

STATIONARY APPETIZERS

*WE WILL HELP YOU DETERMINE APPROPRIATE QUANTITIES BASED ON YOUR SELECTIONS. INQUIRE ABOUT RECOMMENDED PORTIONS



CHIPS + SALSA SAMPLER \$18

pico de gallo, chile morita salsa + ancho tomatillo salsa, chips [serves 6-8] [gluten free, vegetarian]

CHIPS + TRIO OF GUACAMOLE \$21

traditional, corn + chipotle guacamole, chips [serves 6-8] [gluten free, vegetarian]

QUESO FUNDITO \$8 [serves 3-4] \$15 [serves 8-10]

asadero cheese, house chorizo, pico de gallo, chips [gluten free]

SAUSAGE + CHEESE \$15 [2 meats, 2 cheese] \$22 [3 meats, 3 cheese]

chefs selection of artisanal meats and cheeses, traditional accompaniments [serves 6-8]

MINI NAVAJO TACOS \$4

THE PUEBLO :: tequila carnitas, tomatillo salsa, jalapeno jack, brussel sprout slaw

THE TEXAN :: epazote braised beef, pico de gallo, black beans + chorizo, chipotle aioli

THE MARICOPA :: gulf shrimp a la plancha, green chili aioli, peach habanero salsa, brussels sprout slaw

THE SANTA FE :: smoked chicken, charred tomato salsa, asadero cheese, caramelized onion

THE SONORAN :: calabacitas, avocado, ancho tomatillo salsa [vegetarian]

THE MOJAVE :: duck confit, pickled cactus, chipotle agave, manchego cheese

BEEF TENDERLOIN PINTXOS \$5

marinated beef skewers, cotija, chimichurri [gluten-free]

CRISPY QUAIL LEGS \$1.50

achiote buttermilk ranch

SMOKED TOMATO CORN FRIES \$1.50

chipotle aioli [can be made gluten free]

CHOCOLATE CHILE BEIGNETS \$2

cajeta dipping sauce

MINI CHOCOLATE COLA CAKE BITES \$2.50

pepita crunch, caramel sauce, honey-lavender caviar

MEXICAN WEDDING COOKIES \$1.75

almond shortbread, powdered sugar

WOJAPI \$3.50

navajo fry bread, cinnamon + sugar, warm seasonal jam

ARTISAN CHEESE + FRUIT BOARD \$24 PER BOARD

chefs selection of cheeses, membrillo, marcona almonds, fresh fruit, crackers [serves 6-8]

