



PRIVATE DINING DINNER GUIDE

Kachina Southwestern Grill, a modern Southwestern restaurant and bar where the menu takes guests on a culinary journey across the Southwest. Our inspiration is found in the Four Corners region of Southwest America. Guests are welcomed to a native-inspired space that is a modern interpretation of the airy and relaxing textures of the Southwest. Southwestern ingredients bring a whole new layer of spice and originality to our menu. Continue your journey with a smoky margarita or other selection from our thoughtful wine list, local and regional craft brews, inspired cocktails, or the impressive collection of artisan agave spirits. We offer everything needed to produce an amazing event. From our seasoned event manager, creative Chef, and highly trained service staff, we will assist you with every step of the way to create a seamless event for your guests to remember!



APPETIZERS FOR THE TABLE

2 SELECTIONS- \$8/PP

3 SELECTIONS- \$10/PP

4 SELECTIONS- \$12/PP

BUFFALO STYLE QUAIL LEGS cucumber goat cheese dip **

BISON CARPACCIO ON HERB FOCCACIA onion, caper, mustard **

MINI BEEF BARBACOA PUFFS ancho crème

MINI BISON MEATLOAF SLIDERS sharp cheddar cheese **

CREAM CHEESE STUFFED JALAPEÑOS wrapped in bacon *GF (can be V)*

TEMPURA BATTER SHRIMP smoked tomato aioli

MEXICAN SHRIMP COCKTAIL *GF, DF*

CHILI DUSTED BREADED MUSHROOMS chipotle ranch

MINI CHICKEN TAMALES tomatillo salsa

VEGETARIAN TEX MEX SPRING ROLL sweet + spicy chili sauce *V*

A LA CARTE ADD-ONS

inquire for recommended quantities

TRADITIONAL NAVAJO TACOS \$4 each **

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

THE TEXAN adobo steak, pico de gallo, black beans + chorizo, chipotle aioli

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

LAS VERDURAS poblano, red onion + roma tomato sautéed with crispy brussels, white cheddar, cilantro *V*

CHIPS + TRIO OF SALSA \$12**

pico de gallo, morita, + charred tomatillo salsa

CHIPS + TRIO OF GUACAMOLE \$18**

traditional, chipotle, roasted corn

GREEN CHILI CHICKEN NACHOS \$7**

sour cream + pico de gallo

GF- Gluten Free

V- Vegetarian

DF- Dairy Free

**can be made GF

DINNER

ENTRÉE ONLY \$28-35/PP

ADD STARTER +\$6/PP

ADD DESSERT +\$8-10/PP

STARTER [CHOOSE 1]

CHIPOTLE SOUTHWEST CAESAR

chopped romaine lettuce, chipotle caesar dressing, cotija cheese,
corn bread croutons

NEW MEXICAN JICAMA SALAD *GF, DF*

wild baby greens, white balsamic vinaigrette, crisp jicama, roasted anaheim
chilies, tart cherries, crispy potato curls

BLUE CORN TACO SALAD

mixed greens, morita vinaigrette, roasted chilies, black beans, freeze dried
corn, asadero cheese, crispy bacon bits

WHITE BEAN + BROCCOLI SOUP *GF, DF, VEGAN*

fresno chilies, crispy fried northern beans

ADD A PROTEIN TO ANY SALAD +\$2.50 [CHOOSE 1]

ancho chili braised duck *GF/DF*

chili butter basted jumbo prawn *GF*

applewood smoked chicken *GF/DF*

boneless grilled texan quail *GF/DF*

vegetarian option— crispy calabacita *GF/DF/V*

GF— Gluten Free

V— Vegetarian

DF— Dairy Free

**can be made GF

ENTREE [CHOOSE 3]

\$28/pp all served with jalapeno cheddar cornbread

NEW MEXICAN CHILI NEGRO BEEF BARBACOA ENCHILADAS *GF*
red + green chili, monterey jack cheese, sharp white cheddar

APPLEWOOD SMOKED HALF CHICKEN
free range citrus smoked half chicken, ancho cream gravy, poblano risotto,
seasonal vegetables

CILANTRO LIME MARINATED PORK LOIN STUFFED WITH CHILI ARBOL SHRIMP *GF*
spicy shrimp stuffed marinated pork loin, roasted chilies + pepper jack cheese,
poblano cream sauce, yukon gold potatoes, acorn squash

BEER BATTER FRIED SUN FISH + CHIPS
crispy fried sun fish, chipotle slaw, crisp fries, southwestern aioli

CREAMY WHITE BEAN + POBLANO RISOTTO *V*
crispy calabacita + mushrooms, creamy monterey jack cheese

\$35/pp

SERRANO PESTO CRUSTED SALMON
pan seared atlantic salmon, serrano cilantro pesto crust, sweet red pepper polenta,
roasted winter vegetables

TEXAS T-BONE *GF*
16 oz t-bone steak, new mexican spice rub, yukon gold green chili mashed
potatoes, blistered asparagus, madeira demi glace, chipotle butter

CHILI LIME BUTTER POACHED HALIBUT
8 oz alaskan halibut filet butter poached with chili + lime, spicy butternut farro,
seasonal vegetables, cilantro beurre blanc

GRILLED TEXAN QUAIL *GF*
16 oz san antonio spiced fire grilled quail, rojo rice, crispy fried brussel sprouts,
hatch chili crème

VEGETARIAN STUFFED POBLANO PEPPERS *GF/V*
poblano peppers stuffed with grilled winter vegetables, edamame, flame roasted
corn, black beans + pepperjack cheese, served with spicy red chili coulis,
cilantro rice, seasonal steamed vegetables

GF– Gluten Free

V– Vegetarian

DF– Dairy Free

**can be made GF

PLATED DESSERT [CHOOSE 1]

\$8/pp

COCONUT FLAN

fresh basil, berries, whipped cream

FRESH WINTER BERRY CRÈME BRULEE

rich vanilla bean custard, ripe winter berries

CHOCOLATE MOLTEN LAVA CAKE

fresh whipped cream + mulling spice

MEXICAN MANGO CHEESECAKE

candied ginger

FAMILY STYLE DESSERT [CHOOSE 1]

\$10/pp

CHOCOLATE CHILI BEIGNETS

caramel cajeta sauce

WARM PEACH COBBLER

vanilla bean ice cream

MEXICAN CHOCOLATE CHERRY FLAMBÉ

vanilla bean ice cream

CHEF'S DESSERT DISPLAY ASSORTMENT

may include but not limited to:

salted caramel cheesecake

flourless chocolate cake

red velvet cupcakes

carrot cake with bourbon pecan caramel sauce

lemon bars

raspberry sammies

*GF desserts available upon request