



# 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

## 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 \$9<sup>50</sup>

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, MONTERY JACK CHEESE

### VEGGIE \$8 / BURRITO **v**

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

### CHICKEN TINGA \$10 / BURRITO

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

### CARNE ASADA \$10 / BURRITO

SKIRT STEAK, CHARRO BEANS, CILANTRO LIME RICE, MONTERY 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

### SPANISH 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