

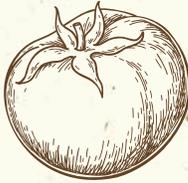


PRIVATE AGAVE SUNSET DINING EXPERIENCE

5-8 PM

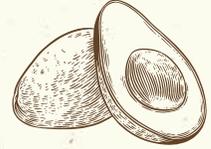
CORE FARM ANTOJITOS MENU

ADULTS \$900 | KIDS \$500



STARTERS*

Homemade Guacamole
Catch of the Day Ceviche
Corn off the Cob Esquites
Shrimp Broth
Nopal Cactus Salad



MAINS

Handmade Quesadillas
Oaxaca Cheese, Squash Flower, Chorizo, Mushroom, Chicken, Shrimp and Beef Cecina
Handmade Sopes
Oaxaca Cheese, Squash Flower, Chorizo, Mushroom, Chicken, Shrimp and Beef Cecina

SIDES

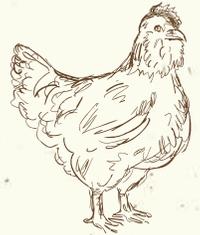
Mexican Rice and Beans, Molcajete Salsas

DESSERTS

Traditional Mexican Candies

DRINKS

Aguas Frescas and Topo Chico



*Cachasol Tequila & Raicilla Flights are paired with Starters

CORE FARM ANTOJITOS + GRILL OPTION 1

ADULTS \$1100 | KIDS \$600

+MAINS

Cilantro & Serrano Marinated Chicken Breast or Chicken Skewers

CORE FARM ANTOJITOS + GRILL OPTION 2

ADULTS \$1300 | KIDS \$700

+MAINS

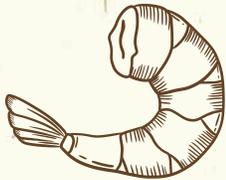
Marinated Skirt Steak or Traditional Beef Cecina

CORE FARM ANTOJITOS + GRILL OPTION 3

ADULTS \$1500 | KIDS \$800

+MAINS

Shrimp and Catch of the Day, Sarandeado Style



PREMIUM OPEN BAR SERVICE

ADULTS \$300 P/P AN HOUR

World-Famous Monty's Margarita, made with award-winning, additive-free Cachasol Tequila

Cachasol Tequila Blanco
Cachasol Tequila Blanco Epic Strength
Cachasol Small Batch Raicilla
Curated selection of ice-cold, Mexican beer



TIP/GRATUITY NOT INCLUDED

CACHASOL FEATURES

AN ARCHITECTURAL OASIS: SURROUNDED BY AGAVE FIELDS & ORGANIC FARMS,
WITH PICTURE-PERFECT VIEWS AT EVERY TURN



Contact Monty to to book
your next event:

+1 203-807-3236

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