



ESPITA MEZCALERIA

HECHO EN SHAW

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1250 9th Street NW, Washington DC 20001

EVENING EVENTS PACKAGES

EVENTS AT ESPITA

Thank you for considering hosting your event at Espita Mezcaleria! We offer several options to make sure you have the perfect private or semi-private event.

EVENT AREAS

Front Dining Room

The dining area immediately to the right when entering the restaurant. It can accommodate up to 50 people standing. This area will be roped off to ensure that no regular dining guests disrupt your event.

Rear Dining Room

This area is along the N Street windows and can accommodate up to 30 people standing. This area will be partially roped off, though regular dining guests will have access to the restroom.

Patio

Espita has one of the most beautiful patios in Shaw. The patio is a perfect venue for a casual happy hour. It comfortably fits up to 50 people standing.

Space Fee

Space fees vary depending on when the event is, how long it lasts, and what part of the restaurant you would like to reserve. An extra hour will be added to the price to accommodate setup and breakdown time.

FOOD PACKAGES

The next page shows a sample food package. As our menu items change regularly and events are generally booked more than 30 days out, we cannot guarantee a particular dish will be available, but we generally have dishes similar to those listed on the next page. All food items will continue to be replenished as long as your guests continue to eat.

Basic Package \$30/person

The basic package includes guacamole, a selection of salsas, a vegetarian tostada, and a selection of tacos.

Premium Package Additional \$8/person

The premium package includes everything in the basic package, plus a fish or meat tostada, our more premium tacos, and a dessert option.

Special Requests (price based on request)

Chef Robert is always happy to accommodate special requests when planning your event. If you are looking for something not listed on the next page, please don't hesitate to ask.

BAR PACKAGES

All events at Espita include an open bar \$10 minimum spend per person. We are happy to offer limited menus to contain the price, or happy to add on extras like guided mezcal flights. If you would like us to stock specific bottles (a mezcal we don't normally carry, or a special bottle of wine), we are happy to source them.

SAMPLE STANDARD FOOD PACKAGE

a constant flow of the following:

GUACAMOLE Y SALSA

served with fresh heirloom corn tortilla chips

GUACAMOLE

Avocado, Jalapeño, Onion, Cilantro

VERDE CRUDA

Tomatillo, Onion, Garlic, Serrano

CHARRED ONION & CASHEW

Pasilla Oaxaca, Roasted Garlic

FRESCA

Tomato, Tomatillo, Chipotle Meco, Guajillo

BORRACHA

Mezcal, Orange, Raisin, Capers, Chipotle Moritas

ANTOJOS

AVOCADO TOSTADA

Cashew Butter, Tomato, Pickled Bulb Onion, Everything Salt, Cacao Nibs, Sunflower Sprouts

PAPAS OAXAQUEÑAS

Triple Cooked Potatoes, Tomato Salsa, Garlic Cashew Crema

TACOS

SEARED WAHOO TACOS

Crushed Avocado, Cumin Crema, Olive Crumble, Shaved Fennel, Tomatillo & Jalapeño Salsa

AL PASTOR TACOS

Adobo Rubbed Pork, Pineapple, Pickled Watermelon, Salsa Verde, Salsa Ranchera

ROASTED BRUSSELS TACOS

Shaved Brussels, Nut & Seed Slaw, Salt Baked Sunchoke, Pickled Sunchoke, Smoked Almond, Hazelnut, & Sesame Crema

SAMPLE PREMIUM FOOD PACKAGE

add on the following:

ANTOJOS Y TACOS

CURED ARCTIC CHAR TOSTADA

Avocado, Char Skin Chicharron, Pomegranate, Cured Egg Yolk, Everything Spice

ALITAS TACOS

Fried Chicken Wing Tacos, Five Chile Salsa, Lime Cashew Crema, Pickled Celery Slaw, Roast Chicken Skin Salt

PESCUEZO TACOS

Adobo rubbed Lamb Neck, Manzanilla & Pine Nut Salsa, Pickled Cucumber & Mint, Salsa Borracha, Queso Fresco

POSTRE

GINGER & CANELA ARROZ CON LECHE

Mango, Amaranth, Chia & Sesame Streusel, Mango Sorbet

HOURLY SPACE FEES

Our space fees change with the demand for the space.

Space	Sun-Thur	Fri-Sat*
Front	\$400	\$1000
Back	\$200	\$500
Patio	\$400	\$1000
Buyout	\$1000	\$2500

*All Friday or Saturday events will be charged from 5PM until the end of the event as the space generally cannot be used beforehand for regular dining guests.

We are looking forward to hosting your wonderful event.

Please contact Kelly Phillips, our Events Director, at Events@EspitaDC.com to discuss availability and the particular needs of your event.