



KALUÚ
RESTAURANT



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Tapas

Family Style

\$25 Per Person

Smashed Avocado

salsa bandera, queso fresco, chicharrón.

Chipotle hummas

salsa macha, flour tostadas. *vegan

Truffle and Cotija French fries



El Clasico

\$49 Per Person

Welcome Champagne Toast

Appetizers

Family Style:

Smashed Avocado

salsa bandera, queso fresco, chicharrón.



Entree

Grilled Octopus cazuela

fideos secos, queso fresco, mojo verde, chile güero aioli.

Pork belly chicharron

salsa verde, ayocote beans, verdolaga.

Sinaloa style

Free Range Organic Chicken, fingerling potatoes,
grilled green onion & chile güero.



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Bottle Service

Vodkas

		MAGNUM
GREY GOOSE	\$250	\$925
BELVEDERE	\$250	\$925
TITOS	\$250	

Tequilas

DON JULIO 1942	\$500	\$1,000
DON JULIO 70	\$450	
DON JULIO REPO	\$300	
DON JULIO BLANCO	\$275	
CASAMIGOS BLANCO	\$350	
CASAMIGOS REPO	\$450	
PATRON SILVER	\$275	
PATRON ALTO	\$500	
CLASE AZUL	\$500	

Cognac

DUSSE VSOP	\$450
HENNESSY	\$500
HENNESSY VSOP	\$650

Gin

BOMBAY	\$350
TANQUERAY	\$300

Scotch

MACALLAN 12	\$500
JOHNNIE WALKER BLACK	\$450
CHIVAS REGAL 12	\$450

Whiskey

	MAGNUM
JAMESON	\$300
CROWN ROYAL	\$275
MAKERS MARK	\$350

Champagne

ACE OF SPADES	\$600
DOM PERIGNON	\$500
DOM PERIGNON LUMINOUS	\$600 \$1,100
MOET ROSE NECTAR	\$300 \$500
MOET CHANDON	\$200
VUEVE CLICQUOT	
YELLOW LABEL \$400	\$700

VIP Packages

- Don Julio 70 and Dom Perignon \$1,000
- Grey Goose Magnum and Vueve Clicquot \$1,000
- Casamigo Repo, Titos, Moet Chandon \$1100

Big VIP Packages

- Don Julio 1942 Magnum and Ace of Spades \$1900
- Grey Goose Magnum and Vueve Cliquot Magnum \$1300
- Clasè Azul, Belvedere, Dom Perigon \$1500