

SALT & LIME DINING PACKAGES

PRIVATE DINING ROOM | 8 - 12 GUESTS

BURRO DINING ROOM | up to 60 GUESTS

served family style

BURRO BASH

BAR PACKAGE + SHARABLE APPS | \$55 pp

LA PLAYA

TACO BAR | \$45 pp

EL MEJOR

SURF & TURF | \$65 pp

ADD BAR PACKAGE +\$40 pp

margaritas, beer, wine

PRIVATE BUYOUT | starting at \$4,000

served buffet style

buyout pricing varies dependant on season and day of week

includes food and beverage purchase

gratuity, service charge & tax not included

OTHER GATHERINGS

BRUNCH 10am - noon | \$40pp

mexican-style breakfast buffet

ADD: marg & bloody mary bar +\$40 pp

BUSINESS LUNCH | \$30 pp

two taco combo, salsas, guac

includes non-alcoholic beverage

BURRO BASH

1.5 HR COCKTAIL PARTY | \$55 pp

BAR PACKAGE

SIGNATURE MARGARITAS

DRAFT BEER

WINE

SHARABLE APPS

SALSAS & GUACAMOLE

house made corn chips

TORITOS POPPERS

pineapple & cheese stuffed bacon wrapped jalpeños, cascabel bbq

BISON FUNDIDO

melted chihuahua cheese, house taco spiced ground bison,
pinche salsa, jalapeño, pico

LA PLAYA

TACO FEAST | \$45 pp

TO START

SALSAS & GUACAMOLE

house made corn chips

TORITOS POPPERS

pineapple & cheese stuffed bacon wrapped jalpeños, cascabel bbq

TACOS choose 3

AL PASTOR

grilled pork adobada, salsa verde, piña fresca, lime crema

CHORIZO VAMPIRO

fiery chorizo, cabbage slaw, avocado, haystack chilis, cotija, pinche sauce, fresno pepper sauce

COLORADO BISON

house taco-spiced ground bison, pico de gallo, onion strings, manchego, mexican crema

CAMARONES FRITO

pacifico beer battered shrimp, crunchy lettuce, pico de gallo, lime crema, pinche salsa, manchego, cotija

CHICKEN TINGA

avocado, pickled onion & cabbage, queso cotija, cilantro, lime aioli

PESCADO FRESCO

pacifico beer battered or grilled fish, cool raw slaw, lime mayo, pineapple pico

SHRIMP BLT

cascabel bbq shrimp, bacon, avocado, pico, crunchy lettuce, lime crema, cotija

VEGETALES

roasted cauliflower, cashew salsa, queso añejo, crema, tempura fried avocado

CARNE ASADA

grilled skirt steak, pickled onion slaw, manchego, poblano crispy bits, mexican crema, honey chipotle vinaigrette

BARBACOA

slow cooked barbacoa beef, red onion, cilantro, lime crema, cotija

SIDES

VERDE RICE with almonds

MEATY CHARRO PINTO BEANS

CAULIFLOWER HASH WITH CASHEW SALSA

DESSERT

CHURROS with mexican chocolate

EL MEJOR

SURF & TURF | \$65 pp

TO START

SALSAS & GUACAMOLE

house made corn chips

TORITOS POPPERS

pineapple & cheese stuffed bacon wrapped jalpeños, cascabel bbq

BISON FUNDIDO

melted chihuahua cheese, house taco spiced ground bison,
pinche salsa, jalapeño, pico

THE FEAST

CARNE ASADA

roasted vegetables, chimichurri

SHRIMP

cilantro, citrus marinated, ranchero chili sauce, verde rice

SIDES

MEATY CHARRO PINTO BEANS

CAULIFLOWER HASH WITH CASHEW SALSA

CORN TORTILLAS

DESSERT

CHURROS with mexican chocolate