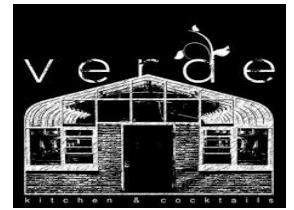


Off Premise Food Menu



Starters

SALSA/GUAC OPTIONS (Pint / Quart)

Traditional Guacamole MP

Salsa Roja \$8 / \$15

Salsa Verde \$8 / \$15

Salsa Matcha \$12 / \$18

Salsa Cebolla \$12 / \$17

Valentina Bottle \$5

QUESADILLAS (20 / 40 Pieces)

Quesadilla de Cebolla \$80 / \$150

Caramelized onion, roasted poblano, oaxaca cheese

Quesadilla de Chorizo \$80 / \$150

House made chorizo rojo, Oaxaca cheese, roasted potatoes

Quesadilla de Pollo \$80 / \$150

Chicken Tinga and Oaxaca cheese

Quesadilla de Queso \$70 / \$140

Oaxaca cheese

SIDES (Half / Full Tray)

Mexican Street Corn \$20 / \$40

Cotija cheese, chile, lime, Negra Modelo mustard aioli

Arroz \$20 / \$40

Toasted rice, garlic, olive oil, onion

Frijoles Negros \$20 / \$40

Black beans, avocado, onion, cotija cheese, Mexican oregano

Arroz Con Frijoles \$25 / \$50

Toasted garlic rice, black beans, avocado, onion, cotija cheese, Mexican oregano

Platanos Fritos \$25 / \$50

Fried plantains, chile, lime

Entrees (Half / Full Tray)

Oaxacan Carne Asada

\$88 / \$170

Marinated Skirt Steak, Charred Onions & Chiles, Fried Plantains, Avocado Relish, Toasted Garlic Rice & Warm Tortillas

Pollo Mole

\$90 / \$160

Roasted Chicken Breast, Toasted Garlic Rice, Sautéed Kale & Seasonal Mole Sauce

Oaxacan Market

\$88 / \$170

Grilled Skirt Steak, Marinated Chicken Thighs, Roasted Pork Shoulder. Served with rice, scallions, chiles, salsas, avocados, lime, onion & warm tortillas

Whole Fish Mojo de Ajo MP

Whole Roasted Fish, Mojo de Ajo, Toasted Garlic Rice & Warm Tortillas

BBQ Packages

Cochinita Pibil Pig Roast

10- 15 people \$360

15 - 20 people \$470

20-30 people \$675

Whole Roasted Pig, Warm Tortillas, Assorted Salsas, Avocados, Pickled Onions & Chiles, Fresh Cilantro, Toasted Garlic Rice & Black Beans

Backyard BBQ Oaxacan Style

\$45 per guest

- Grilled Skirt Steak, Marinated Chicken Thighs, Roasted Pork Shoulder. Served with rice, scallions, chiles, salsas, avocados, lime, onion & warm tortillas
- Roasted Season Vegetables, Warm Tortillas, Toasted Garlic Rice, Black Beans & Salsas
- Also comes with Traditional Guacamole, Tostada Chips & Salsas.

Tacos al Pastor \$270

Chile Marinated Vertical Spit Roasted Pork. Served with Onion, Cilantro, Pineapple, Salsa Verde & Salsa Arbol

A La Carte Tacos

Half Tray = 12pcs / Full Tray = 25pcs

Taco Carnitas \$54 / \$108

Roasted pork shoulder, pork belly, salsa verde, salsa arbol, chopped onion, cilantro

Taco Pollo Asado \$54 / \$96

Chile marinated roasted chicken, salsa roja, guacamole, chopped onion, cilantro

Tacos Rajas \$54 / \$108**

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pescado \$60 / \$120

Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

Tacos Barbacoa \$72 / \$144

Slow cooked chile rubbed charred brisket, onion, cilantro, serrano

Oaxacan Cheeseburger

\$100 / \$195

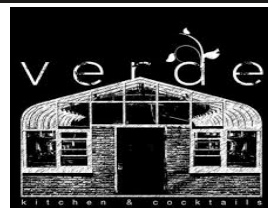
Pineapple, Chiles, Pickled Cabbage, American Cheese & Verde Ketchup on a HM Cemita Bun

Our tacos al pastor bring the streets of Mexico City right to your backyard. Chef carved right off our vertical spit will provide the most inique party experience

** ITEM CONTAINS NUTS.

* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Off Premise Cocktail Menu



Quarts = \$40 I Half Gallons = \$80 I Gallons = \$150

Margaritas

All of our Margaritas are made with 100% Blue Weber Agave Tequila, organic agave and fresh squeezed citrus.
All infusions and syrups are made in house using Greenhouse ingredients whenever possible.

VERDE MARGARITA

Setting the bar since 2014

Add House Made Blueberry or Pomegranate Syrup for \$1
Sub Illegal Joven Mezcal for a Smoky spin on the classic

PINEAPPLE COCONUT

Tres Agaves Blanco Tequila, house made coconut cream,
pineapple juice, fresh lime, organic agave

TROPICAL

Infused with Grilled Pineapple, Papaya & Mango

STRAWBERRY BASIL

With our house made fresh strawberry syrup & muddled
fresh basil for balance

GUAVA MARGARITA

Illegal Mezcal Joven, Guava nectar, fresh lime juice and
organic agave

SPICY PEPPER

Verde 4 pepper blend spicy tequila, orange liqueur, fresh
lime juice and organic agave

CUCUMBER JALAPENO

Spicy Pepper infused Blanco tequila, fresh cucumber
juice, fresh lime, organic agave

SPICY WATERMELON

Spicy Pepper Infused Blanco Tequila, fresh Watermelon
puree, orange liqueur, fresh lime
Sub Blanco Tequila for a less spicy option

RED/WHITE/SUMMER(PINK) SANGRIAS

Blended wines, brandy, orange liqueur, fresh juices

Labor Rates / Delivery Available Upon Request

We can provide professional chefs, bartenders or
servers to assist you with all your needs

Let us know your location, guest count and special
requests for an accurate quote!

IN HOUSE SPECIALS OFFERED:

HAPPY HOUR: MONDAY - FRIDAY 3PM - 7PM
Drinks Specials and Discounted Tacos & Quesadillas

TACO TUESDAY! EVERY TUESDAY FROM 12PM - 8PM
Discounted Tacos & Margaritas all day and night!

CHECKOUT OUR SOCIAL MEDIA AND WEBSITE FOR EVENTS & SPECIALS

Instagram:

@verdekitchenandcocktails

Facebook:

facebook.com/verdekitchenandcocktails

Website:

verdekitchen.com

Call: 631-665-6300