



SANDRA DYEAK, CMP

Event Manager
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ANASTACIA QUIÑONES-PITTMAN

Executive Chef

VICTOR ROJAS

General Manager

José brings a fresh, modern take on regional Mexican cuisine to Dallas' beloved Lovers/Inwood neighborhood. Inspired by the brilliant and fast-paced culinary scene in Jalisco, the restaurant captures the serendipitous connections created when culture, food, tequila and art merge into one experience.

Jose's vibrant story comes to life at every table through its chef-driven plates, craft cocktails, the ceramics crafted by its renowned namesake, José Noe Suro of Ceramica Suro and the hand-drawn mural adorning the walls with scenes of Guadalajara and Tequila, which was a collaboration between Suro and Dallas-based designer and artist Megan Reinhardt.

More than a restaurant, José is a community with authentically innovative Mexican food at its heart. Helmed by award-winning Chef Anastacia Quiñones-Pittman, José's culinary program is seasonal, inspired and ever evolving. A first-generation Mexican American and native Texan, Chef AQ brings creativity and complexity into every dish she designs, drawing from her varied experiences including training at the Culinary Institute of America, cooking with Tracy Des Jardins at Jardinère and heading her own masa-focused pop-up, Tacos de Tacha, which now lives on through the menu at José.

Take a seat at José and you'll take a seat at the table of the friends who created it: Brady Wood of WoodHouse, José Noe Suro of Ceramica Suro, Lance Raney of Droese Raney Architecture, Megan Reinhardt of Reinhardt Creative and countless others in La Familia.

“José represents a lifelong story of good friends, adventurous travel, inventive eating and joyful cocktailing,” says WoodHouse Founder and CEO, Brady Wood. “We hope to bring the Jalisco experience as it is: laid back, unpretentious and delicious.”



CATERING MENUS

BUFFET MENUS

All items listed can be served buffet style.

Chef AQ is also happy to create a customized plated menu for your event!



CATERING MENUS

JOSÉ

TACO BAR #1

\$40 pp

Chips & Salsa

Casa Guacamole

Tacos de Pollo (Chicken)

Tacos al Carbon (Steak)

Tacos de Champinones (Mushroom) (V)

Cilantro Rice

Refried Black Beans

*3 tacos per person

TACO BAR #2

\$58 pp

Chips & Salsa

Casa Guacamole

Queso Con Rajas

Street Elotes

Tacos de Pollo (Chicken)

Tacos al Carbon (Steak)

Tacos de Champinones (Mushroom) (V)

Cilantro Rice & Refried Black Beans

Mexican Wedding Cookies

*3 tacos per person



CATERING - A LA CARTE

JOSÉ

APPETIZERS

passed or served on a buffet

TORTILLA CHIPS

SALSA ROJA

Roasted tomatoes, onions, garlic, lime juice, serranos, cilantro.

\$2.25 PP

SALSA VERDE

Roasted tomatillos, onions, garlic, lime juice, avocados, serranos.

\$2.25 PP

CASA GUACAMOLE

Avocado, cilantro, serrano peppers, lime.

\$6 PP

QUESO CON RAJAS

Creamy cheese dip with roasted poblanos, red and green bell peppers, onions.

\$5 PP

STREET STYLE ELOTES

TX corn, crema, queso fresco, lime juice, chili powder.

\$5 PP

CARROT-HABANERO SOUP SHOOTERS

Carrot, habanero, coconut milk, pepita pesto.

*add crab +3e

\$5 E*

CHIPOTLE CREMA CHICKEN SKEWERS

Grilled chicken, chipotle cream sauce.

*minimum order of 24

\$6 E

PORK RIBLETS AL PASTOR

Achiote, pineapple gastrique, onion, cilantro.

\$6 E

CRAB SOPESITOS

Lump crab stuffed masa boats, poblana crema, cilantro, queso fresco.

\$8 E*

CEVICHE LA PANGA

Mahi Mahi, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil.

\$8 PP

MEXICAN SHRIMP COCKTAIL

Shrimp, tomato, avocado, cilantro, serrano peppers, lime juice, saladitas.

\$8 PP

MINI AHI TUNA TOSTADAS

Ahi tuna marinated in salsa, mariscada, chiltepin aioli, avocado, cucumber, cilantro.

\$9 E*

COCONUT CEVICHE

Mahi Mahi, avocado, mango, coconut milk, pepitas, cilantro, serrano peppers, lime juice.

\$10 PP

RAW BAR DISPLAY

Oysters, crab legs, jumbo shrimp.

MP

CHIMICHURRI BEEF SKEWERS

Grilled skirt steak, jalapeno chimichurri.

*minimum order of 24

\$8 E

FILET SKEWERS

Filet Mignon, jalapeno goat cheese, jalapeno salsa.

*minimum order of 24

\$14 E

*items can be passed only

CATERING - A LA CARTE

JOSÉ

ENTREES

TACOS DE POLLO

\$5 E

Marinated grilled chicken breast, house-made corn tortillas, pico de gallo, queso fresco.

TACOS DE CAMARON

\$6 E

Shrimp, cilantro-lime marinade, house-made corn tortillas, avocado salsa, pico de gallo.

TACOS AL CARBON

\$5 E

Skirt steak, house-made corn tortillas, pico de gallo, queso fresco.

TACOS DE CHAMPINONES (V)

\$4.5 E

Lions Mane mushrooms, avocado, guajillo salsa, pickled red onion, goat cheese.

PASTEL AZTECA

\$60

“Mexican Lasagna”, Shredded chicken, corn tortillas, suiza sauce, Monterrey cheese.

*serves 10

SHORTTRIB ENCHILADAS

\$5 E

Shredded braised shortrib, guajillo sauce, cotija cheese, white onion, crema.

*minimum order of 12

PARK CITIES ENCHILADAS

\$5 E

Skirt Steak, peppers, onion, Monterrey cheese, chipotle crema.

*minimum order of 12

CHEESE ENCHILADAS (V)

\$4.5 E

Cilantro, Monterrey cheese, creamy tomatillo sauce.

*minimum order of 12



CATERING - A LA CARTE

JOSÉ

SIDE SALADS

CAESAR SALAD \$7 PP

Romaine, hearts of palm, cotija cheese, radish, pickled red onion, avocado Caesar dressing.

ROMAINE SALAD \$8 PP

Romaine, cherry tomatoes, avocado, tortilla strips, black beans, Chihuahua cheese, jalapeno dressing.

CRAB & MANGO SALAD \$12 PP

Lump crab, sliced mango, poblana crema, red onion, cilantro, radish, cucumber, arugula.

SIDES

CILANTRO RICE \$1.5 PP

REFRIED BLACK BEANS \$2 PP

SAUTEED VEGGIES \$3.75 PP

PLANTAINS \$4 PP

CALABACITAS \$4 PP

*minimum order of 8 for all sides

DESSERTS

MEXICAN PASTRIES \$4.5 E

*minimum order of 24

MEXICAN WEDDING COOKIES \$4.5 E

*minimum order of 24

MINI TRES LECHES \$4.5 E

MINI FLAN \$4.5 E

MINI CHOCOLATE FLAN \$4.5 E

MINI SEASONAL FLAN \$4.5 E

TRES LECHES \$40 E

*serves 16-18

FLAN \$40 E

*serves 12

CHOCOLATE FLAN \$40 E

*serves 12

SEASONAL FLAN \$40 E

*serves 12



BEVERAGES

JOSÉ

MARGARITAS

THE USUAL \$432

Casamigos Blanco, Lime Juice,
Topo Chico, Turbo Salt

*32 servings per batch

TOP SHELF MARGARITA \$400

Avion Silver, Cointreau,
Agave Nectar, Lime Juice

*32 servings per batch

SKINNY PALOMARITA \$400

Olmecca Altos Plata, Giffard
Pampelmousse, Grapefruit &
Lime Juices, Topo Chico

*32 servings per batch

WINE BOTTLES

CASA MADERO \$60

Caberernet Sauvignon
Valle de Parras, MEX

CALIXA \$68

Cabernet Sauvignon
Valle De Guadalupe, Baja, CA

SCIELO R.2 \$78

Cabernet Sauvignon
Valle de Parras, MEX

LYRIC \$52

Pinot Noir
Santa Barbara, CA

MAAL BIOLENTO \$64

Malbec
Mendoza, ARG

CASA MADERO V3 21 \$84

Red Blend
Valle de Parras, MEX

CASA MADERO \$60

Chardonnay
Valle de Parras, MEX

PATZ & HALL \$68

Chardonnay
Sonoma Coast, CA

MONTE XANIC \$60

Sauvignon Blanc
Valle de Guadalupe, Baja, CA

ROSE GOLD \$64

Rose
Cotes de Provence, FRA

GRATIEN & MEYER \$65

Brut Rose
Loire, FRA

TELMONT BRUT \$120

Reserve Brut
Champagne, FRA

MOCKTAILS

CUCUMBER LIMEADE \$175

Cucumber Juice, Lime Juice,
Simple Syrup, Mint

*32 servings per batch

GUAVA PINK \$175

Pink Guava, Tamarind-Ginger
Syrup, Lime Juice, Topo Chico

*32 servings per batch

MOUNTAIN PASSION \$175

Amazonion Passion Fruit,
Lime Juice, Basil, Topo Chico

*32 servings per batch



PRICING & TERMS

JOSÉ

STAFF

José Manager setup/pickup	\$150
Servers	\$50/hr
Bartenders	\$50/hr
Food Prep Cooks	\$50/hr
Production Manager	\$60/hr
On-Site Event Coordinator	\$150/hr
Chef AQ Fee	\$1,000

*all hourly staff require a 4 hour minimum

EVENT CONFIRMATION

A signed contract, credit card authorization form, and 50% non-refundable deposit is required to secure your date.

SERVICE FEE & SALES TAX

A 22% gratuity and 8.25% sales tax will be added to your final bill.

ADDITIONAL BILLING INFORMATION

- All details must be finalized 72 hours prior to the event to allow for production time.
- Billing is based upon final headcount 72 hours prior to event.
- Final payments are due on the day of the event.
- Rush fees may be applied to orders with less than 48-hours notice.
- All overages will be added to the final bill.

RENTALS

José has a small amount of inventory which we have available for rental. In the case that we don't own the items to meet your needs we will re-rent the items through our trusted vendors and manage the delivery and set-up of these items to ensure that your event has everything needed to succeed.

We are a full-service event coordinating company so we can bid out and manage all of your needs from many different vendors if necessary. Our goal is to ensure a seamless, customized event.

WE ALSO OFFER...

JOSÉ



LARGE TO-GO

Just want a quick pick-up?

Put in your order today for your party and pick it up yourself! Easy!



RESTAURANT HOURS OF OPERATION

Sunday - Tuesday | 11am to 9:30pm
Wednesday - Saturday | 11am to 10:30pm
Friday & Saturday | Bar Closes at 11pm
Saturday - Sunday Brunch | 11am to 3pm
Monday - Friday Happy Hour | 3pm - 5:30pm

ON SITE EVENTS

Celebrate at José!

Serving 13 - 200 guests in any of our private spaces.



TACO TRUCK

You bring the friends,
we bring the tacos & margaritas!