

**SAYULA \$35 per guest**

**TABLESIDE GUACAMOLE** (for the table)

avocado | tomato | onion | jalapeño | cilantro | lime | añejo salt mix

**TACO PLATTER** (3/guest)

beef barbacoa | pork carnitas | chicken tinga | braised mushroom | crispy fish | chorizo

**TACO PLATTER ACCOMPANIMENTS + TOPPINGS**

- house-made pico de gallo + white hot mayo, selection of mexican hot sauces
- sliced red cabbage, onion, jalapeño, cilantro
- available on white corn or flour tortilla
- beef barbacoa + pickled radish garnish
- braised mushroom + toasted walnut garnish

**AMECA \$60 per guest**

**APPETIZERS** (choose three for your party to share)

guacamole | salsa de molcajete | coconut shrimp | guajillo ribs | mushroom flautas | ensalata sandia (watermelon salad)

**SIDES** (choose two for your party to share)

mexican rice | vegan refritos | mixed greens w/ serrano vinaigrette | grilled mezcal honey broccolini | roasted spiced carrots

**PROTEIN** (choose two for your party to share)

camarones rancheros | pollo milanesa | grilled pollo | chile relleno | baked baja cauliflower | carne ahumada +\$7 pp

**please note:** guests with dietary restrictions may order vegan / vegetarian / gluten friendly items separately from the rest of the party

**CHAPALA \$99 per guest** minimum 12 people

Have the ultimate tequila experience with our 4-course meal, expertly paired with Tequila Patrón.

**Course #1**

sautéed prawn tostada paired with our signature Patrón Perfect Margarita (1.5oz)

**Course #2**

mezcal adobo mussels built tableside by our chef paired with floral and vanilla Patrón Reposado (1oz)

**Course #3**

choice of option below paired with the oak and honey of Patrón Añejo (1oz)

- our famous short rib quesabirria tacos (3 per guest)
- one-of-a-kind brined cauliflower tacos veganos (3 per guest), served with a side of freshly made guacamole

**Course #4**

one word..."Churros"! best enjoyed with the pepper and citrus of Patrón Blanco (1oz)

**Add It On:**

- **Our Signature Margaritas (1.5oz):** choose from classic, ginger, strawberry rhubarb, mango, cucumber cilantro, guava, blood orange, chili coconut, mezcalarita, cadillac or the Patrón perfect margarita. \$12 - \$16
- **Jugs:** pre-order any selection, in large format (6 servings), of our famous margaritas. \$73 - \$88
- **Tequila Tasting:** one of our 1 <3 Tequila experts will lead your party through a personalized tequila tasting. \$73 - \$88
- **El Cantarito (serves 17):** a fiesta sized jug of jarritos soda, fresh pressed fruit juice and an entire bottle (26oz) of Tequila! \$250

## COCKTAIL PARTY OPTIONS

**TACO BAR \$40 per guest** minimum 25 people

Best for private functions, we man an action station to serve up any three of your favourite tacos:

beef barbacoa | pork carnitas | chicken tinga | braised mushroom | crispy fish | chorizo

served with

- white corn and flour tortillas
- diced jalapeños
- fresh cilantro
- limes
- house-made pico de gallo
- mexican hot sauces
- white hot mayo

**PASSED APPETIZERS** 12 per order

- sautéed shrimp tostadas + guacamole \$35
- roasted corn salad spoons + cotija cheese \$28
- pork carnitas torta + pickled jalapeño tartar \$35
- mini mushroom flautas + avocado \$24
- mini chicken flautas + avocado crema \$28
- crispy quesabirria + guajillo bbq \$28
- coconut shrimp bites + salsa cruda \$35
- guajillo ribs + cotija cheese \$34

**FINE PRINT**

- Function menus are required for all parties of 12 or more
- Full party participation is required
- 20% auto-grat will be applied to all group bookings
- Your entire party must arrive within 30 minutes of reserved start time
- Menu selection and final head count due 72 hours prior to function date
- Any cancellations within 48 hours of function date may be subject to a \$25 per person cancellation fee
- For parties of 12 or more guests will be given one bill (no separate bills please)

Please let our reservations coordinator know if you have an special requests and we will do our best to accommodate.