



LIVERY<sup>®</sup>  
*Cantina.*

MONTGOMERY | PRIVATE DINING

*Livery Cantina* BRINGS LATIN FLAVORS  
TO MONTGOMERY. ENJOY OUR  
THREE-SEASONS PATIO,  
AND A UNIQUE DINING  
EXPERIENCE YOU  
WON'T SOON  
FORGET.

HOST YOUR  
CELEBRATION  
AT LIVERY





## *Green*

seats up to 25  
available everyday

### FEATURES:

Semi-private  
Indoor space





*Garage*  
seats up to 20  
available everyday

**FEATURES:**  
Semi-private  
Open-air or indoor space





*Patio*  
seats up to 70  
available everyday

**FEATURES:**

- Semi-private
- Outdoor space
- Covered, uncovered, and full patio available



# 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, corn **VG**, queso **VG**

#### sweet plantains **VG**

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

#### calamari

pickled jalapeño & red onion, cilantro, salsa brava, jalapeño crema

#### cauliflower **GF,V**

avocado salsa, pepita, freso, amarillo gastrique

#### manchego crisp salad **GF,VG**

mixed greens, avocado, orange, herbs, red onion, freso, olive, marcona almond, citrus vinaigrette

## SECOND COURSE

### FAMILY STYLE OR PLATED (CHOOSE TWO)

#### green chili lamb

spoonbread, pickled white onion, cilantro, freso, hot tomato crema

#### potato tart **GF,VG**

spinach, tomato, mushroom, burrata, hot tomato crema

#### skirt steak\* **+8**

manchego-polenta fry, 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, corn VG, queso VG

## SECOND COURSE FAMILY STYLE OR PLATED (CHOOSE TWO)

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

**calamari**  
pickled jalapeño & red onion, cilantro, salsa brava, jalapeño 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 OR PLATED (CHOOSE TWO)

**green chili lamb**  
spoonbread, pickled white onion, cilantro,  
fresno, hot tomato crema

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

**skirt steak\*+8**  
manchego-polenta fry, 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, corn **VG**, queso **VG**
- 4 sweet plantains VG**  
black bean purée, pineapple slaw, cotija cheese,  
poblano crema, habanero-guajillo sauce
- 4 calamari**  
pickled jalapeño & red onion, cilantro, salsa brava, jalapeño 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**  
**PLATE SERVES 25 \$100**

**DESSERT PLATTER**  
**\$8 PER SERVING**

**GF** gluten free | **VG** vegetarian | **v** vegan | **PLEASE INFORM US OF ANY ALLERGIES**

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*Cantina.*

LIVERY-RESTAURANT.COM

513-214-3516 + LIVERYMONTGOMERY@CRGDINING.COM