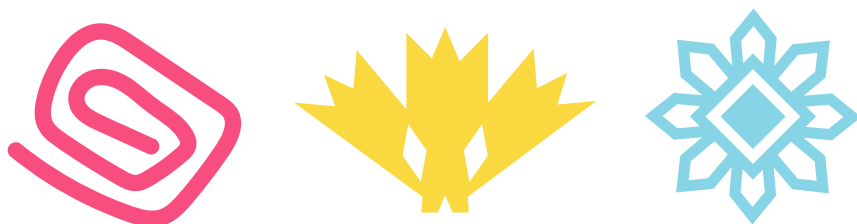




RICK BAYLESS
TORTAZO
event menu



platters

serve 10 people

snacks

CHILE + GARLIC PEANUTS | 25 **VG** | **GF**

CHIPS + SALSA tomatillo salsa, chipotle salsa | 25 **VG** | **GF**

CHIPS + GUACAMOLE

ALMOST NAKED topped with cilantro + red onion, served with tomatillo salsa + chipotle salsa | 60 **VG** | **GF**

FULLY DRESSED topped with cilantro + red onion, bacon, serrano chiles, cotija cheese, pepitas, tomatoes, served with tomatillo salsa + chipotle salsa | 70 **GF**

POTATO-POBLANO FLAUTAS chihuahua + cotija cheeses, avocado-tomatillo salsa | 50 **VG**

tacos caseros

made with corn tortillas

CHIPOTLE CHICKEN TINGA avocado, queso fresco | 70 **GF**

SALSA NEGRA MUSHROOM queso fresco, crispy chihuahua cheese, roasted garlic mojo | 70 **VG** | **GF**

CARNITAS guacamole, radish, cilantro + onion, lime | 70 **GF**

quesadillas

prepared with flour tortillas

CHICKEN + BACON tomatoes, chihuahua cheese, garlic mojo, cilantro crema | 70

ROASTED MUSHROOM poblano rajas, chihuahua cheese, cilantro crema | 60 **VG**

add: chipotle chicken 12 | carne asada 24 | carnitas 16

VG-VEGETARIAN | GF-GLUTEN FREE



tortas

OUR SPECIALTY

whole tortas cut into 3 pieces

CRISPY CHICKEN MILANESA

napa cabbage, pickled jalapeños, cotija cheese, avocado-tomatillo salsa, cilantro crema | 60

EGGPLANT MILANESA a

vegetarian version of our most popular torta | 50 **VG**

CHIPOTLE-ROASTED CHICKEN

avocado, poblano rajas, chihuahua cheese, arugula, cilantro crema | 60

CUBANA berkshire pork loin, bacon, avocado, chihuahua cheese, chipotle mustard, cilantro crema | 60

CARNE ASADA chile-rubbed prime sirloin, avocado, poblano rajas, arugula, chimichurri | 70

tostadas

made with crisp heirloom corn tortillas

CHIPOTLE CHICKEN SALAD avocado, cotija cheese, pepitas, black bean spread, cranberries | 45 **GF**

SMOKED SALMON CEVICHE guacamole, tomatoes, serranos, jicama, arugula | 60 **GF**

desserts

CINNAMON-SUGAR CHURROS chocolate and cajeta caramel | 25

beverage packages

beer & wine

\$25 per person, per hour

INCLUDES

draft, mexican & local beer

red, white & sparkling wine

soft drinks

iced tea

agua frescas

drip coffee



beer, wine & marg

\$30 per person, per hour

INCLUDES

everything included in the beer & wine offering

your choice of almost naked, el súper clásico, ancho mezcal or mango + chamoy margaritas

full bar

\$40 per person, per hour

INCLUDES

everything included in the beer, wine & marg offering

all specialty margaritas & cocktails

house spirits

take aways

priced per person

SIGNED COOKBOOKS 35

choose from: fiesta at rick's, mexico one plate at a time, mexican everyday, mexican kitchen, authentic mexican, more mexican everyday

CHILE + GARLIC PEANUTS VG | GF 4

TORTAZO MINI COOLER 15

food & beverage minimums

front dining room

room for up to 20 seated; 30 standing

LUNCH

Daily \$800

DINNER

Monday, Tuesday & Saturday \$1,500

Wednesday, Thursday, Friday \$1,750

full restaurant buyout

room for up to 50 seated; 70 standing

LUNCH

Monday, Tuesday & Saturday \$2,500

Wednesday, Thursday, Friday \$3,500

DINNER

Monday, Tuesday & Saturday \$4,000

Wednesday, Thursday, Friday \$5,000



ADMINISTRATIVE FEE. Any administrative fee charged for your event is for administration of your event. This fee is used to offset operation and administrative expenses associated with your event. This fee is not a tip or gratuity and will not be distributed as gratuities to the employees who provided service to the guests at your event