

OLEÑA

PARTIES & EVENTS

—

OUR CONCEPT

Welcome to dLeña, a Wood-Fire Mexican Cocina & Mezcaleria by Chef Richard Sandoval, as featured in the 2022 Michelin Guide DC and named by DC Modern Luxury Magazine as the "Best Mexican Restaurant."

dLeña is derived from the Spanish word "leña," meaning firewood. The restaurant is centered around its wood-burning grill - a nod to the rustic open-fire cooking techniques of Mexico's past.



OUR CHEF

RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 60 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.

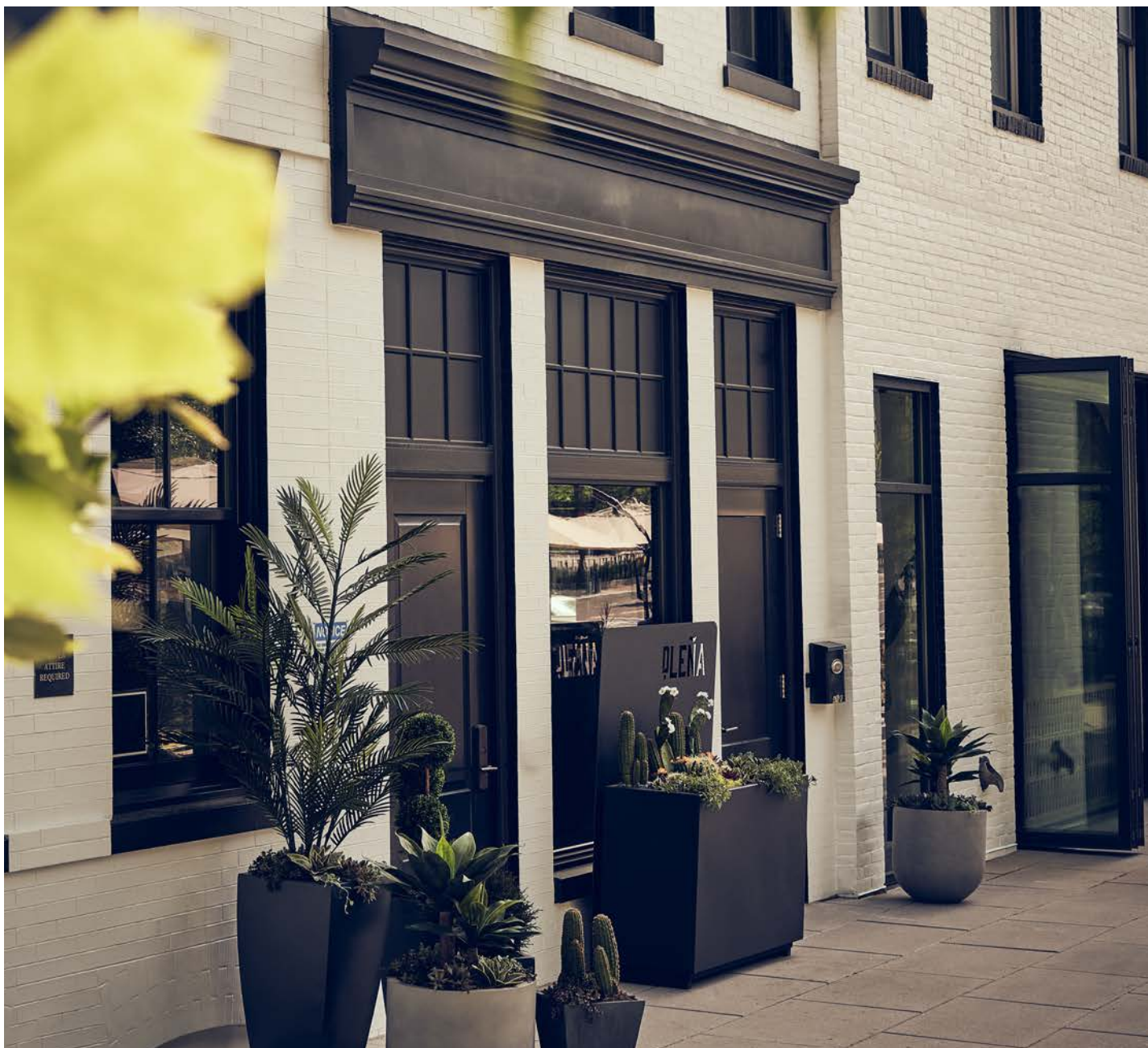


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OUR RESTAURANT

Situated in the heart of Mount Vernon Triangle neighborhood, dLeña will offer diners over 125 seats in its 5,000 square-foot indoor and outdoor space. The restaurant is designed to blend old-world forms and refined modern design. Diners will feel the traditional, rustic woodburning cooking hearths of time past throughout the space.



 SQUARE FEET: 5,000

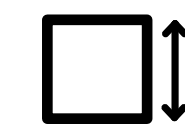
 RECEPTION CAPACITY: 30-300

 SEATED CAPACITY: 30-125

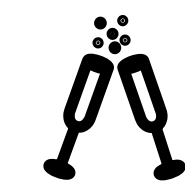
THE PRIVATE DINING ROOM

The Private Dining Room is located on the main floor of the restaurant and is completely private with an entrance from the restaurant as well as a private entrance from the street. In addition is equipped with a built-in projector and drop-down screen that is perfect for meetings or slideshows.

FOOD & BEVERAGE MINIMUM: \$3,000-6,500+



SQUARE FEET: 425



RECEPTION CAPACITY: 35-40



SEATED CAPACITY: 30

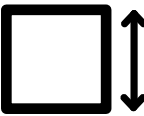




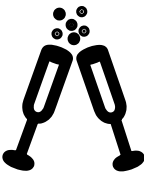
ROJA LOUNGE

The Roja Lounge is located on the lower level of dLeña and is the perfect private event space for a cocktail party of 75 guests or less. The space has a moody vibe with a private bar, low seating, and couches. There is also a private entrance and restrooms on the same level as this event space.

FOOD & BEVERAGE MINIMUM: \$8,000-30,000+



SQUARE FEET: 425



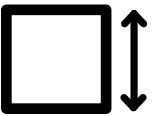
RECEPTION CAPACITY: 75



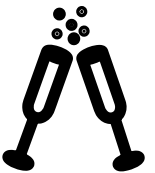
FULL BUYOUT

Exclusive use of the restaurant with 125 seats on the main level or use both levels to accommodate up to 300 for a standing reception.

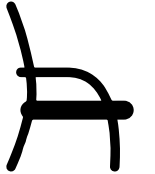
FOOD & BEVERAGE MINIMUM: \$30,000-65,000+



SQUARE FEET: 5,000



RECEPTION CAPACITY: 300



SEATED CAPACITY: 125

OUR MENU

The menu transports diners to Mexico through a multi-sensory experience in every bite of the signature smoked entrées, fresh ceviches, and unique sharing plates. The expansive bar features hand-crafted margaritas, Latin cocktails, cervezas and vino.

LUNCH MENU

SABORES AUTÉNTICOS / 40.00PP

SABORES DE LA PARILLA / 45.00PP

LO MEJOR DE DLEÑA / 50.00PP

DINNER MENU

SABORES AUTÉNTICOS / 80.00PP

SABORES DE LA PARILLA / 95.00PP

LO MEJOR DE DLEÑA / 115.00PP

RECEPTION MENU

BOCADILLOS

STATIONARY

BEVERAGE MENU

BEBIDAS DE LA CASA

BEBIDAS CLÁSICAS

BEBIDAS EXCLUSIVAS



LUNCH

SABORES AUTÉNTICOS

40.00PP | served family style for each table

PARA LA MESA

Choose 1

GUACAMOLE ^{G,S}

avocado / tomato / onion / cilantro / lime

HABANERO PEPITA SALSA ^{G,S}

pepita / charred tomato / habanero
tlayuda tortilla chip

QUESO FUNDIDO ^D

melted cheese / tomatillo-salsa cruda
caramelized onion / corn tortilla

ESPECIALES DLEÑA

Choose 3

ENSALADA DE KALE ^{D,N,V}

baby kale / grilled fig / manchego
onion / heirloom cherry tomato
toasted brittle seeds
orange balsamic vinaigrette

GRILLED CAESAR SALAD ^{D,G}

romaine lettuce / cotija / pickled veggies
spicy pepita / croutons

BIRRIA BARBACOA ^{G,N}

braised beef / chile de árbol peanut sauce
salsa verde cruda

CAMARÓN ^{G,S}

breaded prawn / jicama tortilla
chili powder / pickled onion

BIRRIA DE HONGOS ^{D,G,V}

grilled cheese / braised guajillo / cilantro
mushroom / bean purée / pickled shallot

COLIFLOR A LA LEÑA ^{N,VG}

charred cauliflower / chimichurri
red pipian

SKIRT STEAK A LA PIEDRA* ^D +10.00PP

fajita pepper / molcajete sauce
crema fresca / guacamole / tortillas

POSTRES

1 Set Selection

SORBETS & GELATOS ^{D,G,V}

seasonal flavors

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness



LUNCH

SABORES DE LA PARILLA

45.00PP | served family style for each table

PARA LA MESA

Choose 2

GUACAMOLE ^{G,S}

avocado / tomato / onion / cilantro / lime

QUESO FUNDIDO ^D

melted cheese / tomatillo-salsa cruda
caramelized onion / corn tortilla
choice of: beef cecina or hongos a la leña

HABANERO PEPITA SALSA ^{G,S}

pepita / charred tomato / habanero
tlayuda tortilla chip

CORN EMPANADAS ^{D,G,S,V}

yellow sweet corn / ají amarillo
manchego / chimichurri

ESPECIALES DLEÑA

Choose 3

ENSALADA DE KALE ^{D,N,V}

baby kale / grilled fig / manchego
onion / heirloom cherry tomato
toasted brittle seeds
orange balsamic vinaigrette

GRILLED CAESAR SALAD ^{D,G}

romaine lettuce / cotija / pickled veggies
spicy pepita / croutons

BIRRIA BARBACOA ^{G,N}

braised beef / chile de árbol peanut sauce
salsa verde cruda

CAMARÓN ^{G,S}

breaded prawn / jicama tortilla
chili powder / pickled onion

BIRRIA DE HONGOS ^{D,G,V}

grilled cheese / braised guajillo / cilantro
mushroom / bean purée / pickled shallot

COLIFLOR A LA LEÑA ^{N,VG}

charred cauliflower / chimichurri
red pipian

MEDIO POLLO AL CARBÓN ^{G,S}

grilled house chicken / criolla sauce
guajillo-achiote marinade
grilled broccolini

ENCHILADAS ^{D,G,S}

shrimp / maryland blue crab / crema fresca
creamy guajillo sauce / greens

SKIRT STEAK A LA

PIEDRA* ^D +10.00PP

fajita pepper / molcajete sauce
crema fresca / guacamole / tortillas

POSTRES

2 Set Selections

CARAJILLO CRÈME BRÛLÉE ^{D,V}

licor 43 / espresso / berries

CHURROS ^{D,G}

salted caramel sauce / chocolate

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

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LUNCH

LO MEJOR DE DLEÑA

50.00PP | served family style for each table

PARA LA MESA

Choose 3

TRADITIONAL GUACAMOLE ^{G,S}

avocado / tomato / onion / cilantro / lime

TUNA TARTARE GUACAMOLE* ^{G,S}

tuna tartare / chile de árbol salsa macha
jicama salad / chipotle mayo
charred tostada

CORN EMPANADAS ^{D,G,S,V}

yellow sweet corn / ají amarillo
manchego / chimichurri

HABANERO PEPITA SALSA ^{G,S}

pepita / charred tomato / habanero
tlayuda tortilla chip

CEVICHE AMARILLO* ^{G,S}

hamachi / yellow aguachile / ají amarillo
mango / orange

QUESO FUNDIDO ^D

melted cheese / tomatillo-salsa cruda
caramelized onion / corn tortilla
choice of: beef cecina or hongos a la leña

ESPECIALES DLEÑA

Choose 3

ENSALADA DE KALE ^{D,N,V}

baby kale / grilled fig / manchego
onion / heirloom cherry tomato
toasted brittle seeds
orange balsamic vinaigrette

GRILLED CAESAR SALAD ^{D,G}

romaine lettuce / cotija / pickled veggies
spicy pepita / croutons

BIRRIA BARBACOA ^{G,N}

braised beef / chile de árbol peanut sauce
salsa verde cruda

CAMARÓN ^{G,S}

breaded prawn / jicama tortilla
chili powder / pickled onion

BIRRIA DE HONGOS ^{D,G,V}

grilled cheese / braised guajillo / cilantro
mushroom / bean purée / pickled shallot

COLIFLOR A LA LEÑA ^{N,VG}

charred cauliflower / chimichurri
red pipian

MEDIO POLLO AL CARBÓN ^{G,S}

grilled house chicken / criolla sauce
guajillo-achiote marinade
grilled broccolini

SALMON ZARANDEADO* ^{G,S}

roasted corn esquites / chipotle mayo
cotija / cuzco sauce / charred lemon

ENCHILADAS ^{D,G,S}

shrimp / maryland blue crab / crema fresca
creamy guajillo sauce / greens

SKIRT STEAK A LA

PIEDRA* ^D +10.00PP

fajita pepper / molcajete sauce
crema fresca / guacamole / tortillas



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

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LUNCH

LO MEJOR DE DLEÑA

50.00PP | served family style for each table

POSTRES

Choose 2

MILHOJAS DE PANCAKE ARGENTINO ^{D,G,V}

crêpes / cajeta caramel
whipped cream / strawberry
salted caramel ice cream

SORBETS & GELATOS ^{D,G,V}

seasonal flavors

CARAJILLO CRÈME BRÛLÉE ^{D,V}

licor 43 / espresso / berries



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN
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DINNER

SABORES AUTÉNTICOS

80.00PP | served family style for each table

PARA LA MESA

Choose 2

TRADITIONAL GUACAMOLE ^{G,S}
avocado / tomato / onion / cilantro / lime

TUNA TARTARE GUACAMOLE* ^{G,S}
tuna tartare / chile de árbol salsa macha
jicama salad / chipotle mayo
charred tostada

CORN EMPANADAS ^{D,G,S,V}
yellow sweet corn / ají amarillo
manchego / chimichurri

HABANERO PEPITA SALSA ^{G,S}
pepita / charred tomato / habanero
tlayuda tortilla chip

QUESO FUNDIDO ^D
melted cheese / tomatillo-salsa cruda
caramelized onion / corn tortilla
choice of: beef cecina or hongos a la leña



ESPECIALES DLEÑA

Choose 3

SHORT RIB TACOS ^{G,N}
chile de árbol peanut sauce
arugula salsa cruda / flour tortilla

TACOS DE CAMARÓN ^{G,S}
breaded prawn / jicama tortilla
chili powder / pickled onion

BIRRIA DE HONGOS ^{D,G,V}
grilled cheese / braised guajillo / cilantro
mushroom / bean purée / pickled shallot

MEDIO POLLO AL CARBÓN ^{G,S}
grilled house chicken / criolla sauce
guajillo-achiote marinade
grilled broccolini

CAMARONES A LA DIABLA ^S
jumbo prawn / smoked chili marinade
chipotle sauce / grilled spring onion

ENCHILADAS ^{D,G,S}
shrimp / maryland blue crab / crema fresca
creamy guajillo sauce / greens

COLIFLOR A LA LEÑA ^{N,V,G}
charred cauliflower / chimichurri
red pipian

32OZ TOMAHAWK* ^D +50.00PP
mezcal flambéed
bone marrow butter / herbs



POSTRES

Choose 1

MILHOJAS DE PANCAKE
ARGENTINO ^{D,G,V}
crêpes / cajeta caramel / whipped cream
strawberry / salted caramel ice cream

SORBETS & GELATOS ^{D,G,V}
seasonal flavors

CARAJILLO CRÈME BRÛLÉE ^{D,V}
licor 43 / espresso / berries

DINNER

SABORES DE LA PARILLA

95.00PP | served family style for each table

PARA LA MESA

Choose 2

TRADITIONAL GUACAMOLE ^{G,S}
avocado / tomato / onion / cilantro / lime

MARYLAND CRAB GUACAMOLE ^{G,S}
smoked jumbo crab / crispy tlayuda
sun dried chili salsa macha
old bay mayo scallion

QUESO FUNDIDO ^D
melted cheese / tomatillo-salsa cruda
caramelized onion / corn tortilla
choice of: beef cecina or hongos a la leña

CORN EMPANADAS ^{D,G,S,V}
yellow sweet corn / ají amarillo
manchego / chimichurri

ESPECIALES DLEÑA

Choose 3

SHORT RIB TACOS ^{G,N}
chile de árbol peanut sauce
arugula salsa cruda / flour tortilla

TACOS DE CAMARÓN ^{G,S}
breaded prawn / jicama tortilla
chili powder / pickled onion

BIRRIA DE HONGOS ^{D,G,V}
grilled cheese / braised guajillo / cilantro
mushroom / bean purée / pickled shallot

MEDIO POLLO AL CARBÓN ^{G,S}
grilled house chicken / criolla sauce
guajillo-achiote marinade
grilled broccolini

LAMB SHANK BIRRIA STYLE ^G
birria style / salsa verde cruda
smoked root vegetables
pickled red onion / blue corn tortillas

HABANERO PEPITA SALSA ^{G,S}
pepita / charred tomato / habanero
tlayuda tortilla chip

CEVICHE AMARILLO* ^S
hamachi / yellow aguachile / ají amarillo
mango / orange

ENSALADA DE QUESO BURRATA ^{D,V}
heirloom tomato / burrata / pepita pesto
evoo / lavender balsamic glaze
compressed grilled watermelon

ENCHILADAS ^{D,G,S}
shrimp / maryland blue crab / crema fresca
creamy guajillo sauce / greens

CAMARONES A LA DIABLA ^S
jumbo prawn / smoked chili marinade
chipotle sauce / grilled spring onion

COLIFLOR A LA LEÑA ^{N,VG}
charred cauliflower / chimichurri
red pipian

SHORT RIB AL CARBON
smoked short rib / bibb lettuce
pickled vegetables / tres salsas

ZARANDEADO* ^{G,S}
charred branzino marinade / coleslaw
grilled half avocado / corn salsa
32OZ TOMAHAWK* ^D +50.00PP
mezcal flambéed
bone marrow butter / herbs



DINNER

SABORES DE LA PARILLA

95.00PP | served family style for each table

POSTRES

Choose 2

MILHOJAS DE PANCAKE

ARGENTINO ^{D,G,V}

crêpes / cajeta caramel / whipped cream
strawberry / salted caramel ice cream

CARAJILLO CRÈME BRÛLÉE ^{D,V}

licor 43 / espresso / berries

SORBETS & GELATOS ^{D,G,V}

seasonal flavors



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

DINNER

LO MEJOR DE DLEÑA

115.00PP | served family style for each table

PARA LA MESA

Choose 3

TRADITIONAL GUACAMOLE ^{G,S}
avocado / tomato / onion / cilantro / lime

TUNA TARTARE GUACAMOLE* ^{G,S}
tuna tartare / chile de árbol salsa macha
jicama salad / chipotle mayo
charred tostada

QUESO FUNDIDO ^D
melted cheese / tomatillo-salsa cruda
caramelized onion / corn tortilla
choice of: beef cecina or hongos a la leña

CORN EMPANADAS ^{D,G,S,V}
yellow sweet corn / ají amarillo
manchego / chimichurri

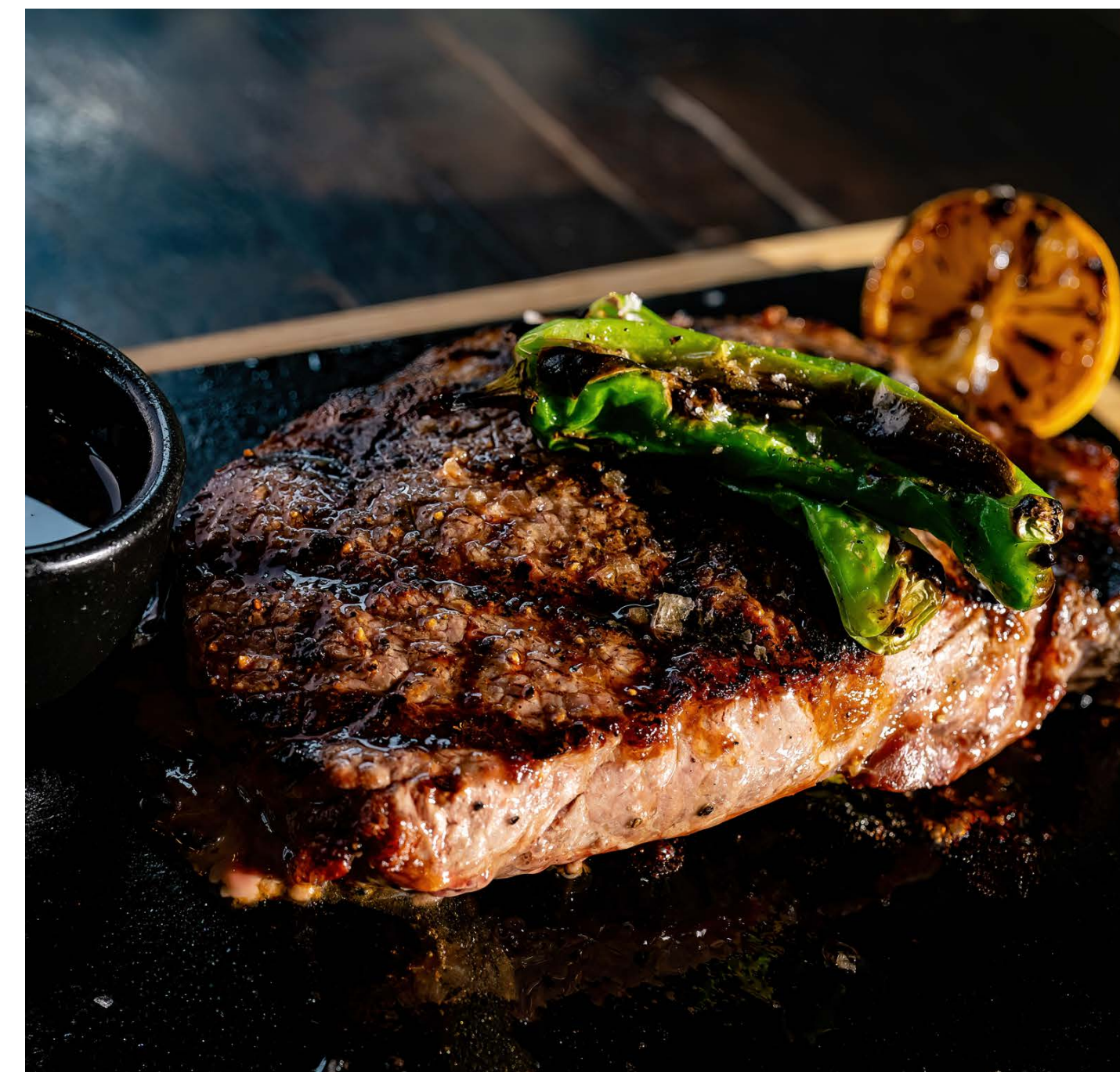
HABANERO PEPITA SALSA ^{G,S}
pepita / charred tomato / habanero
tlayuda tortilla chip

CEVICHE AMARILLO* ^S
hamachi / yellow aguachile / ají amarillo
mango / orange

ENSALADA DE QUESO BURRATA ^{D,V}
heirloom tomato / burrata / pepita pesto
evoo / lavender balsamic glaze
compressed grilled watermelon

EMPANADAS DE WAGYU ^{D,G,N,S}
beef tenderloin / truffle cheese / almond
oyster sauce / guajillo chili / chimichurri

OSTIONES A LA LENA* ^S
half dozen grilled oysters
chipotle mignonette / smoked bacon jam



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DINNER

LO MEJOR DE DLEÑA

115.00PP | served family style for each table

ESPECIALES DLEÑA

Choose 3

SHORT RIB TACOS ^{G,N}
chile de árbol peanut sauce
arugula salsa cruda / flour tortilla

TACOS DE CAMARÓN ^{G,S}
breaded prawn / jicama tortilla
chili powder / pickled onion

BIRRIA DE HONGOS ^{D,G,V}
grilled cheese / braised guajillo / cilantro
mushroom / bean purée / pickled shallot

MEDIO POLLO AL CARBÓN ^{G,S}
grilled house chicken / criolla sauce
guajillo-achiote marinade
grilled broccolini

CAMARONES A LA DIABLA ^S
jumbo prawn / smoked chili marinade
chipotle sauce / grilled spring onion

ENCHILADAS ^{D,G,S}
shrimp / maryland blue crab / crema fresca
creamy guajillo sauce / greens

COLIFLOR A LA LEÑA ^{N,VG}
charred cauliflower / chimichurri / red pipian

ZARANDEADO* ^{G,S}
charred branzino marinade / coleslaw
grilled half avocado / corn salsa

LAMB SHANK BIRRIA STYLE ^G
birria style / salsa verde cruda
smoked root vegetables
pickled red onion / blue corn tortillas

**14 OZ 30 DAY DRY AGED
BONELESS RIBEYE*** ^D
herb garlic butter / chimichurri
shishito pepper / charred lemon

WAGYU STEAK A LA PIEDRA*
fajita pepper mix / molcajeteadá sauce
guacamole / crema fresca / corn tortillas

32OZ TOMAHAWK* ^D +50.00PP
mezcal flambéed
bone marrow butter / herbs

POSTRES

Choose 2

**MILHOJAS DE PANCAKE
ARGENTINO** ^{D,G,V}
crêpes / cajeta caramel / whipped cream
strawberry / salted caramel ice cream

SORBETS & GELATOS ^{D,G,V}
seasonal flavors

CARAJILLO CRÈME BRÛLÉE ^{D,V}
licor 43 / espresso / berries



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

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BOCADILLOS

LIGHT APP PACKAGE

40.00PP = 1 hour of service; 55.00PP = 2 hours of service

GUACAMOLE TOSTADA ^{G,S}
pickled chili / charred tostada

TUNA TARTARE TOSTADA*
sushi grade tuna
ají amarillo tartar sauce chili

CUSCO CHICKEN SKEWERS ^{G,S}
cuzco marinade / ají amarillo tartar sauce

BEEF BROCHETA SKEWERS
macha marinade / chimichurri

CORN EMPANADAS ^{D,G,S,V}
yellow sweet corn / ají amarillo
manchego / chimichurri

MINI CHURROS ^{D,G}
caramel sauce / cinnamon sugar

HEAVY APP PACKAGE

50.00PP = 1 hour of service; 65.00PP = 2 hours of service

GUACAMOLE TOSTADA ^{G,S}
pickled chili / charred tostada

CUSCO CHICKEN SKEWERS ^{G,S}
cuzco marinade / ají amarillo tartar sauce

BEEF BROCHETA SKEWERS
macha marinade / chimichurri

TACO DE CAMARÓN ^{G,S}
breaded prawn / flour tortilla
chili powder / pickled onion

ROJA CEVICHE*
hamachi / onion / cucumber
fresno citrus broth / cilantro

TACO DE SHORT RIB ^{G,N}
chile de árbol peanut sauce
arugula salsa cruda / flour tortilla

CAULIFLOWER SKEWERS ^{N,V}
guajillo peanut sauce / chimichurri

MINI CHURROS ^{D,G}
caramel sauce / cinnamon sugar



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

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BOCADILLOS

PREMIUM APP PACKAGE

60.00PP = 1 hour of service; 75.00PP = 2 hours of service

CORN EMPANADAS ^{D,G,S,V}
yellow sweet corn / ají amarillo
manchego / chimichurri

ROJA CEVICHE*
hamachi / onion / cucumber
fresno citrus broth / cilantro

CUSCO CHICKEN SKEWERS ^{G,S}
cuzco marinade / ají amarillo tartar sauce

CAULIFLOWER SKEWERS ^{N,V}
guajillo peanut sauce / chimichurri

PULPO AL PASTOR TACOS ^{G,S}
adobo octopus / onion / cilantro
grilled pineapple / salsa verde

TACO DE CAMARÓN ^{G,S}
breaded prawn / flour tortilla
chili powder / pickled onion

TACO DE SHORT RIB ^{G,N}
chile de árbol peanut sauce
arugula salsa cruda / flour tortilla

EMPANADAS DE WAGYU ^{D,G,N,S}
beef tenderloin / truffle cheese / almond
oyster sauce / guajillo chili / chimichurri

MINI CHURROS ^{D,G}
caramel sauce / cinnamon sugar



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

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STATIONARY

GUACAMOLE & SALSA STATION ^{G,S}

habanero pepita salsa / molcajete salsa
salsa verde cruda / escabeche veggies
chips / tlayuda

20.00PP = 1 hour of service

GUACAMOLE STATION ENHANCEMENTS

MARYLAND CRAB GUACAMOLE ^{G,S}

smoked jumbo crab / crispy tlayuda
sun dried chili salsa macha
old bay mayo scallion

10.00PP = 1 hour of service

TUNA TARTARE GUACAMOLE* ^{G,S}

sushi grade tuna / charred tostada
chile de árbol salsa macha
jicama salad chipotle maya

10.00PP = 1 hour of service

CEVICHE STATION* ^{G,S}

hamachi / yellow aguachile / ají amarillo
mango / orange

20.00PP = 1 hour of service

ENHANCEMENT BUNDLE

all three enhancement selections

35.00PP = 1 hour of service

DLEÑA CARVING STATION

priced per person, served with three sides

RIBEYE A LA LEÑA* ^{G,S}

cuzco & chimichurri marinade
firewood oven grilled

55.00PP

WAGYU FILET MIGNON

A LA LEÑA* ^{G,S}
cuzco & chimichurri marinade
firewood oven grilled

65.00PP

SIDES

BROCCOLINI ^{VG}

dried chili blend / house vinaigrette

GRILLED CAULIFLOWER ^{VG}

chimichurri sauce

STREET CORN ^{D,V}

spicy mayo / cotija / tajín

CREAMY MASHED POTATO ^{D,V}

cheese



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

BEBIDAS

DE LA CASA

45.00PP = 2 hours of service

55.00PP = 3 hours of service

10.00PP = each additional hour of service

Package not available in Roja lounge

BEER

Selection of bottled beers

WINE

House Wines; Sauvignon Blanc & Cabernet Sauvignon

COCKTAILS

Casa Margarita & specialty flavors



BEBIDAS

CLÁSICAS

60.00PP = 2 hours of service

70.00PP = 3 hours of service

12.00PP = each additional hour of service

Package not available in Roja lounge

BEER

Selection of bottled beers

WINE

5 wine selections chosen by our in house sommelier based on your food selections

Selections will include:
2 white wines, 2 red wines
& 1 sparkling wine

COCKTAILS

Casa Margarita & specialty flavors
Mezcal Margarita
Mexican Old Fashioned
La Sandia Alta

INCLUDED SPIRITS

VODKA - One, Tito's, Ketel One

GIN - Bombay, Hendrick's

RUM - Bacardi, Captain Morgan

BOURBON - Buffalo Trace, Maker's Mark

SCOTCH - JW Black

TEQUILA - Milagro Blanco, Corralejo Blanco, El Jimador

MEZCAL - El Silencio Espadín, Del Maguey Vida



BEBIDAS

EXCLUSIVAS

70.00PP = 2 hours of service

80.00PP = 3 hours of service

12.00PP = each additional hour of service

BEER

Selection of bottled beers

WINE

5 wine selections chosen by our in house sommelie based on your food selections

Selections will include:
2 white wines, 2 red wines
& 1 sparkling wine

COCKTAILS

Casa Margarita & specialty flavors
Mezcal Margarita
Mexican Old Fashioned
La Sandia Alta

INCLUDED SPIRITS

VODKA - One, Tito's, Ketel One

GIN - Bombay, Hendrick's, 47 Monkeys

RUM - Bacardi, Captain Morgan, Ron Zacappa 23yr

BOURBON - Buffalo Trace, Maker's Mark, Jefferson's, Smooth Ambler

SCOTCH - JW Black, Macallan 12yr

TEQUILA - Milagro Blanco, Corralejo Blanco, El Jimador
Casamigos Reposado, Corralejo Reposado, El Jimador Añejo

MEZCAL - El Silencio Espadín, Del Maguey Vida,
400 Consejos Espadín, Illegal Reposado & Añejo



EVENT ENHANCEMENTS

AUDIO / VISUAL

The private dining room is equipped with a drop down screen and projector and can be added an additional a/v fee.

ENTERTAINMENT

Live music and entertainment is only permitted in the Roja Lounge. Please ask for our preferred vendor list to book your entertainment.



BOOKING

DEPOSIT

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from Client.

MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

MENU FINALIZATION

All event menus must be finalized at a minimum of 10 days in advance of the event date.

ADDITIONAL FEES

GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than three (3) business days prior to the event date.

SERVICE & ADMIN FEES

All food, beverage, and venue rental fees, are subject to a 6% administrative and operations fee.

EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.

FIND US

ADDRESS

476 K Street NW, Suite D
Washington, DC 20001

PARKING

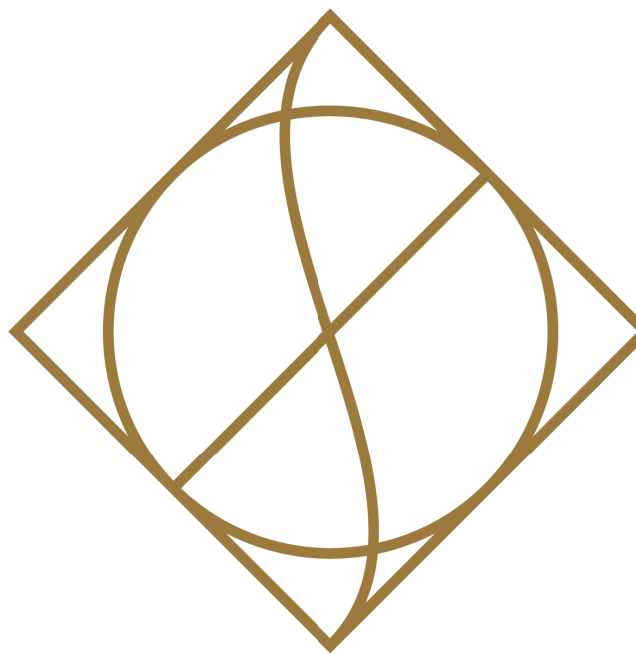
476 K Street NW, Suite D
Washington, DC 20001

CONTACT US

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