



Our Private Spaces

THE RIO ROOM

A fully private and inviting room located downstairs from the restaurant. Perfect for seated events up to 40 people or cocktail receptions up to 50 people.

Minimum F&B Purchase: \$200 Breakfast / \$350 Lunch / \$500 Dinner

THE MAYAN ROOM

A fully private room located off of one of our main dining rooms. Perfect for seated events up to 20 people or cocktail receptions up to 25 people.

Minimum F&B Purchase: \$200 Breakfast / \$300 Lunch / \$400 Dinner

THE MESA DECK

A semi-private reception area brightened with floor to ceiling windows. Perfect for seated events up to 50 people or cocktail receptions up to 80 people.

Minimum F&B Purchase: \$200 Breakfast / Inquire for Lunch / \$1,200 Dinner

MESA & MAYAN COMBO

These two spaces can accommodate seated events up to 65 or receptions up to 120 people.

Minimum F&B Purchase: \$200 Breakfast / Inquire for Lunch / \$1,500 Dinner

THE LOWER DECK

A semi-private reception area adjacent to our bar space, brightened with windows. Perfect for seated events for up to 60 people.

Minimum F&B Purchase: \$200 Breakfast / Not available for lunch or dinner unless you do a half or full restaurant booking

THE BAR

Have your own private bar for a cocktail hour! Our bar can accommodate up to 100 people.

Inquire about pricing.

HALF RESTAURANT

Use The Lower Deck and The Bar for events up to 175 people.

Inquire about pricing.

"THE WHOLE ENCHILADA"

Use the entire restaurant for a private dinner or cocktail party for 200+.

Inquire about pricing.

Minimums do not include tax and service charge.

Contact Michele at mjones@tortillacoast.com or 202.546.6768



Breakfast Buffets

CONTINENTAL

Assorted muffins, croissants, and danishes, served with sliced seasonal fruit.
\$10.50/person

SUNRISE

Huevos rancheros, Mexican roasted potatoes, crispy bacon, warm tortillas, served with breakfast breads.
\$12/person

DELUXE

French toast with scrambled eggs, your choice of bacon or chorizo, served with breakfast breads.
\$13.50/person

FIESTA

Scrambled egg and chorizo casserole with warm corn tortillas, black beans and rice, served with breakfast breads.
\$14/person

ADD SLICED SEASONAL FRUIT TO ANY BREAKFAST BUFFET

\$2/person

BREAKFAST BEVERAGES

Freshly brewed regular or decaf coffee: \$60/gallon
Chilled Orange Juice: \$20/half gallon

*Charge based on consumption

Buffets are not all-you-can-eat and are priced and portioned per person.

All prices are subject to 10% tax and taxable 21% Service Charge.

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Chips & Dips

HOUSE-MADE SALSA:

\$1.50/person

HOUSE-MADE DIPS:

Chili Con Queso

Guacamole

Sunset Sauce

CHOOSE ONE:

\$3/person

CHOOSE TWO:

\$4.50/person

ALL THREE:

\$5/person

All chips & dips are bottomless & must be ordered for your entire party.
All prices are subject to 10% tax and taxable 21% Service Charge.

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Appetizers

SKEWERS

Seasoned meat, grilled with red onions and skewered.

Three pieces per order.

Fajita Chicken: \$3/order

Fajita Steak: \$4/order

MEXICAN PINWHEELS

Flour tortillas rolled with cream cheese & pico de gallo.

Three pieces per order.

\$1.75/order

QUESADILLAS

3 pieces per order

Chicken or Veggie: \$2.75/order

Steak or Shrimp: \$3.50/order

CHICKEN FLAUTAS

Corn tortillas filled with ranchera chicken & served with sour cream.

Three pieces per order.

\$2.50/order

MINI EMPANADAS

Pastry shell filled with spicy ground beef.

Two pieces per order.

\$2.75/order

CRUDITES

Fresh, seasonal vegetables, served with house dressing

\$3.50/person

TAMALES

*Ground beef tamales topped with tex-mex gravy.

*Seasoned chicken tamales topped with tomatillo sauce

Either option: \$3.75/piece

MINI BURRITOS

*Seasoned ground beef mini burrito topped with beef gravy & melted cheese

*Shredded ranchero chicken mini burrito, topped with tomatillo sauce & melted cheese

*Spinach & mushroom mini burrito, topped with tomatillo sauce & melted cheese

Each option: \$3.75/piece

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Lunch & Dinner Buffets



TEX-MEX COMBO

Hard shell tacos and warm soft tortillas with sides of lettuce, tomato, & cheddar cheese.

Served with cheese enchiladas

Vegetarian: \$11/person

Shredded Chicken in Ranchero Sauce: \$13/person

Seasoned Ground Beef: \$14/person

FAJITAS

Sauteed onions & peppers, soft flour tortillas, with sides of guacamole, pico de gallo, & sour cream.

Served with cheese enchiladas.

Vegetarian: \$12.50/person

Chicken: \$15/person

Steak: \$17.50/person

SEASONAL FISH

Fresh seasonal fish rubbed with blackening seasoning, baked, and served with pineapple salsa

\$17/person

GARDEN SALAD

Add a garden salad to your buffet for only an additional \$3/person!

SODAS & ICED TEA

\$3/person

If not ordered, then only water service will be provided.

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ASSORTED COOKIES

\$3/person

ARROZ CON LECHE

Mexican style rice pudding;
white rice cooked with milk, sugar,
vanilla, and cinnamon.

\$3.50/person

XANGO

Caramel cheesecake, wrapped in a
flour tortilla and fried golden brown.

\$4.50/person

CHOCOLATE BROWNIES

\$2.75/person

Desserts are not all-you-can-eat and are priced and portioned per person.
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Bar Packages

MARGARITA BAR

Choice of gold coast on the rocks margaritas OR frozen original & strawberry
1st hour: \$10/person
Each additional hour: \$9/person

BEER, WINE, & MARGARITAS

Selection of Domestic & Imported Beers, house Red & White Wines, and your choice of either frozen original & strawberry margaritas OR gold coast on the rocks
1st hour: \$13/person
Each additional hour: \$12/person

BEER & MARGARITA BAR

Selection of Domestic & Imported Beers, paired with your choice of our frozen original & strawberry margaritas OR gold coast on the rocks.
1st hour: \$11/person
Each additional hour: \$10/person

FULL OPEN BAR

Includes Beer, house Red & White Wines, Margaritas, & house Liquors
1st hour: \$15/person
Each additional hour: \$14/person
*Top shelf liquors not included.

BEER & WINE BAR

Selection of Domestic & Imported Beers with our house Red & White Wines
1st hour: \$11/person
Each additional hour: \$10/person

BRUNCH OPEN BAR

Mimosas, Bloody Marys, & house-made Red Sangria
1st Hour - \$14/person
Each additional hour - \$13/person

CHAMPAGNE TOAST

Add a delicious champagne toast for you and all your guests to celebrate your special occasion!
\$5/person

All bar packages include non-alcoholic drinks.

All prices are subject to 10% tax and taxable 21% Service Charge.

Bartenders are required for all alcoholic beverage service at \$150 for the first three hours. For each additional hour, \$25/bartender is charged.

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Bar a la Carte

CONSUMPTION BAR

BOTTLED BEER

\$6

HOUSE WINE

\$6

FROZEN MARGARITAS

\$7.50

GOLD COAST MARGARITAS

\$9

COCKTAILS

\$7.50

SOFT DRINKS

\$3

*Charges are based on consumption on the host tab and do not include tax & service charge.

CASH BAR

BOTTLED BEER

\$8

HOUSE WINE

\$8

FROZEN MARGARITAS

\$10

GOLD COAST MARGARITAS

\$12

COCKTAILS

\$10

SOFT DRINKS

\$4

*Prices are inclusive of service charge & tax. Each guest is required to pay own charges for all alcohol ordered. Cash only payment.

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Wine List

WHITE WINES

SAUVIGNON BLANC

Douglass Hill Winery - CA

\$30

PINOT GRIGIO

Coastal Ridge Winery - CA

\$32

CHARDONNAY

Canyon Road - CA

\$25

Luc Pirlet Unoaked - France

\$32

RED WINES

PINOT NOIR

Backhouse - CA

\$36

MERLOT

Porta Palo - Italy

\$32

CABERNET SAUVIGNON

Canyon Road - CA

\$25

Curious Beasts - CA

\$42

BUBBLY

PROSECCO

Benvolio - Italy

\$48

CAVA

Mas fi Cava Brut - Spain

\$50

All prices are subject to 10% tax and taxable 21% Service Charge.

Wines must be ordered per bottle & at least one week in advance to guarantee availability. Tortilla Coast can only guarantee the number of bottles pre-ordered.

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