

DE BUENA PLANTA

GARDEN CLUB AND MEZCALERIA



EVENTS & BUY OUTS



DE BUENA PLANTA

De Buena Planta—Spanish for “having good roots” or “coming from good plants”— is more than just a place; it is a sensory experience that beats in the heart of Silverlake and pays tribute to plant lovers. Upon entering, you are welcomed by a picturesque garden shop, leading to an outdoor oasis with live DJ sets, agave spirit cocktails muddled with herbs plucked from the garden, and a menu of plant-forward Oaxacan tapas. Tucked away inside is a speakeasy mezcaleria, orchestrated by Latin vinyl records and a well-curated list of mezcals.

De Buena Planta is a clean party, where the tacos are filled with vegetables, the mezcalitas are made with organic, cold-pressed juices, and the wine list features natural and biodynamic varietals from Valle de Guadalupe. We feel that there is always something to celebrate—big or small. We can accommodate any size group within our different seating areas—from our long communal dining tables to our sunken firepit area to our stunning green house. Tucked away inside is Casita, a speakeasy Mezcaleria orchestrated by Latin vinyl records and a well-curated list of mezcals.

KEY FEATURES

VENUE SIZE:

5000 square feet

GARDEN BUYOUTS:

125 guests seated

200 guests standing cocktails

CASITA:

25 guests seated

40 guests standing cocktails

FULL VENUE BUYOUT:

250 guests

Live music nightly
available for events!





GROUP DINING

BRUNCH

15-20 PEOPLE SEATED / 30-40 STANDING ROOM

For parties of 15-30, we require a per person food spend based on the number of guests:

Light Bites preordered a head of time

FAMILY STYLE:

Select 3 brunch items and 1 shared appetizer

TODO BUENA:

Select 4 brunch items and 2 shared appetizer

*Beverage charged on consumption

DINNER

15-20 PEOPLE SEATED / 30-40 STANDING ROOM

For parties of 15-20, we require a per person food spend based on the number of guests:

Light Bites preordered a head of time

FAMILY STYLE:

Select 4 shared items

TODO BUENA:

Select 6 shared items

*Beverage charged on consumption

**Prices do not include 9.5% LA tax,
20% gratuity and 3% administrative fee*



MENUS

DE BUENA PLANTA

GARDEN CLUB AND MEZCALERIA

COCKTAILS

MARGS & MEZCALITAS

FLAQUITA MARGARITA Tequila, Curacao, Lime, Pink Salt	\$15
CASITA MEZCALITA Mezcal, Lime, Pasilla Mixe, Cane Sugar	\$15
CHINGON Mezcal or Tequila, Morita Chile, Pineapple, Smoke, Lime	\$16
ONE WAY TICKET Mezcal or Tequila, Strawberry, Blanc Vermouth, Orange Blossom Lime	\$17
FAT CADDY Mezcal or Tequila, Grand Marnier, Citrus Brandy, Lime	\$18

STIRRED & SAVORY

SUGAR BABY Green Pea Infused Gin, White Vermouth, Fino Sherry, Dill, Himalayan Salt	\$17
OAXACAN OLD FASHIONED American and Oaxacan Whiskeys, Reposado Mezcal, Masa, Agave, Bitters	\$18
PINK NEGRONI Gin or Mezcal, Rose Vermouth, Amaro Angeleno, Prickly Pear, Rose Petal	\$17

FROZEN

BIRD OF PARADISE Aperol, Rose, Grapefruit, Lemon, Oregano, Coconut Water	\$16
COCOCOLADA Mezcal, Rum, Cacao, Coconut Cream, Pineapple, Lime	\$16

CITRUS & HERBAL

GARDEN MOJITO Belize & Oaxaca Rums, Tangerine, Lemon, Thyme, Carrot, Mint	\$16
AMALFI SPRITZ L'aperitivo Nonino, Blanc Vermouth, Lemon Thyme, Sparkling Wine	\$15
GREEN GODDESS Gin, Celery, Snap Pea, Poblano, Sotol, Lime, Dill	\$16

ZERO PROOF

CILANTRO-MINT MOJITO Fresh pressed lime, Cilantro, Mint, Lemongrass Syrup, Lime, Soda	\$12
MEDITERRANEAN TONIC Ritual N/A Gin, Lemon-Thyme Syrup, Orange Blossom, Botanical Tonic	\$13
BASIL PALOMA Ritual N/A Tequila, Grapefruit, Basil, Lime, Agave, Soda	\$13

BEER & WINE

DRAFT

MODELO \$7
LITTLE YELLA PILSNER \$7
*SPECIALTY DRAFT \$8 Ask Your Server About This Month's Selection

BOTTLES & CANS
HELL OR HIGH MANGO WHEAT \$7
*SPECIALTY SEASONAL IPA \$8 Ask Your Server About This Month's Selection

NON-ALCOHOLIC

MEXICAN COKE \$6
JARRITOS \$6
TEPACHE \$4

WHITE

VERDEJO \$13/50 Friend and Farmer Chile
CHENIN BLANC \$15/58 Fanatic California
VIQNIER \$16/62 No Es Patuko Chile
RIESLING \$12/48 Larken Chile

SUPER NATURAL

GRANCHE ROSE (PETNAT) \$13/50 DreamCote California
PINOT GRIS (CARBONIC) \$15/58 Cru Boy Jealous California
PALOMINO \$14/54 La Casa Vieja Mexico

RED

CARIGNAN \$14/54 Mariah Ganxa Spain
CARMENERE \$15/58 Larken Chile

ROSE & ORANGE

MALBEC \$13/50 Bueyes Argentina
PINOT GRIS \$15/58 Innocents California

SPARKLING

PROSECCO BRUT \$14/54 Cantina De Fra Italy
EXTRA BRUT \$15/58 Whoa Jaket California

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BAR SNACKS

CHIPOLTE LIME FAVA Housemade Crispy Fava Beans, Chili, Lime	\$6
'CHICHARRON' Buena Spice Blend, Cholula Hot Sauce	\$5
TAJIN-LEMON CUCUMBERS Sliced Cucumber, Tajin, Lemon	\$4
TODOS BOTANITAS Trio of All Three Bar Snacks	\$13

SMALL & SHAREABLE PLATES

CHIPS & SALSA TRIO Salsa Verde, Molcajete, Mango-Habanero, Housemade Tortilla Chips, Buena Salt	\$10
GARDEN GUACAMOLE Housemade Tortilla Chips, Aztec Chili Oil, Cilantro, Cotija (D)	\$13
BUENITAS Crispy Corn & Queso Fritters, Guasacaca (D)	\$8
ELOTE Grilled Mexican Corn on The Cob, Harissa Aioli (S), Cotija (D), Buena Blend Salt	\$8
ROASTED TOMATILLO SIKIL PAK Traditional Mayan Pumpkin Seed Dip, Garden Herbs, Market Vegetable Crudite	\$14
GRILLED CABBAGE SALAD Braised & Grilled Cabbage, Jalapeno Crema (S), Pico De Gallo, Scallions, Pecan Chorizo (N)(S)	\$13
VEGETABLE CESAR SALAD Shaved Purple Cauliflower, Brussels Sprouts, Purple Kale, Crispy Chickpeas, Preserved EggYolk, Cesar Dressing (S), Shaved Manchego (D) + Vegan Option \$2	\$16
NACHOS DEL JARDIN Roasted Zucchini, Seared Purple Kale, Black Beans, Guacamole, Cashew & Carrot Cheese (N), Harissa Aioli (S), Preserved Lemon Crema, Micro Greens + Impossible™ Chorizo \$4 (S)	\$14

TACOS (2 TACOS PER ORDER)

BARBACOA Slow-Roasted Chunk Foods™ Steak (G)(S) with Buena Seasoning, Lime, Cilantro, Pickled Onions, Corn Tortillas	\$18
AL PASTOR House-Roasted Yuba (S), Pickled Onion, Lime, Charred Pineapple, Cilantro, Corn Tortillas	\$12
COLIFLOR Roasted Cauliflower, Pico De Gallo, Cotija (D) Chipotle Aioli (S), Cilantro, Corn Tortillas	\$12
GRINGA Impossible™ Carne Molida, Shredded Cabbage, Pico De Gallo, Cheddar (D), Jalapeno Crema (S), Crispy Corn Tortillas, + Sub Vegan Cheddar \$2	\$14
MERCADO Chef's Daily Market Driven Special, Made with Seasonal Ingredients	\$12

HANDMADE MASA

HUITLACOCHÉ QUESADILLA Poblano, Corn, Market Huitlacoche, Queso Chihuahua (D), Epazote, Handmade Blue Corn Tortilla	\$16
FLOR DE CALABAZA Market Squash Blossom, Molcajete, Queso Oaxaca (D), Cilantro, Mango-Habanero Salsa, Handmade Blue Corn Tortilla (D)	\$12
TOSTADA DE CURTIDO Guacamole, Pickled Cabbage Slaw, Beets, Cilantro, Queso Fresco (D)	\$10
TOSTADA DE TINGA House Stewed Jackfruit, Avocado, Garden Preserved Lemon Crema, Cilantro,	\$10
MARKET VEGETABLES EN FUEGO! Grilled Seasonal Vegetable Platter, Jalapeno Crema, Handmade Blue Corn Tortillas + Grilled Queso Fresco (D) \$5	\$22



*all menu items are vegan and gluten free unless stated with: (N) contains nuts / (G) contains gluten / (D) contains dairy / (S) contains soy
an optional 3% health and wellness fee has been added to the bill to support health insurance for our staff.
*we are not liable for allergies. please alert us if you have any allergies as we do have nuts & gluten in-house.



BRUNCH MENU

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BRUNCH

COCKTAILS

CARAJILLO MARTINI \$16

Distilled Agave, Cold Brew, Liquor 43,
Sea Salt, Coffee Liqueur, Baking Spice

BLOODY MARY \$13

Choice of Spirit, Tomato, Chipotle,
Lime, Savory Herbs, Pineapple

MICHELADA WITH MODELO ESPECIAL \$10

COFFEE

+ Sub Almond / Oat Milk \$1

AMERICANO \$4

FLAT WHITE \$5

ESPRESSO \$3

CORTADO \$3

PLATES

SWEETCORN WAFFLE \$16

Market Fruits, Orange-Piloncillo Syrup

BUENOS RANCHEROS \$8

Crispy Housemade Corn Tortillas, Black Bean Puree,
Cotija, Egg Over Easy, Pico De Gallo, Red Salsa
+ Sub Vegan Cheddar \$2

CARRITO DE FRUTA \$12

Seasonal Market Fruits, Tajin, Chamoy, Lime

DESAYUNO TACOS \$12

Fried Egg, Russet Potato, Guacamole, Cilantro, Fried
Shallot, Buena Salt, Housemade Corn Tortillas

PARA LA CRUDA SOPA \$10

Salsa Verde, Hominy, Jackfruit, Onions
& Cilantro, Lime, Cabbage, Tortillas





EVENT BUY OUTS

PARTIAL GARDEN BUYOUT RATES OVER 30PPL SEATED / OVER 40PPL STANDING

FAMILY STYLE:

Select 4 shared items

Beverage charged on consumption

*Open bar packages available

TODO BUENA:

Select 6 shared items

Beverage charged on consumption

*Open bar packages available

CASITA BUYOUT RATES

INSIDE BAR 25PPL SEATED / 40PPL STANDING

Casita Full Venue Hire

MONDAY-SUNDAY

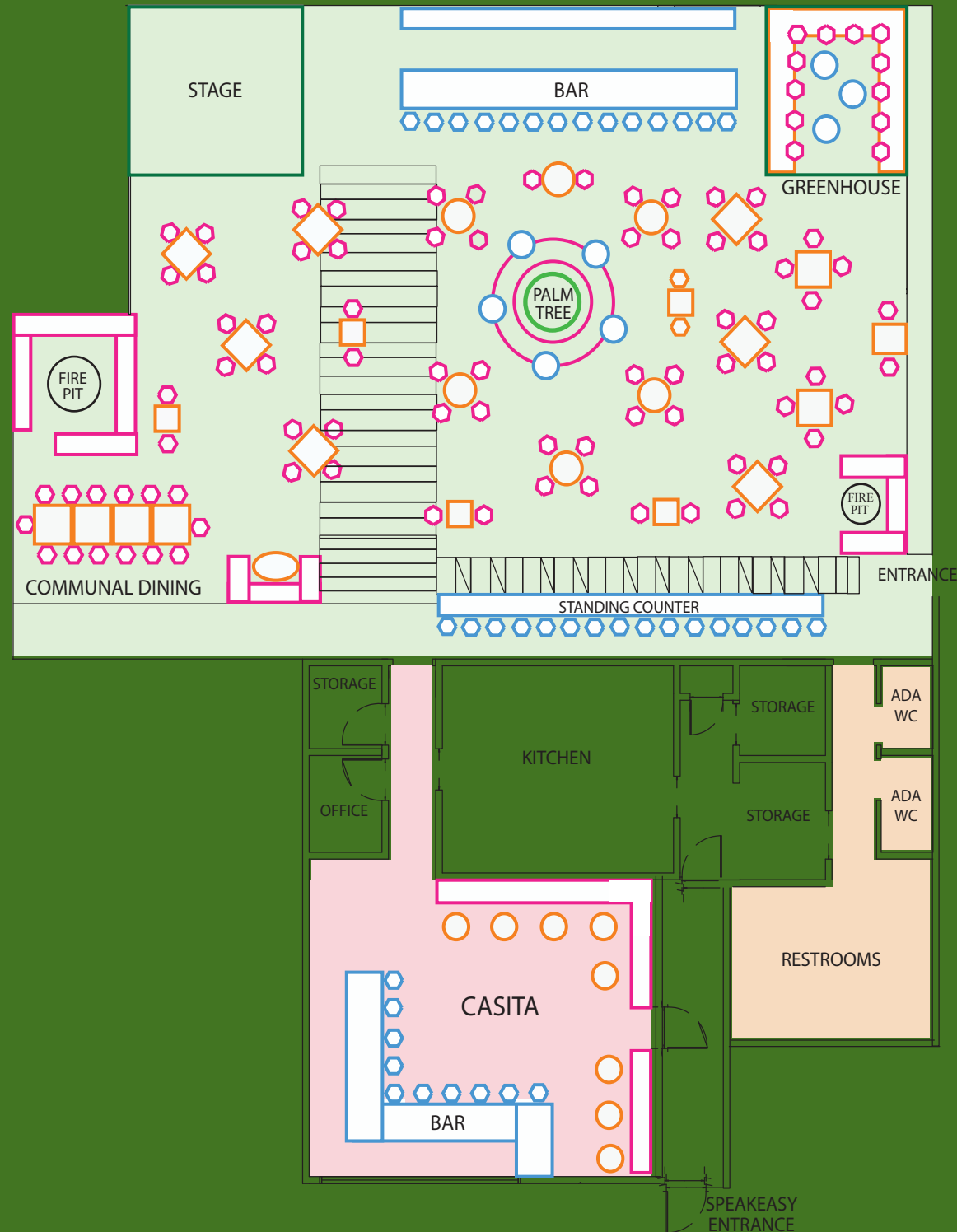
FULL VENUE BUYOUT RATES

UP TO 125PPL SEATED / 200PPL STANDING

De Buena Planta Full Venue Hire

THURSDAY - SUNDAY:

**Prices do not include 9.5% LA tax,
20% gratuity and 3% administrative fee*



FILMING AND PHOTOSHOOTS

*De Buena Planta is closed weekdays before 4pm
and available for hire for a location fee.

MONDAY-FRIDAY: 7AM-3PM

*All other days and times, see event buyout prices

Contact us for filming and photoshoot inquiries:

events@debuenaplanta.us

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An aerial photograph of a vibrant outdoor dining area. The space is filled with various tables, including wooden pallets and rectangular tables, surrounded by colorful wicker chairs. The area is lush with tropical plants like palm trees and monstera leaves. String lights are strung across the scene, and a wooden fence is visible at the bottom. The overall atmosphere is warm and inviting.

THANK YOU!