**Desserts**

**Serves 10 People**

- **Chocolate Hazelnut Cookie** / 10 cookies / $30.00
- **Churros** / 10 churros / $25.00
- **Ganache** / bean-to-cup chocolate for dipping / $15.00

**Drinks**

**Serves 10 People**

- **Mexican Coke** 5.00
  made in Mexico with real cane sugar
- **Mexican Squirt** 5.00
  made in Mexico with real cane sugar

**Drinks**

- **Classic Agua Fresca** 40.00
  limeade or hibiscus flower tea with lemongrass
- **Agua Del Dia** 50.00
  fresh fruit cooler, changes daily

**Get the Fiesta Started!**

- **Housemade Margarita**
  Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!

  32oz (Makes 6 drinks) 65.00

**Supplies**

- **Plates and Utensils** 1.50 /person
- **Tongs, Serving Spoons** 2.00 each

**Plan Your Next Perfect Fiesta!**

Contact us our at catering@fronteragrill.net or visit us at xocotogo.com

**For Pickup and Delivery**

24 hour advanced notice required so we can provide what you need, when you need it! Pick-up or delivery available. Delivery within 5 mile radius. Delivery fee may vary. 40.00
TORTA LUNCH BOX
$25.00
Includes:
- 1/2 selected torta choose from list below
- Side of guacamole with just-made tortilla chips
- Small salad with avocado-lime dressing
- Chocolate hazelnut cookie

CHOICE OF TORTA

MILANESA
Heritage breed crispy chicken, artisan Jack cheese, pickled jalapeños, red onions, napa cabbage, tomatillo-avocado salsa, black bean spread.

GOLDEN EGGPLANT
Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, artisan Jack cheese, queso añejo, black bean spread.

PEPITO
Braised Creekstone short ribs, caramelized onion, artisan Jack cheese, pickled jalapeños, black bean spread.

CUBANA
Smoked Gunthorp Farms pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, black bean spread.

All prices are subject to change without notice.

TACO BAR
$80.00/20 tacos
SERVES 5 PEOPLE
4 tacos per person
Includes:
- Choice of fillings & toppings
- Handmade heirloom corn tortillas
- Freshly made salsa
- Garnish of onions, cilantro & limes

CHOICE OF FILLING

CARNITAS
Golden pork carnitas
Topping: guacamole

CHICKEN TINGA
Heritage breed chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions.
Topping: fresco cheese

CREAMY CAULIFLOWER
Roasted, bright-colored cauliflower, creamy roasted poblanos.
Topping: fresco cheese

BEEF BARBACOA
Slow-cooked red chile beef barbacoa.
Topping: cabbage-radish slaw with añejo cheese

OAXACAN FISH +$10
Red chile poached fish
Toppings chipotle mayo & crispy onions

GUACAMOLE BAR
SERVES 10 PEOPLE
Guacamole bar includes XOCO’s signature guacamole topped with onion & cilantro. Just-made tortilla chips. 60.00

ADD TOPPINGS 5.00 each
- fresh tomatoes
- smoky bacon
- grilled onions
- fresco cheese
- chicharrón
- roasted poblano
- pepitas (Mexican pumpkin seeds)

SIDES
SERVES 10 PEOPLE

XOCO SALAD 30.00
Romaine, arugula, marinated black beans, grilled onions, crispy tortilla threads
On the side: avocado-lime dressing

GULF-STYLE RICE PILAF 30.00

TRADITIONAL BLACK BEANS 30.00

EXTRA TORTILLAS 8.00
20 handmade heirloom corn tortillas

CORN TORTILLA CHIPS 10.00

GREEN SALSA 10.00
roasted tomatillo & serrano chile

RED SALSA 10.00
3-chile salsa