



RICK BAYLESS
TORTAZO
event menu



platters

serve 10 people

snacks

CHILE + GARLIC PEANUTS | 25 **vg** | **gf**

CHIPS + SALSA

tomatillo salsa, chipotle salsa | 25 **vg**

CHIPS + GUACAMOLE

ALMOST NAKED topped with cilantro + red onion, served with tomatillo + chipotle salsa | 45 **vg**

FULLY DRESSED topped with cilantro + red onion, bacon, serrano chiles, cotija cheese, pepitas, tomatoes, served with tomatillo + chipotle salsa | 55

quesadillas

prepared with flour tortillas

CHICKEN + BACON

tomatoes, jack cheese, garlic mojo, cilantro crema | 55

STEAK + RAJAS

chile-rubbed sirloin, jack cheese, poblano rajas, avocado-tomatillo salsa | 65

ROASTED MUSHROOM **vg**

poblano rajas, jack cheese, garlic mojo, cilantro crema | 50

tlayudas

(tlay-you-duh) 12" corn masa tostada imported from oaxaca; great for sharing!

CHORIZO + AVOCADO poblano rajas, cotija + chihuahua cheese, black beans, avocado-tomatillo salsa | 18 each

desserts

ALFAJORES **vg**

dulce de leche stuffed cookies; choose from coconut, chocolate or guava | 4.50 each

CINNAMON-SUGAR CHURROS

chocolate and cajeta caramel | 25

tortas

OUR SPECIALTY

whole tortas cut into 3 pieces

CRISPY CHICKEN MILANESA

napa cabbage, pickled jalapeños, cotija cheese, avocado-tomatillo salsa, cilantro crema | 55

EGGPLANT MILANESA

a vegetarian version of our most popular torta | 45 **vg**

CHIPOTLE-ROASTED CHICKEN

avocado, poblano rajas, jack cheese, arugula, cilantro crema | 50

CUBANA berkshire pork loin,

bacon, avocado, jack cheese, chipotle mustard, cilantro crema | 50

CARNITAS

slow-cooked pork shoulder, guacamole, pickled onions | 55

CARNE ASADA chile-rubbed prime

sirloin, avocado, poblano rajas, arugula, chimichurri | 65



tacos

made with corn tortillas

BAJA CHICKEN **gf**

slaw, chipotle mayo, avocado, queso fresco, cilantro | 55 **gf**

ROASTED MUSHROOM

queso fresco, crispy jack cheese, roasted garlic mojo | 55 **vg** | **gf**

CARNITAS

guacamole, radish, cilantro + onion | 55 **gf**

SHRIMP "DORADOS STYLE"

fried tacos stuffed with shrimp + jack cheese, topped with salsa diablo, crema, slaw, cilantro + onion | 60

VG-VEGETARIAN | **GF-GLUTEN FREE**

passed hors d'oeuvres

choose four for the party | \$40 per person, per hour

snacks

bite size versions of our favorite snacks

CHIPS + SALSA tomatillo, chipotle **ve**

CHIPS + GUACAMOLE

ALMOST NAKED topped with cilantro + red onion, served with tomatillo + chipotle salsa **ve**

FULLY DRESSED topped with cilantro + red onion, bacon, serrano chiles, cotija cheese, pepitas, tomatoes, served with tomatillo + chipotle salsa

quesadillas



mini quesadillas made with flour tortillas

CHICKEN + BACON

tomatoes, jack cheese, garlic mojo, cilantro crema

STEAK + RAJAS

chile-rubbed sirloin, jack cheese, poblano rajas, avocado-tomatillo salsa

ROASTED MUSHROOM **ve**

poblano rajas, jack cheese, garlic mojo, cilantro crema

tortas

OUR SPECIALTY

mini versions of our specialty tortas

CRISPY CHICKEN MILANESA

napa cabbage, pickled jalapeños, cotija cheese, avocado-tomatillo salsa, cilantro crema

EGGPLANT MILANESA

a vegetarian version of our most popular torta **ve**

CHIPOTLE-ROASTED CHICKEN

avocado, poblano rajas, jack cheese, arugula, cilantro crema

CUBANA

berkshire pork loin, bacon, avocado, chihuahua cheese, chipotle mustard, cilantro crema

CARNITAS

slow-cooked pork shoulder, guacamole, pickled onions

CARNE ASADA

chile-rubbed prime sirloin, avocado, poblano rajas, arugula, chimichurri

desserts

CINNAMON-SUGAR CHURROS

chocolate and cajeta caramel

ADD ON ADDITIONAL ITEMS FOR \$5 PER PERSON, PER HOUR

WE ARE HAPPY TO CUSTOMIZE ANY ITEM ON OUR REGULAR MENU.

PLEASE CONSULT YOUR BOOKING MANAGER WITH ANY QUESTIONS

beverage packages

beer & wine

\$20 per person, per hour

INCLUDES

draft, mexican & local beer
red, white & sparkling wine
soft drinks
iced tea
agua frescas
drip coffee



beer, wine & marg

\$25 per person, per hour

INCLUDES

everything included in the beer & wine offering
your choice of almost naked, el súper clásico, ancho mezeal or mango + chamoy margaritas

full bar

\$35 per person, per hour

INCLUDES

everything included in the beer, wine & marg offering
all specialty margaritas & cocktails
house spirits

take aways

priced per person

SIGNED COOKBOOKS 35

choose from: fiesta at rick's, mexico one plate at a time, mexican everyday, mexican kitchen, authentic mexican, more mexican everyday

SESAME PEANUT CRUNCH 5

FRONTERA SALSA 5.50

choose from: tequila borracha, mango habanero or avocado tomatillo

ALFAJORES 4.50

dulce de leche stuffed cookies
choose from: coconut, chocolate or guava

food & beverage minimums

partial buyout

have the north dining room to yourself! room for up to 40 seated; 60 standing

LUNCH

Monday & Friday \$2,000

Tuesday, Wednesday, Thursday \$2,400

Saturday & Sunday \$1,200

DINNER

Monday & Friday \$1,200

Tuesday, Wednesday, Thursday \$1,600

Saturday & Sunday \$600

full restaurant buyout

enjoy the entire space to yourself! room for up to 70 seated; 100 standing

LUNCH

Monday & Friday \$5,000

Tuesday, Wednesday, Thursday \$6,000

Saturday & Sunday \$3,000

DINNER

Monday & Friday \$3,000

Tuesday, Wednesday, Thursday \$4,000

Saturday & Sunday \$1,500

FOOD & BEVERAGE MINIMUMS
ARE BASED ON A THREE HOUR EVENT

A 20% ADMINISTRATIVE FEE AND 11.75% ILLINOIS TAX ARE
CHARGED IN ADDITION TO THE FOOD & BEVERAGE MINIMUM