10

#### WINE

Rosé 11 / 42  
2016 Chateau St. Pierre, Rhone  
White 11 / 42  
2016 Isle St. Pierre, Rhone  
Sparkling 11 / 42  
NV Louis Bouillot, Burgundy  
Red 11 / 42  
2015 Chateau St. Pierre, Rhone

### NonAlcoholic

#### SODAS 3.75

Mexican Coke      Topo Chico  
Mexican Squirt      Diet Coke

#### JUICES 4.5

Limeade      Grapefruit  
Agua de Jamaica

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## THE FINE PRINT

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### **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 will 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 14 business days prior to the scheduled event without charges being incurred. If canceled less than 14 business 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. Food and beverage minimums do not include the service charge and taxes. The food and beverage minimum for Tuesday, Wednesday, Thursday and Sunday is \$3,500. The food and beverage minimum for Friday and Saturday is \$4,000.

### **SERVICE CHARGES AND TAXES**

There is a 5% booking fee to cover the administrative costs of planning and executing the event. Glena's automatically adds a 18% gratuity to all buyouts. Any additional gratuity is left to the discretion of the guests. 8.5% San Francisco sales tax is also added to the invoice subtotal. If the event minimum is not met during the course of the event, an applicable room charge will be added to achieve the food and beverage minimum stated above.

### **DIETARY RESTRICTIONS**

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