



**THE BLIND BURRO**®

# PRIVATE EVENT MENUS & BAR PACKAGES

**NOTE: All pricing is subject to 23% service fee and 7.75% sales tax.**

639 J Street | San Diego, CA 92101 | [theblindburro.com](http://theblindburro.com) | 619-795-7880 [f](#) [t](#) [i](#) [@theblindburro](#)

## APPETIZER SELECTIONS:

*\*Denotes Items May Be Tray Passed Upon Request*

**Chips and Salsa @ \$3.00 ++ per person**

**Salsa Flight @ \$2.00 ++ per person**

Roasted Tomato-Arbol, Salsa Verde, Triple Chile Cheese Sauce and Pinto Bean Dip

**Guacamole Tradicional @ \$3.50 ++ per guest**

Avocado, Tomato, Onion, Lime, Garlic, Cilantro

**Nachos @ \$3.00 ++ per guest**

*Add Chicken, Rib Eye Carne Asada or Chorizo @ \$1.00 ++ per guest*

Roasted Habanero Salsa, Roasted Tomato Salsa, Triple Chile Cheese Sauce, Pico De Gallo, Radish, Candied Jalapeños, Taco Shop Guac, Queso Cotija

**TJ Dogs\* @ \$4.00 ++ per piece**

Bacon Wrapped All-Beef Hot Dog, Griddled Onions and Peppers, Candied Jalapeños, Ketchup, Mustard and Mayo

**Torta Sliders\* @ \$5.00 ++ per piece**

Rib-Eye Carne Asada | Chicken Tinga | Chorizo Burger

**Poblano and Corn Flautas\* @ \$3.00 ++ per piece**

Roasted Poblano Chiles, Grilled Corn, Queso Oaxaca, Crispy Flour Tortilla, Shredded Lettuce, Cotija, Roasted Tomatillo-Habanero Salsa

**Sonora Queso Crisp\* @ \$2.00 ++ per guest**

*Add Chicken, Steak or Chorizo @ \$0.50 ++ per guest*

Crispy Flour Tortilla, Queso Oaxaca, Rajas, Tomatoes, Taco Shop Guac, Queso Cotija

**Ceviche @ \$4.00 ++ per guest**

Mexican White Shrimp, Bay Scallops, Tomato, Onion, Avocado, Cilantro, Lime

**Salmon Poke @ \$4.00 ++ per piece**

Sesame Ponzu, Red Chile Flakes, Pickled Cucumbers, Scallions and Quinoa Sesame Crunch

**Jalapeño Poppers\* @ \$4.00 ++ per piece**

Bacon Wrapped, Stuffed with Housemade Chorizo and Oaxaca Cheese

**Tinga Tostadas @ \$3.00 ++ per piece**

Chicken, Chipotle Sauce, Pickled Onion, Queso Fresco, Avocado

**Crispy Calamari @ \$5.00 ++ per piece**

Premium Loligo Squid, Cilantro, Macha Aioli, Avocado-Salsa Verde

## DESSERTS:

*Each @ \$2.00++ per guest*

**Mini Churros**

Cinnamon-Sugar, Crème Anglaise Sauce

**Mexican Chocolate Brownie**

Pecans, Cinnamon, Dulce De Leche, Jamaica Petals



# PRIVATE EVENT MENUS & BAR PACKAGES

## APPETIZER/RECEPTION PACKAGES:

\*Denotes Items May Be Tray Passed Upon Request

### BOTANAS CON AMIGOS APPETIZER MENU

@ \$12.00 ++ per person—Served Family Style

#### Warm Tortilla Chips

#### Choice of 2 Housemade Salsas

Traditional Burro Salsa | Roasted-Tomato-Arbol  
Pinto Bean Dip | Salsa Verde | Triple Chile Cheese Sauce

#### Guacamole Tradicional

Avocado, Tomato, Onion, Garlic, Lime, Cilantro

#### Poblano and Corn Flautas\*

Roasted Poblano Chiles, Grilled Corn, Queso Oaxaca,  
Crispy Flour Tortilla, Shredded Lettuce, Cotija,  
Roasted Tomatillo-Habanero Salsa

#### Sonora Queso Crisp\*

Crispy Flour Tortilla, Queso Oaxaca, Rajas, Tomatoes,  
Taco Shop Guac, Queso Cotija

### BAJA BURRO APPETIZER MENU

@ \$19.00 ++ per person—Served Family Style

#### Warm Tortilla Chips

#### Choice of 2 Housemade Salsas

Traditional Burro Salsa | Roasted-Tomato-Arbol  
Pinto Bean Dip | Salsa Verde | Triple Chile Cheese Sauce

#### Guacamole Tradicional

Avocado, Tomato, Onion, Garlic, Lime, Cilantro

#### Poblano and Corn Flautas\*

Roasted Poblano Chiles, Grilled Corn, Queso Oaxaca,  
Crispy Flour Tortilla, Shredded Lettuce, Cotija,  
Roasted Tomatillo-Habanero Salsa

#### Choice of Mariscos

#### Baja Ceviche

Mexican White Shrimp, Bay Scallops, Tomato, Onion,  
Avocado, Cilantro, Lime

#### Salmon Poke @ \$3.50 ++ per piece

Sesame Ponzu, Red Chile Flakes, Pickled Cucumbers,  
Scallions and Quinoa Sesame Crunch

## DINNER STATION:

### BUILD YOUR OWN STREET TACO\*

@ \$25.00 ++ per person. Approximately Two Tacos per Person

@ \$30.00 ++ per person for Upgraded Taco Choices

#### Mexican Panzanella Salad

Mixed Greens, Tomatoes, Cucumber, Queso Fresco,  
Pickled Red Onion, Avocado, Serrano Lime Vinaigrette

#### Choice of Two Tacos:

Rib Eye Carne Asada | Chicken | Mahi Mahi | Carnitas

#### Upgrade Choices:

Skirt Steak | Coffee Rubbed Salmon | El Pastor  
Chicken Mole | Achiote Shrimp | Crispy Cauliflower

Served with Salsa, Onions, Cilantro, Cotija Cheese, Limes,  
Cabbage, Taco Shop Guac

*\*If you would like to upgrade to three tacos per person,  
there is an additional fee of \$5.00 ++ per person.*

#### Choice of Two Sides:

#### Tuscan Kale-Cabbage Slaw

Kale, Red Cabbage, Carrot, Citrus-Herbed-Jalapeño Vinaigrette

#### Poblano Rice

Onion, Garlic, Poblano

#### Street Corn Off the Cob

Crema, Tapatio, Lime, Queso Cotija

#### Black Beans

Black mole

#### Pinto Beans

Herbs, Garlic, Onion, Serrano

*Additional Sides: Add \$4.00 ++ per person*



# PRIVATE EVENT MENUS & BAR PACKAGES

## SEATED DINNER MENUS:

### TACOS AND TORTAS

@ \$35.00 ++ per person

#### To Share

Warm Tortilla Chips  
Salsa Flight  
Guacamole Tradicional

#### Entrée *Choice of One per Guest*

##### Quinoa Salad

Grilled Chicken, Mixed Greens, Quinoa, Goat Cheese, Spiced Candied Almonds, Jamaica Petals, Pepita-Orange Vinaigrette

##### Grilled or Beer Battered Mahi Mahi Tacos

Lime Crema, Green Cabbage and Carrot Escabeche

##### Chorizo Burger

House Ground Brisket, Rajas, Housemade Chorizo, Queso Oaxaca, Cilantro Pesto Mayo

##### Chicken Tinga Torta

Chipotle Braised Chicken, Pinto Spread, Shredded Lettuce, Avocado

#### Sides *Choice of Two Served Family Style*

##### Tuscan Kale-Cabbage Slaw

Kale, Red Cabbage, Carrot, Citrus-Herbed-Jalapeño Vinaigrette

##### Poblano Rice

Onion, Garlic, Poblano

##### Street Corn Off the Cob

Crema, Tapatio, Lime, Queso Cotija

##### Black Beans

Black Mole

##### Pinto Beans

Herbs, Garlic, Onion, Serrano

#### Dessert *Served Family Style*

##### Churros

Cinnamon-Sugar, Crème Anglaise Sauce

### BAJA TASTE

@ \$45.00 ++ per person

#### To Share

Warm Tortilla Chips  
Salsa Flight  
Guacamole Tradicional

##### Poblano and Corn Flautas

Roasted Poblano Chiles, Grilled Corn, Queso Oaxaca, Crispy Flour Tortilla, Shredded Lettuce, Cotija, Roasted Tomatillo-Habanero Salsa

##### Bacon Wrapped Jalapeños

Housemade Chorizo, Queso Oaxaca, Applewood Bacon and Chipotle Tomatillo Sauce

#### Entrée *Choice of One per Guest*

##### Seafood Enchiladas

Crab, Shrimp, Scallop, Mahi Mahi, Mole Rojo Black Beans, Queso Fresco, Escabeche, Candied Jalapeños, Roasted Poblano Crème

##### Carnitas Plate

Pinto Beans, Poblano Rice, Onions, Cilantro, Lime, Guacamole, Tortillas

##### Grilled Angus Skirt Steak

Macha Skirt Steak, Street Corn on the Cob, Jalapeño Mash, Charred Scallion

#### Dessert *Served Family Style*

##### Churros

Cinnamon-Sugar, Crème Anglaise Sauce

##### Mexican Chocolate Brownie

Pecans, Cinnamon, Dulce De Leche, Jamaica Petals



# PRIVATE EVENT MENUS & BAR PACKAGES

## BEVERAGES:

**WE RECOMMEND ORDERING MARGARITAS, BEER BUCKETS OR SANGRIA TO GET THE PARTY STARTED.**

Margarita Pitcher: \$45.00 ++ (serves 3-4)

Sangria Pitcher: \$35.00 ++ (serves 3-4)

Six Pack of Beer: \$24.00 – \$30.00 ++

### ADD A BURRO SPECIALTY WELCOME DRINK FOR YOUR PARTY!

@ \$12.00 ++ per person

#### House

Lunazul Silver, Triple Sec, Fresh Lime, Agave Nectar, Salted Rim

+ Muddled Jalapeño or Serrano

+ Candied Jalapeño Syrup (Spicy)

+ Mango, Strawberry, Pink Guava or Passion Fruit

#### Baja Pasión

Milagro Silver, Passion Fruit Purée, Fresh Lime, Agave Nectar, Drambuie, Thyme, Salted Rim

#### La Playa-Rita

Herradura Silver, Aperol, Fresh Lime, Agave Nectar, Salted Rim

#### Caramelized Pineapple

El Jimador Blanco, Triple Sec, Caramelized Pineapple, Fresh Lime, Salted Rim

#### Classic Skinny 108 calories

Azuña Blanco, Agave Nectar, Fresh Lime, Soda Water, Salted Rim

#### Mango Tajín Skinny 96 calories

Milagro Silver, Mango Purée, Lime Soda, Tajín Salted Rim

## BAR PACKAGES:

### HOSTED BAR ON CONSUMPTION

Up to any amount. Within this hosted bar, the Client may choose any limits of the level of alcohol allowed for guests and if shots will be allowed or not.

### DRINK TICKETS

A specific number of drink tickets may be purchased at a flat rate prior to the event to be distributed to guests at the Client's discretion. Guests can redeem drink tickets for beverages with the package below. Soft drinks will be available to guests at no additional charge.

Beer & Wine: \$8.00 ++ each

Beer, Wine & Well Cocktails: \$9.00 ++ each

Beer, Wine & Call Cocktails: \$10.00 ++ each

Beer, Wine & Premium Cocktails: \$13.00 ++ each

### HOSTED PER PERSON

The below bar packages set a flat rate per guest for the duration of your event and include the selected level liquors (if applicable), imported & domestic beers, house red & white wine and sparkling wines. All packages also include non-alcoholic beverages & bottled water.

*Note: shots or doubles are not included in the below packages.*

Beer & Wine: \$12.00 ++ per hour/guest

Beer, Wine & Well Cocktails: \$14.00 ++ per hour/guest

Beer, Wine & Call Cocktails: \$16.00 ++ per hour/guest

Beer, Wine & Premium Cocktails: \$18.00 ++ per hour/guest

### CASH & CARRY

Allow your guests to purchase their own drinks and start tabs as normal for the event after any hosted bar service ends. A Cash & Carry bar may be used to meet any portion of the event minimum; however, service fees may be required.



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## EVENT REMINDERS & GENERAL INFORMATION:

### CONFIRMATION OF EVENT SPACE

The Blind Burro requires a signed contract for Private Buyouts or an agreement for a Semi-Private space and 50% of the total event price as a non-refundable deposit to secure the event space. Deposit schedules and final payment information will be noted in the contract and can be paid in the form of cash, company check, wire transfer or credit card.

### FOOD AND BEVERAGE GUARANTEES

Confirmation of menu selection and attendance, or “guaranteed headcount,” is due ten (10) days in advance of the event date. After this deadline, attendance counts cannot be reduced; however, increases will be accommodated if possible, depending on time and selected menu. Charges will be based upon the number guaranteed or the number served, whichever is greater.

### SERVICE CHARGE AND SALES TAX

A 23% service fee will be added to all food and beverage services for the event. The service charge is mandatory and is not a gratuity. This is based on California State Regulation 1603 (f). The service charge is currently retained by The Blind Burro to cover overhead, labor and other banquet costs. This charge and all prices (including venue rental fees) quoted are subject to the current California state sales tax.

### OUTSIDE FOOD AND BEVERAGE

With the exception of specialty cakes, no food or beverages of any kind may be brought into The Blind Burro by event guests. Unless prior arrangement has been made with event staff, The Blind Burro reserves the right to confiscate food or beverages that are in violation of this policy. All food and beverage provided by The Blind Burro must be consumed within the timeframe of the event. Taking home leftover food or beverages from an event is not permitted.

### EVENT STAFF

The Blind Burro staff is committed to providing you first class service—The appropriate allotment of bartenders, servers and attendants will be scheduled to ensure your event is flawless. Should additional staff be requested, labor fees may apply.