



*La Cantina Package*  
**\$55\* PER PERSON**

**STARTERS**

**SERVED FAMILY STYLE**

**Chicken Wings**

Sweet & spicy served with, Carrots, Celery & Ranch Dressing

**Esquites**

Corn off the cob, mayo, lime and tajin

**Chicken Flatbread**

Ranchero Sauce, Monterey Jack Cheese, Avocado, Jalapeños

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**CHOOSE ONE:**

**Crispy Chimi Changa**

Chicken, 3 cheese, topped with Mexican cream & avocado aioli

**Beef Crunch Tacos**

Hard shell taco wrapped with soft tortilla, tomato lettuce,  
Skinny's cheese sauce & chipotle ranch

**Veggie Tacos**

Zucchini over roasted corn salsa, pickled onions, queso fresco  
topped with avocado aioli

**Carnitas Fritas**

Roasted pork infused with tequila & fresh orange, sweet chili  
demi glaze, side of white rice

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**DESSERTS**

House Made dessert platter by our Pastry Chef

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*Skinny's Cantina*



*El Ranchero Package*  
**\$65\* PER PERSON**

**STARTERS**

**SERVED FAMILY STYLE**

**Guacamole**

served with chips

**Queso Fundido**

Corn Melted Cheese, bell peppers, sautéed onions, chips

**Steak Flatbread**

Ranchero Sauce, Monterey Jack Cheese, Avocado, Jalapeños

**Cesar Salad**

Romaine, Queso Fresco, Tortilla Chips

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**CHOOSE ONE:**

**Skinny's Burger**

Lettuce, pico de gallo, cheese sauce & chipotle aioli

**Chicken Fajita**

Sauteed peppers & onions, guacamole, sour cream side of tortillas, rice & beans

**Steak Burrito**

Mexican rice, black beans, cheese, sweet & spicy chipotle & cilantro lime cream

**Al Pastor Tacos**

Habanero pineapple salsa & cilantro

**Crispy Pescado Tacos**

Beer battered tilapia w/pickled cabbage, avocado, salsa verde & house made tartar sauce

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**DESSERTS**

House Made dessert platter by our Pastry Chef

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## Skinny's Package

\$75\* PER PERSON

### STARTERS

#### SERVED FAMILY STYLE

##### Guacamole

served with chips

##### Chicken Quesadilla

Topped w/ guacamole, sour cream, pico de gallo  
& queso fresco

##### Crispy Calamari

Battered Jalapeños, cilantro & avocado aioli

##### Roasted Corn Salad

Mix Greens, avocado, corn, tomato, crispy bacon bites, with  
roasted jalapeño vinaigrette

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### CHOOSE ONE:

#### Camarones a la Mexicana

Tomato, Jalapeño, cilantro & white rice

#### Steak Fajita

Sauteed peppers & onions, guacamole, sour cream side of  
tortillas, rice & beans

#### Beef Enchiladas

Beef short rib, cheese, skinny's sauce, chipotle aioli  
Side of rice & beans

#### Salmon

Chipotle Honey, sauteed zucchini, spinach & mash potatoes

#### New York Strip

Rosted corn salsa, mash potatoes

#### Chicken Crunch Tacos

Hard shell taco wrapped with soft tortilla, tomato lettuce,  
Skinny's cheese sauce & chipotle ranch

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### DESSERTS

House Made dessert platter by our Pastry Chef

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# Slimmy's Cantina



## Open Bar Packages

**PRICED PER PERSON**

### **BEER & WINE**

**- \$25\* PER HOUR**

Corona, Heineken, Pacifico, Modelo, Modelo Negra, Dos Equis, Dos Equis Amber, Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet, Malbec, Pinot Noir, Rioja, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Lemonade, Cranberry, Pineapple and Orange Juice.

### **STANDARD**

**- \$30\* PER HOUR**

House Vodka, House Rum, House Tequila, House Gin, House Bourbon, Corona, Heineken, Pacifico, Modelo, Modelo Negra, Dos Equis, Dos Equis Amber, Prosecco, Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet, Malbec, Pinot Noir, Rioja, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Lemonade, Cranberry, Pineapple and Orange Juice.

### **PREMIUM**

**- \$40\* PER HOUR -**

Includes Standard Open Bar Package Plus:

Grey Goose Vodka, Titos, Hendrick's Gin, Hennessy, Dusse, Casamigos Blanco, Patron Silver, Patron Reposado, Don Julio Blanco, DeLeon Tequila, Johnnie Walker Black, Bulliet Bourbon, Red Sangria, White Sangria, Frozen Margaritas

CHOOSE 2 OF THE COCKTAILS BELOW:

Mezcal Margarita, Gantry Mule, Coconut Passion  
Southside of the Border or Rye Limonada