



## **SANDRA DYEAK, CMP**

Event Manager  
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## **ANASTACIA QUIÑONES-PITTMAN**

Executive Chef

## **VICTOR ROJAS**

General Manager

# ABOUT US

# JOSÉ

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.”

## 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



## APPETIZERS

**TORTILLA CHIPS**

**SALSA ROJA**

**\$2.25PP**

**SALSA VERDE**

**\$2.25PP**

**CASA GUACAMOLE**

**\$6PP**

**QUESO CON RAJAS**

**\$5PP**

**CHIPOTLE CHICKEN SKEWERS** **\$6E**

\*minimum order of 24

**CHIMICHURRI BEEF SKEWERS** **\$8E**

\*minimum order of 24

**STREET STYLE ELOTES** **\$5PP**

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

**PORK RIBLETS AL PASTOR** **\$6E**

Achiote, pineapple gastrique,  
onion, cilantro

**CEVICHE LA PANGA** **\$8PP**

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

**COCONUT CEVICHE** **\$10PP**

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

**MEXICAN SHRIMP COCKTAIL** **\$8PP**

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



## ENTREES

### TACOS DE POLLO \$5E

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

### TACOS DE CAMARON \$6E

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

### TACOS AL CARBON \$5E

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

### TACOS DE CHAMPINONES (V) \$4.5E

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

### PASTEL AZTECA \$60

"Mexican Lasagna", Shredded chicken, corn tortillas, suiza sauce, Monterrey cheese

\*serves 10

### SHORTRIB 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

## SIDES

### CAESAR SALAD \$7E

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

### ROMAINE SALAD \$8E

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

### CILANTRO RICE \$1.5PP

\*minimum order of 8

### REFRIED BLACK BEANS \$2PP

\*minimum order of 8

### SAUTEED VEGGIES \$3.75PP

\*minimum order of 8

### PLANTAINS \$4PP

\*minimum order of 8

### CALABACITAS \$4PP

\*minimum order of 8

## DESSERTS

### MEXICAN PASTRIES \$4.5E

\*minimum order of 24

### MEXICAN WEDDING COOKIES \$4.5E

\*minimum order of 24

### TRES LECHES \$40

\*serves 16-18

### FLAN \$40

\*serves 12

### CHOCOLATE FLAN \$40

\*serves 12

### SEASONAL FLAN \$40

\*serves 12



# BEVERAGES TO-GO

# 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

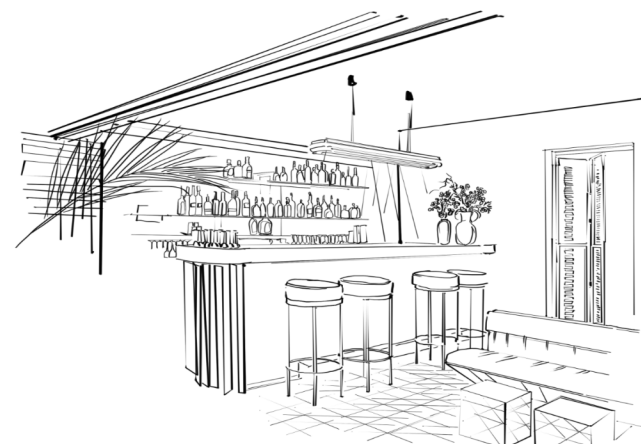
Pink Guava, Tamarind-Ginger  
Syrup, Lime Juice, Topo Chico

\*32 servings per batch

### **MOUNTAIN PASSION** \$175

Amazonion Passion Fruit,  
Lime Juice, Basil, Topo Chico

\*32 servings per batch



# BOOKING POLICIES

JOSÉ

## **ORDER CONFIRMATION:**

Your order is considered confirmed once the contract is signed by both parties, a credit card authorization form is received, and a 50% deposit is paid. Until these are completed your hold is considered provisional.

## **PRICES AND ADDITIONAL FEES:**

A 10% service fee will be added to the final bill, and all food and beverage items are subject to 8.25% sales tax.

## **FOOD PACKAGING:**

Food will be packaged in disposable and temperature appropriate containers. Disposable serving utensils, flatware and napkins can be provided upon request.



# WE ALSO OFFER...

# JOSE



## ON SITE EVENTS

Celebrate at Jose!

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

## CATERING

We can bring Jose to you!

We offer everything from standard Pick-Up to Full Service Catering.



## TACO TRUCK

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

# CONTACT OUR EVENT MANAGER FOR MORE DETAILS!