



PEQUENA FIESTA

*PLATED

\$18*

Includes a Green Salad of Lettuce, Tomatoes, Red Onions, Sunflower Seeds, and Herb Vinaigrette

POLLO CREMA

Grilled Chicken Breast with Jalapeno Goat Cheese Crema, Spanish Rice, and Borracho Pinto Beans

CARNE ASADA

Espresso Adobo Marinated Flank Steak, Spanish Rice, and Borracho Pinto Beans

VERACRUZ TROUT

Pan-Seared Rainbow Trout with Veracruz Sauce and Spanish Rice

TAMALE

Wild Mushroom and Leek Tamales with a Smoked Tomato Mole, Spanish Rice, and Borracho Pinto Beans

BUFFET PRICING

\$18 **\$24** **\$32**
PICK 2 PICK 3 PICK 4

BUENOS AMIGOS

*PLATED

\$24*

Includes Casa Salad with Mixed Organic Greens, Red Onions, Baby Heirloom Tomatoes, Bolillo Crisp, and Green Chili Yogurt Dressing

WATERMELON BASIL CHICKEN

Watermelon and Basil Brined Grilled Chicken Breasts, Roasted Potato Medley, Pepita Green Beans

BLACK AND BLUE ROULADE

Coffee and Cocoa Rubbed Steak Roulade Stuffed with Apples and Scallions Finished with a Blueberry Demi Glace, Roasted Potato Medley, Pepita Green Beans

STUFFED EGGPLANT

Eggplant Planks Stuffed with Caramelized Onions, Grilled Asparagus and Marinated Portabella Mushrooms Topped with A Roasted Tomato and Pepper Coulis, Roasted Potato Medley, Pepita Green Beans

GRILLED COBIA

Grilled Farm Raised Cobia, Tomato Fresno Coulis, Roasted Potato Medley, Pepita Green Beans

BUFFET PRICING

\$24 **\$32** **\$40**
PICK 2 PICK 3 PICK 4

TEXAS BBQ

\$25*

Includes Simple Mixed Green Salad with Roasted Apple Dressing, Cornmeal Rolls with Jalapeno Honey Butter

BUFFET INCLUDES

Wagon Wheels with Smoked Gouda Mac and Cheese

Corn on the Cob with Chipotle Butter

Baked Pinto Beans with Housemade Jerked Bacon

12 hour Smoked Beef Brisket

Fennel Cucumber Slaw

Pero Nuevo Brined Pork Ribs

Chipotle Agave BBQ

Housemade Hawaiian Rolls

BANQUETE LUJOSO

\$29*

Includes Caesar Salad with Romaine Hearts, Cherry Tomatoes, Kalamata Olives, Smoked Manchego, Bolillo Crisp, and Red Chili Caesar Dressing

COSTILLA

Root Beer Braised Short Ribs, Ancho Mashed Purple Potatoes, Broccolini, Chipotle Agave BBQ Sauce

POLLO VOLADOR

Pan Roasted Airline Chicken Breast, Sweet Corn and Truffle Flan, Wild Mushrooms, Charred Heirloom Tomatoes, Cumin Chicken Jus

SALMON ESCOCES

Seared Faroe Island Salmon, Grilled Watermelon Salsa, Toasted Almond Freekeh, Braised Baby Bok Choy

BERENJENA

Grilled Baby Eggplant, Kale Salsa Verde, Tabbouleh Quinoa, Dukkah

*PLATED ONLY

BUILD YOUR OWN TACO BAR

\$18
PICK 2

\$25
PICK 3

\$30
PICK 4

Includes wheat or corn shells, House cheese blend, spanish rice, black or borracho beans, and mixed organic greens

MIXED VEGETABLES

Seasonal selection of sauteed vegetables

MICHELADA TOFU

Chorizo seasoned grilled Cleveland tofu cooked with peppers, onions, bloody mary mix, and Pacifico beer

COCA-COLA BRAISED BEEF

Mexican coca-cola braised certified angus chuck roast

FOUR PEPPER CHICKEN

Roasted boneless skinless chicken thighs, rubbed with our house blend of 4 peppers and mexican spices

MICHELADA MAHI

Mahi mahi cooked with peppers and onions, bloody mary mix, and Pacifico beer

MICHELADA SHRIMP

Bite-sized shrimp, cooked with peppers and onions, bloody mary mix, and Pacifico Beer

ADOBO FLANK STEAK

Certified angus flank steak marinated in an espresso adobo

GINGER MOJO MAHI

Mahi mahi marinated in our ginger mojo

COCKTAIL HOUR APPS

CHIPOTLE AGAVE MEATBALLS.....\$3

Ground Flank Steak Meatballs, Chipotle Agave

CALIENTE SALSA.....\$3

Spicy pureed salsa, made with roasted tomatoes, guajillo and habanero peppers (includes house made blue corn chips)

GOAT CHEESE PEPPERS.....\$3

Smoked baby bell peppers stuffed with goat cheese, cream cheese, citrus zest, and habanero peppers

HOUSE SALSA.....\$3

House made salsa with fresh peppers, onions, and cilantro (includes house made blue corn chips)

HUITLACOCHÉ SPOON BREAD.....\$3

Corn bread souffle with a Mexican delicacy

MANGO SKEWERS.....\$3

Marinated bocconcini, chipotle mango, & fresh basil

PAPA FRITAS.....\$3

Smokey spice seasoned potato wedges with habanero ketchup

VERDE SALSA.....\$3

A medium heat green salsa, made with tomatillos, roasted poblanos and limes (includes house made blue corn chips)

COCA-COLA BRAISED BEEF MINI EMPANADAS.....\$4

Coca-cola braised certified angus chuck and house cheese blend bite sized puff pastry empanadas. 2 per serving. (Includes chimichurri crema)

GUACAMOLE.....\$4

House made guacamole, made with fresh avocados, poblanos, jalapenos, lime juice, and cilantro (includes house made blue corn chips)

MANGO CHICKEN MINI EMPANADAS.....\$4

4 pepper roasted chicken and mango bite sized puff pastry empanadas. 2 per serving. (Includes chipotle crema)

POTATO & CHEESE MINI EMPANADAS.....\$4

Mashed yukon golds, house cheese blend

SEASONAL GUACAMOLE.....\$4

Ask about our seasonal guacamole flavors

PLANTAIN FRITTERS.....\$5

Smashed and twice fried plantains served with chipotle agave sauce

COCA-COLA BRAISED BEEF EMPANADAS.....\$5

Coca-cola braised certified angus chuck and house cheese blend puff pastry empanadas. (Includes chimichurri crema)

CUBAN PINWHEELS.....\$5

Wheat flour wrap, roasted pork loin, tequila-sriracha bacon, jalapeno mustard, manchego cheese

JERKED SHRIMP SKEWERS.....\$5

Jerked shrimp, housemade bacon, pineapple, cherry tomato

MANGO CHICKEN EMPANADAS.....\$5

4 pepper roasted chicken and mango puff pastry empanadas. (Includes chipotle crema)

CHARCUTERIE.....\$6

A selection of fine meats served with assorted crackers

CHEESE BOARD.....\$6

A selection of fine cheeses served with assorted crackers

MINI CHORIZO SLIDERS.....\$6

Cornmeal brioche, pickled red onions, chili lemon aioli, chihuahua cheese, house made chorizo patties