



GHOST DONKEY

Ghost Donkey can accommodate 10 to 75 guests, for a booth reservation or full venue buyout. Drinks are offered on consumption, or as part of an open bar for private events. A selection of specialty items can be passed or stationed. Please contact us for more information on booking your next event with us.

passed canapés

WILD MUSHROOM NACHOS
huitlacoche, cotija, poblano salsa

TRUFFLE NACHOS
white cheddar, truffles, chives

CARROT NACHOS
carrot-chipotle chili, cheddar and cotija cheese, mezcal pickled carrots

MOLE CHICKEN NACHOS
cheddar, red cabbage, jalapeño

TUNA TARTARE TOSTADA
raw marinated tuna, border slaw, crispy corn shell

CRAB, CORN, AND BLACK BEAN SALAD

JICAMA & GREEN MANGO SALAD
pineapple, chili salt

GUACAMOLE & CHIPS

***MINI BURRO BURGER**
poblano salsa, huitlacoche, secret sauce

SELECTION OF 3

\$15 PER PERSON PER HOUR - MINIMUM 1 HOUR
*menu items marked with an * do not apply*

SELECTION OF 6

\$25 PER PERSON PER HOUR - MINIMUM 2 HOURS

stationed selections

WHOLE SUCKLING PIG TACO BAR

\$50 per person

accompanied by house-made hot sauces & all the fixins
available for groups of 30-60
must confirm at least 2 weeks in advance

LARGE FORMAT

each feeds for 15 - 20 guests

JICAMA & GREEN MANGO SALAD \$65

GUACAMOLE & CHIPS \$ 85

CRAB, CORN, AND BLACK BEAN SALAD \$135

NACHO BOARDS \$250

*mix n' match the following
each feeds for 15 - 20 guests*

CARROT NACHOS

WILD MUSHROOM NACHOS

MOLE CHICKEN NACHOS

TO SHARE

shrimp cocktail with tequila lime dipping sauce *\$48 per dozen*
oysters *\$48 per dozen*

open bar

*THERE IS A TWO HOUR MINIMUM FOR OPEN BAR.
COCKTAILS MAY ALSO BE ORDERED
BASED ON CONSUMPTION.*

STANDARD \$25 per person per hour

The standard open bar package includes a selection of our signature cocktails, wines by the glass, draft beers, and house liquor.

PREMIUM \$35 per person per hour

Our premium open bar package includes the previous, but with the addition of top shelf liquor.

menus subject to change due to seasonality & availability