

Special Event Menu

PARA LA MESA

guacamole and chips zolo love, mashed fresh, house made chips

chips and salsa hatch salsa, house made chips

ANTOJITOS

fall casa nueva spinach, apples, frisee, jicama, sherry vinaigrette

smokey black bean soup fresca, oaxaca cheese, green chile hot sauce

empanadas black beans, oaxaca cheese, ranchero sauce

LA CENA

chicken enchiladas chicken, smoked gouda, cheddar and jack cheese, red or green chile or xmas

shrimp tacos corn tortillas de martinez, creamy jicama-chayote slaw, salsa cruda, green chile hot sauce

winter squash tamales cranberry chutney, roasted cauliflower, giant lima beans, sage brown butter
add smoked chicken or green chile pork

green chile pork tacos rice, beans, cotija cheese, salsa verde, corn tortillas de Martinezguajillo marinated

smoked chicken salad chopped romaine, red onion rajas, roasted pepitas, dried cranberries polenta croutons,
goat cheese vinaigrette

chile salad mixed greens, roasted chiles, queso fresco, corn salsa, cilantro lime vinaigrette

POSTRE

dark chocolate mousse ancho honey cream, cocoa nib chocolate

apple crisp dulce de leche ice cream, candied pecans

Option A: Para La Mesa // \$12 per guest

Option B: Para La Mesa and La Cena // \$14 per guest

Option C: Para La Mesa, La Cena and choice of Antojitos or Postre // \$19 per guest

Option D: All four courses // \$24 per guest

*all drinks are an additional charge // signature cocktail and bar packages available

Special Event Menu

PARA LA MESA

guacamole and chips zolo love, mashed fresh, house made chips

chips and salsa hatch salsa, house made chips

ANTOJITOS

fall casa nueva spinach, apples, frisee, jicama, sherry vinaigrette

smokey black bean soup fresca, oaxaca cheese, green chile hot sauce

arugula salad point reyes blue cheese, roasted tomatoes, pecans, honey truffle vinaigrette

empanadas black beans, oaxaca cheese, ranchero sauce

LA CENA

chicken enchiladas chicken, smoked gouda, cheddar and jack cheese, red or green chile or xmas

shrimp tacos corn tortillas de martinez, creamy jicama-chayote slaw, salsa cruda, green chile hot sauce

winter squash tamales cranberry chutney, roasted cauliflower, giant lima beans, sage brown butter
add smoked chicken or green chile pork

colorado's best beef ranch steak sofrito marinade, root vegetable pave, grilled rainbow chard, new mexican red chile

colorado striped bass blistered corn tamale, cuitlacoche-tomato sauce, grilled local mushrooms

POSTRE

dark chocolate mousse ancho honey cream, cocoa nib chocolate

apple crisp dulce de leche ice cream, candied pecans

Option A: Para La Mesa and La Cena // \$26 per guest

Option B: Para La Mesa, La Cena and choice of Antojitos or Postre // \$33 per guest

Option C: All four courses // \$41 per guest

*all drinks are an additional charge // signature cocktail and bar packages available