

SHAKE & MUDDLE

cocktail bar ♦ kitchen

SPECIAL EVENT MENUS • BAR MENUS • PRICING • SMALL GROUP EVENTS

Events Menus

Welcome to the next generation - fusion cocktail mixology

Bar located in the heart of Chula Vista, California.

Offering savory, sweet, tart, boozy, and fruity cocktails along with fresh zesty appetizers, plates to share, as well as homestyle eatery comfort foods.

Please review the following Event Menus and decide what will match the needs of your event.

Step one; Please choose the menu and price point best suited for your budget,

Step two; send us an email with final head count and entrée choices,

and Step three; email us at least (5) days in advance to prepare your event accordingly.

Shake & Muddle, 303 H Street, Suite #109 - Chula Vista, CA 91910

Meet our **Event Coordinator and FOH Floor Manager**

and get started with the details and planning of your Private Event!

We look forward to serving you!

Email: reservations@shakeandmuddle.com

#specialevents #handcraftedmenus #customevents

SHAKE & MUDDLE

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Three Course Pre-fixe Menu

\$45 per person

FIRST COURSE

CAESAR SALAD

romaine hearts, house Caesar dressing, grated parmesan, focaccia croutons & lemon

SECOND COURSE

*Entrées are served with garlic mashed potatoes & seasonal vegetables

Choose one;

ATLANTIC SALMON (7oz)

lemon garlic sauce

HUNTERS CHICKEN BREAST (8oz)

mushroom & thyme sauce

NEW YORK STEAK (10 oz)

black peppercorn sauce

THIRD COURSE

CHOCOLATE CAKE



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Four Course Pre-fixe Menu

\$65 per person

FIRST COURSE

CEVICHE SURF & TURF

shrimp, rockfish, skirt steak, persian cucumber, pineapple, red onions, avocado & cilantro served with tostadas

SECOND COURSE

CAESAR SALAD

romaine hearts, house Caesar dressing, grated parmesan, focaccia croutons & lemon

THIRD COURSE

Choose one;

SHRIMP PENNE VODKA

San Marzano tomato sauce, vodka cream, garlic, basil & parmesan

CHICKEN PARMIGIANA

breaded chicken breast covered in tomato sauce and mozzarella served mashed potatoes & seasonal vegetables

ENCHILADAS DIVORCIADAS

three shredded chicken enchiladas with queso fresco, topped with creamy salsa verde, smoky red salsa, lime crema & red onions

SIX HOUR BRAISED SHORT RIB

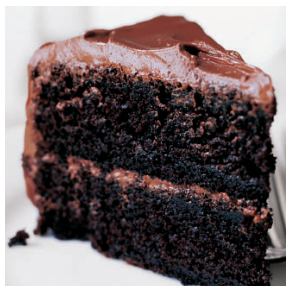
garlic mashed potatoes, crispy shallots & black peppercorn sauce

FOURTH COURSE

Choose one;

CHOCOLATE CAKE

CHEESECAKE



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VIP Pre-fixe Menu

\$85 per person

FIRST COURSE

HAMACHI CRUDO

*fresh zucchini relish, chipotle aioli, citrus ponzu, salmon roe,
avocado purée & wild cilantro*

SECOND COURSE

CAESAR SALAD

*artisanal romaine, house Caesar dressing,
freshly grated parmesan & croutons*

THIRD COURSE

Choose one;

ATLANTIC SALMON (7oz)

garlic mashed potatoes, seasonal vegetables, lemon garlic sauce

SEAFOOD LINGUINE

*shrimp, calamari, PEI mussels, clams, garlic tomato broth,
fresh herbs & lemon*

COCHINITA PIBIL

*pulled pork shank marinated & braised in achiote paste,
habanero pickled onions, warm tortillas, chipotle beans, cilantro & salsa*

NEW YORK STEAK(10 oz)

garlic mashed potatoes, seasonal vegetables, black peppercorn demi glace

MUSHROOM RISOTTO

*creamy arborio rice, wild mushroom mix,
english peas,parmesan cheese & mascarpone*

FOURTH COURSE

Choose one;

CHOCOLATE CAKE

CHEESECAKE

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Brunch Menu

\$30 per person

FIRST COURSE

Choose one;

BERRIES PARFAIT

assorted berries, honey, granola, raspberry couli, mint & vanilla yogurt

AÇAÍ BOWL

açaí sorbet, strawberry, banana, shaved coconut, granola, agave syrup

**seasonal fruits may vary*

SECOND COURSE

Choose one;

AMERICAN BREAKFAST

two eggs your style, oven roasted tomatoes, country potatoes, French toast & honey bacon

BERRIES BELGIAN WAFFLE

Belgian waffles, citrus mascarpone, berries compote, powdered sugar

CHILAQUILES (red or green)

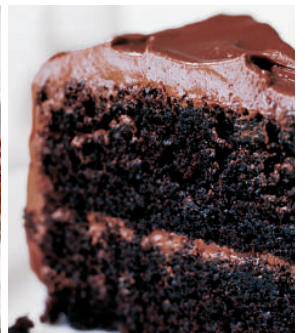
two eggs your style, refried beans, sour cream, cotija, red onion, cilantro, avocado

EGGS BENEDICT

*herb focaccia, ham, sauteed spinach, hollandaise sauce & poached eggs
served with breakfast potatoes*

THIRD COURSE

CHOCOLATE CAKE



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Kids Brunch

\$16 per child

DRINKS

Choice of;

Milk

Chocomilk

Orange juice

Apple juice

FIRST COURSE

Choose one;

CHOCOLATE CHIP PANCAKES

3 mini pancakes, 1 Scrambled egg, Honey bacon, powdered sugar

HAM & CHEESE OMELETTE

cheddar cheese, ham, honey bacon & country potatoes

DESSERT

CHURROS

cinnamon churros with vanilla ice cream



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Bar Menu

***2 hour minimum for all open Bar packages**

Beer & Wine: \$16 per person / per hour

Beer, Wine & Well Drinks: \$18 per person / per hour

Call Drinks: \$20 per person / per hour

Craft Cocktails: \$26 per person / per hour

SMALL GROUP EVENTS

***Must be at least 20 person count and up+**

Happy Hour pricing on specified Drinks and Bottles of Champagne (sparkling wine) \$20

Corkage Fee is \$20

