



GROUP DINING menu

APPETIZERS

CHIPS & SALSA **V**

\$4 PER PERSON, A LA CARTE | \$2 PER PERSON, WITH TACO OR ENCHILADA BAR
Choose 1 salsa: tomatillo-avocado, roasted tomato salsa or chef's weekly salsa

ELOTE **V**

\$4 PER PERSON, A LA CARTE | \$2 PER PERSON, WITH TACO OR ENCHILADA BAR
Grilled Mexican-style corn on the cob, brushed with chipotle aioli, rolled in crushed Fritos, Cotija cheese, paprika, cayenne

CHIPS & GUACAMOLE **V**

\$5 PER PERSON, A LA CARTE | \$3 PER PERSON, WITH TACO OR ENCHILADA BAR
Avocado, lime, cilantro, Cotija cheese

CHIPS & QUESO **V**

\$5 PER PERSON, A LA CARTE | \$3 PER PERSON, WITH TACO OR ENCHILADA BAR
House-made green chile queso, pico de gallo

WINGS

\$5 PER PERSON, A LA CARTE | \$3 PER PERSON, WITH TACO OR ENCHILADA BAR
Choice of bone-in, boneless or cauliflower **V** wings,
choice of sauce: plain, mild, barrel-aged hot, Cajun dry rub, lemon pepper,
sweet Thai chili, ancho BBQ, hot BBQ, Teriyaki, spicy teriyaki,
jerk or mango habanero, choice of blue cheese or ranch dressing

NACHOS **V**

\$6 PER PERSON, A LA CARTE | \$4 PER PERSON, WITH TACO OR ENCHILADA BAR
Queso, guacamole, pico de gallo, cilantro, jalapeño
Add chicken tinga or chorizo +\$2 | Impossible plant-based protein **V** +\$4

QUESADILLAS **V** \$8

\$6 PER PERSON, A LA CARTE | \$4 PER PERSON, WITH TACO OR ENCHILADA BAR
Mexican-blend cheese, avocado crema, pico de gallo
Add chicken tinga or chorizo +\$2 | Impossible plant-based protein **V** +\$4

HOUSE SALAD **V**

\$6 PER PERSON, A LA CARTE | \$4 PER PERSON, WITH TACO OR ENCHILADA BAR
Mixed greens, tomatoes, carrots, cucumber,
white balsamic vinaigrette dressing

SANTA FE SALAD

\$6 PER PERSON, A LA CARTE | \$4 PER PERSON, WITH TACO OR ENCHILADA BAR
Mixed greens, roasted corn, black beans, tomatoes, pineapple,
crispy tortilla strips, Cotija cheese, chipotle ranch dressing

TACO BAR

Includes Spanish rice and choice of charro or black beans **V**

TIER 1

\$9 PER PERSON | CHOOSE ANY 3 TACOS

CHICKEN TINGA

Chipotle braised chicken thighs, queso fresco, cilantro, pickled onion, avocado

VEGGIE **V**

Black beans, bell pepper, onion, tomato, cauliflower, cilantro

TEMPURA AVOCADO **V**

Tempura avocado, poblano crema, escabeche, cilantro, Cotija cheese

BARBACOA

Pickled onion, avocado, pico de gallo

TIER 2

\$10 PER PERSON | CHOOSE ANY 3 TACOS

AL PASTOR

Pork belly, achiote, pineapple, pickled onion, cilantro, Cotija cheese

CARNITAS

Pork shoulder, Chicharrones, onion, tomatillo-avocado salsa, cilantro, Cotija cheese

CHICKEN TINGA

Chipotle braised chicken thighs, queso fresco, cilantro, pickled onion, avocado

BARBACOA

Pickled onion, avocado, pico de gallo

TIER 3

\$11 PER PERSON | CHOOSE ANY 3 TACOS

CRISPY FISH*

Tempura Alaskan cod, ancho tartar, citrus slaw, tomatillo-avocado salsa, cilantro

CARNE ASADA

Skirt steak, guajillo salsa, cilantro, onion

GRILLED SHRIMP*

Ancho-garlic marinade, pineapple, pico de gallo, citrus slaw, chipotle aioli, cilantro

IMPOSSIBLE **V**

Plant-based protein, bell pepper, onion, tomato, cauliflower, queso fresco

ENCHILADA BAR

Includes Spanish rice and choice of charro or black beans **V**

CHEESE ENCHILADAS **V**

Mexican-blend cheese

Add chicken tinga +\$3 | Impossible plant-based protein **V** +\$4

DESSERTS

CHURROS

\$4 PER PERSON

Cinnamon & sugar churros, chocolate and salted caramel sauce

KEY LIME PIE

\$4 PER PERSON

Graham cracker crust

NON-ALCOHOLIC BEVERAGES

UNLIMITED NON-ALCOHOLIC BEVERAGES

\$4 PER PERSON

OPEN BAR PACKAGES

TIER 1

\$25 PER PERSON

SELECT DRAFT BEER
HOUSE WINE

All other bar items will be cash bar

TIER 2

\$30 PER PERSON

ALL DRAFT BEER
HOUSE WINE
HOUSE MARGARITAS
WELL COCKTAILS

All other bar items will be cash bar

TIER 3

\$40 PER PERSON

OPEN BAR
Excluding top shelf liquors
(top shelf liquors will be cash bar)

DON'T SEE WHAT YOU ARE LOOKING FOR?

OUR TEAM IS HAPPY TO WORK WITH YOU TO CREATE A CUSTOMIZED MENU TO FIT YOUR NEEDS!

CONTACT US AT 303.296.2600 OR INFO@SUTACODENVER.COM.

Parties will be limited to two hours. An 18% gratuity will be added to your check.

V Vegetarian (may contain egg or dairy) | Ask about our gluten-free options

*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.