

Cholita

SPECIAL EVENTS + CATERING

Reserve the **Cholita Cantina** for your next private event. Office party? We're open for business. Reunion? Get reacquainted at the Cantina. Quinceañera? Por supuesto, y feliz cumpleaños! Host your next special event at the Cantina in the heart of Broad Ripple Village or call us to schedule catering!



CANTINA DETAILS

- 50 seated* or 80 cocktail** with private bar
- 4-hour rentals
- \$200 room rental fee
- Monday-Thursday: \$1,000 food and beverage minimum
- Friday-Saturday: \$2,500 food and beverage minimum
- Holiday and seasonal rates may apply

*Seating capacity dependent on room set-up.

**Cocktail style makes the most efficient use of the space allowing guests to mingle.



STARTERS



CHIPS Y GUACAMOLE32
SERVES 6-8
guacamole + tortilla chips

CHIPS Y SALSA8
SERVES 6-8
salsa + tortilla chips

CHIPS Y QUESO18
SERVES 6-8
queso + tortilla chips

CRISPY CHICKEN Y CHEESE TAQUITOS30
24 PIECES
rolled corn tortilla + roasted chicken + mexican cheeses + fire roasted salsa

MEXICAN HOT FRIED CHICKEN WINGS48
24 PIECES
crispy fried chicken wings glazed in buffalo salsa + house ranch

CRISPY CHIPOTLE SHRIMP50
48 PIECES
crispy shrimp + chipotle aioli + guacamole



TACO BAR

(CHOICE OF CORN OR FLOUR TORTILLAS)
FEEDS 15-20 PEOPLE

Your choice of meat with toppings.

Toppings include:

salsa roja + onion and cilantro mix + shredded lettuce + shredded cheese + limes + pico de gallo + charro beans.

Salsa Verde upgrade for \$10.

ADOBO CHICKEN85

AL PASTOR PORK85

CARNE ASADA125

ADOBO SHRIMP125

CHARRED ADOBO BRUSSELS SPROUTS65

COMBO: CHICKEN, STEAK, PORK95

SALADS



DRESSINGS: poblano chile ranch or balsamic vinaigrette

CHOLITA TAQUERIA SALAD30
SERVES 6-8
crispy iceberg lettuce + chihuahua cheese + pico de gallo + guacamole + hemp hearts

TIJUANA CAESAR38
SERVES 6-8
chopped romaine + cojita cheese + hemp hearts + caesar dressing

BOCADILLOS



QUESO FUNDIDO SLIDERS40
12 PIECES
Angus slider burgers + brioche buns + melted cheese + roasted poblanos + baja sauce + pico de gallo

CANTINA MINI QUESADILLAS
12 PIECES
cheese + pico de gallo + morita taquero + choice of:
chicken \$29 | cheese \$18 | steak \$35 | veggie \$20

SIDES



SERVES 6-8
\$18

ESQUITES
street corn off the cob

MEXI-RICE

CHARRO BEANS

DESSERTS



12 PIECES
\$12

CHURROS

CHOCOLATE CHIP COOKIES

WHITE CHOCOLATE MACADAMIA NUT COOKIES

HOUSE TACOS



12 tacos for \$42

AL PASTOR
marinated and fire roasted pork + salsa roja + pineapple + guacamole taquero + corn tortilla

GRILLED ADOBO SHRIMP
cabbage + pickled vegetables + pico de gallo + baja sauce + corn tortilla

CRUNCHY CALIFORNIA AVOCADO^{GF}
cabbage + baja sauce + pickled vegetables + pico de gallo

LA GRINGA^{GF}
double flour tortilla cheese quesadilla + all natural chicken + guacamole taquero + onion cilantro + salsa morita

CHARRED BRUSSELS SPROUTS
melted cheese + caramelized onions + chile cream + pickled vegetables + corn tortilla

BAJA SAN DIEGO^{GF}
crispy cod + shredded colby cheese + cabbage + corn tortilla
california white sauce + pico de gallo

SHORTRIB QUESABIRRIA
braised shortrib + crispy cheese tortilla + onion + cilantro + salsa roja + warm dipping broth

AMAZEBALL TACO
crispy masa shell + plant-based local creamy "cheese" + raja chiles + salsa roja + avocado

CARNE ASADA VAMPIRE
crispy corn shell + melted cheese + fire roasted salsa + guacamole + crema

DISCADA

SERVES 6-8
Pick 3 meats \$14 each | each additional \$15 | all veggies \$40

A platter of grilled meats for street tacos on char roasted peppers + bulb onions in a chipotle beer sauce. Served with warm tortillas + beans + guacamole + pico de gallo + housemade salsa + verde salsa.

MEAT CHOICES: smoked sausage, chicken, al pastor pork, carne asada, braised beef tinga