

Osorio's *Express* Lunch Menu

Available from 11am-3pm

Eggchiladas: **GF** **V** \$12
Poblano Rice | Refried Black Beans | Queso | Cheese & Onion Enchiladas | Salsa Verde | Over Easy Eggs

Chili Chilaquiles Bowl: **GF** \$12
Tortilla Chips | Beef & Bean Chili | Queso | | Salsa Verde | Over Easy Eggs | Lettuce | Pico | Cotija

Shrimp Tacos: **GF** \$16
Corn Tortillas | Jumbo Shrimp | Pico | Lettuce | Cotija | Poblano Rice | Refried Black Beans

Coconut Shrimp Tacos: \$16
Corn Tortillas | Coconut Shrimp | Peach Salsa | Chimichurri | Poblano Rice | Refried Black Beans

Steak Fajita Tacos: **GF** \$13
Corn Tortillas | Steak | Bell Peppers | Onions | Mushrooms | Poblano Rice | Refried Black Beans

Grilled Fish Tacos: **GF** \$12
Corn Tortillas | Whitefish | Pico | Lettuce | Cotija | Poblano Rice | Refried Black Beans

Loaded Yuca Balls: \$12
Fried Yuca Balls | Chorizo | Spinach | Mushroom | Black Beans | Bell Pepper | Corn | Queso

Chimichanga: **V** **option** \$12
Flour Tortilla | Poblano Rice | Refried Black Beans | Tequila Cream Sauce | CHOICE OF: Ground Beef, Shredded Chicken, or Signature Veggies

Burrito Bowl: **GF** **V** **option** \$14
Poblano Rice | Refried Black Beans | Poblano Cream Sauce | Lettuce | Pico | CHOICE OF: Ground Beef, Shredded Chicken, Carnitas, or Signature Veggies

Fajita Bowl: **GF** **V** **option** \$14
Poblano Rice | Refried Black Beans | Bell Peppers | Onions | Tomato | Queso | CHOICE OF: Steak, Grilled Chicken, Signature Veggies, or Shrimp +\$2

Cuban Quesadilla: \$12
Flour Tortillas | Melty Cheese | Carnitas | Agave Dijon Sauce | Pickle

Cheeseburger Quesadilla: \$12
Flour Tortillas | Melty Cheese | Ground Beef | Pico de Gallo | Pickle

Fajita Quesadilla: \$12
Flour Tortillas | Melty Cheese | Bell Pepper | Onion | Tomato | CHOICE OF: Grilled Chicken or Steak

Grilled Fish Wrap: \$13
Flour Tortilla | Whitefish | Lettuce | Cheese | Tomato | Spicy Ranch | CHOICE OF: Tortilla Soup or Petite House Salad

Blackened Shrimp Wrap: \$14
Flour Tortilla | Blackened Jumbo Shrimp | Lettuce | Cucumber | Red Onion | Cheese | CHOICE OF: Tortilla Soup or Petite House Salad

Taco Salad: \$12
Crispy Tortilla Shell | Artisan Greens | Refried Black Beans | Cheese | Sour Cream | Guacamole | Pico | Cotija Ranch | CHOICE OF: Ground Beef or Shredded Chicken

Fajita Salad: **V** **option** \$14
Crispy Tortilla Shell | Artisan Greens | Sautéed Bell Peppers | Onions | Tomato | Sour Cream | Pico | Guacamole | Spicy Ranch | CHOICE OF: Steak, Grilled Chicken, or Signature Veggies

Santa Fe Salad: \$13
Artisan Greens | Grilled Chicken Breast | Refried Black Beans | Pepitas | Nopalitos | Pico | Cotija | Cheese Quesadilla | Spicy Ranch

Grilled Chicken Salad: **GF** \$12
Artisan Greens | Grilled Chicken Breast | Black Beans | Cucumber | Tomato | Pepitas | Tortilla Strips | Cotija | Cotija Ranch

Tropical Chicken Sandwich: \$14
Chicken Breast | Chimichurri Sauce | Peach Salsa | CHOICE OF: Tortilla Soup or Petite House Salad

Cajun Chicken Sandwich: \$14
Blackened Chicken Breast | Jalapeño Aioli | Lettuce | Muenster | Tomato | CHOICE OF: Tortilla Soup or Petite House Salad

Salmon Burger: \$14
Salmon Patty | Tarragon Aioli | Avocado | Lettuce | Tomato | CHOICE OF: Tortilla Soup or Petite House Salad

Crab Cake Sandwich: \$16
Crab Cake | Jalapeño Aioli | Avocado | Lettuce | Tomato | CHOICE OF: Tortilla Soup or Petite House Salad

Portobello Burger: **V** \$12
Grilled Portobello | Avocado | Muenster | Lettuce | Tomato | CHOICE OF: Tortilla Soup or Petite House Salad

Latin Stroganoff: \$12
Linguini | Ground Beef | Mushrooms | Onions | Tequila Cream Sauce | Garlic Bread

Chicken Chimichurri Pasta: \$14
Linguini | Grilled Chicken | Chimichurri Sauce | Mushrooms | Garlic Bread

GF= Gluten Free V= Vegetarian
Vegan – just ask! Allergies – please tell!

Whether dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

20% Gratuity added to groups of 8 or more

APPETIZERS

Guacamole: **GFV** Avocado | Pico | Seasonings
| Cotija | Tortilla Chips \$10

Queso Dip: **GFV** Melty White Cheeses | Mild
Chiles | Tortilla Chips \$9

Loaded Queso Dip: **GF** Queso Dip |
Chorizo | Signature Veggies | Tortilla Chips \$12

Campechana: **GF** Shrimp | Scallops | Lettuce
| Citrus Tomato Sauce | Pico \$15

Shrimp Stuffed Poblano: **GF** Roasted
Poblano | Jumbo Shrimp | Poblano Cream \$10

Blackened Ahi: **GF** Cajun-Seared Ahi |
Jalapeño Aioli \$16

Chimichurri Coconut Shrimp: Coconut
Shrimp | Peach Salsa | Chimichurri Drizzle \$15

Calamari Espinaca: Calamari Strips
| Sauteed Spinach | Agave Guajillo Sauce \$13

Chimichurri Mussels: **GF** New Zealand
Mussels | Chimichurri Sauce \$15

Street Taco Trio: **GF** Corn Tortillas | Pickled
Onion | Cilantro | Ground Beef | Shredded Chicken
| Carnitas \$12

Fajita Nachos: **GF** Tortilla Chips | Steak |
Chicken | Bell Peppers | Onions | Refried Black
Beans | Tomato | Queso | Lettuce | Pico | Sour
Cream | Guacamole \$16

Ahi Tuna Nachos: **GF** Tortilla Chips |
Cajun Ahi Tuna | Tequila Cream | Cheese | Lettuce
| Pico | Jalapeño \$16

Traditional Nachos: **GFV Option** Tortilla
Chips | Beef & Bean Chili | Queso | Lettuce | Pico |
Sour | Choice of: Ground Beef , Carnitas, Chicken,
or Signature Veggie (no chili/sub black bean)\$12

Quesadillas: **V Option** Flour tortillas | melty
cheese | Pico | Lettuce | Tequila Cream | choice of:

- ☀ Jumbo Shrimp & Pico \$14
- ☀ Chicken Chimichurri \$12
- ☀ Steak & Mushroom \$13
- ☀ Carnitas & Verde \$12
- ☀ Mushroom & Sofrito **V** \$10
- ☀ Just Cheese **V** \$8

--Whether dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.--

--Steaks and fish served rare or medium rare may be undercooked and will only be served upon guests' request.--

SOUPS & SALADS

Tortilla Soup: **GF** Shredded Chicken | Cheese
| Pico | Tortilla Strips | Lime | Broth
Cup \$5 Bowl \$9 Add to entrée \$2

Mama's Chili: **GF** Ground Beef | Beans |
Veggies | Tomato-Based Broth | Cheese | Sour
Cup \$5 Bowl \$9 Add to entrée \$2

Curried Shrimp Soup: **GF** Jumbo Shrimp |
Potato | Poblano | Creamy Curry Broth \$16

House Salad: **GF V Option** Artisan Greens |
Black Bean | Tomato | Cucumber | Pepita | Tortilla
Strips | Cotija Ranch Dressing \$10
☀ Petite House Salad \$5
☀ With Grilled Chicken \$13
☀ With Grilled Steak \$16
☀ With Grilled Shrimp \$16
---add Petite House Salad to any entrée \$2

Latin Cobb Salad: **GF** Artisan Greens |
Chorizo | Chicken Breast | Cotija | Black Bean |
Pico | Egg | Avocado | Spicy Ranch Dressing \$15

Blackened Salad: **GF** Artisan Greens |
Cucumber | Tomato | Pepita | Black Bean | Cotija |
Spicy Ranch Dressing
☀ With Cajun-Seared Chicken Breast \$13
☀ With Cajun Seared Jumbo Shrimp \$16

Campechana Salad: **GF** Artisan Greens |
Pico | Jumbo Shrimp | Scallops | Egg | Citrus
Tomato Sauce \$16

Mexican Caesar Salad: **GF V** Artisan
Greens | Cucumber | Cotija | Tortilla Strips
| Mexican Caesar Dressing
☀ With Grilled Chicken \$14
☀ With Grilled Steak \$16
☀ With Cajun Seared Jumbo Shrimp \$16

Salad Dressing Options: **GF V**

All made from scratch

**Cotija Ranch **Spicy Ranch **Ranch

Cilantro Lime Vinaigrette **V

Raspberry Vinaigrette **V

SIDES:

Rosemary Red Potatoes:**GFVV** \$3

Signature Vegetables:**GFVV** \$4

Poblano Rice:**GFVV** \$3

Refried Black Beans:**GFVV** \$3

GF=Gluten Free V=Vegetarian

V=Vegan – Many more options available
with slight modifications!

Allergies? Please Let us know!

20% Gratuity added to groups of 8
or more

CHEF'S TABLE

Includes 2 sides, unless otherwise noted

Pollo Mariscos: GF Panko-crusted Chicken | Crab | Shrimp | Spinach | Cheese Poblano Cream \$22

Pollo Parado: GF Panko-crusted Chicken | Poblano | Cheese | Tomato Cream \$20

Lomo Saltado: GF Flank Steak | Bell Pepper | Onion | Potato | Simple Tomato Sauce *1 side* \$26

Tierra y Mar: GF Filet Mignon | Jumbo Shrimp | Red Wine Mushroom Sauce | Ancho Balsamic \$32

Ancho Wellington: Med-Rare Filet Mignon | Ancho Mushroom Duxelles | Crescent Dough \$30

Smothered Milanese: Panko-crusted Flank Steak | Red Wine Mushroom Sauce *Med-Rare \$26

Filet Vallarta: GF Filet Mignon | Bacon | Scallops | Light Cream Sauce \$32

Shrimp Verde: GF Poblano Rice | Jumbo Shrimp | Onion | Mushroom | Red Pepper | Tomatillo Cream Sauce *1 side* \$20

JumbaLatin: GF Poblano Rice | Seafood Broth | Jumbo Shrimp | Chicken Breast | Bell Pepper | Tomato | Cajun Seasonings *no sides* \$20

Seafood ala Crema: GF Whitefish | Mussels | Scallops | Jumbo Shrimp | Creamy Seafood Sauce | Spinach *no sides* \$22

Poblano Seafood Curry: GF Mahi Mahi | Jumbo Shrimp | Scallops | Bell Peppers | Onion | Tomato | Poblano Curry | Poblano Rice *1 side* \$22

Blackened Whitefish: GF Cajun Whitefish | Crab | Red Pepper | Nopalito | Cotija Cream \$20

Avocado Cod: GF Panko-crusted Cod | Avocado Lemon Butter Sauce \$24

Piña Colada Cod: GF Panko-crusted Cod | Savory/Sweet Piña Colada Sauce \$24

Black & White Salmon: GF Cajun Salmon | Cotija Butter Cream Sauce \$26

Tropical Salmon: GF Salmon Fillet | Chilled Peach Salsa \$26

Avocado Shrimp Pasta: Linguini | Spinach | Jumbo Shrimp | Avocado Lemon Butter Sauce | Garlic Bread *no sides* \$20

Seafood Pasta: Linguini | Shrimp | Scallops | Spinach | Mushroom | Tequila Cream Sauce | Garlic Bread *no sides* \$20

Poblano Pasta: V Linguini | Roasted Poblano | Red Pepper | Corn | Mushroom | Poblano Cream Sauce | Garlic Bread *no sides* \$16

Sofrito Portobello: GF V Portobello | Onion | Tomato | Zucchini | Cheese \$16

LATIN FARE

Includes 2 sides, unless otherwise noted

TAQUERIA: GF 2 Tacos | Soft Corn Tortillas
No substitutions, modifications, or mix & match

☀ Mahi Mahi | Pico | Lettuce | Cotija \$16

☀ Jumbo Shrimp | Pico | Lettuce | Cotija \$16

☀ Whitefish | Pico | Lettuce | Cotija \$12

☀ Campechanos | Steak | Bell Pepper | Mushroom | Pickled Onion | Cilantro \$14

☀ Chimichurri Chicken | Chicken Breast | Chimichurri | Pickled Onion \$12

☀ Carnitas | Pickled Onion | Jalapeño Aioli \$12

Enchiladas de Osorio: GF V option Cheese & Onion Enchiladas | Lettuce | Pico | Cotija \$14

Choice of Protein:

Signature Veggies | Chicken | Steak | Carnitas

Choice of Sauce:

Tequila Cream | Tomato Cream | Verde | Molé

Inside Out Burrito Flour Tortilla | Poblano Rice | Refried Black Beans | Lettuce | Pico | Cheese | Steak | Chicken Breast | Tequila Cream | Tomato Cream *no sides* GF on request (Bowl) \$16

Burritos Grandiosos: GF on request (Bowl) Flour Tortilla | Poblano Rice | Refried Black Beans | Pico | Cheese | Lettuce | Choice of Topping *no sides*

☀ Chicken | Mushroom | Onion | Tomato Cream \$15

☀ Steak | Bell Pepper | Onion | Verde Sauce \$16

☀ Carnitas | Onion | Verde Sauce \$15

☀ Signature Veggie V | Tequila Cream \$14

Seafood Burrito Flour Tortilla | Jumbo Shrimp | Mahi Mahi | Scallop | Bell Pepper | Tomato | Onion | Tequila Cream GF ON REQUEST \$20

Fajitas Gigante GF Bell Pepper | Onion | Tomato | Tortillas | Sour Cream OR Guacamole

☀ Signature Veggies V \$15

☀ Grilled Chicken \$16

☀ Grilled Steak \$18

☀ Steak & Chicken \$18

☀ Jumbo Shrimp \$18

☀ Steak, Chicken, Shrimp \$20

Molcajete Mixed Grill GF Bell Pepper | Onion | Nopalitos | Menonita Cheese | Jumbo Shrimp | Chicken | Steak | Carnitas | Tortillas | Sour Cream OR Guacamole \$26

Carnitas Verde: GF Carnitas Pork | Verde Sauce | Lettuce | Pico | Tortillas \$14

Sofrito Tamales: GF V V Masa Dough | Onion | Tomato | Zucchini | Banana Leaf | Salsa Verde \$16

Chile Relleno: GF V Roasted Poblano | Signature Veggies | Cheese | Tequila Cream \$14

Loaded Chori-Pollo: GF Panko-crusted Chicken Breast | Chorizo | Signature Veggies | Queso *1 side* \$18

FAMILY DINNER MENU

Osorio's Family Meals are designed to feed 4 people. Cheers to family time!

GF = Gluten Free

V = Vegetarian (Vegan on request)

Taco Kit **GF** with corn tortillas \$48

Build your own TACOS! Ground Beef, Shredded Chicken, AND Carnitas with lettuce, tomato, cheese, cilantro & onion, sour cream, & your CHOICE of corn or flour tortillas; served with Poblano Rice & Refried black beans

Enchiladas de Osorio **GF** \$40

Cheese & onion enchiladas, protein, sauce, lettuce, & pico; served with Poblano Rice & refried black beans
Protein: (choose 1) Carnitas(pork), Grilled Chicken, Grilled Steak, Veggie Blend

Sauce: (choose 1) Tequila Cream, Tomato Cream, Salsa Verde, Molé

Inside Out Burrito Casserole \$45

A layered feast: 2 full layers of giant flour tortilla topped with Poblano Rice, refried black beans, lettuce, cheese, & pico de gallo, then *another* tortilla topped with Tequila Cream Sauce, Tomato Cream Sauce, grilled Steak & Grilled chicken breast

Seafood Tacos \$40

Tortillas on the side to build your own tacos: served with Poblano Rice & refried black beans.

Grilled Fish: **GF** sauteed with pico de gallo \$45

Shrimp: **GF** sauteed with pico de gallo \$45

Chicken & Steak Fajitas **GF** \$45

Steak & chicken breast sauteed with bell peppers, onion, & house made seasonings; served with Poblano Rice, refried black beans, sour cream, & your choice of corn or flour tortillas

~~**ADD Grilled Shrimp** +\$12

Pollo Parado \$55

Panko-crusted chicken breast stuffed with poblano peppers & cheese, topped with Tomato Cream Sauce; served with Poblano Rice & Signature Veggies

Avocado Lemon Shrimp **GF** \$55

Jumbo shrimp sauteed in Avocado Lemon Butter Sauce served over Poblano Rice; served with Signature Vegetables

Sofrito Portobellos **V GF** \$40

Portobello mushroom caps stuffed with slow-simmered zucchini, tomato, onion, & cheese; served with Poblano Rice & refried black beans

Pastas

Penne tossed in one of our signature sauces & your favorite proteins; served with garlic bread

Seafood: shrimp, scallops, mushrooms, spinach, & Tequila Cream Sauce \$55

Chorizo Chicken: homemade Chorizo, chicken breast, corn, black beans, red pepper & Cajun Cream Sauce \$45

Veggie: **V** bell pepper, scallion, tomato, corn, spinach, mushroom, spinach, black beans, & Tomato Cream Sauce \$38

Latin Cobb Salad **GF** \$36

Artisan Greens, grilled chicken breast, homemade Chorizo, Cotija cheese, black beans, pico, hard-boiled egg, & avocado; with Spicy Ranch dressing

Add-on House Salad **V GF** \$15

Greens, black beans, Cotija, tomato, cucumber, pepitas, tortilla strips; Cotija Ranch dressing on side

Chili **GF** \$30

64 ounces of Mama's Homemade beef & bean Chili with sour cream, shredded cheese, & chips on side

TACO KIT:

2 portions Carnitas (16 oz. container)
9 oz. Ground Beef (16 oz. container)
9 oz. Shredded Chicken (16 oz. container)
Shredded lettuce (16 oz. container)
Shredded Cheese (8 oz. container)
Diced Tomato (8 oz. container)
Sour Cream – 4 scoops (8 oz. container)
Cilantro & Onion (4 oz. container)
12 tortillas (flour OR corn)
32 oz. Rice / 32 oz Beans

ENCHILADAS:

12 Enchiladas / 32 oz Rice / 32 oz Beans

INSIDE OUT BURRITO CASSEROLE:

3 Burritos worth of protein

PORK TAMALES:

8 Tamales / 32 oz Rice / 32 oz Beans

SEAFOOD TACOS:

12 Tortillas / 4 orders of protein / 32 oz Rice / 32 oz Beans

CHICKEN & STEAK FAJITAS:

12 Tortillas / 3 fajita orders / 32 oz Rice / 32 Beans
~~add shrimp = 8

POLLO PARADO:

3 Parados / 32 oz. Rice / 32 oz. Veggies

AVOCADO LEMON SHRIMP:

21 Shrimp / 32 oz Rice / 32 oz. Veggies

SOFRITO PORTOBELLOS:

4 orders / 32 oz Rice/ 32 oz Beans

PASTAS:

3 orders on PENNE / 8 pieces bread

LATIN COBB SALAD:

3 orders / 12 oz. Spicy Ranch (16 oz container)

¹⁶ADD ON SALAD

4 side salads / 8 oz Cotija Ranch

CHILI:

64 oz Chili (2 32 oz container)/ 8 oz. Sour Cream / 8 oz. Shredded Cheese

CHURROS:

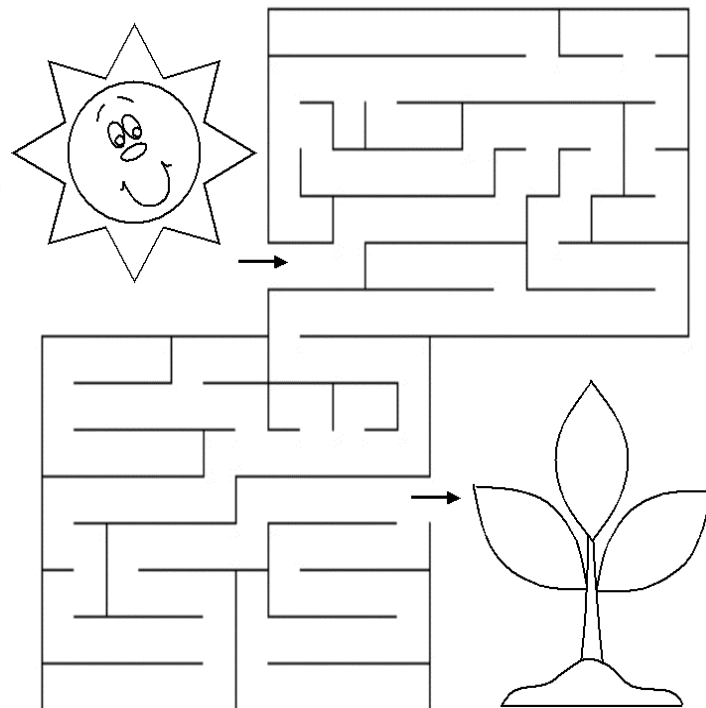
6 Churros cut in 1/2 / 8 oz. Mexican Chocolate Sauce

HIJOS MENU

Includes juice, milk, or soda & choice of 1 side:
Mandarin Oranges / Carrots & Cotija Ranch /
Applesauce / Refried Black Beans / Poblano Rice



Help the sunshine make the sprout grow



☀ Grilled Fish Wrap \$8

Flour tortilla filled with grilled whitefish, lettuce, cheese, & ranch

☀ Grilled Shrimp Skewers GF \$10

Jumbo, grilled Shrimp ... on a stick! (2 skewers)

☀ Panko Crusted Chicken Strips GF \$8

Strips of Chicken Breast coated in panko breadcrumbs; Cotija Ranch for dipping

☀ 'Dilla Dog \$

¼pound, all beef hot dog rolled up in a flour tortilla with melted cheese

☀ Quesadilla \$4

Melted cheese inside flour tortillas V ... add shredded chicken or ground beef +\$2

☀ Hot Diggy Dogs \$5

Mini chicken corn dogs

☀ Taco GF \$5

Soft, corn tortilla, ground beef OR shredded chicken, shredded cheese & lettuce

☀ Enchilada Style Burrito \$5

Flour tortilla stuffed with cheese, ground beef OR shredded chicken, refried black beans, & Poblano Rice; topped with cheesy Queso Dip

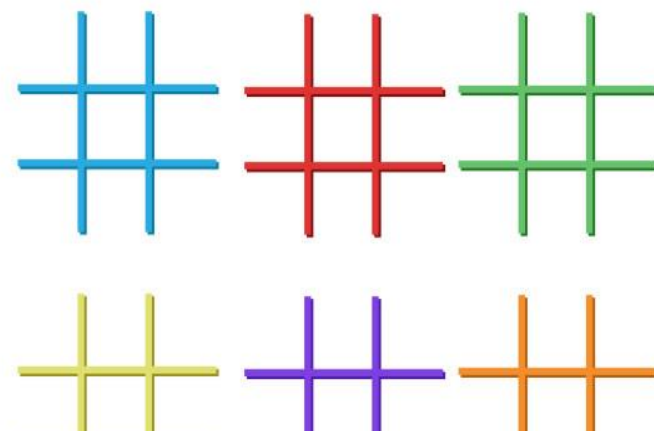
☀ Nachos GF \$6

Tortilla chips with beef & bean chili, queso dip, lettuce, tomato, & sour cream

WORD SEARCH

~Find the hidden words in the puzzle below~

TIC TAC TOE



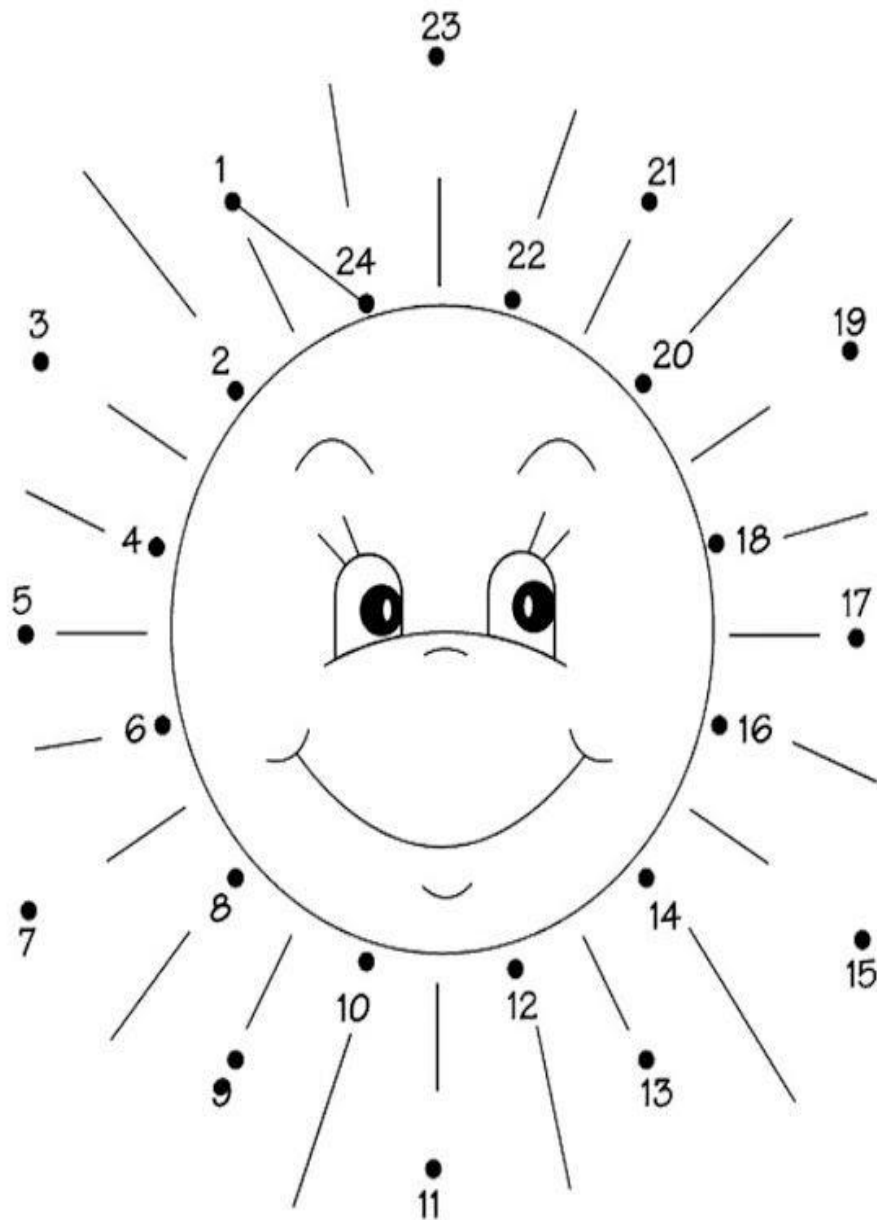
Connect the dots, then color the picture to
brighten your day

BEANS
ENCHILADA
LATIN
SUNSHINE

BURRITO
FRUIT
ORANGE
TACO

CARROTS
FUN
SALAD
VEGGIE

S U N S H I N E X P F W
N I T A L B E N I D Q P
U Y O A F N I C O X W N
F B W I C Z O H R R S Q
R N A I P O T I A X A P
U S N A E B Z L N S W S
I B B E I M T A G H A L
T V E G G I E D E L Q P
C A R R O T S A A I Z D
B U R R I T O D Y L I M



MARVELOUS MARGARITAS

House Made Mix | Fresh Citrus & Herbs
~~A Fiesta in a Glass~~

Signature:

Camarena Tequila | Orange Curaçao | Gran Gala
Single \$12 Jumbo \$22 Pitcher \$44

House Lime:

Tequila | Triple Sec
Single \$8 Jumbo \$15 Pitcher \$30

Real Fruit:

Tequila | Triple Sec | CHOICE OF:
Raspberry | Peach | Strawberry
Single \$9 Jumbo \$17 Pitcher \$32

Skinny:

Tequila | Triple Sec | Lime | Agave | Soda (no mix)
Single \$12 Jumbo \$22 Pitcher \$44

Mezcal:

Mezcal | Triple Sec
Single \$10 Jumbo \$19 Pitcher \$36

Smoky Sangria Basil:

Mezcal | Triple Sec | Sangria | Basil
Single \$10 Jumbo 19 Pitcher \$36

Hibiscus Mint:

Tequila | Triple Sec | Hibiscus Liqueur | Mint
Single \$10 Jumbo \$19 Pitcher \$36

MARVELOUS MARGARITAS

House Made Mix | Fresh Citrus & Herbs
~~A Fiesta in a Glass~~

Cucumber Basil:

Tequila | Triple Sec | Cucumber | Basil
Single \$10 Jumbo \$19 Pitcher \$36

Ghost-Berry:

Nivel Ghost Pepper Tequila | Raspberries | Jalapeño
Single \$12 Jumbo \$22 Pitcher \$44

The Smokin' Orange:

Mezcal | Orange Curaçao | Tajin
Single \$10 Jumbo \$19 Pitcher \$36

Chipotle Pineapple:

Tequila | Triple Sec | Chipotle Pineapple | Tajin
Single \$11 Jumbo \$20 Pitcher \$40

Cucumber Peach:

Tequila | Peach Schnapps | Cucumber | Peach
Single \$10 Jumbo \$19 Pitcher \$36

Smoky Lavender:

Mezcal | Triple Sec | Lavender Simple | Mint
Single \$11 Jumbo \$20 Pitcher \$40

Sparkling Butterfly:

Butterfly Tequila | Triple Sec | Prickly Pear Syrup | Cava
Single \$11 Jumbo \$20 Pitcher \$40

TERRIFIC 'TINIS \$12

~~Always shaken – never stirred~~

Blood Moon:

Skyy Blood Orange Vodka | Peach Schnapps |
Strawberry | Orange

Citrus Sunrise:

Mezcal | Aperol | Paloma Mix | Lemon Peel

Scottish Flower:

Hendrick's Gin | Hibiscus | Lemon | Press | Basil | Ice

The Feisty Empress:

Empress Gin | Lime | Agave | Jalapeño | Cava | Ice

Hula Berry:

Tito's Vodka | Pineberry Syrup | Mint | Lime

Southern Drawl:

Maker's Mark Bourbon | Chipotle Pineapple | Cherry |
Ice

Aphrodite's Kiss:

Chocolate Vodka | Strawberry | Kringle Cream

Mocha-Spresso:

Chocolate Vodka | Coffee Liqueur | Kahlua | Cream

Make it Rain:

Rainmaker Coffee Liqueur | Kahlua | Irish Cream | Ice

S'more Tequila?:

S'morgasm Liqueur | Tequila Cream | Ice

CLASSICS *with a* TWIST

~~Enjoy our take on the classic cocktails you love~~

MOSCOW MULE: \$10

Tito's Vodka | Lime | Ginger Beer | Choice of Flavor (1):
Pineberry | Prickly Pear | Chipotle Pineapple | Plain

MEZCAL PALOMA: \$10

Mezcal | Grapefruit Mix

LAVENDER G & T: \$10

Empress Gin | Q Tonic | Lavender Simple

MEZCAL MARY: \$10

Mezcal | Bloody Mary Mix

MEZCAL MOJO: \$10

Mezcal | Agave | Lime | Mint | Soda |

MOJITO: \$10

Bacardi | Mint | Lime | Soda | Choice of Flavor (1):
Pineberry | Prickly Pear | Chipotle Pineapple | Peach |
Raspberry | Strawberry | Plain

AZTEC MANHATTAN: \$14

Maker's Mark | Sweet Vermouth | Aztec Chocolate
Bitters

P.B.OLD FASHIONED: \$12

Peanut Butter Whiskey | Aztec Chocolate Bitters |
Orange | Cherry | Sugar | Press

BANKER JOE: \$10

Hendrick's Gin | Triple Sec | Lime

HAPPY HOUR SPECIALS

3:00pm – 6:00pm Monday-Saturday

~~~ \$4 Drinks ~~~

- Glass of House Wine
Moscato | Chardonnay | Pinot Grigio | Cabernet | Merlot
- Single, Rail Mixers
Vodka | Gin | Rum | Whiskey | Brandy

~~~ \$5 Drinks ~~~

- Sangria
- Tap Beer Pints

~~~ \$6 Drinks ~~~

- House Lime Margarita (Single)
- Real Fruit Margarita (Single)
- Bloody Mary or Bloody Maria

~~~ \$7 Drinks ~~~

- Signature Margarita
- Moscow Mule

HAPPY-TIZERS

- Guacamole with Chips \$7
- Queso Dip with Chips \$6
- Beef OR Chicken Nachos \$7
- Quesadilla – Chicken Chimichurri, Carnitas Verde, OR Mushroom Sofrito \$7

Decadent Desserts

Margarita-Misu \$8

Maria Cookies | Lime | Cream Cheese | Lime Zest

Latina-Misu \$8

Chocolate Maria Cookies | Dulce de Leche | Cream Cheese
| Cocoa

Coriander Flan **GF** \$7

Coriander | Baked Custard

Orange Cake \$7

Orange Sponge Cake | Gran Gala Sauce

Avocado Crème Brulee **GF** \$9

Avocado | Baked Custard | Sugar Crust

Fried Ice Cream \$7

Vanilla Bean Ice Cream | Corn Flakes | Chocolate

Cheesecake of the Month \$8

Please Inquire for This Month's Flavor

Chocolate Mint Coffee \$9

Chocolate Vodka | Crème de Menthe | Coffee | Whip

Nut Your Average Joe \$9

Tequila Cream | Hazelnut | Coffee | Whip

Osorio's



LATIN FUSION

CATERING MENU

BUFFET SERVICE

Choose 2 entrées for \$30/person; 3 entrées for \$35/person; 4 entrées for \$40/person
Two side items are included. Add a House Salad for an extra \$3/person.

Entrée Choices:

BEEF:

Smothered Milanese — Panko-cruste
d Flank Steak | Red Wine Mushroom Sauce **GF**

Tenderloin Medallions — Tenderloin
Medallions | Tequila Cream Sauce **GF**

Chimichurri Flank Steak — Flank
Steak | Fresh Herb Chimichurri **GF**

Tomatillo Flank Steak — Flank Steak |
Red Pepper | Onion | Tomatillo Cream Sauce **GF**

PORK:

Chile Verde — Tender Pork Shanks |
Nopalitos | Verde Sauce **GF**

Cuban Carnitas — Slow-cooked Carnitas |
Pickles | Agave Dijon Sauce **GF**

MIXED:

Jumbalatin — Chicken | Shrimp | Chorizo
Sausage | Bell Peppers | Tomato | Seafood
Broth *recommended with Poblano Rice* **GF**

Chicken Chorizo Pasta — Penne |
Chicken | Chorizo Sausage | Black Beans | Corn
| Red Pepper | Tomato Cream Sauce

VEGETARIAN:

Veggie Pasta — Penne | Spinach | Black
Bean | Corn | Mushroom | Red Pepper |
Tomato Cream Sauce **V**

Sofrito Portobellos — Portobello |
Zucchini | Tomato | Onion | Cheese **GF V**

Sofrito Tamales — Banana Leaf | Masa
Dough | Tomato | Zucchini | Onion | Verde
Sauce **GF V**

Tropical Tofu — Firm Tofu | Red Pepper |
Red Onion | Pineapple | Guajillo Garlic Sauce
GF V

CHICKEN:

Pollo Parado — Panko-cruste
d Chicken Breast | Poblano | Menonita Cheese | Tomato
Cream Sauce **GF**

Chicken Osorio — Panko-cruste
d Chicken Breast | Asparagus | Ham | Menonita Cheese |
Tequila Cream Sauce **GF**

Chicken Tequila — Chicken Breast |
Tequila-Fired Mushrooms | Tequila Cream
Sauce **GF**

Pollo ala Crema — Chicken Breast |
Spinach | Creamy Tomato Sauce
recommended with Poblano Rice **GF**

Chicken Poblano Pasta — Penne |
Grilled Chicken | Mushrooms | Fresh Herb

SEAFOOD:

Avocado Lemon Shrimp — Jumbo
Shrimp | Avocado-Lemon-Butter Sauce
recommended with Poblano Rice **GF**

Poblano Seafood Curry — Mahi Mahi |
Jumbo Shrimp | Scallops | Bell Peppers |
Onion | Tomato | Poblano Curry Sauce
recommended with Poblano Rice **GF**

Seafood Verde — Mahi Mahi | Jumbo
Shrimp | Scallops | White Beans | Onion |
Tomatillo Cream Sauce *recommended with
Poblano Rice* **GF**

Agave Salmon — Fresh Salmon | Agave
Glaze **GF**

Piña Colada Cod — Panko-cruste
d Cod | Sweet/Savory Piña Colada Sauce **GF**

Shrimp Pasta — Penne | Jumbo Shrimp |
Mushrooms | Red Pepper | Poblano Cream
Chimichurri Sauce

SIDES:

*Poblano Rice **GF V**

*Balsamic Brussels Sprouts **GF V**

*Signature Vegetables **GF V**

GF = Gluten Free

*Mashed Potatoes **GF V**

*Refried Black Beans **GF V**

*Penne Noodles in Tequila Cream Sauce **V**

V = Vegetarian

*Rosemary Red Potatoes **GF V**

*Charro Beans **GF**

Need Vegan? Just Ask!

THE ULTIMATE EXPERIENCE

(Priced per person)

CHEF CARVE STATION: Choose up to 3 proteins to be cut to order & served to you and your guests from our carving boards. Buffet includes your choice of 2 sides.

Market Price **GF**

<u>BEEF:</u>	Prime Rib Filet Mignon
<u>FISH:</u>	Halibut Chilean Sea Bass Salmon
<u>CHICKEN:</u>	Pollo Parado Stuffed Chicken Osorio

THEMED BUFFETS

(priced per person)

TACO BUFFET: Pick your proteins to assemble your own tacos. Your Taco Buffet includes: Soft Corn & Flour Tortillas | Shredded Lettuce | Diced Tomatoes | Shredded Cheese | Homemade Salsa | Refried Black Beans | Poblano Rice **Show-piece: tortillas are warmed on griddles in front of guests** **GF (except flour tortillas)**

*Ground Beef Shredded Chicken Carnitas Pork	\$15
*Shredded Beef Brisket Grilled Chicken Chimichurri Carnitas Verde	\$16
*Grilled Chicken Sofrito Grilled Steak & Onion Grilled Shrimp & Pico	\$18
* Add Vegetarian Option(s):	\$3 ea
★ <i>Portobello & Shallot</i>	
★ <i>Sofrito (zucchini tomato onion seasonings)</i>	
★ <i>Signature Veggies (spinach mushroom red pepper black beans corn)</i>	
*Add Sour Cream	\$1.50
*Add Queso Cheese Dip	\$1.50
*Add Homemade Spicy Salsa	\$1
*Add Cilantro & Onions	\$1
*Add Guacamole	\$2
*Add Pickled Onion	\$1.50
*Add Pickled Jalapeño	\$1.50
*Add Fresh Limes	\$1
*Add Fajita Veggies (bell peppers onion tomato)	\$3

NACHO BUFFET: Let guests build their perfect nachos. Your Nacho Buffet includes: House-made Tortilla Chips | Queso Dip | Refried Black Beans | Shredded Lettuce | Diced Tomatoes | Sour Cream | Homemade Salsa **GF**

*Ground Beef Shredded Chicken	\$13
*Shredded Beef Brisket Shredded Chicken Carnitas Pork	\$16
*Fajita (grilled Steak grilled Chicken bell peppers onion tomato)	\$16
* Add Vegetarian Option(s):	\$3 ea
★ <i>Portobello & Shallot</i>	
★ <i>Sofrito (zucchini tomato onion seasonings)</i>	
★ <i>Signature Veggies (spinach mushroom red pepper black beans corn)</i>	
*Add Guacamole	\$2
*Add Pickled Onion	\$1.50
*Add Homemade Spicy Salsa	\$1
*Add Pickled Jalapeño	\$1.50

BOXED LUNCHES

(priced per person)

SERVED HOT:

*Fajita Bowl: GF V option

(Poblano Rice | Refried Black Beans | Bell Pepper | Onion | Tomato | Queso | Protein)

- ★ Signature Veggies V \$15
- ★ Grilled Chicken \$15
- ★ Grilled Steak \$15
- ★ Grilled Jumbo Shrimp \$17

*Burrito Bowl: GF V option \$15

(Poblano Rice | Refried Black Beans | Queso | Protein | Lettuce | Pico de Gallo) **Ground Beef**
| **Shredded Chicken** | **Carnitas** OR **Signature Veggies V**

*Latin Stroganoff: \$13

(Ground Beef | Mushroom | Onion | Tequila Cream | Noodles | Garlic Bread)

*Chicken Chimichurri Pasta: \$14

(Chicken | Chimichurri | Mushroom | Noodles | Garlic Bread)

*Enchilada-Style Burrito: V option \$12

(Flour Tortilla | Protein | Poblano Rice | Refried Black Beans | Lettuce | Pico de Gallo | Cheese Verde Sauce) **Ground Beef** | **Shredded Chicken** | **Carnitas** OR **Signature Veggies V**

SERVED COLD:

*Wraps: Served with Carrots & Ranch

(Flour Tortilla | lettuce | cheese | tomato | red onion | Cotija Ranch | protein)

- ★ Grilled Chicken \$15
- ★ Grilled Fish \$15
- ★ Calamari \$16
- ★ Blackened Jumbo Shrimp \$16

*House Salads: GF V option

(Artisan Greens | Black Beans | Tomato | Cucumber | Pepita | Tortilla Strips | Cotija Ranch)

- ★ Grilled Chicken \$13
- ★ Blackened Chicken \$13
- ★ Grilled Steak \$16
- ★ Blackened Jumbo Shrimp \$16

~~Add a Petite House Salad (V) to any Boxed Lunch for only \$3~~

(Artisan Greens | Black Beans | Tomato | Cucumber | Pepita | Tortilla Strips | Cotija Ranch Dressing)

APPETIZER PLATTERS

Priced for 10 people / 25 people GF = Gluten Free V = Vegetarian

SERVED COLD

Shrimp Cocktail GF Jumbo Shrimp |

Chipotle Marmalade \$56/\$140

Ceviche GF Shrimp | Scallops | Pico | Lime |

Homemade Tortilla Chips \$60/\$150

Campechana Cups GF Ceviche | Citrus

Tomato Sauce | Tortilla Chips \$60/\$150

Avocado Shrimp Deviled Eggs GF

Avocado Deviled Egg | Shrimp \$50/\$125

Crab Ribbon Roll GF Crab Meat | Cotija

Cheese | Thinly Sliced Cucumber \$60/\$150

Guacamole GFV Avocado | Pico | Seasonings |

Homemade Tortilla Chips \$40/\$100

Nopalito Salad Cups GFV Pickled Nopalito

| Tomato | Pickled Red Onion | Cotija \$30/\$75

Hummus & Veggies GFV Pepita-Poblano

Hummus | Fresh Vegetables \$40/\$100

Agave Chile Fruit Cups GFV Fresh Fruits |

Agave Chile Sauce \$50/\$125

House Salad Cups GFV Artisan Greens |

Black Bean | Tomato | Cucumber | Pepita | Tortilla

Strips | Cotija Ranch Dressing \$30/\$75

Grape & Cheese Skewers GFV Grilled

Red Grapes | Muenster Cheese \$50/\$125

Tortilla Pinwheels V option \$35/\$87

*Chorizo | Spinach | Red Pepper | Cream Cheese

*Garden Veggies | Cream Cheese V

*Smoked Salmon | Red Onion | Lemon Dill Cream

Cheese + \$10/\$25

Cold Salsas & Chips

*House Salsa GFV \$25/\$62

*Tomatillo Peach GFV Tomatillo | Peach | Red

Pepper | Red Onion | Cilantro \$30/\$75

*Peach Black Bean GFV Peach | Black Beans |

Pico | Spices \$30/\$75

SERVED HOT

Pollo Parado GF Panko-crusted Chicken |

Poblano | Cheese | Tomato Cream \$70/\$175

Tequila Chicken Bites GF Chicken Breast |

Mushrooms | Tequila Cream Sauce \$60/\$150

Bacon Wrapped Chicken GF Chicken

Breast | Bacon | Tequila Cream Sauce \$65/\$162

Chimichurri Steak Bites GF Flank Steak |

Chimichurri Sauce \$96/\$240

Mini Steak Roulade GF Thinly Sliced Steak

| Potato | Carrot | Ancho Agave Glaze \$80/\$200

Albondigas GF Beef Meatballs | Caramelized

Onion | Ancho Balsamic Glaze \$70/\$175

Chimichurri Salmon GF Hand-cut Salmon

| Fresh Herb Chimichurri \$96/\$240

Coconut Shrimp Jumbo Shrimp | Coconut |

Chipotle Marmalade \$65/\$162

Black & White Mahi GF Blackened Mahi

Mahi | Cotija Butter Cream Sauce \$96/\$240

Crab Stuffed Shrimp GF Jumbo Shrimp |

Crab | Bacon | Tequila Cream Sauce \$150/\$375

Sofrito Portobello GFV Zucchini | Tomato

| Onion | Cheese | Portobello \$45/\$112

Crab Stuffed Portobello GF Portobello

Mushrooms | Crab | Cheese \$80/\$200

Cotija Portobello GFV Portobello

Mushrooms | Cotija Cheese \$45/\$112

Baked Jalapeño Poppers GF Baked

Jalapeños | Chorizo | Cotija Cheese \$40/\$100

Bacon Balsamic Brussels GF Brussels

Sprouts | Bacon | Ancho Balsamic \$35/\$87

Veggie Flautas V Signature Veggies | Cotija

Cheese | Fried Flour Tortillas \$35/\$87

Guajillo Garlic Tofu GFV Guajillo Garlic

Sauce | Firm Tofu *2 week pre-order \$30/\$72

Hot Chips & Dips

*Queso GFV Melty White Cheese Blend \$30/\$75

*Loaded Queso GF Queso Dip | Signature

Vegetables | Homemade Chorizo \$40/\$100

*Spinach Poblano GFV Fresh Spinach | Roasted

Poblano | Melty Cheese \$38/\$95

*Shrimp Kale GF Shrimp | Fresh Kale | Melty

Cheese \$45/\$112

