



BRUNCH MENU 1

FIRST COURSE

queso, chipotle flavor
house made tortilla chips & salsa
served family style

SECOND COURSE

SEASONAL FRESH FRUIT

THIRD COURSE

(Select 1)

BREAKFAST TACOS

3 flour tortillas topped with farm fresh scrambled eggs,
pico de gallo, mexican cheese blend, and potatoes
served with refried beans

MIGAS

3 farm fresh scrambled eggs and tortilla strips
served with our famous green sauce, avocado, crema,
queso fresco, onion, and cilantro
served with refried beans

MOLLETES

our version of avocado toast- white bread "bolillo,"
spread with avocado, black beans,
melted mexican cheeses, and pico de gallo

FOURTH COURSE

churros with powdered sugar & fresh berries
served family style

\$30 PER GUEST

Plus tip and tax





BRUNCH MENU 2

FIRST COURSE

queso, chipotle flavor
house made tortilla chips & salsa
served family style

SECOND COURSE

SEASONAL FRESH FRUIT

THIRD COURSE

(Select 1)

BREAKFAST TACOS

3 flour tortillas topped with farm fresh scrambled eggs,
pico de gallo, mexican cheese blend, and potatoes
served with refried beans

MIGAS

3 farm fresh scrambled eggs and tortilla strips
served with our famous green sauce, avocado, crema,
queso fresco, onion, and cilantro
served with refried beans

TRES LECHES PANCAKES

caramelized pineapple, cinnamon butter, tres leches syrup,
and toasted coconut

MOLLETES

our version of avocado toast- white bread "bolillo,"
spread with avocado, black beans,
melted mexican cheeses, and pico de gallo

FOURTH COURSE

churros with powdered sugar & fresh berries
served family style

\$ 40 PER GUEST

Plus tip and tax





BRUNCH MENU 3

SERVED BUFFET STYLE

minimum of 25 people

FIRST COURSE

queso, chipotle flavor
house made tortilla chips & salsa
fresh guacamole
seasonal fresh fruit
jalisco salad

SECOND COURSE

(Select 1)

BREAKFAST TACOS

flour tortillas topped with farm fresh scrambled eggs,
pico de gallo, and a mexican cheese blend
assortment of: bacon, chorizo, and mexican potatoes
(3 per person)

OR

MIGAS

3 farm fresh scrambled eggs and tortilla strips, served with
our famous green sauce, avocado, crema, queso fresco,
onion, cilantro, and refried beans
choice of: bacon, chorizo, or mexican potatoes

THIRD COURSE

TRÉS LECHES

vanilla cake soaked in our trés leches syrup,
pineapple, toasted coconut

COFFEE & TEA

\$ **45** PER GUEST

Plus tip and tax





BOOZY BRUNCH ADD-ONS

KICK YOUR EVENT OFF WITH A WELCOME MIMOSA

ONE PER GUEST

+ \$8 PER PERSON

END THINGS ON A SWEET NOTE WITH A "LIQUID DESSERT" CARAJILLO

ONE PER GUEST

+ \$11 PER PERSON

BRUNCH BEVERAGES ON CONSUMPTION

*you can offer as few or as many selections as you'd like,
we'll just add them to your tab as they're ordered.*

NORTE BLOODY

Your choice of vodka or tequila bloody revolution,
salsa rojo, citrus, mexican spices \$8

UPTOWN MIMOSA

Prosecco, fresh OJ \$8

NORTE SPARKLING PALOMITA

Your choice of vodka or tequila bloody revolution,
salsa rojo, citrus, mexican spices \$9

CARAJILLO

Licor 43 with an espresso shot \$11

MI CASA ES SU CASA

on the ROCKS or FROZEN;

El Jimador tequila, Naranja liqueur, agave nectar,
triple citrus juices \$11





LUNCH MENU 1

FIRST COURSE

queso, chipotle flavor
house made tortilla chips & salsa
served family style

SECOND COURSE

(Select 1)

KALE VERDE ENSALADA

kale mix, cranberries, goat cheese, almonds,
strawberries, mango, and balsamic reduction

ROASTED CHICKEN TACOS

grilled chicken "encacahuatado"
peanut and morita chile sauce, cilantro
2 served in corn tortillas with house rice and beans

AL PASTOR TACOS

traditional grilled pork tacos seasoned with our
mix of spices, onion, cilantro, and pineapple
2 served in corn tortillas with house rice and beans

THIRD COURSE

churros with powdered sugar & fresh berries
served family style

\$ 25 PER
GUEST

Plus tip and tax



LUNCH MENU 2

FIRST COURSE

queso, chipotle flavor
house made tortilla chips & salsa
served family style

SECOND COURSE

(Select 1)

BRISKET ENCHILADAS

housemade corn tortillas hand-dipped with pasilla pepper sauce,
stuffed with brisket, lettuce, onion, ancho sauce

GRILLED SALMON

with tomato marmalade, corn, roasted vegetables
and serrano sauce

SMOKED CAULIFLOWER AND HAZELNUT PIPIAN

with cilantro pesto, corn, toasted almonds

JALISCO SALAD

spring mix, avocado, cheese mix, tomato, onion,
cucumber, radish, corn, ranch dressing
option to add chicken

THIRD COURSE

churros with powdered sugar & fresh berries
served family style

\$ 36 PER
GUEST

Plus tip and tax





DINNER MENU 1

FIRST COURSE

queso, chipotle flavor
house made tortilla chips & salsa
served family style

SECOND COURSE

JALISCO SALAD

spring mix, tomato, avocado, onion, cucumber, radish,
corn, cheese mix, ranch dressing

OR

SOPA DE TORTILLA

pulled chicken, tortilla strips, cream, cheese,
avocado, ancho chile

THIRD COURSE

(Select 1)

POLLO CON MOLE

roasted half-chicken with mole and sesame seeds

GRILLED SALMON

with tomato marmalade, corn, roasted vegetables
and serrano sauce

SMOKED CAULIFLOWER & HAZELNUT PIPIAN

with cilantro pesto, corn, toasted almonds

FOR THE TABLE

Mexican white rice, refried beans

FOURTH COURSE

churros with powdered sugar & fresh berries
served family style

\$50 PER GUEST
Plus tip and tax





DINNER MENU 2

FIRST COURSE

queso, chipotle flavor, quacamole,
house made tortilla chips & salsa
served family style

SECOND COURSE

JALISCO SALAD

spring mix, tomato, avocado, onion, cucumber, radish,
corn, cheese mix, ranch dressing

OR

SOPA DE TORTILLA

pulled chicken, tortilla strips, cream, cheese,
avocado, ancho chile

THIRD COURSE

(Select 1)

POLLO CON MOLE

roasted half-chicken with mole and sesame seeds

GRILLED SALMON

with tomato marmalade, corn, roasted vegetables
and serrano sauce

SMOKED CAULIFLOWER & HAZELNUT PIPIAN

with cilantro pesto, corn, toasted almonds

COCHINATA PIBIL

braised pork shank with pickled red onions
and black bean puree

FOR THE TABLE

Mexican white rice, refried beans

FOURTH COURSE

churros with powdered sugar & fresh berries
served family style

\$60 PER
GUEST

Plus tip and tax



DINNER MENU 3

FIRST COURSE

queso, chipotle flavor, quacamole,
house made tortilla chips & salsa
served family style

SECOND COURSE

JALISCO SALAD

spring mix, tomato, avocado, onion, cucumber, radish,
corn, cheese mix, ranch dressing

OR

SOPA DE TORTILLA

pulled chicken, tortilla strips, cream, cheese,
avocado, ancho chile

THIRD COURSE

(Select 1)

COCHINATA PIBIL

braised pork shank with pickled red onions and black bean puree

GRILLED SALMON

with tomato marmalade, corn, roasted vegetables
and serrano sauce

SMOKED CAULIFLOWER & HAZELNUT PIPIAN

with cilantro pesto, corn, toasted almonds

CARNE ASADA

ribeye with nopales, panela cheese,
housemade chorizo and molcajete sauce

POLLO CON MOLE

roasted half-chicken with mole and sesame seeds

FOR THE TABLE

Mexican white rice, refried beans

FOURTH COURSE

churros with powdered sugar & fresh berries
served family style

\$75 PER
GUEST
Plus tip and tax





PASSED HORS D'OEUVRES

SELECT 3

FLAUTAS

chicken or beef

QUESADILLA

chicken, beef, or cheese

TOSTADITAS

rajas, tuna, or ceviche

\$25 PER
GUEST

Plus tip and tax

APPETIZER STATION

queso, chipotle flavor,
quacamole,
house made tortilla chips
& salsa

\$15 PER
GUEST

*Plus tip and tax
minimum of 20 guests*



BAR OPTIONS

CONSUMPTION BAR

Host establishes the drink selection level to be offered, and beverages within that list are added to the tab as they are ordered.

LIMITED CONSUMPTION BAR

Similar to the Consumption Bar, but host establishes the maximum dollar amount to be spent OR establishes the number of drink tickets distributed to each guest. Bar is closed or converted to cash bar when limit is reached.

OPEN BAR (FOR GROUPS LESS THAN 20 PPL)

Similar to the consumption bar, the restaurant adds beverages to the tab as they are ordered; but in this case, guests are not limited to any specific packages or brands. The full bar will be available for purchase.

to ensure our guests' safety, no shots or doubles to be served

BAR PACKAGE LEVELS

HOUSE

SPECIALTY COCKTAILS

Mi Casa Es Su Casa \$11

HOUSE WINE

Cupcake Chardonnay \$10 • Cupcake Red Velvet \$10 • Brut Cava \$9

BEER

Modelo Especial \$7 • Negra Modelo \$7 • Dos Equis XX \$7
Corona \$7 • Miller Lite \$7

MIXED DRINKS

house liquors & standard mixers \$12

PREMIUM

SPECIALTY COCKTAILS

Mi Casa Es Su Casa \$11 • Sangria a la Mexicana \$14 •
Jalisco Ranch Water \$14

PREMIUM WINE

The Crossings Sauvignon Blanc \$11 • Casa Madero Chardonnay \$11 •
Meiomi Pinot Noir \$13 • Prosecco \$10

BEER

Modelo Especial \$7 • Negra Modelo \$7 • El Chingon IPA \$7
Dos Equis XX \$7 • Pacifico \$7 • Corona \$7 • Deep Ellum Blonde \$7

MIXED DRINKS

premium liquors & standard mixers \$12-\$14

SUPER PREMIUM

SPECIALTY COCKTAILS

Mi Casa Es Su Casa \$11 • the Skinny \$14 • Sangria a la Mexicana \$14
• Jalisco Ranch Water \$14 • Izmale \$15

SUPER PREMIUM WINE

Sonoma Cutrer Chardonnay \$15 • Duckhorn Sauvignon Blanc \$16
• Joseph Carr Cabernet \$14 • Meiomi Pinot Noir \$13
• Rose Gold Rose \$15 • Prosecco \$10

BEER

Modelo Especial \$7 • Negra Modelo \$7 • El Chingon IPA \$7
Dos Equis XX \$7 • Pacifico \$7 • Corona \$7 • Deep Ellum Blonde \$7

MIXED DRINKS

super premium liquors & standard mixers \$14-\$16

