

## 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 milanese + 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 milanese + 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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