

*FOOD &
BEVERAGE
OPTIONS*

GF GLUTEN-FREE NF NUT-FREE C NUT-FREE BUT CONTAINS COCONUT

*MENU SUBJECT TO CHANGE

SAMPLE PRIX FIXE MENU

\$55 per person, served family-style

small bites INCLUDED

CHIPS & SALSA GF NF
corn tortilla chips, salsa roja

starters SELECT 2

CEVICHE TOSTADAS GF NF
hearts of palm, avocado crema, crispy corn tortilla

'CRAB' CAKES NF
hearts of palm, corn, dulce, chipotle aioli

COLIFLOR GF
fried cauliflower, cashew nacho cheese, pepitas, lemon

CAESAR GF
romaine hearts, orange, brazil nut cotija, radish, caesar dressing, herb croutons

ESQUITES GF
roasted sweet corn, onion, cashew crema, chipotle aioli, cilantro, brazil nut cotija, aleppo

MUSHROOM QUESADILLAS C
roasted garlic mushrooms, spinach, grilled onion, vegan mozzarella, flour tortilla

desserts SELECT 1

CHURROS GF
housemade dulce de leche, cinnamon sugar

WARM CHOCOLATE OLIVE OIL CAKE
chocolate chips, agave olive oil glaze

TRES LECHES CAKE
vanilla sponge cake, coconut whipped cream

mains SELECT 2 INCLUDES RICE & BEANS

CHIPOTLE BARBACOA TACOS GF NF
lentil-quinoa crumble, salsa pasilla, lettuce, onion, chipotle aioli, cilantro, aleppo pepper

POTATO PIMENTO FLAUTAS GF NF
crispy filled tortillas, purple cabbage, guacamole

CHORIZO EMPANADAS GF NF
soy chorizo and vegetable filled pastry, habanero salsa

ENCHILADAS DE CALABAZA GF NF
butternut squash, jalapeño, mozzarella, shiitake 'bacon', cilantro, onion, porcini mushroom sauce

JACKFRUIT SLIDERS NF
crispy bbq jackfruit birria, cilantro, avocado, red onion, lettuce, ginger cilantro aioli, potato bun

FRITTATA BRUNCH GF
just egg™, zucchini, tomato, onion, jalapeño, cashew mozzarella, chipotle salsa

FRENCH TOAST BRUNCH C
coconut whipped cream, maple syrup, fresh berries

sides + \$5 each

GUACAMOLE GF NF

ROASTED VEGETABLES GF NF

GRILLED BROCCOLINI GF NF

BREAKFAST POTATOES BRUNCH GF NF

FRESH FRUIT GF NF



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SAMPLE PASSED BITES

\$7.50 per bite, per person

savory bites

ESQUITES GF

roasted sweet corn, onion, cashew crema, chipotle aioli, cilantro, brazil nut cotija, aleppo

CEVICHE TOSTADAS GF NF

hearts of palm, avocado crema, crispy corn tortilla

JACKFRUIT BIRRIA SLIDERS NF

crispy bbq jackfruit birria, cilantro, avocado, red onion, lettuce, ginger cilantro aioli, potato bun

CHIPOTLE BARBACOA TACOS GF NF

chipotle lentil & quinoa crumble, salsa pasilla, lettuce, onion, cilantro, aleppo, chipotle aioli

MUSHROOM QUESADILLAS

roasted garlic mushrooms, spinach, grilled onion, cashew mozzarella, flour tortilla

CHORIZO EMPANADAS GF NF

soy chorizo and vegetable filled pastry, habanero salsa

'CRAB' CAKES NF

hearts of palm, corn, dulce, chipotle aioli

CHEESEBURGER SLIDERS

lentil-quinoa barbacoa, roasted garlic mushrooms, mozzarella, lime jalapeño crema, arugula

brunch bites

FRENCH TOAST C

potato bread, berries, banana, coconut whipped cream, maple syrup

SILVER DOLLAR PANCAKES GF D

oatmeal pancakes, fresh berries, coconut whipped cream, maple syrup

CORNBREAD MUFFINS GF D

seasonal jam, coconut whipped cream

AVOCADO TOAST

ciabatta, cucumber, herb cashew crema

YOGURT PARFAITS GF

coconut yogurt, housemade granola, fresh berries

sweet bites

CHURROS GF D dulce de leche, cinnamon sugar

COOKIES YOUR CHOICE OF:

lemon, chocolate chip, or almond mexican wedding

BROWNIE BITES GF D chocolate ganache, fresh berries

FRESH FRUIT SKEWERS GF NF citrus, aleppo pepper

add-on +\$5 PER PERSON

CHIPS & GUACAMOLE STATION GF NF

tortilla chips, guacamole, salsa roja, salsa verde

2-3 BITES RECOMMENDED
FOR A COCKTAIL HOUR

6-8 BITES RECOMMENDED
FOR A COCKTAIL RECEPTION



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SAMPLE BUFFET MENU

\$50 per person

small bites INCLUDED

CHIPS & SALSA GF NF

corn tortilla chips, salsa roja

- ADD GUCAMOLE +\$5

mains SELECT 2

MUSHROOM ASADA TACOS GF NF

wild mushrooms, grilled onion, salsa verde, cilantro

'CRAB' CAKES NF

hearts of palm, corn, dulce, chipotle aioli, cilantro, lemon

JACKFRUIT CARNITAS TACOS GF NF

braised jackfruit, purple cabbage, morita salsa

CHORIZO EMPANADAS GF NF

soy chorizo and vegetable filled pastry, habanero salsa

BARBACOA TACOS GF NF

chipotle lentil & quinoa crumble, salsa pasilla, lettuce, chipotle aioli, onion, cilantro, aleppo

MUSHROOM QUESADILLAS C

roasted garlic mushrooms, spinach, grilled onion, vegan mozzarella, flour tortilla

FRENCH TOAST BRUNCH C

coconut whipped cream, maple syrup, fresh berries

salads SELECT 1

CHOPPED GF NF

corn, tomato, cucumber, red onion, black beans, cilantro, kale, romaine, pepitas, aleppo pepper, lemon vinaigrette

CAESAR GF

romaine hearts, orange, brazil nut cotija, radish, caesar dressing, herb croutons

sides SELECT 1

RICE & BLACK BEANS GF NF

COLIFLOR GF

fried cauliflower, cashew nacho cheese, pepitas, lemon

ESQUITES GF

roasted sweet corn, onion, cashew crema, chipotle aioli, cilantro, brazil nut cotija, aleppo

ROASTED VEGETABLES GF NF

chimichurri

BREAKFAST POTATOES BRUNCH GF NF

desserts SELECT 1

CHOCOLATE OLIVE OIL CAKE

chocolate chips, agave olive oil glaze

TRES LECHES CAKE

vanilla sponge cake, coconut whipped cream

FRESH FRUIT GF NF

CORNBREAD MUFFINS BRUNCH GF C

strawberry jam, whipped coconut cream



SAMPLE PARTY PLATTERS

savory

MUSHROOM QUESADILLAS \$7/pc
roasted garlic mushrooms, spinach, grilled onion, vegan mozzarella, flour tortilla

CHORIZO EMPANADAS \$7/pc GF NF
soy chorizo and vegetable filled pastry, habanero salsa

'CRAB' CAKES \$9/pc NF
hearts of palm, corn, dulce, parsley, chipotle aioli

BBQ JACKFRUIT SLIDERS \$7/pc NF
crispy bbq jackfruit birria, cilantro, avocado, red onion, lettuce, ginger cilantro aioli, potato bun

CHIPOTLE BARBACOA TACOS \$7/pc GF NF
chipotle lentil & quinoa crumble, salsa pasilla, lettuce, onion, cilantro, aleppo, chipotle aioli

shareables

CHIPS & GUACAMOLE \$15 (serves 3) GF NF
avocado, jalapeño, red onion, cilantro, lime
ADD SALSA \$5

NACHOS \$23 (serves 4) GF
soy chorizo, cauliflower, pico de gallo, black beans, cashew nacho cheese, guacamole, cashew crema, cilantro, aleppo pepper

QUESO FUNDIDO \$19 (serves 4) GF
housemade cashew cheese, jalapeño, pico de gallo, cilantro, corn tortilla chips

CHIPOTLE GARLIC FRIES \$10 (serves 2-3) GF NF

sweet

TRES LECHES CAKE \$8/pc
roasted garlic mushrooms, spinach, grilled onion, vegan mozzarella, flour tortilla

CHOCOLATE OLIVE OIL CAKE \$8/pc
chocolate chips, agave olive oil glaze

BROWNIES \$8/pc GF NF
chocolate ganache, fresh berries

CHURROS \$6/2 pc GF
crispy bbq jackfruit birria, cilantro, avocado, red onion, lettuce, ginger cilantro aioli, potato bun

beverage pitchers

PURISTA MARGARITA 85 SERVES 6
lime, agave, orange bitters, citrus salt
TEQUILA OR MEZCAL (+5) CLASSIC OR SPICY

SANGRIA 85 SERVES 6
rosé, strawberry, rosato aperitivo, cacao, banana, citrus

PALOMA 85 SERVES 6
tequila blanco, house-made grapefruit soda, lime, salt

AGUA FRESCA 25 SERVES 6
seasonal flavors

ICED TEA 20 SERVES 6
green or hibiscus



*MENU SUBJECT TO CHANGE

BEVERAGES

CHARGED ON CONSUMPTION

signature cocktails

PURISTA MARGARITA 17

lime, agave, house orange bitters, citrus salt

TEQUILA OR MEZCAL (+1) CLASSIC OR SPICY

PALOMA 18

tequila Blanco, housemade grapefruit soda, lime, salt

LA LOTERIA 18

tequila blanco, lime, hibiscus, pineapple & coconut foam

LO-FI SPRITZ 18

sparkling wine, lo-fi gentian amaro

MI CASA OLD FASHIONED 18

Milagro Tequila Añejo, barrel rested mezcal, heirloom corn, house mole bitters

SU CASA NEGRONI 18

Mal Bien Espadín Mezcal, cucumber, campari, blanc vermouth, manzanilla sherry

JALISCO HIGHBALL 16

El Tosoro Reposado, ultra-carbonated soda water, lime

ESPRESSO MARTINI 20

tequila blanco or mezcal (+1), espresso, cacao, clove, cardamom, orange

MIMOSA 12

sparkling wine, fresh squeezed OJ

soft beverages

VIRGIN MARGARITA 15

Cut Above spirit-free tequila or mezcal, lime, agave

AGUA FRESCA 6.5

ICED TEA 5.5

HORCHATA 7.5

LEMONADE 5.5

DRIP COFFEE 5

KOMBUCHA 7.5

pitchers

PURISTA MARGARITA 85 SERVES 6

lime, agave, orange bitters, citrus salt

TEQUILA OR MEZCAL (+5) CLASSIC OR SPICY

SANGRIA 85 SERVES 6

rosé, strawberry, rosato aperitivo, cacao, banana, citrus

PALOMA 85 SERVES 6

tequila blanco, house-made grapefruit soda, lime, salt

AGUA FRESCA 25 SERVES 6

seasonal flavors

ICED TEA 20 SERVES 6

green or hibiscus

wine & beer

CAVA BRUT, SEGURA VIUDAS Torrelavit, Spain 14 / 56

WHITE BLEND, ESPORAO BICO AMARELO

Vinho Verde, Portugal 14 / 56

ROSADO, CASA MADERO Parras Valley, Mexico 15 / 60

RED BLEND, ESPORAO ALENTEJO TINTO RESERVA

Vinho Verde, Portugal 16 / 64

CALIDAD MEXICAN STYLE LAGER Calidad 5% 9

WEST COAST IPA Rancho West 6.6% 12

