
LIVERY®
Cantina.
INDIANAPOLIS | PRIVATE DINING

Livery Cantina BRINGS LATIN FLAVORS TO INDIANAPOLIS IN A RESTORED 1890s BUILDING THAT ONCE STABLED HORSES. WE'RE A TWO-STORY, CASUAL GATHERING PLACE WITH ROOFTOP SEATING.

HOST YOUR CELEBRATION AT LIVERY







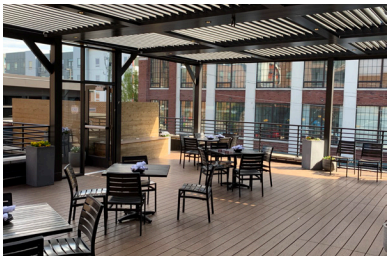


The Lanai Section

SEATS UP TO 35
SEMI PRIVATE SPACE
AVAILABLE MONDAY – THURSDAY
OPEN-AIR OR INDOOR SPACE







Upstairs Bar + Rooftop

SEATS UP TO 36
INCLUDES BARTOP
SEMI PRIVATE SPACE
AVAILABLE MONDAY – SUNDAY
21+ ONLY
ROOFTOP AVAILABLE UPON REQUEST
**Addition of rooftop rental brings total seating up to 100*

Package One

$37 PER PERSON, 3 COURSES PLUS RECEPTION COURSE

RECEPTION COURSE
FAMILY STYLE

yuca fries VG
queso blanco, chihuahua cheese

FIRST COURSE
FAMILY STYLE APPETIZERS (CHOOSE ONE)

empanada CHOOSE ONE
steak*, chicken, chile relleno VG, queso VG, chorizo, lamb

sweet plantains VG
black bean purée, pineapple slaw, cotija cheese,
poblano crema, habanero-guajillo sauce

chipotle bbq wings
pickled red onion, poblano crema

cauliflower GF,V
avocado salsa, pepita, fresno, amarillo gastrique

manchego crisp salad GF,VG
mixed greens, avocado, orange, herbs, red onion,
fresno, olive, marcona almond, citrus vinaigrette

SECOND COURSE
FAMILY STYLE (CHOOSE TWO)

arroz con pollo
chipotle chicken, red rice, queso, guacamole, cilantro,
pickled pepper and onion, flour tortilla

potato tart GF,VG
spinach, tomato, mushroom, burrata, hot tomato crema

skirt steak* +8
manchego-polenta fries, broccolini, hot tomato crema, jalapeño butter

chicken tinga taco
flour tortilla, black bean purée, chihuahua cheese,
romaine, guajillo crema, pickled red onion

THIRD COURSE
FAMILY STYLE

dessert platter

GF gluten free | VG vegetarian | V vegan | **PLEASE INFORM US OF ANY ALLERGIES**
*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Package Two

$42 PER PERSON, 4 COURSES PLUS RECEPTION COURSE

RECEPTION COURSE
FAMILY STYLE

yuca fries VG
queso blanco, chihuahua cheese

FIRST COURSE
FAMILY STYLE

empanada CHOOSE THREE
steak*, chicken, chile relleno VG, queso VG, chorizo, lamb

SECOND COURSE
FAMILY STYLE (CHOOSE TWO)

sweet plantains VG
black bean purée, pineapple slaw, cotija cheese, poblano crema, habanero-guajillo sauce

chipotle bbq wings
pickled red onion, poblano crema

cauliflower GF,V
avocado salsa, pepita, fresno, amarillo gastrique

manchego crisp salad GF,VG
mixed greens, avocado, orange, herbs, red onion, fresno, olive, marcona almond, citrus vinaigrette

THIRD COURSE
FAMILY STYLE (CHOOSE TWO)

arroz con pollo
chipotle chicken, red rice, queso, guacamole, cilantro, pickled pepper and onion, flour tortilla

potato tart GF,VG
spinach, tomato, mushroom, burrata, hot tomato crema

skirt steak*+8
manchego-polenta fries, broccolini, hot tomato crema, jalapeño butter

chicken tinga taco
flour tortilla, black bean purée, chihuahua cheese, romaine, guajillo crema, pickled red onion

FOURTH COURSE
FAMILY STYLE

dessert platter

GF gluten free | VG vegetarian | V vegan | **PLEASE INFORM US OF ANY ALLERGIES**
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Small Bites

APPETIZERS
FAMILY STYLE (PRICED PER SERVING)

4 empanada CHOOSE ONE
steak*, chicken, chile relleno VG, queso VG, chorizo, lamb

4 sweet plantains VG
black bean purée, pineapple slaw, cotija cheese, poblano crema, habanero-guajillo sauce

4 chipotle bbq wings
pickled red onion, poblano crema

4 cauliflower GF,V
avocado salsa, pepita, fresno, amarillo gastrique

4 yuca fries VG
queso blanco, chihuahua cheese

6 guacamole V
black bean purée, salsa fresca, fresno, tortilla chips

ENSALADA
FAMILY STYLE ($6 PER SERVING)

manchego crisp GF,VG
mixed greens, avocado, orange, herbs, red onion, fresno, olive, marcona almond, citrus vinaigrette

caesar*
romaine, manchego, crouton, chipotle-caesar dressing

SEGUNDO
FAMILY STYLE ($8 PER SERVING)

potato tart GF,VG
spinach, tomato, mushroom, burrata, hot tomato crema

chicken tinga taco
flour tortilla, black bean purée, chihuahua cheese, romaine, guajillo crema, pickled red onion

paella GF
shrimp, chorizo fried rice, serrano hot sauce, ancho salsa

FRUIT + CHEESE PLATTER
SERVES 25 GUESTS $100

DESSERT PLATTER
$8 PER SERVING

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LIVERY Cantina

LIVERY-RESTAURANT.COM

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