

BRUNCH PRIX FIXE
\$35 PER PERSON

Served Family Style For Groups Sized 11 - 20
- includes guacamole, three mains, and dessert -

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FOR THE TABLE

GUACAMOLE

with Chips, Salsa Verde and Salsa Arbol

BRUNCH

(select three)

GEM SALAD

with Salsa Almendrado & Queso Fresco

CHURRO FRENCH TOAST

with Champurrado

SCRAMBLED EGG QUESO FUNDIDO

with Chorizo & Hot Sauce

CHILAQUILES DIVORCIADOS

with a Poached Egg

CHICKEN TACOS

with Salsa Verde & Crema

FISH TEMPURA TACOS

with Lime Mayonnaise & Cabbage

SKIRT STEAK TACOS

with Onions & Mojo de Ajo

PASTRAMI TACOS +4PP

with Sauerkraut & Mustard Seed Salsa

BREAKFAST TACOS

with Migas, Salsa & Cheese
with Chorizo +1 | with Brisket +2

DESSERT

SOFT MILK CHOCOLATE CUSTARD

with Flor de Cacao Crema

BEVERAGE PACKAGES

(optional - full table participation required)

+10 per person, per hour for premium spirits

A

Beer, House Wine
& Select Margaritas

\$50/2 HOURS

B

Beer, House Wine
Select Margaritas & House Liquors

\$60/2 HOURS

TAQUERÍA

DINNER PRIX FIXE \$55 PER PERSON

Served Family Style for Groups Sized 11 - 20
- includes guacamole, queso fundido, two starters and three deconstructed tacos -

TO START

GUACAMOLE

with Chips and Two Salsas
(Verde and Arbol)

QUESO FUNDIDO

Chorizo | Mushroom | Shishito | Lobster +5
(select one)

STARTERS

(select two)

WHITE ASPARAGUS

with Egg White Salad

GEM LETTUCE

with Our Green Goddess Dressing

BEET TARTARE

with Salt Crusted Potatoes

ENGLISH PEAS

with Toum & Mint

BLACK KALE

with Cauliflower & Charales

SLICED FENNEL

with Avocado & Avocado Leaf Oil

CRUNCHY

+7 per person, per item

SWEET POTATO FLAUTAS

with Lettuce & Crema

TILE FISH TACOS

with Capered Guacamole

DECONSTRUCTED TACOS

served with corn tortillas, salsa, onion, cilantro and lime
(select three)

SKIRT STEAK

with Onions & Mojo de Ajo

CHICKEN

with Salsa Verde & Crema

CARNITAS

with a Study in Salsa Verde

RED CHILE DUCK

with Pickled Radish

FISH TEMPURA

with Cabbage &
Lime Mayonnaise

PASTRAMI +4PP

with Sauerkraut
& Mustard Seed Salsa

BRUSSELS SPROUTS

with Salsa Almendrado
& Queso Fresco

LAMB BARBACOA

with Salsa Borracha
& Green Olives

DESSERT

+4 per person, per item

MILK CHOCOLATE CUSTARD

with Flor de Cacao Crema

STRAWBERRY

with Añejo Tequila Caramel Sauce

BEVERAGE PACKAGES

(optional - full table participation required)

+10 per person, per hour for premium spirits

A

Beer, House Wine
& Select Margaritas

\$50/2 HOURS

B

Beer, House Wine,
Select Margaritas & House Liquors

\$60/2 HOURS

MENU ITEMS SUBJECT TO CHANGE

TAQUERÍA

DINNER PRIX FIXE

\$70 PER PERSON

Served Family Style for Groups Sized 11 - 20
- includes guacamole, queso fundido, three starters, three deconstructed tacos and dessert -

TO START

GUACAMOLE

with Chips and Two Salsas
(Verde and Arbol)

QUESO FUNDIDO

Chorizo | Mushroom | Shishito | Lobster +5
(select one)

CRUNCHY

+7 per person, per item

SWEET POTATO FLAUTAS

with Lettuce & Crema

TILE FISH TACOS

with Capered Guacamole

STARTERS

(select three)

WHITE ASPARAGUS

with Egg White Salad

BLACK KALE

with Cauliflower & Charales

CURED HALIBUT

with Strawberries & Aguachile

BEET TARTARE

with Salt Crusted Potatoes

WHITE ASPARAGUS

with Egg White Salad

SCALLOP CEVICHE

with Red & Green Chile

GEM LETTUCE

with Our Green Goddess Dressing

ENGLISH PEAS

with Toum & Mint

SLICED FENNEL

with Avocado & Avocado Leaf Oil

DECONSTRUCTED TACOS

served with corn tortillas, salsa, onion, cilantro and lime
(select three)

SKIRT STEAK

with Onions & Mojo de Ajo

CHICKEN

with Salsa Verde & Crema

CARNITAS

with a Study in Salsa Verde

RED CHILE DUCK

with Pickled Radish

FISH TEMPURA

with Cabbage &
Lime Mayonnaise

PASTRAMI +4PP

with Sauerkraut
& Mustard Seed Salsa

BRUSSELS SPROUTS

with Salsa Almendrado
& Queso Fresco

LAMB BARBACOA

with Salsa Borracha
& Green Olives

DESSERT

MILK CHOCOLATE CUSTARD

with Flor de Cacao Crema

STRAWBERRY

with Añejo Tequila Caramel Sauce

BEVERAGE PACKAGES

(optional - full table participation required)
+10 per person, per hour for premium spirits

A

Beer, House Wine
& Select Margaritas
\$50/2 HOURS

Beer, House Wine,

Select Margaritas & House Liquors
\$60/2 HOURS

MENU ITEMS SUBJECT TO CHANGE