

### 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 | 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, red onion, jalapeño, cilantro available on corn or flour tortilla
- beef barbacoa + pickled radish garnish
- pork carnitas + curtidos garnish
- braised mushroom + toasted walnuts garnish

### 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 | 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, red onion, jalapeño, cilantro available on corn or flour tortilla
- beef barbacoa + pickled radish garnish
- pork carnitas + curtidos garnish
- braised mushroom + toasted walnuts garnish

#### ENTREE (choose any 2)

cold smoked striploin + chimichurri | vegetarian chile relleno + spiced tomato sauce  
| pollo milanese + escabeche

#### SIDES (choose any 2)

mexican rice | vegan refritos | 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 | 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, red onion, jalapeño, cilantro available on corn or flour tortilla
- beef barbacoa + pickled radish garnish
- pork carnitas + curtidos garnish
- braised mushroom + toasted walnuts garnish

#### ENTREE (choose any 2)

pollo milanese + escabeche | cold smoked striploin + chimichurri |  
vegetarian chile relleno + spiced tomato sauce

#### SIDES (choose any 2)

- mexican rice
- vegan refritos
- grilled mezcal honey broccolini
- roasted spiced carrots

#### DESSERT PLATTER

churro bites + chocolate hazelnut sauce | mini tres leche + candied lemon |  
fresas con crema

#### 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 |
| coconut shrimp tempura bits + salsa cruda          | \$45/doz |
| mordidas de pollo + mezcal honey + pickled veggies | \$35/doz |
| carnitas tostadas                                  | \$30/doz |
| bomba de queso + salsa roja                        | \$40/doz |

**DESSERT OFFERINGS**

|   |           |
|---|-----------|
| churro bites + chocolate hazelnut sauce | \$5/guest |
| mini tres leche + candied lemon         | \$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 (choose 2-4 types) minimum 20 guests \$25/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, red onion, jalapeño, cilantro available on corn or flour tortilla
- beef barbacoa + pickled radish garnish
- pork carnitas + curtidos garnish
- braised mushroom + toasted walnuts garnish

**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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