



THE BLIND BURRO®

PRIVATE EVENT MENUS & BAR PACKAGES


NOTE: All pricing is subject to a 23% service fee, 7.75% sales tax and 4% surcharge to help us offset the increased costs

639 J Street | San Diego, CA 92101 | theblindburro.com | 619-795-7880    @theblindburro


APPETIZER SELECTIONS:


*Denotes Items May Be Tray Passed Upon Request

Chips and Salsa   @ \$4.00 ++ Per Person

Salsa Flight  @ \$4.00 ++ Per Person
Roasted Tomatillo-Habanero Salsa, Smoked Tomato Pico,
Citrus-Arbol, Avocado Crema


Guacamole Tradicional  @ \$5.00 ++ Per Person
Avocado, Tomato, Onion, Lime, Garlic, Cilantro



Nachos  @ \$5.00 ++ Per Person
Add: chicken, shrimp, carne asada, al pastor @ \$2.00 ++ per guest
Flour and Corn Tortilla Chips, Manchego Cheese, 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, Mayo

Torta Sliders* @ \$7.00 ++ Per Piece
Angus Short Rib  | Chicken Tinga  | Chorizo Burger

Poblano and Corn Flautas*  @ \$5.00 ++ Per Piece
Roasted Poblano Chiles, Grilled Corn, Queso Oaxaca,
Crispy Flour Tortilla, Shredded Lettuce, Queso Cotija,
Roasted Tomatillo-Habanero Salsa

Sonoran Cheese Crisp*  @ \$5.00 ++ Per Person
Add : Chicken, Steak or Chorizo @ \$2.00 ++ Per Person
Crispy Flour Tortilla, Queso Oaxaca, Rajas, Tomatoes,
Taco Shop Guac, Queso Cotija

Ceviche   @ \$7.00 ++ Per Person
Mexican White Shrimp, Bay Scallops, Tomato, Onion,
Avocado, Cilantro, Lime

Jalapeño Poppers* @ \$5.00 ++ Per Piece
Bacon Wrapped, Stuffed with Housemade Chorizo
and Oaxaca Cheese

Tinga Tostadas @ \$5.00 ++ Per Piece
Chipotle Braised Chicken, Pickled Onion,
Queso Fresco, Avocado

Crispy Calamari @ \$7.00 ++ Per Person
Premium Loligo Squid, Cilantro, Macha Aioli,
Avocado-Salsa Verde

DESSERTS:

Each @ \$5.00++ Per Person

Mini Churros 
Cinnamon-Sugar, Crème Anglaise Sauce

Mexican Chocolate Brownie  
Pecans, Cinnamon, Dulce De Leche, Jamaica Petals

 GLUTEN FREE ITEM*  DAIRY FREE ITEM  VEGAN  VEGETARIAN  CONTAINS NUTS

*Because products with gluten are made in this facility, gluten free items may be subject to some cross-contamination.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



PRIVATE EVENT MENUS & BAR PACKAGES

APPETIZER/RECEPTION PACKAGES:

*Denotes Items May Be Tray Passed Upon Request

AMIGOS APPETIZER MENU

@ \$18.00 ++ Per Person—Served Family Style

Warm Tortilla Chips ^{VB}

Choice of 2 Housemade Salsas ^V ^{CF}

Traditional Burro Salsa | Roasted Tomatillo-Habanero Salsa
Citrus-Arbol | Salsa Verde | Triple Chile Cheese Sauce

Guacamole Tradicional ^{VB} ^{CF}

Avocado, Tomato, Onion, Garlic, Lime, Cilantro

Poblano and Corn Flautas* ^V

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

Sonoran Cheese Crisp* ^V

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

BAJA BURRO APPETIZER MENU

@ \$22.00 ++ Per Person—Served Family Style

Warm Tortilla Chips ^{VB}

Choice of 2 Housemade Salsas ^V ^{CF}

Traditional Burro Salsa | Roasted Tomatillo-Habanero Salsa
Pinto Bean Dip | Salsa Verde | Triple Chile Cheese Sauce

Guacamole Tradicional ^{VB} ^{CF}

Avocado, Tomato, Onion, Garlic, Lime, Cilantro

Poblano and Corn Flautas* ^V

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

Baja Ceviche ^{CF} ^{GF}

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

DINNER STATION:

BUILD YOUR OWN STREET TACO*

@ \$30.00 ++ Per Person. Approximately Two Tacos Per Person

@ \$35.00 ++ Per Person for Upgraded Taco Choices

Mexican Panzanella Salad ^V

Mixed Greens, Tomatoes, Cucumber, Queso Fresco,
Pickled Red Onion, Avocado, Chile-Herb Tortilla Crisps,
Serrano Lime Vinaigrette

Choice of Two Tacos ^{GF}

Carne Asada, Chicken, Fresh Catch, Carnitas

Upgrade Choices:

Skirt Steak, Coffee Rubbed Salmon, Cilantro Lime Grilled Shrimp,
Al Pastor, Crispy Cauliflower ^V

Served with Salsa, Onions, Cilantro, Cotija Cheese, Limes,
Shredded Lettuce, 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 ^{VB} ^{CF}

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

Poblano Rice ^{VB}

Onion, Garlic, Poblano

Street Corn Off the Cob ^V ^{CF}

Crema, Tapatio, Lime, Queso Cotija

Black Beans ^{VB} ^{CF}

Herbs, Garlic, Onion, Serrano

Pinto Beans ^{CF} ^{GF}

Herbs, Garlic, Onion, Serrano

Additional Sides: Add \$4.00 ++ Per Person



PRIVATE EVENT MENUS & BAR PACKAGES

SEATED DINNER MENUS:

TORTAS Y MAS

@ \$45.00 ++ Per Person

To Share

Warm Tortilla Chips ^{VE}
Salsa Flight ^V
Guacamole Tradicional ^{VE}

Entrée *Choice Of One Per Person*

Chicken Caesar

Chopped Romaine Hearts, Pickled Red Onion, Garlic-Oregano Croutons, Parmesan Cheese, Avocado

Grilled or Beer Battered Fresh Catch Tacos

Lime Crema, Green Cabbage, Carrot Escabeche

Chorizo Burger

Ground Steak Burger, Rajas, Housemade Chorizo, Queso Oaxaca, Cilantro Pesto Mayo, Fresh Telera Roll

Chicken Tinga Torta ^{GF}

Chipotle Braised Chicken, Pinto Spread, Shredded Lettuce, Avocado, Fresh Telera Roll

Sides *Choice of Two Served Family Style*

Tuscan Kale-Cabbage Slaw ^{VE} ^{GF}

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

Poblano Rice ^{VE}

Onion, Garlic, Poblano

Street Corn Off the Cob ^V ^{GF}

Crema, Tapatio, Lime, Queso Cotija

Black Beans ^{VE} ^{GF}

Herbs, Garlic, Onion, Serrano

Pinto Beans ^{GF} ^{DF}

Herbs, Garlic, Onion, Serrano

Dessert *Served Family Style*

Churros ^V

Cinnamon-Sugar, Crème Anglaise Sauce

BAJA TASTE

@ \$55.00 ++ Per Person

To Share

Warm Tortilla Chips ^{VE}
Salsa Flight ^V
Guacamole Tradicional ^{VE}

Poblano and Corn Flautas ^V

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, Chipotle Tomatillo Sauce

Entrée *Choice of One Per Person*

Pollo & Poblano Enchiladas

Three Corn Tortillas, Chicken Tinga, Roasted Poblano Crema, Black Beans, Queso Fresco, Queso Oaxaca, Escabeche, Candied Jalapenos

Carne Asada Chimichanga

Deep Fried Burrito with Carne Asada, Queso Oaxaca, topped with Enchilada Chipotle Salsa, Taco Shop Guac, Crema, Queso Fresco, Lettuce, Pico

Grilled Angus Skirt Steak ^{GF}

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

Dessert *Served Family Style*

Churros ^V

Cinnamon-Sugar, Crème Anglaise Sauce

Mexican Chocolate Brownie ^{VE} ^{GF}

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: \$62.00 ++ (serves 3-4)

Sangria Pitcher: \$52.00 ++ (serves 3-4)

Six Pack of Beer: \$30.00 – \$37.00 ++

ADD A BURRO SPECIALTY WELCOME DRINK FOR YOUR PARTY!

@ \$12.00 ++ per person

House

Dos Santos Plata Tequila, Triple Sec, Fresh Lime, Agave Nectar, Salted Rim

+ Muddled Jalapeño or Serrano

+ Candied Jalapeño Syrup (Spicy)

+ Mango, Strawberry or Pink Guava

Baja Pasión

Corralejo Silver Tequila, Passion Fruit Purée, Orange Juice, Fresh Lime, Agave Nectar, Drambuie, Thyme, Salted Rim

Classic Skinny 129 calories

Corralejo Silver Tequila, Agave Nectar, Fresh Lime, Soda Water, Salted Rim

Mango Tajín Skinny 124 calories

Herradura Silver Tequila, Mango Purée, Fresh Lime, Soda Water, 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: \$9.00 ++ each

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

Beer, Wine & Call Cocktails: \$12.00 ++ each

Beer, Wine & Premium Cocktails: \$16.00 ++ 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: \$15.00 ++ per hour/guest

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

Beer, Wine & Call Cocktails: \$22.00 ++ per hour/guest

Beer, Wine & Premium Cocktails: \$25.00 ++ 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.



PRIVATE EVENT MENUS & BAR PACKAGES

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.