

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

zolo market salad baby spinach, roasted beets, house made farmer's cheese, sherry vinaigrette

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

chicken and white bean green chile oaxaca, salsa fresca, flour tortillas

empanadas black beans, oaxaca cheese, ranchero sauce

LA CENA

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

colorado tilapia tacos house corn tortillas, tomatillo salsa, avocado crema, black bean refritos

winter squash tamales cauliflower puree, dried cranberry chutney, crispy brussels sprouts

chile marinated chicken tacos rice, beans, cotija cheese, salsa verde, corn tortillas de martinez

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

dessert options change seasonally please inquire for our current selection

Option A: Para La Mesa // \$13 per guest

Option B: Para La Mesa and La Cena // \$16 per guest

Option C: Para La Mesa, Antojitos and La Cena // \$21 per guest

Option D: Para La Mesa, La Cena and Postres // \$21 per guest

Option E: All four courses // \$26 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

zolo market salad spinach, jicama, farmer's cheese, sherry vinaigrette

buffalo red chili cilantro biscuit, crema, cattle beans

warm roasted beet tart caramelized onion, goat cheese, micro greens

empanadas black beans, oaxaca cheese, ranchero sauce

LA CENA

chicken enchiladas rice, beans, smoked cheddar-gouda, red or green chile or xmas

colorado tilapia tacos house made tortillas, tomatillo salsa, avocado crema, black bean refritos

winter squash tamales cauliflower puree, dried cranberry chutney, crispy brussels sprouts

wild boar pibil braised boar shoulder wrapped in a banana leaf, achiote peppers, smokey black beans, roasted summer squash

blue corn fried catfish warm crab butter, mushroom tamale, sweet peppers, mushroom and spinach salad

Postre

dessert options change seasonally please inquire for our current selection

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

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

Option C: Para La Mesa, La Cena and Postre // \$33 per guest

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

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