MENU

FAMILY STYLE

CHOOSE FOUR

- prices are based on two hours of service -

(each additional choice +$5pp)

LOUNGE: $40 PER PERSON | ROOF: $55 PER PERSON

(each additional hour +$15pp)

GUACAMOLE
with Chips & Two Salsas

CHICKEN WINGS
with Habanero Honey

LOBSTER RANGOON
with Chamoy Salsa (+3)

CHIHUAHUA CHEESE STICKS
with Tomato Sauce

CUCUMBERS
with Green Beans
& Peanut Macha

CHICKEN QUESADILLA
with Tomatillo-Chipotle Salsa

NACHOS
with Queso, Pico de Gallo
add Chicken & Chorizo +5

ACHIOTE RICE
with Lime & Cilantro

BROILED OYSTERS
with Hoja Santa & Bacon (+5)

CHICKEN NUGGETS
with Sichuan Salsa

BABY BACK RIBS
with Chile Costeño Barbeque Sauce

CARNE ASADA SKEWERS
with Kabayaki Glaze

JALAPEÑO POPPERS (HOT!)
with Bacon-Cream Cheese

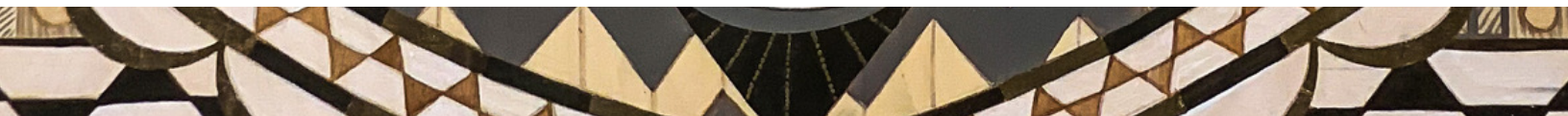
SHRIMP CEVICHE
with Green Papaya
& Aguachile Verde (+5)

CHILLED CALAMARI
with Yacatecan Vinaigrette

CORN
with Duke's Mayonnaise
& Cotija Cheese

SHOESTRING FRIES
with Sumac

BEANS
with Chilmole



DECONSTRUCTED TACO STATION $30PP

(OR +$15PP AS AN ADD ON)

SERVED FAMILY STYLE WITH HOUSE MADE SALSA & TORTILLAS

choose two

SWEET POTATO
with Smoked Cashew and Corn Nuts

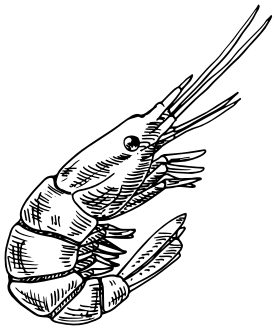
AL PASTOR
Spit Roasted Pork with Pineapple

SHORT RIB
with Chipotle Coleslaw & Chamoy (+5)

SEA BASS
with Pickled Vegetables

BLACKENED SHRIMP
with Salsas (+10)

CHICKEN
with Salsa Verde & Crema

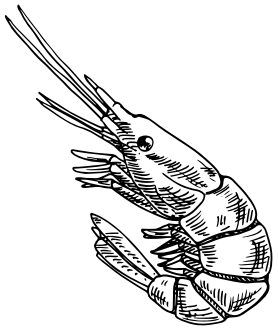


RAW BAR

$500 FOR 50 OF EACH

- $250 for each additional order of 50 -

CEVICHE | SHRIMP | OYSTERS



DESSERT

SERVED FAMILY STYLE

+ $5 per person, per item

MINI CHOCOLATE ICE-CREAM SANDWICH

PINEAPPLE PU PU PLATTER

SNICKERDOODLE COOKIES

LET THEM EAT CAKE!

add Coffee Tres Leches | $50 - serves 20

(available with a 72 hours notice)

FAMILY STYLE LUNCH

AVAILABLE UNTIL 3:OOPM
LOUNGE: $35 PER PERSON | ROOF: $50 PER PERSON

TO START

FOR THE TABLE

GUACAMOLE
with Chips & Two Salsas

ADD NACHOS
with Queso, Pico de Gallo, Chicken & Chorizo
+5pp

ADD LOBSTER RANGOON
with Chamoy Salsa
+3pp

APPETIZERS

FOR THE TABLE
choose one

CORN
with Duke's Mayonnaise & Cotija Cheese

CHILLED CALAMARI
with Yacatecan Vinaigrette

SHRIMP CEVICHE
with Green Papaya & Aguachile Verde (+5)

DECONSTRUCTED TACOS

SERVED FAMILY STYLE WITH HOUSE MADE SALSA & TORTILLAS
choose two

SWEET POTATO
with Smoked Cashew & Corn Nuts

BLACKENED SHRIMP
with Salsas (+10)

SHORT RIB
with Chipotle Coleslaw and Chamoy +5

SEA BASS
with Pickled Vegetables

CHICKEN
with Salsa Verde & Crema

AL PASTOR
Spit Roasted Pork with Pineapple

DESSERT

SERVED INDIVIDUALLY

MINI CHOCOLATE ICE-CREAM SANDWICHES

OPEN BAR PACKAGES

PRICED PER PERSON
MINIMUM OF 2 HOURS

A

Beer, Wine & Margaritas

$50 for 2 hours
$70 for 3 hours

B

Beer, Wine, Margaritas & all House Liquors

$60 for 2 hours
$85 for 3 hours

C

Beer, Wine, Margaritas & all Premium Liquors

$70 for 2 hours
$100 for 3 hours

HOUSE

LIQUOR

Tito's Vodka
Spring 44 Gin
El Dorado 3 Year Rum
Evan Williams Bourbon
Pig's Nose Scotch
Pueblo Viejo Tequila
Del Amigo Mezcal

NON-ALCOHOLIC

Assorted Soft Drinks
Fresh Juice

PREMIUM

LIQUOR

house offerings plus the following:

Hendrick's Gin
Appleton Reserve Rum
Maker's Mark Bourbon
Johnnie Walker Black Label
Don Julio Blanco Tequila
Ilegal Joven Mezcal

LOVE TEQUILA & MEZCAL?
Ask us about our tasting cart!

BEER

DRAFT
Narragansett Lager
Mikkeller IPA

CAN
Modelo Especial
Tecate

BOTTLES
Bocanegra Pilsner
Bocanegra Dunkel

WINE

Angeline Rosé
Apolloni Pinot Gris
Frico "Rosso" Sangiovese
Zardetto Prosecco