

Special Events at

# ROMA NORTE



Driven by the acclaimed team behind Puesto and Marisi, welcome to Roma Norte;  
where the vibrant spirit of Mexico City's Roma Norte neighborhood meets the  
burgeoning cocktail culture of San Diego.

RN<sup>+</sup>

@romanorte.sd  
romanorte.bar

## Welcome to Roma Norte: Our Bar Team

*Inspired by the electric energy and hospitality of Mexico City, we've set out to create more than just a cocktail bar. At Roma Norte, it's not just about the spirits, it's about a commitment to every ingredient and every guest.*



### **Beau du Bois** + *Vice President of Bar & Spirits*

Beau du Bois has been involved with the California cocktail scene since 2007, working at some of the most infamous and cutting-edge bars and restaurants. Beau was named one of Zagat's 30 under 30 in LA, one of America's Top 25 bartenders by The Daily Meal, and Eater L.A.'s Bartender of the Year 2014. Blending his experience from nearly two decades in the bar industry with a knowledge and passion for hospitality, Beau has developed the beverage program at Roma Norte to present an eclectic mix of global flavors, similar to what can be found in the award-winning bars that put Mexico City on the map as the cosmopolitan epicenter leading the craft cocktail zeitgeist.



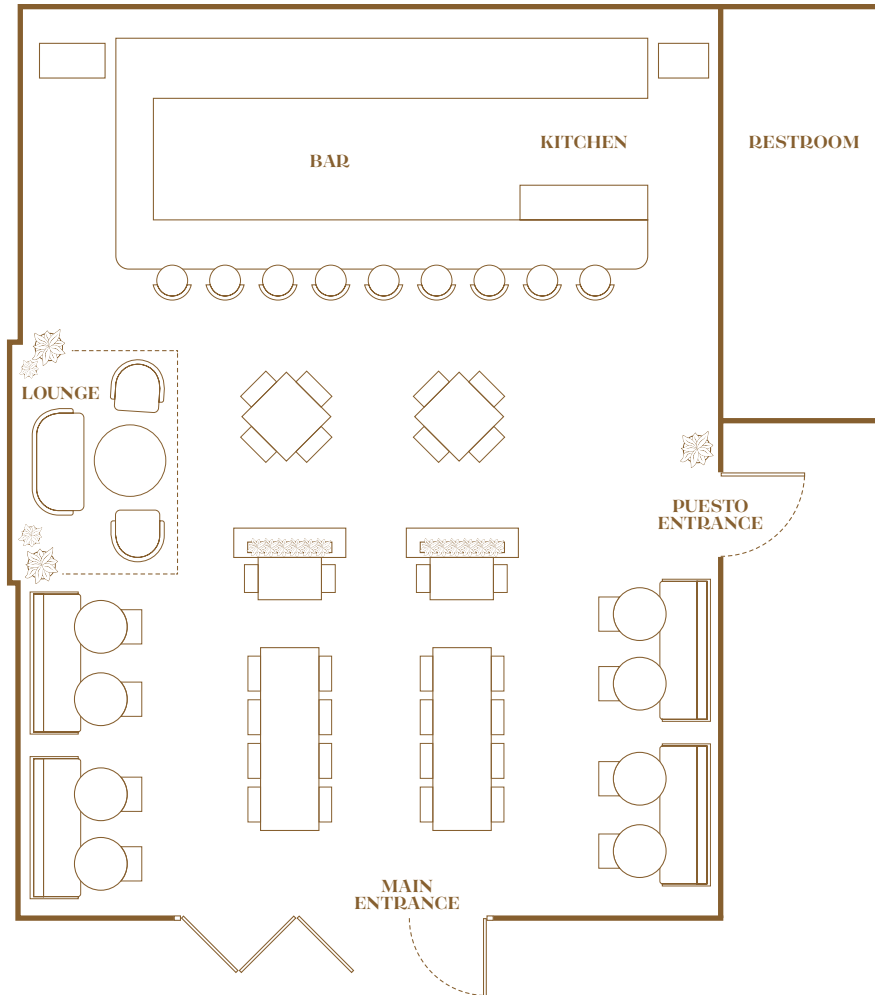
### **Derek Cram** + *Director of Bar Logistics*

Derek started his career as a bar back at Booker and Dax, the famed bar started by Dave Arnold. After Booker and Dax, he worked at Momofuku Ssäm Bar and the award-winning cocktail bar Please Don't Tell where he continued to refine his craft. In 2020 Cram started a new chapter in San Diego by joining the Puesto team as the Director of Bar Logistics. In his current role he works closely with Beau du Bois, Vice President of Bar and Spirits, developing technique-driven cocktails and refining the details of the restaurant's bar program. With a balance of creativity and precision, Cram and du Bois's partnership ensures that every aspect of the menu is thoughtfully considered for the guest experience.

ROMA NORTE

## Roma Norte Floor Plan

*“At 2,000 square feet with a capacity for 70 guests, Roma Norte’s dark, moody interior, illuminated by the backlit bar, creates an intimate yet social atmosphere. Under a canopy of soft lights and greenery, bar-height tables encourage mingling while cozy two-tops flank the walls.” - Eater Magazine*



**Restaurant Capacity | 70 Guests (Reception Style)**

*Partial buyout available (up to 35 guests)*

ROMA NORTE



◆  
**The Space**



ROMA NORTE



◆  
**Menu Options**



ROMA NORTE

# Menu

## FOOD OPTIONS

*Enjoy small bites that reflect flavors and authentic dishes from Mexico City.*

### TRAY-PASSED INDIVIDUALLY

#### ZARANDEADO TOSTADITA\*

bluefin tuna, serrano, chipotle aioli, pickled onions, crispy blue corn tostada (GF)  
**\$3 per piece, 2 dozen minimum**

#### CRUDO VERDE TOSTADITA\*

Ensenada kampachi, avocado, hoja santa leche de tigre, tomatillo, crispy blue corn tostada (GF)  
**\$3 per piece, 2 dozen minimum**

#### LOBSTER TOSTADITA\*

lobster, cilantro crema, black bean sauce, avocado, jalapeño, green onion  
**\$5 per piece, 2 dozen minimum**

#### BAJA FISH TACO

Puesto beer battered local fish, cabbage, guacamole, crema, Morita salsa  
**\$12 per taco, minimum order of 10**

#### FILET MIGNON TACO\*

crispy melted cheese, filet mignon, avocado, pistachio serrano salsa (N, contains nuts)  
**\$12 per taco, minimum order of 10**

#### CHICKEN AL PASTOR TACO

crispy melted cheese, chicken, hibiscus and chipotle tinga, avocado, piña habanero pico (GF)  
**\$10 per taco, minimum order of 10**

#### CARNITAS TACO

crispy melted cheese, pork, tomatillo salsa, avocado (GF)  
**\$10 per taco, minimum order of 10**

#### MUSHROOM TACO

crispy melted cheese, mushrooms, pickled onions, stone fruit serrano salsa (GF, V)  
*can be made vegan*  
**\$10 per taco, minimum order of 10**

### TRAY-PASSED INDIVIDUALLY (CONTINUED)

#### ESQUITE CUP

grilled corn, chile, lime, queso Cotija, crema (GF, V)  
**\$3 per piece, 2 dozen minimum**

#### MINI BURRITO

short rib & potato, Mejorada flour tortilla, tomatillo árbol salsa  
**\$14 per piece, 1 dozen minimum**

#### TOASTED HAZELNUT TRES LECHES CAKE

vanilla, raspberry, salted hazelnut crumble (V, N)  
**\$5 per piece, 2 dozen minimum**

### DISPLAY STATION

*Includes chips & fire-roasted molcajete salsa*

#### CLASSIC GUACAMOLE

avocado, cilantro, onion, fresh squeezed lime & orange (GF, V+)  
**\$125 per bowl, serves 25 guests**

#### NOGADA GUACAMOLE

classic guacamole + pomegranate, mango pico, candied walnuts (GF, V+, N)  
**\$140 per bowl, serves 25 guests**

#### PASSIONFRUIT & MANGO SHRIMP CEVICHE\*

Mexican shrimp, mango, avocado, black garlic chile oil (GF)  
**\$170 per bowl, serves 25 guests**

#### CEVICHE ZARANDEADO\*

bluefin tuna, serrano, chipotle aioli, pickled onions (GF)  
**\$185 per bowl, serves 25 guests**



*See beverage options on the following page.*

**GF** = Gluten-free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten | **P** = Contains peanuts | **N** = Contains nuts | **V** = Vegetarian | **V+** = Vegan | \* These menu items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# ROMA NORTE



# Menu

## BEVERAGE OPTIONS

### FULL BAR

*Includes all beverages listed, plus additional spirits and cocktails upon request.*

Allows your guests to order with **No Maximum Spend** per beverage. All beverages are charged based on consumption.

### \$22 BEVERAGE CAP

*Includes technique driven, classic, non-alcoholic cocktails, beer and wine, plus additional cocktails and spirits upon request.*

Allows your guests to order beverages with a **maximum spend of \$22 per drink**. All beverages are charged based on consumption.

### TECHNIQUE DRIVEN COCKTAILS

#### NOPAL NEGRONI \$22

mezcal, gentian aperitif, blanco vermouth, clarified nopales

#### CHIAPAS ESPRESSO MARTINI \$22

reposado tequila, espresso, banana, hazelnut

#### SEX ON THE BEACH \$22

vodka, pisco, peach, orange, pineapple, cranberry, yerba maté, clarified with coconut milk

#### TAT'S PALOMA \$20

blanco tequila, house-made grapefruit soda

#### MADURO HIGHBALL \$19

aged cachaça, clarified ripe plantain & citrus, shiso, coconut water

#### MEZCALLIN #3 \$19

mezcal, ginger, lemon, fluffy pineapple cordial, Chartreuse Elixir Végetal

#### GUAJILLO GOLD RUSH \$18

bourbon, guajillo, tamarind honey, lacto-fermented cantaloupe, lemon

#### HUACATAY SOUTHSIDE \$18

gin, manzanilla sherry, tomatillo, lime, huacatay

#### MANGO MILK PUNCH \$18

reposado tequila, mango, lime, clarified with milk

### CLASSIC COCKTAILS

#### MARGARITA \$16

blanco tequila, Cointreau, lime

#### MARTINI \$16

vodka or gin, dry vermouth

#### ESPRESSO MARTINI \$16

vodka, espresso, piloncillo

#### GIMLET \$16

gin, house-made lime cordial

#### PIÑA COLADA \$16

aged rum, pineapple, coconut, lime

### NON-ALCOHOLIC COCKTAILS

#### MELÓN HIGHBALLL \$18

Martini & Rossi Floreale, clarified cantaloupe & cucumber, elderflower tonic

#### TACO TRUCK \$18

house-made non-alcoholic mezcal, non-alcoholic aperitivo, pineapple & cinnamon

### BEER

#### ROMA NORTE CLARA \$9

#### ROMA NORTE IPA \$9

### WINE

#### RED

**Silver Ghost**, Cabernet Sauvignon, Napa Valley, California, 2022 \$19

#### WHITE

**Val de Meigas**, Albariño, Rías Baixas, Galicia, Spain, 2022 \$15

#### SPARKLING

**Vins el Cep**, 'Kila', Xarel-lo Blend, Cava, Penedès, Spain, nv \$15

**Feuillatte**, 'Réserve Exclusive', Brut, Champagne, France, nv \$24

## ROMA NORTE

## General Information

### RECEPTION STYLE

A reception style event is a cocktail party. We create a lounge-like ambiance, with limited seating allowing for your group to mix and mingle. Off to the side there will be a station with chips, salsa and other displayed items for your guests to serve themselves at their leisure. Tray-passed bites come out shortly after your guests' arrival.

### FOOD & BEVERAGE MINIMUMS

For details on pricing, availability, and for further information, please submit an inquiry on our website: [romanorte.bar](http://romanorte.bar), or contact our Event Sales Manager, Alyssa: [ajackson@romanorte.bar](mailto:ajackson@romanorte.bar).

### GRATUITY

We accept a minimum percentage of 18%, which you may select upon signing of the event agreement. If you would like to adjust your percentage at the conclusion of your event, please check with the manager on duty.

### ADMINISTRATIVE FEE & SALES TAX

Gratuity, 7.75% California State Tax and a 4.5% Administrative Fee are added to all events. Please note that gratuity and administrative fees are taxed.

### FINAL PAYMENT

The final balance is due at the conclusion of the event. You may choose to either pay your balance onsite with a credit card in person, or authorize your Event Sales Manager to charge a card on file 2-3 business days post your event.

### CANCELLATION

Deposits are always non-refundable, and any deposit retained from a canceled event is non-transferrable.

### MENU SELECTION & FINAL GUEST COUNT

Your menu selection is due 14 days prior to your event. Your final guaranteed guest count is due three business days prior to your event.

### PARKING & VALET

While we do not currently offer valet services, there are numerous ACE parking lots in the area, including right behind Roma Norte and in front of Seaport Village.

### VENDORS

Please contact your events sales manager if you are interested in bringing outside vendors for your party.

### OUTSIDE DESSERT FEE

You are welcome to provide your own cake or dessert. There is a \$4 per person *Outside Dessert Fee* that will be applied to your final check. You may deliver your dessert on the day of your event.

### AUDIOVISUAL

While we do not provide A/V services, you are welcome to rent your own with approval from the Event Sales Manager.

### CONTACT

Alyssa Jackson, Event Sales Manager  
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