

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)

CHURRO FRENCH TOAST

with Champurrado

SCRAMBLED EGG QUESO FUNDIDO

with Chorizo & Hot Sauce

CHILAQUILES DIVORCIADOS

with a Fried Egg

AVOCADO TOAST

with Smoked Eggplant

CHICKEN TACOS

with Black Kale

FISH TEMPURA TACOS

with Lime Mayonnaise & Cabbage

SKIRT STEAK TACOS

with Onions & Mojo de Ajo

BRUSSELS SPROUTS TACOS

with Almendrado

PASTRAMI TACOS +2PP

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 & three deconstructed tacos -

TO START

GUACAMOLE

with Chips & Two Salsas
(Verde and Arbol)

QUESO FUNDIDO

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

STARTERS

(select two)

MARKET GREENS

with Creamy Lime Dressing

TOMATOES

with Squash Blossom & Buttermilk

QUAIL EGG SOPES

with Refried Black Beans & Chorizo

WATERMELON

with Feta & Toasted Oregano

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

SOFT MILK CHOCOLATE CUSTARD

with Flor de Cacao Crema

STRAWBERRIES

with Whipped Cream, Strawberry Ice
& 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

ALL MENU ITEMS ARE SUBJECT TO CHANGE

TAQUERÍA

DINNER PRIX FIXE | \$70 PER PERSON

Served Family Style for Groups Sized 11 - 20

- includes a classic margarita, guacamole, queso fundido, three starters, three deconstructed tacos and dessert -

CLASSIC MARGARITA

Pueblo Viejo Blanco, Lime, Smoked Salt

TO START

GUACAMOLE

*with Chips and Two Salsas
(Verde and Arbol)*

QUESO FUNDIDO

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

CRUNCHY

+7 per person, select one

SWEET POTATO FLAUTAS

with Lettuce & Crema

TILE FISH TACOS

with Capered Guacamole

APPETIZERS

(select three)

YELLOW ZUCCHINI

with Sweet Corn & Achiote

MARKET GREENS

with Creamy Lime Dressing

TOMATOES

with Squash Blossom Buttermilk

SHRIMP COCKTAIL

with with Aji Dulce Chile

STRIPED BASS

with Strawberries & Aguachile Claro

WATERMELON

with Feta & Plums

QUAIL EGG SOPES

with Refried Black Beans & Chorizo

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

SOFT MILK CHOCOLATE CUSTARD

with Flor de Cacao Crema

STRAWBERRIES

*with Whipped Cream, Strawberry Ice
& 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

ALL MENU ITEMS ARE SUBJECT TO CHANGE