

The Piñata Room

CANTINA LEÑA

The rustic cooking of Mexico influences the Cantina Leña menu and our chefs have added their own flair and great Northwest ingredients. Our masa is ground in house using volcanic stones to produce our tortillas! Cantina Leña's vibrant Piñata Room is available for groups and private events. The festive room features arcade games, televisions and all of your food and beverage needs, including: build-your-own taco bar, hot churros and our popular margarita slushies!

Our Piñata Table is available for reservations, perfect for groups of 10-20 guests. For a larger party, The Piñata Room buy out can accommodate groups up to 50 guests.

Beverages are based on consumption and can be customized for your group. We can offer our full bar of delicious margaritas, specialty cocktails, beer and wine.





CANTINA LEÑA

Private Dining Options

PIÑATA TABLE

Groups / Semi-Private

à la carte - perfect for 10-20 people

2 HOUR RESERVATION

food & beverage minimums

10-14 Guests:

Saturday-Thursday | \$250 minimum

Friday | \$400 minimum

15-20 Guests:

Saturday-Thursday | \$350 minimum

Friday | \$550 minimum

3-4+ HOUR RESERVATION

food & beverage minimum

10-14 Guests:

Saturday-Thursday | \$450 minimum

Friday | \$650 minimum

15-20 Guests:

Saturday-Thursday | \$550 minimum

Friday | \$750 minimum

\$100 non-refundable deposit to secure the table. The deposit will be applied to your bill on the evening of your event.

BUY OUT

Private

seated party: up to 40 guests

standing cocktail party: up to 50 guests

LUNCH | 11AM-4PM

food & beverage minimums

any day | \$1200 minimum

DINNER | 4PM-CLOSE

Saturday-Thursday | \$2000 minimum

Friday | \$2500 minimum

\$500 non-refundable deposit to secure the room. The deposit will be applied to your bill the evening of your event.

VEGETARIAN & BAR ADD-ON OPTIONS AVAILABLE

Dennis Jenson

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www.cantinalena.com

206-519-5723

Please note: pricing may change depending on the seasonally varying costs of food and other products. All private dining reservations are subject to a 20% service charge + 10.1% sales tax.

Party Station Style Menus!

“THE LOW-RIDER”

25. per guest

TRES AMIGOS

at each table:

fresh made chips with molcajete negra salsa

BUILD YOUR OWN TACO BAR

achiote rubbed pork shoulder
spicy slow-roasted chicken

served with

maria's fresh masa tortillas + flour tortillas,
spanish rice, black beans

condiment bar

pickled red onions, mexican crema, cilantro, limes, slaw,
cotija cheese, guacamole, house salsas

CHARRED BROCCOLI SALAD

charred broccoli, pickled onion, smoked cotija dressing, corn nuts

CHURRO BAR

hot fried churro bites

dusted with cinnamon & sugar and served with dipping sauces
*dulce de leche, ibarra chocolate,
guava-piña marmalade*

ADD IT ON TO THE LOW-RIDER MENU

veggie nachos queso fundido, green chilies, pickled red onion +4pp

crispy pork carnitas for the nachos +2pp

cadillac your nachos black beans, tapatio crema, guacamole +2pp

INTERESTED IN APPETIZERS?

see our APPETIZER page below!

“THE IMPALA”

32. per guest

TRES AMIGOS

at each table:

fresh made chips with molcajete negra salsa & queso fundido

BUILD YOUR OWN TACO BAR

achiote rubbed pork shoulder
spicy slow-roasted chicken
crispy pacific cod

served with

maria's fresh masa tortillas + flour tortillas,
spanish rice, black beans & roasted vegetables

condiment bar

pickled red onions, mexican crema, cilantro, limes, slaw,
cotija cheese, guacamole, house salsas

NACHOS

queso fundido, green chiles, pickled red onion

CHARRED BROCCOLI SALAD

charred broccoli, pickled onion, smoked cotija dressing, corn nuts

CHURRO BAR

hot fried churro bites

dusted with cinnamon & sugar and served with dipping sauces
dulce de leche, ibarra chocolate, guava-piña marmalade

ADD IT ON TO THE LOW-RIDER MENU

crispy pork carnitas for the nachos +2pp

cadillac your nachos black beans, tapatio crema, guacamole +2pp

INTERESTED IN APPETIZERS?

see our APPETIZER page below!

“THE CADILLAC”

38. per guest

TRES AMIGOS

at each table:

fresh made chips with molcajete negra salsa, guacamole & queso fundido

BUILD YOUR OWN TACO BAR

achiote rubbed pork shoulder
spicy slow-roasted chicken
crispy pacific cod

served with

maria’s fresh masa tortillas + flour tortillas,
spanish rice, black beans & roasted vegetables

condiment bar

pickled red onions, mexican crema, cilantro, limes, slaw,
cotija cheese, guacamole, house salsas

TAQUITOS

grilled chicken & cheese OR seasonal veggie & cheese
spicy tapatio dippy sauce

QUESADILLA

seasonal veggie quesadilla, crispy cheese

CADILLAC PORK NACHOS

crispy pork carnitas, queso fundido, green chiles, pickled red onion,
black beans, tapatio crema, guacamole

CHARRED BROCCOLI SALAD

charred broccoli, pickled onion, smoked cotija dressing, corn nuts

DESSERT BAR

hot fried churro bites

dusted with cinnamon & sugar and served with dipping sauces
dulce de leche, ibarra chocolate, guava-piña marmalade





Add Appetizers To Your Party

STATION or PASSED

10. PER GUEST

your choice of three of the following:

16. PER GUEST

your choice of five of the following:

chicken & cheese taquitos

spicy tapatio dippy sauce

seasonal veggie & cheese taquitos

spicy tapatio dippy sauce

bean & cheese taquito

spicy tapatio dippy sauce

house special empanada

cotija

mini chicken quesadilla

cheddar cheese, scallions

mini vegetable quesadilla

torta bite

chorizo, pinto bean spread,
cotija cheese

sopes

oaxaca cheese, pickled onions

WANT TO PARTY WITH US!?

Please contact [Kalani Cayaban](mailto:kalanic@tomdouglas.com)

kalanic@tomdouglas.com | www.cantinalena.com | 206-519-5723

