



## 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*

