

BRUNCH

\$29.95++



GUESTS HAVE A CHOICE OF 1 BRUNCH ENTREE OR 3 PIECE TACO OPTION

TO START

Traditional Guacamole & Salsa Verde

FAMILY STYLE SIDES

Rice & Beans

Seasonal Fresh Fruit

BRUNCH OPTIONS

CHILAQUILES*

sunny side farm egg, corn chips, salsa verde, queso fresco, onion

SWEET CORN PANCAKES

dulce de leche, apple, cinnamon raisin butter

CHORIZO EGG & CHEESE SANDWICH*

chorizo patty, sunny side egg, american cheese, fresh guacamole

2 EGGS ANY STYLE*

farm eggs, chorizo home fries, fresh tortillas

OAXACAN HAMBURGUESA (MEXICAN HAMBURGER)

served with cabbage, tomato, onion, roasted chiles, pineapple, Oaxaca cheese, Negra Modelo mustard aioli, freshly baked cemita roll

TACO OPTIONS

TACOS CARNITAS

roasted pork shoulder & pork belly, salsa verde, salsa arbol, chopped onion, cilantro

TACOS POLLO ASADO

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

TACOS RAJAS**

roasted poblanos & potatoes, caramelized onion, sautéed kale, crema, almonds, lime

TACOS PESCADO

lightly battered local fish, cabbage, avocado, crema, grapefruit habanero salsa

ADD-ONS

priced per person

CHICKEN FLAUTAS 5

MEXICAN STREET CORN 5

CHEESE QUESADILLAS 4

CHICKEN QUESADILLAS 5

CHURROS 4

WARM DOUGHNUTS 4

SEASONAL TRES LECHES 4

SEASONAL FRESH FRUIT 4

LUNCH

\$29.95++



GUESTS HAVE A CHOICE OF 1 TORTA OR 3 PIECE TACO OPTION

TO START

Traditional Guacamole & Salsa Verde

FAMILY STYLE SIDES

Rice & Beans

Plantains

TORTA OPTIONS

All served on fresh Talera roll with lettuce, tomato, onion, avocado, Negra Modelo mustard aioli and chipotle puree

PESCADO

local white fish

POLLO ASADO

chile marinated roasted chicken

CARNITAS

roasted pork shoulder & pork belly

TACO OPTIONS

TACOS CARNITAS

roasted pork shoulder & pork belly, salsa verde, salsa arbol, chopped onion, cilantro

TACOS POLLO ASADO

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

TACOS RAJAS**

roasted poblanos & potatoes, caramelized onion, sautéed kale, crema, almonds, lime

TACOS PESCADO

lightly battered local fish, cabbage, avocado, crema, grapefruit habanero salsa

ADD-ONS

priced per person

CHICKEN FLAUTAS 5

MEXICAN STREET CORN 5

CHEESE QUESADILLAS 4

CHICKEN QUESADILLAS 5

CHURROS 4

WARM DOUGHNUTS 4

SEASONAL TRES LECHE 4

SEASONAL FRESH FRUIT 4

DINNER

\$49.95++



GUESTS HAVE A CHOICE OF 1 ENTREE TACOS SERVED FAMILY STYLE

TO START

Traditional Guacamole & Salsa Verde

ENSALADA VERDE

organic local mixed greens, tomatillos,
sesame seeds, roasted tomato vinaigrette

TACO OPTIONS (HOST CHOOSES 2 TO BE SERVED AS FAMILY STYLE APPETIZER)

TACOS CARNITAS

roasted pork shoulder & pork belly, salsa
verde, salsa arbol, chopped onion, cilantro

TACOS POLLO ASADO

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

TACOS RAJAS**

roasted poblanos & potatoes, caramelized
onion, sautéed kale, crema, almonds, lime

TACOS PESCADO

lightly battered local fish, cabbage, avocado,
crema, grapefruit habanero salsa

ENTREE OPTIONS

PESCADO

local white fish, Mojo de Ajo sauce
(garlic, cilantro, lime, butter)

POLLO MOLE ROJO**

roasted half chicken, sauteed kale,
toasted garlic rice, traditional mole rojo

OAXACAN CARNE ASADA

marinated skirt steak, sweet plantains,
charred scallions & poblanos, avocado,
salsa roja, toasted garlic rice, warm tortillas

FAMILY STYLE SIDES

SERVED WITH ENTREE COURSE

Rice & Beans

Plantains

Warm Tortillas

ADD-ONS

priced per person

CHICKEN FLAUTAS 5

MEXICAN STREET CORN 5

CHEESE QUESADILLAS 4

CHICKEN QUESADILLAS 5

CHURROS 4

WARM DOUGHNUTS 4

SEASONAL TRES LECHES 4

SEASONAL FRESH FRUIT 4

TACO & MARGARITA FIESTA \$52++



TO START

Traditional Guacamole & Salsa Verde

TACO OPTIONS

Create your own custom menu!
Choose 3 tacos options



TACOS CARNITAS

roasted pork shoulder & pork belly,
salsa verde, salsa arbol, chopped onion,
cilantro

TACOS POLLO ASADO

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

TACOS RAJAS**

roasted poblanos & potatoes, caramelized onion,
sautéed kale, crema, almonds, lime

TACOS PESCADO

lightly battered local fish, cabbage, avocado,
crema, grapefruit habanero salsa

VERDE MARGARITAS

SELECT BEER

WINE

SOFT DRINKS

ADD ALL SEASONAL MARGARITA FLAVORS \$4PP

TROPICAL

STRAWBERRY BASIL

POMEGRANATE

BLUEBERRY

CUCUMBER JALAPEÑO

PINEAPPLE COCONUT

SPICY PEPPER

GUAVA

ADD-ONS

priced per person

CHICKEN FLAUTAS 5

MEXICAN STREET CORN 5

CHEESE QUESADILLAS 4

CHICKEN QUESADILLAS 5

CHURROS 4

WARM DOUGHNUTS 4

SEASONAL TRES LECHES 4

SEASONAL FRESH FRUIT 4

OAXACAN BBQ

\$45+



AVAILABLE ON-PREMISE AND OFF-PREMISE

Inspired by our travels in Oaxaca and a truly authentic experience.

Offer your group an event to always remember! Featuring our #1 all-time best selling dish

"The Oaxacan Market," served with an array of traditional sides and accoutrement!

TO START

Traditional Guacamole | Tostada Chips & Salsa Verde

FOLLOWED BY FAMILY STYLE

SERVING OF

Grilled Skirt Steak

Roast Pork Shoulder

Grilled Marinated Chicken Thighs

SERVED WITH

Ensalada Verde

Frijoles Negros

Chopped Onions

Assorted Salsas

Fresh Lime wedges

Toasted Garlic Rice

Charred Green Onions

Roasted Poblanos

Sliced Avocados

Warm Tortillas

COCHINITA PIBIL PIG ROAST



AVAILABLE ON-PREMISE OR OFF-PREMISE

Cochinita Pibil is a dish from the Yucatan peninsula in Mexico where a whole suckling pig is wrapped in banana leaves and roasted over hot coals for hours until succulent and tender. Sharing a whole pig with friends and family is a great way to enjoy holidays & special occasions or just a really fun and different way to enjoy some time together.

INCLUDED

Whole Roasted Pig

Assorted Salsas

Pickled Onions

Cilantro

Black Beans

Warm Tortillas

Sliced Avocados

Fresh Chiles

Toasted Garlic Rice

ADD TO ANY EVENT

10-15 PEOPLE \$360

15-20 PEOPLE \$470

20-30 PEOPLE \$675

REFRESCOS



SOFT DRINKS \$5

SODA
CAFÉ BUSTELO
COFFEE
ASSORTED TEA

CHAMPAGNE BRUNCH \$18

CHAMPAGNE
MIMOSAS
FRESH FRUIT MIMOSAS
SOFT DRINKS

BOOZY BRUNCH \$25

CHAMPAGNE
MIMOSAS
FRESH FRUIT MIMOSAS
BLOODY MARYS
RED & WHITE SANGRIA
SOFT DRINKS

VERDE OPEN BAR \$35

BEER
WINE
MIXED DRINKS
MIMOSAS
RED & WHITE SANGRIA
VERDE MARGARITAS
SOFT DRINKS

PREMIUM OPEN BAR \$45

BEER
WINE
RED & WHITE SANGRIA
PREMIUM MIXED DRINKS
VERDE MARGARITAS
SEASONAL FLAVORED MARGARITAS
SPECIALTY COCKTAILS
SOFT DRINKS



MINIMUM COMMITMENTS



GREEN HOUSE MINIMUM

(INCLUDES FOOD & BEVERAGE ALLOWANCE
EQUAL TO MINIMUM SPEND VALUE)

DAY	11AM-2PM	3PM-6PM	6PM OR LATER START TIME
MONDAY	\$1500	\$2000	\$3000
TACO TUESDAY	\$2000	\$2000	\$3500
WEDNESDAY	\$1500	\$2000	\$3000
THURSDAY	\$1500	\$2000	\$3000
FRIDAY	\$1500	\$2300	\$5000
SATURDAY	\$1800	\$1800	\$5000
SUNDAY	\$1800	\$1800	\$2500

Greenhouse Room seats up to 44 guests / cocktail style parties up to 55 guests

*NYS Sales Tax and 22% administrative fee not included. 25% deposit due upon booking
*all pricing is subject to availability and only apply to private greenhouse**

ENTIRE RESTAURANT MINIMUM

(INCLUDES FOOD & BEVERAGE ALLOWANCE
EQUAL TO MINIMUM SPEND VALUE)

DAY	11AM-2PM	3PM-6PM	6PM OR LATER START TIME
MONDAY	\$3000	\$3000	\$7000
TACO TUESDAY	\$3000	\$4000	\$7000
WEDNESDAY	\$3000	\$3000	\$7000
THURSDAY	\$3000	\$3000	\$7000
FRIDAY	\$3000	\$5000	\$9000
SATURDAY	\$4000	\$4000	\$12000
SUNDAY	\$4000	\$4000	\$9000

Tequila Bar seats up to 56 guests (including bar) / cocktail style parties up to 100
Entire venue seats up to 100 guests / cocktail style parties up to 150

*NYS Sales Tax and 22% administrative fee not included. 25% deposit due upon booking.
all pricing is subject to availability

peak rates / holiday rates may apply