

SAYULA \$35 per Guest

FIRE ROASTED SALSA (for the table)

roasted tomatoes | confit garlic | blistered jalapeño | onion | grilled lime

TABLE SIDE GUACAMOLE (for the table)

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

TACO PLATTER (3/guest)

beef barbacoa | pulled pork | chicken tinga | mushroom | crispy tilapia | pork chorizo

TACO PLATTER ACCOMPANIMENTS + TOPPINGS

- house-made pico de gallo + white hot mayo selection of mexican hot sauces
- sliced red cabbage, red onion, jalapeño, cilantro available on corn or flour tortilla

AMECA \$45 per Guest

FIRE ROASTED SALSA (for the table)

roasted tomatoes | confit garlic | blistered jalapeño | onion | grilled lime

TABLE SIDE GUACAMOLE (for the table)

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

ASSORTED TACO PLATTER (2/guest)

beef barbacoa | pulled pork | chicken tinga | mushroom | crispy tilapia | pork chorizo

TACO PLATTER ACCOMPANIMENTS + TOPPINGS

- house-made pico de gallo + white hot mayo selection of mexican hot sauces
- sliced red cabbage, red onion, jalapeño, cilantro available on corn or flour tortilla

ENTREE (choose any 2)

adobo steelhead trout + citrus salad | grilled skirt steak + chimichurri | vegetarian chili relleno + spiced tomato sauce | pollo milanesa + escabeche

SIDES (choose any 2)

mexican rice | vegan refried beans | mixed greens salad + serrano vinaigrette | grilled mezcal honey broccolini | roasted spiced carrots

CHAPALA \$60 per Guest

FIRE ROASTED SALSA

roasted tomatoes | confit garlic | blistered jalapeño | onion | grilled lime

TABLE SIDE GUACAMOLE

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

QUESO FUNDIDO

oaxaca cheese | monterey jack | pico de gallo | mushrooms | pork chorizo | cilantro

ASSORTED TACO PLATTER (2/guest)

beef barbacoa | pulled pork | chicken tinga | mushroom | crispy tilapia | pork chorizo

TACO PLATTER ACCOMPANIMENTS + TOPPINGS

- house-made pico de gallo + white hot mayo selection of mexican hot sauces
- sliced red cabbage, red onion, jalapeño, cilantro available on corn or flour tortilla

ENTREE (choose any 2)

pollo milanesa + escabeche | grilled flatiron steak + chimichurri | vegetarian chili relleno + spiced tomato sauce | adobo steelhead trout + citrus salad

SIDES (choose any 2)

- mexican rice
- vegan refried beans
- mixed greens salad + serrano vinaigrette
- grilled mezcal honey broccolini
- roasted spiced carrots

DESSERT PLATTER

churro bites + chocolate hazelnut sauce | mini tres leche + candied lemon | spiced chocolate tarta + ginger cookie crumbs

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.

COCKTAIL STYLE

FIRE ROASTED SALSA \$5/guest
roasted tomatoes | confit garlic | blistered jalapeño | onion | grilled lime

TABLE SIDE GUACAMOLE \$5/guest
avocado | tomato | onion | jalapeño | cilantro | lime | añejo salt mix

QUESO FUNDIDO \$6/guest
oaxaca cheese | monterey jack | pico de gallo | mushrooms | pork chorizo | cilantro

SMALL BITES

mini mushroom flautas + avocado crema	\$25/doz
steelhead ceviche + tostadas	\$35/doz
coconut shrimp bites + chilorio barbeque	\$45/doz
mordidas de pollo + mezcal honey + pickled veggies	\$35/doz
carnitas tostadas	\$30/doz
bomba de queso + salsa negra	\$40/doz

DESSERT OFFERINGS

churro bites + chocolate hazelnut sauce	\$5/guest
mini tres leche + candied lemon	\$5/guest
spiced chocolate tarta + ginger cookie crumbs	\$5/guest

CUSTOM TACO BAR

Turn your event into a festa with a self serve Taquiza and let your inner taco chef go loco!

TACOS (chose 2-4 types) minimum 20 guests \$25/guest
beef barbacoa | pulled pork | chicken tinga | mushroom |
crispy tilapia | pork chorizo

TACO PLATTER ACCOMPANIMENTS + TOPPINGS

- house-made pico de gallo + white hot mayo
selection of mexican hot sauces
- sliced red cabbage, red onion, jalapeño, cilantro
available on corn or flour tortilla

NO TEQUILA NO PARTY

It is no secret that at Añejo we LOVE tequila. We offer great options for anyone who likes their margaritas flowing. Additionally, if your party is interested in a guided tequila journey, any of our passionate bartenders would be happy to accommodate.

MARAGRITA JUGS 9oz \$70 - \$82 each

(6 delicious margaritas per jug)

- classic margarita
- chili coconut
- strawberry rhubarb
- guava
- mango
- cucumber cilantro
- blood orange
- mezcalarita
- cadillac
- seasonal feature

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