



BRUNCH MENU 1

STARTERS

(served family style)

Queso, classic Texas queso, chipotle flavor
house made tortilla chips

FIRST COURSE

SEASONAL FRESH FRUIT

ENTRÉE SELECTIONS

(Select 1)

BREAKFAST TACOS

3 flour tortillas topped with farm fresh scrambled eggs,
homemade pico de gallo, Mexican cheese blend, refried beans
choose from bacon or chorizo

MIGAS

3 farm fresh scrambled eggs and tortilla strips, served with
our famous green sauce, avocado, cream, queso fresco, onion,
cilantro, and refried beans

HUEVOS RANCHEROS

2 farm fresh eggs sunny side up, corn tortillas, refried
beans, ranchero sauce, homemade pico de gallo, and queso fresco

DESSERT

TRÉS LECHES

Vanilla cake soaked in our trés leches syrup,
pineapple, toasted coconut

\$25 PER GUEST

Plus tip and tax





BRUNCH MENU 2

STARTERS

(served family style)

Queso, classic Texas queso, chipotle flavor
house made tortilla chips

FIRST COURSE

SEASONAL FRESH FRUIT

ENTRÉE SELECTIONS

(Select 1)

CHILAQUILES

Housemade corn chips topped with red salsa, sauteed onion, yellow corn, pulled chicken, Mexican blend cheeses, and 2 fried eggs. Served with refried beans

BREAKFAST TACOS

3 flour tortillas topped with farm fresh scrambled eggs, homemade pico de gallo, Mexican cheese blend, refried beans
choose from bacon or chorizo

MIGAS

3 farm fresh scrambled eggs and tortilla strips, served with our famous green sauce, avocado, cream, queso fresco, onion, cilantro, and refried beans

HUEVOS RANCHEROS

2 farm fresh eggs sunny side up, corn tortillas, refried beans, ranchero sauce, homemade pico de gallo, and queso fresco

DESSERT

TRÉS LECHES

Vanilla cake soaked in our trés leches syrup,
pineapple, toasted coconut

\$ 35 PER GUEST

Plus tip and tax





BRUNCH MENU 3

STARTERS

(served family style)

Queso, classic Texas queso, chipotle flavor
house made tortilla chips

FIRST COURSE

SEASONAL FRESH FRUIT

ENTRÉE SELECTIONS

(Select 1)

BREAKFAST TACOS

3 flour tortillas topped with farm fresh scrambled eggs,
homemade pico de gallo, Mexican cheese blend, refried beans
choose from bacon or chorizo

MIGAS

3 farm fresh scrambled eggs and tortilla strips, served with
our famous green sauce, avocado, cream, queso fresco, onion,
cilantro, and refried beans

HUEVOS RANCHEROS

2 farm fresh eggs sunny side up, corn tortillas, refried
beans, ranchero sauce, homemade pico de gallo, and queso fresco

GRILLED SALMON

Tomato mermalade, corm and serrano sauce, Rice, mixed veggies

SMOKED CAULIFLOWER & HAZELNUT PIPIAN

With cilantro pesto, corn, toasted almonds

DESSERT

TRÉS LECHES

Vanilla cake soaked in our trés leches syrup,
pineapple, toasted coconut

\$ 45 PER GUEST

Plus tip and tax





LUNCH MENU 1

STARTERS

(served family style)

Queso, classic Texas queso, chipotle flavor
house made tortilla chips

ENTRÉE SELECTIONS

(Select 1)

KALE VERDE ENSALADA

Kale mix, cranberries, goat cheese, almonds,
balsamic reduction, grapes

ROASTED CHICKEN TACOS

Grilled chicken "encacahuatado" peanut and morita chile
sauce, cilantro

2 served in corn tortillas with house rice and beans

AL PASTOR TACOS

Traditional grilled pork tacos seasoned with our mix of
spices, onion, cilantro, pineapple

2 served in corn tortillas with house rice and beans

DESSERT

TRÉS LECHES

Vanilla cake soaked in our trés leches syrup,
pineapple, toasted coconut

\$ 25 PER
GUEST

Plus tip and tax





LUNCH MENU 2

STARTERS

(served family style)

Queso, classic Texas queso, chipotle flavor
house made tortilla chips

ENTRÉE SELECTIONS

(Select 1)

BRISKET ENCHILADAS

Housemade corn tortillas hand-dipped with pasilla pepper sauce, stuffed with brisket, lettuce, onion, ancho sauce

SEAFOOD ENCHILADAS

Housemade corn tortillas, hand-rolled and filled with a mix of seafood, pico de gallo, roasted corn jalapeño sauce, topped with queso fresco

ROASTED CHICKEN TACOS

Grilled chicken "encacahuatado" peanut and morita chile sauce, cilantro

2 served in corn tortillas with house rice and beans

JALISCO SALAD

Spring mix, avocado, cheese mix, tomato, onion, cucumber, radish, corn, ranch dressing (Add chicken optional)

DESSERT

TRÉS LECHES

Vanilla cake soaked in our trés leches syrup, pineapple, toasted coconut

\$35 PER GUEST

Plus tip and tax





DINNER MENU 1

STARTERS

(served family style)

Queso, classic Texas queso, chipotle flavor
house made tortilla chips

FIRST COURSE

JALISCO SALAD

Greens, tomato, avocado, dressing

OR

SOPA DE TORTILLA

Chicken, avocado, cheese, crema, fried ancho

ENTRÉE SELECTIONS

(Select 1)

POLLO CON MOLE

Roasted half chicken, white rice, carrot, green pea,
mole, sesame

BIRRIA TACO PLATE

Braised short rib in maguey leaf, onion, cilantro,
fried jalapeño

SMOKED CAULIFLOWER & HAZELNUT PIPIAN

With cilantro pesto, corn, toasted almonds

FOR THE TABLE

Mexican white rice, refried beans

DESSERT

TRÉS LECHES

Vanilla cake soaked in our trés leches syrup,
pineapple, toasted coconut

\$ 50 PER GUEST

Plus tip and tax





DINNER MENU 2

STARTERS

(served family style)

Queso, guacamole, classic Texas queso, chipotle flavor
house made tortilla chips

FIRST COURSE

JALISCO SALAD

Greens, tomato, avocado, dressing

OR

SOPA DE TORTILLA

Chicken, avocado, cheese, crema, fried ancho

ENTRÉE SELECTIONS

(Select 1)

POLLO CON MOLE

Roasted half chicken, white rice, carrot, green pea,
mole, sesame

BIRRIA TACO PLATE

Braised short rib in maguey leaf, onion, cilantro,
fried jalapeño

SMOKED CAULIFLOWER & HAZELNUT PIPIAN

With cilantro pesto, corn, toasted almonds

ARRACHERRA ASADA

Prime skirt steak, nopales, panella cheese,
chorizo, molcajete sauce

FOR THE TABLE

Mexican white rice, refried beans

DESSERT

TRÉS LECHES

Vanilla cake soaked in our trés leches syrup,
pineapple, toasted coconut

\$60 PER GUEST

Plus tip and tax





DINNER MENU 3

STARTERS

(served family style)

Queso, guacamole, classic Texas queso, chipotle flavor
house made tortilla chips

FIRST COURSE

JALISCO SALAD

Greens, tomato, avocado, dressing

OR

SOPA DE TORTILLA

Chicken, avocado, cheese, crema, fried ancho

ENTRÉE SELECTIONS

(Select 1)

COCHINITA PIBIL

Pork shank deboned pibil style, pickled red onion, black bean purée

GRILLED SALMON

Tomato marmalade, corm and serrano sauce, rice, mixed veggies

SMOKED CAULIFLOWER & HAZELNUT PIPIAN

With cilantro pesto, corn, toasted almonds

CARNE ASADA

Allen Brothers prime ribeye, nopal, panella cheese,
chorizo- molcajete sauce

SEARED SCALLOPS

Coconut mole, sweet potato puree, squid ink chicharron, asparagus

FOR THE TABLE

Mexican white rice, refried beans

DESSERT

TRÉS LECHES

Vanilla cake soaked in our trés leches syrup,
pineapple, toasted coconut

\$75 PER
GUEST

Plus tip and tax





HORS D'OEUVRES

SELECT 3

FLAUTAS

chicken or beef

QUESADILLA

chicken, beef, or cheese

TOSTADITAS

rajas, tuna, or ceviche

\$25 PER GUEST

Plus tip and tax

BASIC HOST BAR PACKAGE

\$36 PER PERSON FOR 2 HOURS

\$48 PER PERSON FOR 3 HOURS

- Domestic & Imported Beer
- Casa Madero Chardonnay & Cabernet
 - House Margaritas
 - Call Liquors
 - Soft Drinks

Upgrades Available Upon Request

