



### **General Party Information:**

**We take Reservations for parties of 6 or more**

We offer a call ahead a half hour prior to your arrival.

Parties of 10 or more are offered a prix fixe menu.

***Parties of 13 or more are required to do a prix fixe menu when making a reservation on a Friday or Saturday night between 7 and 9:30pm.***

There is a two hour limit on seating's.

After the two hours, your party will be moved to our lounge  
Should your guest count change we reserve the right to relocate your group to a more appropriate area or table.

Private rooms are also available;

\$150 room fee for the Chefs Table (15 guests max)

\$250 room fee for the Private Dining Room (34 guests max)

This allows your party to gain an extra hour to dine as well as the luxury of having your own private dining room.

### **Guest Count & Cancellation Policy**

Final guest count is due 24 hours prior to the reservation.

\*Any cancellations or guarantee reductions must be made at least 24 hours in advance to avoid the \$25 per person non-refundable charge.



## Family Style Menu

All dishes are served to the center of the table for sharing.  
**\$39.95 per guest** (*this price does not include tax or gratuity*)

*Vegetarian options also available*

### **PARA LA MESA**

*for the table*

#### **K.Pacho GUACAMOLE**

served with warm house-made chips  
jalapeño, tomato, cilantro, onion & lime

#### **BOCADITOS**

*platter consisting of assorted:*

##### **Spicy Mexican Wings**

sweet chile, chipotle, jalapeno ranch

##### **Quesadillas**

melted cheeses, pico de gallo, sour cream

##### **Mexi Rolls**

chicken, cheese, beans, corn, chili aioli

##### **Shrimp Tostada**

tequila lime shrimp, chipotle aioli, kale & cabbage slaw with crispy tortillas

#### **PRINCIPALS**

*platter consisting of assorted:*

##### **Ensalada de la Casa**

mixed greens, roasted corn, beans, red onion,  
cucumber, tomatoes, hard-boiled egg, red wine vinaigrette

##### **Seafood Paella**

clams, mussels, shrimp, saffron rice, chorizo sausage, pico de gallo

##### **Angry Fish Tacos**

Seared market catch, margarita slaw, Sriracha crema, pice de gallo saffron  
rice, chorizo sausage, pico de gallo

##### **Chicken Enchiladas**

braised chicken, melted jack cheese, red chile sauce

##### **Chicken K. Pacho**

sliced chicken breast, chorizo, peppers, onions, tequila, garlic, Spanish rice,  
beans

**ADD ON DESSERT TOWER, SOFT BEVERAGES, COFFEE, & TEA- \$5 PER PERSON**



## **Family Style Main Course Enhancements**

all items are priced per platter and serve 10 guests

### **Pescado Limon \$38**

seared market catch, lemon, butter, white wine sauce

### **Seafood Paella \$45**

clams, mussels, shrimp, calamari,  
rice, chorizo sausage, pico de gallo, cilantro

### **Skirt Steak Asada \$90**

sliced skirt steak, chimichurri marinade

### **Dessert Platters**

**additional \$4 per Person**

*chef's choice*



## SITDOWN MENU

\$44.95 per guest

*this price does not include tax or gratuity  
Drinks are charged per consumption*

## PARA LA MESA

*for the table*

### K.PaCHO GUACAMOLE & SALSA

served with warm house-made chips  
jalapeño, tomato, cilantro, onion & lime

## ANTOJITOS

### ENSALADA DE LA CASA

mixed greens, roasted corn, beans, red onion, cucumber,  
tomatoes, hard-boiled egg, red wine vinaigrette

## ESPECIALES DE LA CASA

*Guest choice of:*

### CHICKEN K.PACHO

sliced chicken breast, chorizo sausage, peppers, onions, tequila, garlic, Spanish rice & refried beans

### CEDAR PLANK SALMON

smoked with citrus & herbs, asparagus sweet potatoes

### ARROZ CON POLLO

1/2 of chicken, yellow rice, garden peas, black beans, sweet plantains

### PICANTE QUINOA BOWL

organic kale, black beans, cashews, pico de gallo, avocado puree, spicy chile sauce

### ANGRY FISH TACOS

seared market catch, chipotle slaw, pineapple-mango salsa, Spanish rice & refried beans

### SKIRT STEAK ASADA (Additional at a Market Price)

chimichurri marinade, Spanish rice & refried beans

**ADD DESSERT AND UNLIMITED SOFT BEVERAGES, COFFEE & TEA  
FOR AN ADDITIONAL \$10 PER PERSON**