CLASSIC BAR

BUILD YOUR OWN TACOS

serves 20–24 $380



WHAT'S IN THE BAR

INCLUDES

BOWLS, FORKS, NAPKINS, SERVING UTENSILS, WIRE RACKS, WATER PANS, AND STERNOS

Flour Tortillas*
Corn Tortillas
(or half and half)

Chicken Tinga
Carnitas*
Fajita Vegetables

Cilantro Lime Rice
Black Beans

Chips
Guacamole
Pico
Red Salsa
Salsa Verde
Sour Cream
Shredded Romaine
Asadero Cheese
Limes
Yellow Onion
Cotija
Cilantro

* Contains Gluten
** These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SUBSTITUTIONS & ADD-ONS

serves 10–12

SUBSTITUTIONS swap out Chicken Tinga or Carnitas

Sub Grilled Chicken	+$24
Sub Carne Asada**	+$28
Sub Birria with Consommé	+$28

ADD-ONS

add Chicken Tinga	$34
add Carnitas*	$34
add Grilled Chicken	$36
add Carne Asada**	$59
add Birria with Consommé	$49
Fajita Veg + Mushrooms	$16
Cilantro Lime Rice	$14
Black Beans	$16
Guacamole	$28

ENHANCEMENTS

serves 20–24

Queso	$28
Street Corn	$29
Cheese Quesadillas*	$32
Lost Lady Salad (Lady Nomada only - contains nuts)	$39
Jalapeño Caesar Salad* (Perdida only)	$32

SALSAS & DRESSINGS

serves 10–12

8oz. each $6

Guajillo Ranch
Fresno Cilantro Aioli
Salsa Verde
Red Salsa
Pico de Gallo
Fire Roasted Salsa
Lost Lady Hot Sauce (bottle)

BEVERAGES

serves 16

Includes gallon container + 16 cups. $15

Lemonade
Iced Tea

DESSERT

Chocolate Chip Cookies* $30
1 dozen (12)