

# Tallula's

events





## About Us



We are a fun, SoCal-inspired, Mexican restaurant located in Santa Monica Canyon and just steps from the beach. Helmed by Executive Chef Brad Long and Chef/Partner Jeremy Fox, everything is sourced from the nearby Santa Monica Farmers' Market or regional farmers, fishermen, ranchers and purveyors with sustainable practices. The team also calls on time-honored recipes to make fresh chile pastes and salsas in-house, as well as their own heirloom corn masa for fresh tortillas. We also have a great bar with one of the largest collections of Mexican, small-batch spirits on the Westside.

Our festive main dining room, bar & lounge, charming outdoor patio and private dining room are ideal for daytime and nighttime private events. To help make your experience seamless and fun, we offer family-style menus for gatherings of up to 175 people seated.

# Event Offerings



## Felix's Bar

Our colorful, semi-private bar and lounge gives you indoor and outdoor space for 25-50 guests. It features a more fluid layout with lounge seating and high-tops, making it ideal for networking, corporate events, wedding receptions and more.

## Partial Patio

Our new, festive patio in the parking lot is the perfect way to soak up the SoCal sunshine and ocean breezes. Lined with potted plants and floral trellises for some privacy, we can seat 10-30 guests with a family-style lunch or dinner.

## Private Dining Room

Located on the second floor, with its own private entrance, bathroom and bar, this light-filled room can seat up to 30 guests. It's perfect for showers, birthday parties, intimate rehearsal dinners, and company gatherings!

## Indoor Buyout

Includes our vibrant main dining room with an open kitchen and spacious built-in banquettes, alongside indoor and outdoor areas within Felix's Bar. Accommodates up to 100 guests seated

## Outdoor Buyout

Our new, canopied patio in the parking lot really feels like a beach party! We have flexible seating and table arrangements for up to 80 guests, and we can provide umbrellas and heat lamps.

## Full Buyout - Indoors & Outdoors

Have Tallula's all to yourself! Includes everything with our indoor and outdoor buyouts.

Please contact Event Manager Brittany Deptula at [brittany@tallulasrestaurant.com](mailto:brittany@tallulasrestaurant.com) to discuss availability, minimum spends, menu (see following pages!) and service-style options. Other charges include tax, a 4% health charge and a 21% service charge.

We look forward to hosting your celebration at Tallula's!



# Our Space



Private Dining Room



Felix's Bar



# Our Space



Main Dining Room



Outdoor Patio



# Sample Menus / Taco Party!

\$50/person for food, served family-style for up to 25 guests for Felix's Bar & Partial Patio or \$55/person for food, served family-style for up to 25 guests for Private Dining Room, Indoor Buyout, Outdoor Buyout & Full Buyout. Price doesn't include tax, 4% healthcare charge\* & 21% service charge. Groups over 25 can still enjoy the Taco Party menu served buffet-style.

## snacks

**guacamole, salsa & chips (vegan, gf)** organic avocado, lime, cilantro, red onion, jalapeno ... with raw vegetables crudite ...

**nachos "sencillo" (v)** salsa roja, spicy giardiniera, crema, lots of cheese  
**spicy pickled vegetables (vegan, gf)** carrots, jalapeno, onion, cucumber

## cold choose two

**farmers' market lettuces (vegan, gf)** heirloom tomatoes, cucumber, peaches, masa crumble, aji-limon vinaigrette

**little gem caesar salad (gf)** anchovy, garlic, lemon, pumpkin seeds, pecorino

**baja kampachi ceviche (gf)** fresno aguachile, local radishes, grapes, shiso

**canyon taco salad (vq,gf)** napa cabbage, lettuce, black beans, cheese, pico de gallo, tortilla strips, oregano-lime vinaigrette

## tacos choose three

our organic Masienda corn tortillas are made fresh daily!

**market veggie (vq, gf)** crispy weiser potatoes, refried black beans, mojo picon, grilled nopales, jalapeno salsa, queso fresco

**grass-fed carne asada (gf)** tomatillo, lime-marinated red onion, avocado, brown butter salsa macha, benne seeds, herbs

**organic chicken adobo (gf)** pickled jicama, jalapeno, onion, crema, cilantro

**beer battered rock cod (gf)** housemade curtido, aged habanada crema, lime

## sides

**organic pinto beans (vegan, gf)**

**organic red rice (vegan, gf)**

## desserts choose one

**rosario's flan bites** seasonal fruit, vanilla whipped cream

**orange olive oil cake** seasonal fruit glaze

**spiced chocolate mousse** abuelita chocolate, vanilla whipped cream, cocoa powder

## margaritas

**carafe \$50 - \$60 each**

blanco tequila, fresh lime, agave

(choice of traditional, seasonal or spicy)

### Dietary Restriction Guide

v = vegetarian  
av = available vegetarian  
vq = available vegan  
gf = gluten-free

\*A 4% charge is added by the restaurant to all checks to help offer fully covered healthcare to our employees. Please let us know if you have questions. Thanks for supporting a healthier staff!

# Sample Menus / 5-Course Dinner

\$62/person for food, served family-style for Felix's Bar & Partial Patio or \$75/person for food, served family-style for Private Dining Room, Indoor Buyout, Outdoor Buyout and Full Buyout. Beverages are priced upon consumption, so please ask us about our cocktail, wine & beer options!

Price doesn't include tax, 4% healthcare charge\* & 21% service charge.

## snacks

**guacamole, salsa & chips (vegan, gf)** organic avocado, lime, cilantro, red onion, jalapeno  
... with raw vegetables crudite ...

**nachos "sencillo" (v)** salsa roja, spicy giardiniera, crema, lots of cheese  
**spicy pickled vegetables (vegan, gf)** carrots, jalapeno, onion, cucumber

## cold choose two

**farmers' market lettuces (vegan, gf)** heirloom tomatoes, cucumber, peaches, masa crumble, aji-limon vinaigrette

**little gem caesar salad (gf)** anchovy, garlic, lemon, pumpkin seeds, pecorino

**baja kampachi ceviche (gf)** fresno aguachile, local radishes, grapes, shiso

**canyon taco salad (vq, gf)** napa cabbage, lettuce, black beans, cheese, pico de gallo, tortilla strips,  
oregano-lime vinaigrette

## hot choose two

**chicken enchiladas suizas (gf)** creamy salsa verde, salsa semilla, herbs, radish, jack cheese

**potato molote (v, gf)** refried black beans, cabbage, queso, crema

**meatballs (gf)** grass-fed beef pork meatballs, creamy polenta, salsa veracruz

## platters choose two

**charcoal grilled flat iron fajitas (gf)** jimmy nardello, padron, shishito peppers, garlic

**whole grilled pacific fish (gf)** salsa verde, fresh herbs, grilled lettuces

**organic half chicken (gf)** sungold tomato & aged chile mole, polenta, 50/50 farms basil

## sides

**organic pinto beans (vegan, gf)**

**organic red rice (vegan, gf)**

**fresh handmade corn tortillas (vegan, gf)**

## desserts choose two

**rosario's flan** seasonal fruit, vanilla whipped cream

**orange olive oil cake** seasonal fruit glaze

**spiced chocolate mousse** abuelita chocolate, vanilla whipped cream, cocoa powder

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# Sample Menus / 4-Course Brunch or Lunch

\$55 per person for food, served family-style for Felix's Bar, Partial Patio, Private Dining Room, Indoor Buyout, Outdoor Buyout and Full Buyout. Beverages are priced upon consumption, so please ask us about our cocktail, wine & beer options! Price doesn't include tax, 4% healthcare charge\* & 21% service charge.

## snacks

**guacamole, salsa & chips (vegan, gf)** organic avocado, lime, cilantro, red onion, jalapeno  
... with raw vegetables crudite ...

**spicy pickled vegetables (vegan, gf)** carrots, jalapeno, onion, cucumber

**farmer market fruit salad (vegan, gf)** served with tajin and lime

**nachos "sencillo" (v)** salsa roja, spicy giardiniera, crema, lots of cheese

## cold choose two

**farmers' market lettuces (vegan, gf)** heirloom tomatoes, cucumber, peaches, masa crumble, aji-limon vinaigrette

**little gem caesar salad (gf)** anchovy, garlic, lemon, pumpkin seeds, pecorino

**kandarian farms farro bowl (vq)** market fruit, avocado, salsa semilla, honey whipped cream

## hot choose three

**market veggie tacos (vq, gf)** crispy weiser fingerling potatoes, mojo picon, grilled nopales,  
jalapeno salsa, queso fresco

**grass-fed carne asada (gf)** tomatillo, lime-marinated red onion, avocado, brown butter salsa macha,  
benne seeds, herbs

**organic chicken adobo (gf)** pickled jicama, jalapeño, onion, crema, cilantro

**crispy weiser potatoes (vq, gf)** housemade chorizo, sunny egg, fresh herbs, handmade corn tortillas

**shrimp & masa polenta (gf)** vegan mushroom chorizo, braised kale, poached egg

**chilaquiles (vq, gf)** refried black beans, sunny egg, salsa verde, cilantro

## sides

**organic pinto beans (vegan, gf)**

**organic rice (vegan, gf)**

## desserts choose one

**rosario's flan** seasonal fruit, vanilla whipped cream

**orange olive oil cake** seasonal fruit glaze

### Dietary Restriction Guide

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# Our Food & Drinks



# COVID-19 Private Event Considerations

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To protect your guests, our employees and our business, please be aware of our restaurant's policies. This is subject to change, based upon local COVID-19 case counts and positivity rate, as well as guidelines from the Los Angeles County Department of Public Health. We reserve the right to cancel an event if county guidelines roll back due to a rise in COVID-19 cases and restrict us from hosting private events.

- All your guests should be notified about our safety policies, prior to the event.
  - For indoor dining, Tallula's requires all guests upon entrance to show proof of full vaccination (2 weeks after your last dose) OR a negative COVID-19 test taken within 72 hours of the event. You can read about why we've made this decision on [our website](#).
  - Proof of full vaccination or negative test results include:
    - Hard copies
    - Digital copies, such as photos, e-mails and text messages
    - For anyone vaccinated in California, a digital copy of one's record can be e-mailed or texted in less than a minute by visiting [California's Digital COVID-19 Vaccine Record](#).
    - Children under 12 aren't eligible for the vaccine, so we require a negative test result for kids over 2 years old.
  - We cannot admit anyone to dine indoors at your event if they cannot provide proof of full vaccination or a negative test, so please ensure all your guests are notified of our policy well in advance.
  - We will not retain anyone's proof of vaccination or test results, as this information will be shown to us upon entrance.
  - For outdoor dining, we DO NOT require vaccination or test results.
  - Per the LA County Department of Public Health:
    - Face masks are required indoors whenever you're not actively eating or drinking, regardless of vaccination status.
    - For those who are unvaccinated or partially vaccinated, face masks must be worn outdoors whenever you're not actively eating or drinking.
    - Children over 2 and under 12 must wear face masks.
  - Guests should stay home if they're displaying COVID-19 symptoms, such as cough, shortness of breath, difficulty breathing, fever or chills, or if they're currently under quarantine or isolation.
  - Mindfully maintain social distance as much as possible with people outside your party.
  - Wash/sanitize your hands often and before entering our restaurant.
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## Contact Us



### Hours

Dinner: Sunday-Thursday 5-9pm & Friday-Saturday 5-10pm  
Brunch: Saturday & Sunday - 12-3:30pm

Please inquire about bookings outside of normal business hours.

### Visit

118 Entrada Drive, Santa Monica, CA 90402

### Contact Us

E-mail our Events Manager Brittany Deptula at [brittany@tallulasrestaurant.com](mailto:brittany@tallulasrestaurant.com) or call 310.526.0027 with the date, number of people in your party and what kind of menu you'd like.