

HASTA MAÑANA
CANTINA

GROUP DINING Menu



Bites

TRAY PASSED or BUFFET STYLE | 20PIECE MINIMUM

CEVICHE TRADICIONAL | GF.....\$6/piece
local caught white fish, salsa fresca, cucumber, avocado, cilantro

ESQUITES | V/ GF.....\$5/piece
charred corn , cotija cheese, lime crema, tajin

BLACKENED TUNA TOSTADA | GF.....\$6/piece
Seared Ahi Tuna paired with a chipotle slaw and pickled onions on a crunchy corn tostada

SONORAN SPICED VEGGIE SKEWERS | V/GF.....\$4/piece
farmer's market veggies, chile de arbol salsa, lime crema

BABY GREENS CUP OR CAESAR SALAD CUP|\$5/piece your
choice of salad served in individually portioned cups

GRINGO TACOS\$5/piece
crunchy taco with seasoned ground beef topped with fresh lettuce, tomato, queso cheese, sour cream, and drizzled valentino sauce

CRUNCH WRAP\$14
individual seasoned beef, queso, a crunchy tostada shell, lettuce, pico de gallo, and sour cream

QUESADILLA (EACH CUT INTO 4 SLICES) | V \$16
individual or \$24 with protein

SHRIMP SKEWER |GF.....\$5/piece
blackened shrimp topped with chipotle crema

make it hot and add diablo sauce

STEAK SKEWER.....\$5/piece
marinated grilled skirt steak topped with salsa verde





Bufe'

BUILD

TACOS\$26/person

build-your-own bar with assorted toppings
includes two tacos per person, rice and beans
slow cooked meats
(choose up to 2)

- verde chicken| GF
- pollo asado
- carnitas| GF
- diablo shrimp | GF + \$3/person
- oyster mushroom al pastor | V/ GF
- carne asada + \$3/person

NACHO BAR |GF\$14/person

build-your-own bar with assorted toppings
includes tortilla chips, hot queso, pico de gallo, guacamole, sour cream, jalapenos
add Carnitas, Pollo Asado, or Beef +\$5

MOLE WINGS |GF\$200| serves 20

mezcal brined wings, mole negro, green chile ranch

TAQUITOS |GF/ V.....\$140 | serves 20

your choice of verde chicken or potato, cheddar cheese, lettuce, tomato, sour cream, guacamole

ENCHILADAS |GF/V\$100 | serves 10

three cheese blend, asadero and fresco, corn tortilla, and salsa roja, served with guacamole and salsa fresca

add chicken +\$40

FIESTA GREENS

CAESAR\$75|serves 20

baby romaine, grated parmesan, chili crusted croutons, caesar dressing

BABY GREENS\$75 | serves 20

strawberries, mango, jicama, green papaya, heirloom cherry tomatoes, avocado, candied pepitas, passion fruit vinaigrette, crispy tortilla strips

SIDES

GUACAMOLE\$125 | serves 40

fresh tortilla chips, house-made guacamole, house salsa

RICE & BEANS| V.....\$95 | serves 40

SONORAN SPICED VEGGIES\$125 | serves 40

roasted farmer's market veggies, fresh chilis, charred green onion, mexican spices

Dulce

FRESH CHURROS\$5/piece

FLAN.....\$7/piece

TRES LECHES

CAKE\$5/piece

Cena

PLATED OR BUFFET | \$70/PERSON 10 PERSON MINIMUM

FIESTA GREENS *(choose one)*

CAESAR | V

baby romaine lettuce, grated parmesan , chili crusted croutons, caesar dressing

BABY GREENS | V / GF

strawberries, mango, jicama, green papaya, heirloom
cherry tomatoes, avocado, candied pepitas, passion fruit
vinaigrette, crispy tortilla strips

POZOLE ROJO | GF

red chili veggie broth & hominy, shredded cabbage, onion,
cilantro, oregano, red chili flakes

SUPPER *(choose two sides and two proteins)*

SIDES

- sonoran spiced veggies
- truffle fingerling potatoes
- fire roasted sweet corn

PROTEINS

- fire chili verde chicken
- carnitas
- mushroom al pastor
- sautéed diablo mexican white shrimp
- carne asada +\$5

DULCE *(choose one)*

FLAN

TRES LECHES CAKE

FRESH CHURROS



BEVERAGE PACKAGES

Bar Packages

CANTINA CLASSIC draft beer and wine

first hour \$26 per person | each additional hour \$24 per person

BAJA BOOZEincludes beer, wine and standard spirits

first hour \$35 per person | each additional hour \$30 per person

*does not include cocktails, doubles, or shots

FIESTA FLAVORSincludes beer, wine and premium spirits

first hour \$45 per person | each additional hour \$40 per person

*includes cocktails and specialty cocktails | excludes doubles, El Dorado Cocktail, or shots

On- Consumption Bar

Our on-consumption bar offers flexibility by allowing you to pay for what your guests actually order.

Keep the bar fully open or work with us to customize the offerings to fit your budget. All hosted beverages are charged at menu price and count toward your food & beverage minimum along with any pre-selected food. Because an on-consumption bar is based on what your guests actually order, there is no set per-person price in advance. Your final total will reflect your group's actual consumption, subject to the contracted food & beverage minimum, plus applicable tax and gratuity.

BAJA BOOZE

(Includes beer+ wine)

*does not include cocktails, doubles, or shots

VODKA

Smirnoff

RUM

Castillo

Malibu

Captain Morgan

GIN

Still Gin

WHISKEY

Old Forester

Jack Daniels

Templeton Rye

Jameson

Crown Royal

TEQUILA

El Jimador

Corralejo Blanco

La Gritona Reposado

Dobel Diamante Reposado

Don Julio Blanco

MEZCAL

Del Maguey Vida

Union Mezcal

400 Conejos

OTHER

Fernet

Rumplemintz

Balleys

Aperol



FIESTA FLAVORS

(Includes beer, wine, the Baja Booze offerings , and specialty cocktails)

*does not include the El Dorado, doubles, or shots

VODKA

Grey Goose

Ketel One

Titos

GIN

Hendricks

WHISKEY

Basil Hayden

Woodford Bourbon or Rye

Angels Envy Bourbon or Rye

Bulleit Bourbon or Rye

TEQUILA

Siete Leguas Blanco

Casamigos Blanco or Reposado

Patron Silver or Reposado

Codigo Blanco or Codigo

Reposado

Don Julio Reposado or Anejo

Don Fulano Blanco or Reposado

Fortaleza

MEZCAL

The Producer

Illegal Reposado

OTHER

Grand Marnier

Amaro Nonino

Disaronno

GENERAL INFORMATION



FAMILY STYLE

seated with coursed out food served on catering sized dishes on the table for your guests to enjoy. Your guests will serve themselves and food will come out in waves dependent on the menu of your choosing

RECEPTION STYLE

lounge style ambiance with limited seating allowing your group to mingle. There will be a designated food station and the option of tray passed items.

DECORATIONS

you may bring in decorations of your choosing, we refuse the use of glitter.

OUTSIDE FOOD & DRINK

with the exception of specialty dessert we do not allow any kind of outside food or beverages.

SERVICE CHARGE AND SALES TAX

a 20% service fee will be added to all food and beverages for the event. All charges are subjected to the current California state sales tax.

MUSIC

unfortunately due to our liquor license we do not allow live music or DJ entertainment. We have a house music system that you may request a specific playlist or genre

FOOD AND BEVERAGE MINIMUM

day and time of the event, size of the group, and space required are all determining factors.

CONFIRMATION OF EVENT SPACE

signed contract and 50% non-refundable deposit required to secure the space prior to event.



In an effort to uphold the quality of food, beverages, service and hospitality we are known for a 4% surcharge will be added to all guest checks to cover increasing costs, minimum wage and employee benefits.