



APPETIZERS

Each serves 10 people.

- SALSA & CHIPS** (V) 20
 - GUACAMOLE & CHIPS** (V) 30
 - QUESO & CHIPS** (V) 25
 - BANDERO TRIO** (V) 40
- Tortilla chips, salsa, queso, and guacamole.

HOT CHICKEN & PIMENTO CHEESE TAQUITOS 🌮
 Corn tortillas stuffed with shredded guajillo and ancho chili pepper braised chicken, pimento cheese and fried to golden brown. Served with aji verde sauce on the side. 25



A LA CARTE

Meats

Price per pound. A pound serves 3 people.

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|----------------------|----|-----------------------|----|
| ADOBO CHICKEN | 14 | GROUND BEEF | 14 |
| GRILLED STEAK | 23 | GRILLED SHRIMP | 25 |

Sides

A pint serves 3 people. A quart serves 6 people.

- | | PINT | QUART | | PINT | QUART |
|------------------|------------------------|-------|---------------------------|------|-------|
| SALSA | 7 | 14 | CILANTRO LIME RICE | 6 | 12 |
| QUESO | 8 | 16 | CHARRO BEANS | 7 | 14 |
| GUACAMOLE | 14 | 25 | STREET CORN | 6 | 12 |
| CHIPS | Half Pan (Serves 10) 5 | | Full Pan (Serves 20) 10 | | |



BEVERAGES

- ICED TEA** (Sweet/Unsweet) 7 / gallon
- LEMONADE** 7 / gallon
- FILTERED WATER** 3 / gallon

OUTLAW MARGARITA MIX 60 / gallon

Our housemade margarita mix with fresh lime juice and agave (Serves 10).

DESSERTS

Each serves 15 people.

- GOOEY PECAN BUTTER BARS** 45
- PECAN BROWNIE BARS** 45

ENTREES

All entrees served with chips and salsa.

FAJITA BAR

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Your choice of two, adobo chicken, ground beef, steak*, or shrimp*. With fire-roasted peppers and onions, flour or corn tortillas, and crema. Served with charro beans and cilantro lime rice. Serves 10. 90

TACO BAR

Your choice of two, adobo chicken, ground beef, steak*, or shrimp*. With flour or corn tortillas, pico de gallo, crema, verde, cotija cheese, and cilantro. Serves 10. 110

NACHO BAR

Your choice of one, adobo chicken, ground beef, steak*, or shrimp*. With chili-lime corn, queso, pico de gallo, jalapenos, crema, and cilantro with corn tortilla chips. Delivered deconstructed for freshness. Serves 10. 50

CANTINA SALAD

Chile-lime corn, pico de gallo, avocado, pinto beans, crispy tortilla strips, Chihuahua cheese, and cotija cheese on a bed of lettuce, with honey-lime vinaigrette dressing. Serves 10. 40

GRILLED CHILE-BRAISED CHICKEN

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Mesquite-wood grilled chicken, marinated for 24 hours in our house-made chile rub and topped with green chile queso, pico de gallo and cilantro over a cilantro lime rice. Serves 5-6 or 8-10. 40/80

GRILLED CHILE-BRAISED CHICKEN ENCHILADAS

House-made masa tortillas filled with shredded guajillo and ancho chile braised chicken, pimento cheese, Chihuahua cheese. Topped with green enchilada sauce, cotija cheese, and cilantro. Serves 5-6 or 8-10. 40/80

TN-SMOKED PORK CARNITA ENCHILADAS

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House-made masa tortillas filled with slow-smoked pork, pimento cheese, Chihuahua cheese, and chipotle glaze. Topped with ranchero sauce, cotija cheese, and cilantro. Serves 5-6 or 8-10. 40/80

+2 per person for steak, +3 per person for shrimp

Scratch SAUCES

Pint 5 / Quart 10

- RANCHERO** Fire-roasted tomatoes, guajillos, jalapenos, and cilantro.
- AJI** Blended jalapenos, cotija cheese, garlic, mayo, cilantro and lime juice.
- SALSA VERDE** Tomatillo sauce blended with oil and cream sauce.
- ENCHILADA** Our house-made crema, salsa verde, and tomatillo blended.



**PICK UP, DROP OFF & SET UP,
 FULL-SERVICE & BAR PACKAGES**



We can staff events of all sizes, including bartenders. Contact our team to learn more.