



EMPELLÓN

GROUP DINING | LUNCH

Family style menu for groups of 9 - 14

** menus are subject to change*

**\$45
PER PERSON**

GUACAMOLE *with Seven Salsas*

STICKY RICE TAMAL *with Red Chile Duck*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

CORN ICE CREAM TACOS

**\$70
PER PERSON**

GUACAMOLE *with Seven Salsas*

STICKY RICE TAMAL *with Red Chile Duck*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SHORT RIB CONFIT *with Picadillo Garnish*
BRUSSELS SPROUTS *with Avola Almendrado*

CORN ICE CREAM TACOS

**\$95
PER PERSON**

WELCOME MARGARITA

GUACAMOLE *with Seven Salsas*

STICKY RICE TAMAL *with Red Chile Duck*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SHORT RIB CONFIT *with Picadillo Garnish*
BRUSSELS SPROUTS *with Avola Almendrado*

AVOCADO *with Lime, Olive Oil, and Eucalyptus Yogurt*

CORN ICE CREAM TACOS



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CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SHORT RIB CONFIT *with Picadillo Garnish*
BRUSSELS SPROUTS *with Avola Almendrado*

CORN ICE CREAM TACOS

**\$95
PER PERSON**

WELCOME MARGARITA
GUACAMOLE *with Seven Salsas*

STICKY RICE TAMAL *with Red Chile Duck*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SHORT RIB CONFIT *with Picadillo Garnish*
BRUSSELS SPROUTS *with Avola Almendrado*

AVOCADO *with Lime, Olive Oil, and Eucalyptus Yogurt*
CORN ICE CREAM TACOS

**\$125
PER PERSON**

WELCOME MARGARITA
CRAB NACHOS *with Sea Urchin "Queso"*

STICKY RICE TAMAL *with Red Chile Duck*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SEA BREAM *with Chilaquiles Verdes*
A-5 WAGYU "FAJITAS" *with Black Pepper Mole*
BRUSSELS SPROUTS *with Avola Almendrado*

AVOCADO *with Lime, Olive Oil, and Eucalyptus Yogurt*
CORN ICE CREAM TACOS

BEVERAGE PACKAGES & PAIRINGS

All guests must participate

\$65

per person (2 hours)

PACKAGE A

Unlimited beer, house wine and margaritas

\$75

per person (2 hours)

PACKAGE B

*Unlimited beer, house wine, margaritas and house brand liquors
(includes Tito's, Beefeater, Pueblo Viejo Blanco, Del Amigo, Evan Williams)*

\$85

per person (2 hours)

PACKAGE C

*Unlimited beer, house wine, margaritas and premium brand liquors
(includes Grey Goose, Ketel One, Don Julio Blanco, Woodford, Hendrick's,
Maker's Mark, Macallan 12, Del Maguey Chichicapa)*

\$75/\$85/\$115

per person

4-COURSE WINE PAIRING

Sommelier's selection of four 3 oz. pours of red, white, and dessert wine

4-COURSE AGAVE PAIRING

Sommelier's selection of four 1.5 oz. pours of tequila and mezcal

Agave Library Cart selections available upon request