



GROUP DINING menu

PRICED PER PERSON UNLESS OTHERWISE SPECIFIED

APPETIZERS

CHIPS & SALSA **v** \$4

CHOICE OF TOMATILLO- AVOCADO OR ROASTED TOMATO | BOTH +\$2 / PERSON

CHIPS & GUACAMOLE **v** \$5

AVOCADO, LIME, CILANTRO, COTIJA CHEESE

CHIPS & QUESO **v** \$5

HOUSE-MADE GREEN CHILE QUESO

CHICKEN WINGS \$5

3 WINGS PER ORDER

CHOICE OF HOUSE BARREL-AGED HOT SAUCE OR MILD BUFFALO SAUCE

SHRIMP CEVICHE* \$8

JALAPEÑO, ONION, TOMATO, AVOCADO, LIME, CILANTRO, SRIRACHA,
SERVED WITH CHIPS

NACHOS

NACHO BAR **v** \$6

QUESO, GUACAMOLE, PICO DE GALLO

CHICKEN TINGA NACHO BAR \$8

CHIPOTLE BRAISED CHICKEN, QUESO, GUACAMOLE, PICO DE GALLO

BEEF BARBACOA NACHO BAR \$8

BRAISED BRISKET, QUESO, GUACAMOLE, PICO DE GALLO

CHORIZO NACHO BAR \$8

SPICED PORK SAUSAGE, QUESO, GUACAMOLE, PICO DE GALLO

IMPOSSIBLE NACHO BAR \$9

PLANT BASED PROTEIN, QUESO, GUACAMOLE, PICO DE GALLO

STREET TACO BAR

AL PASTOR STREET TACO BAR \$8

PORK BELLY, ACHIOTE, PINEAPPLE, PICKLED ONION,
CILANTRO, CHIHUAHUA CHEESE

CARNITAS STREET TACO BAR \$8

PORK SHOULDER, CHICHARRONES, ONION,
TOMATILLO-AVOCADO SALSA, CILANTRO, COTIJA CHEESE

CHICKEN TINGA STREET TACO BAR \$8

CHIPOTLE BRAISED CHICKEN THIGHS, QUESO FRESCO,
CILANTRO, PICKLED ONION, AVOCADO

TEMPURA AVOCADO STREET TACO BAR **v** \$8

TEMPURA AVOCADO, ROASTED POBLANO, NOPALES,
PICKLED RADISH, CILANTRO, COTIJA CHEESE

BEEF BARBACOA STREET TACO BAR \$8

BRAISED BRISKET, PICKLED RADISH, AVOCADO, CILANTRO,
QUESO FRESCO, PICO DE GALLO

CRISPY FISH STREET TACO BAR* \$8

TEMPURA ALASKAN COD,
ANCHO TARTAR, CITRUS SLAW,
TOMATILLO-AVOCADO SALSA, CILANTRO

CARNE ASADA STREET TACO BAR \$9

SKIRT STEAK, GUAJILLO SALSA, CILANTRO,
ONION, PICKLED RADISH

GRILLED SHRIMP STREET TACO BAR* \$9

ANCHO-GARLIC MARINADE, PINEAPPLE, PICO DE GALLO,
CITRUS SLAW, CHIPOTLE AIOLI, CILANTRO

IMPOSSIBLE STREET TACO BAR **v** \$9⁵⁰

PLANT-BASED PROTEIN, BELL PEPPER,
ONION, TOMATO,
CAULIFLOWER, QUESO FRESCO

*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, especially if you have certain medical conditions. †All fried items are prepared in oil that is also used to cook shellfish, fish, and breaded items. Ask about our gluten-free options.

v Vegetarian

QUESADILLAS

CHEESE **v** \$6

MEXICAN-BLEND CHEESE, AVOCADO CREMA, PICO DE GALLO, ROASTED TOMATO SALSA

VEGGIE **v** \$7

ROASTED VEGETABLES, MEXICAN-BLEND CHEESE, AVOCADO CREMA, PICO DE GALLO, ROASTED TOMATO SALSA

CHICKEN TINGA \$8

CHIPOTLE BRAISED CHICKEN, MEXICAN-BLEND CHEESE, AVOCADO CREMA, PICO DE GALLO, ROASTED TOMATO SALSA

BEEF BARBACOA \$8

BRAISED BRISKET, MEXICAN-BLEND CHEESE, AVOCADO CREMA, PICO DE GALLO, ROASTED TOMATO SALSA

CHORIZO \$8

SPICED PORK SAUSAGE, MEXICAN-BLEND CHEESE, AVOCADO CREMA, PICO DE GALLO, ROASTED TOMATO SALSA

IMPOSSIBLE **v** \$9

PLANT BASED PROTEIN, MEXICAN-BLEND CHEESE, AVOCADO CREMA, PICO DE GALLO, ROASTED TOMATO SALSA

GRILLED STREET BURRITOS

BLACK BEAN \$8 / BURRITO **v**

BLACK BEANS, CHEDDAR CHEESE, CILANTRO LIME RICE, MONTEREY JACK CHEESE

VEGGIE \$8 / BURRITO **v**

BELL PEPPER, ONION, TOMATO, CAULIFLOWER, CILANTRO LIME RICE, BLACK BEANS, MONTEREY JACK CHEESE

CHICKEN TINGA \$10 / BURRITO

CHIPOTLE BRAISED CHICKEN THIGHS, CHARRO BEANS, CILANTRO LIME RICE, MONTEREY JACK CHEESE

CARNE ASADA \$10 / BURRITO

SKIRT STEAK, CHARRO BEANS, CILANTRO LIME RICE, MONTEREY JACK CHEESE

ENCHILADA BAR

CHEESE ENCHILADA BAR **v** \$6

MEXICAN-BLEND CHEESE, RED AND GREEN CHILE

CHICKEN TINGA ENCHILADA BAR \$8

CHIPOTLE BRAISED CHICKEN THIGHS, RED AND GREEN CHILE

BEEF BARBACOA ENCHILADA BAR \$9

BRAISED BRISKET, RED AND GREEN CHILE

IMPOSSIBLE ENCHILADA BAR **v** \$11

PLANT BASED PROTEIN, RED AND GREEN CHILE

SALADS

SANTA FE SALAD **v** \$6

BLACKENED CHICKEN, MIXED GREENS, ROASTED CORN, BLACK BEANS, TOMATOES, PINEAPPLE, CRISPY TORTILLA STRIPS, COTIJA CHEESE, CHIPOTLE RANCH DRESSING

HOUSE SALAD **v** \$6

MIXED GREENS, TOMATOES, CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE DRESSING

SIDES

CHARRO BEANS \$2

BLACK BEANS **v** \$2

CILANTRO LIME RICE **v** \$2

ELOTE **v** \$4

MEXICAN-STYLE CORN ON THE COB, CHIPOTLE AIOLI, COTIJA CHEESE, CILANTRO

DESSERTS

CHURROS \$4

CINNAMON & SUGAR CHURROS, ADD CHOCOLATE OR CARAMEL SAUCE +1

KEY LIME PIE \$4

GRAHAM CRACKER CRUST

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v Vegetarian



DRINK PACKAGES

PRICED PER PERSON FOR 2-HOUR OPEN BAR

MARGARITAS

HOUSE MARGARITA (ROCKS OR FROZEN) \$18
EXOTICO TEQUILA, TRIPLE SEC, FRESH LIME

PRICKLY PEAR MARGARITA \$20
ESPOLON TEQUILA, TRIPLE SEC, PRICKLY PEAR SYRUP, FRESH LIME

PINEAPPLE JALAPEÑO MARGARITA \$20
EXOTICO TEQUILA, TRIPLE SEC, FRESH LIME, PINEAPPLE, JALAPEÑO

TAMARIND MARGARITA \$20
EXOTICO TEQUILA, AGAVE, FRESH LEMON,
FRESH LIME, TAMARIND

SMOKEY MARGARITA \$22
MONTE ALBAN MEZCAL, EXOTICO TEQUILA, TRIPLE SEC,
FRESH LIME, JALAPEÑO

FLAVOR UPCHARGE FOR MARGARITAS +\$1
STRAWBERRY, MANGO, PEACH AND POMEGRANATE

TIER 1 TEQUILA UPCHARGE +\$2
CORAZON BLANCO, ESPOLON BLANCO, HORNITOS BLANCO

TIER 2 TEQUILA UPCHARGE +\$4
1800 BLANCO, TRES GENERACIONES BLANCO, PATRÓN BLANCO

TIER 3 TEQUILA UPCHARGE +\$6
DON JULIO BLANCO, CASAMIGOS BLANCO, EL TESORO BLANCO

UPGRADE TO REPOSADO- ADD TO UPCHARGE +\$2
UPGRADE ANY TIER OF TEQUILA TO REPOSADO

COCKTAILS

CHOOSE 3 FROM THE LIST \$20

PALOMA
ESPOLON TEQUILA, AGAVE, GRAPEFRUIT JUICE, GRAPEFRUIT SODA, FRESH LIME

SOL DE FLARE
HOUSE-MADE PEPPER-INFUSED TEQUILA, ORANGE JUICE, AGAVE

CUCUMBER BASIL MARTINI
EXOTICO TEQUILA, CUCUMBER, BASIL, AGAVE, FRESH LEMON, FRESH LIME

OAXACAN OLD FASHIONED
CASAMIGOS AÑEJO TEQUILA, MONTE ALBAN MEZCAL, AGAVE, BITTERS

HONEY & SMOKE
MONTE ALBAN MEZCAL, HONEY, FRESH LIME, GINGER BEER

LA CAPIRUCHA
MONTE ALBAN MEZCAL, PRICKLY PEAR SYRUP, FRESH LIME

DRAFT BEER

TIER 1 DRAFT BEERS \$12

BUFFALO GOLD | BOULDER BEER CO. | GOLDEN ALE
MEXICAN LAGER | LONE TREE BREWING CO.
COORS LIGHT
OFF-DRY APPLE CIDER | STEM CIDER

TIER 2 DRAFT BEERS \$15

COORS LIGHT
SHAKE | BOULDER BEER CO. | CHOCOLATE PORTER
DUE EAST | BOULDER BEER CO. | NEW ENGLAND-STYLE IPA
ROTATING DRAFTS

BOTTLES & CANS

BOTTLE AND CAN BEER TIER 1 \$10

COORS BANQUET, MILLER LITE, BUD LIGHT,
MONTUCKY COLD SNACKS, UTICA CLUB, PABST BLUE RIBBON,
WHITE CLAW HARD SELTZER

BOTTLE AND CAN BEER TIER 2 \$15

TIER 1 PLUS:
CORONA, CORONA LIGHT, DOS EQUIS LAGER, DOS EQUIS AMBER, MODELO
ESPECIAL, BOHEMIA PILSNER

WINE

CHOOSE 2 FROM THE LIST \$18

WHITE AND RED WINE

ANGELINE CHARDONNAY, LA FIERA PINOT GRIGIO, BENZIGER CABERNET, SANTA JULIA MALBEC

SANGRIA

WHITE OR RED SANGRIA \$15

FRESHLY MADE WITH SEASONAL FRUIT

MIX IT UP OPTIONS

MIX IT UP OPTION 1 \$15

TIER 1 DRAFT & BOTTLE BEER, RED & WHITE WINE

MIX IT UP OPTION 2 \$17

TIER 2 DRAFT & BOTTLE BEER, WELL COCKTAILS, RED & WHITE WINE

MIX IT UP OPTION 3 \$18

HOUSE MARGARITAS, TIER 2 DRAFT & BOTTLE BEER, WELL COCKTAILS, RED & WHITE WINE