

Tallula's events





About Us



Tallula's is a vibrant, coastal Mexican restaurant and bar that's like a hidden oasis with a huge patio, tucked between the beach and mountains in Santa Monica Canyon. It's a neighborhood spot where the aroma of handmade corn tortillas emanates from the kitchen, everyone's digging into platters of freshly-shucked oysters, heaps of cheesy nachos and large molcajetes, and the margaritas are always flowing in Felix's Bar (a drinking destination in and of itself, with a separate snack menu). Open for Happy Hour, Taco Tuesday, Dinner and Weekend Brunch, the comforting, seasonal menu draws influences from various regions throughout Mexico and features responsibly-caught seafood, a variety of tacos on heirloom corn tortillas showcasing our housemade masa, organic produce from the nearby farmers' market, and an incredible selection of small-batch agave spirits.

Our vibrant main dining room, Felix's bar & lounge, festive outdoor patio and private dining room are ideal for daytime and nighttime private and semi-private events. To help make your experience seamless and fun, we offer custom family-style and buffet menus for gatherings of up to 200 guests.



Our Spaces





Felix's Bar

Our colorful 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, and mixers. Guests can enjoy stationary platters and a build-your-own taco buffet.



Private Dining Room

Located on the second floor, with its own private entrance, restroom and bar, this light-filled room can host up to 30 guests seated and 50 guests reception-style. 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 concept, hanging plant garden, and spacious built-in banquettes. Accommodates about 60 - 75 guests exclusively in the main dining room and up to 125 guests when including Felix's Bar.



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 100 guests, and can include anything from tray-pass to buffet, and your own satellite margarita bar. We also offer a Partial Outdoor Buyout, which can seat 10-30 guests with a delicious family-style dinner.



Full Buyout

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

Please contact events@tallulasrestaurant.com to discuss availability, minimum spends, menu, and service-style options. Other charges include tax, a 4% health charge and a 20% service charge.

Taqueria Party!

\$60/person food, served Family-Style for up to 25 guests.
Price doesn't include beverages, tax, 4% healthcare charge* & 20% service charge.

snacks for the table

guacamole, salsa & chips (vegan, gf) organic avocado, lime, cilantro, red onion, jalapeño
... with raw vegetables crudite & spicy pickles ...
spicy garlic chile peanuts (vegan, gf) served with lime
nachos "sencillo" (v) aged cheddar cheese, pinto beans, pickled jalapeño, cilantro, pico de gallo
add on **oysters by the dozen (gf)** tephache mignonette, shallots, chile powder **+\$48**

starters choose two

farmers' market lettuces (vegan, gf) seasonal fruit, avocado, red onion, bergamot & chile vinaigrette, tortilla strips
tallula's caesar salad (gf) anchovy, garlic, lemon, pumpkin seeds, pecorino
crispy cauliflower (vegan, gf) mojo picon, pickled red onion, pepitas, cilantro
kanpachi crudo (gf) aguachile negro, persian cucumber, red onion, radish, jalapeño oil **+\$5pp**

taqueria choose three

our organic Masienda corn tortillas are made fresh daily!

market veggie taco (vegan, gf) crispy brussels sprouts, refried black beans, salsa macha, red onion, cilantro

grass-fed carne asada taco (gf) tomatillo, poblano, mexican giardiniera, cilantro

pollo rojo taco (gf) red onion, cilantro, salsa verde

shrimp diablo taco (gf) guajillo and chile de arbol sauce, mezcal, lime, red onion, cilantro

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

sides

organic pinto beans (vegan, gf)

organic red rice (vegan, gf)

desserts choose one

rosario's flan bites fried coconut, vanilla whipped cream

mini bunuelos tossed in cinnamon sugar and topped with whipped cream

churros with mexican dipping chocolate

*A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. please let us know if you have any questions. Thank you for supporting a healthier staff.

Family-Style Dinner

\$75/person food, served Family-Style for up to 50 guests.
Price doesn't include beverages, tax, 4% healthcare charge* & 20% service charge.

snacks for the table

guacamole, salsa & chips (vegan, gf) organic avocado, lime, cilantro, red onion, jalapeño

... with raw vegetables crudite & spicy pickles ...

spicy garlic chile peanuts (vegan, gf) served with lime

nachos "sencillo" (v) aged cheddar cheese, pinto beans, pickled jalapeño, cilantro, pico de gallo

add on **oysters by the dozen (gf)** tephache mignonette, shallots, chile powder **+\$48**

starters choose two

farmers' market lettuces (vegan, gf) seasonal fruit, avocado, red onion, bergamot & chile vinaigrette, tortilla strips

tallula's caesar salad (gf) anchovy, garlic, lemon, pumpkin seeds, pecorino

crispy cauliflower (vegan, gf) mojo picon, pickled red onion, pepitas, cilantro

kanpachi crudo (gf) aguachile negro, persian cucumber, red onion, radish, jalapeño oil **+\$5pp**

mid-course choose two

seasonal vegetable empanada (vq, gf) queso fresco, crema
chicken enchiladas suizas (gf) creamy salsa verde, salsa semilla, herbs, radish, jack cheese

mid-course continued

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

clams mazatlan (gf) smoked tomato, charred green garlic, ancho chile, poblano, lime

mains choose two

pollo en mole negro (gf) oven roasted organic half cornish hen, peas, carrots, rice, mole negro, sesame seeds, handmade corn tortillas

grass-fed hanger steak (gf) mojo de ajo weiser potatoes, charred leeks, pipian verde

salmon rostizado (gf) creamy chipotle hominy, charred broccolini, homemade corn tortillas

sides

organic pinto beans (vegan, gf)

organic red rice (vegan, gf)

fresh handmade corn tortillas (vegan, gf)

desserts choose two

rosario's flan bites fried coconut, vanilla whipped cream

mini bunuelos tossed in cinnamon sugar and topped with whipped cream

churros with mexican dipping chocolate

*A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. please let us know if you have any questions. Thank you for supporting a healthier staff.

Buffets & Bar Packages

Our Large Party Buffets include a stationary set-up for snacks upon arrival and choice of two desserts.
Price doesn't include beverages, tax, 4% healthcare charge* & 20% service charge.

entree buffet **\$70/person**

- choice of 1 salad -

farmer's market lettuces or tallula's caesar

- choice of 1 appetizer -

organic chicken enchiladas, pork meatballs
or seasonal vegetable empanadas (v)

- choice of 3 entree options -

seasonal vegetable selection (vegan, gf)
organic braised chicken - seasonal set (gf)
seafood selection - grilled catch of the day (gf)
beef selection - grilled flat iron steak (gf) **+\$5pp**

**- fresh, handmade corn tortillas, organic rice &
beans -**

bar packages **based on a 3 hour event**

the "straight up" package includes select beer, wine,
Tallula's Margarita (traditional and spicy), and Paloma
Blanca - **\$55/person**

pacific platinum includes select beer, wine, well
cocktails, our Tallula's Margarita, Paloma Blanca, and
additional specialty cocktail of your choice - **\$65/person**

agave aficionado all of the above + a featured blanco,
reposado, and añejo agave spirit - **\$85/person**

**... all additional beverages will be based on
consumption ...**

*A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. please let us know if you have any questions. Thank you for supporting a healthier staff.

Add Ons

Price doesn't include beverages, tax, 4% healthcare charge* & 20% service charge.

seafood

oysters (gf) tepache mignonette, shallots, chile powder \$48
per dozen

charbroiled oysters (gf) guajillo butter \$48 per dozen

cóctel de camarón shrimp, diced avocado, red onion,
house cocktail sauce, crackers, valentina's hot sauce \$40

aguachile negro (gf) kanpachi, persian cucumber, red onion,
breakfast radish, jicama, jalapeño oil \$44

charred blue prawns (gf) lupita's salsa, cilantro \$22

tray passed appetizer

\$12 for choice of 2 items

\$18 for choice of 3 items

avocado bites (vegan)

veggie tamales (v)

mini chicken or mushroom quesadilla bites (av)

pork or beef meatballs with salsa molcajete (gf)

chicken tinga tosada (gf)

seasonal crudo (gf) **+\$2pp**

small plates

\$8pp for choice of 2 items

papas machas (v) garlic confit fingerling potatoes, lime juice,
cilantro, salsa macha

black beans (v) jalapeño, onion, garlic, thyme, crema,
queso fresco

mixed veggies (v) yellow and green summer squash, corn,
poblano peppers, refried black beans, chipotle crema, cilantro

esquites (gf) grilled corn, chipotle aioli, queso fresco, cilantro

sweet rose creamery

ice cream sundae party | \$13pp

includes our favorite classic & seasonal flavors,
and a variety of our housemade toppings and
sauces

*A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. please let us know if you have any questions. Thank you for supporting a healthier staff.

Brunch and Lunch!

\$60/person food, served Family-Style for up to 25 guests.
Price doesn't include beverages, tax, 4% healthcare charge* & 20% service charge.

snacks for the table

guacamole, salsa & chips (vegan, gf) organic avocado, lime,
seasonal farmers' market fruit (vegan, gf)
farmers' market lettuces (vegan, gf) kumquat, shallot,
bergamot and chile mulato vinaigrette, candied pecan

starters choose two

nachos "sencillo" (v, gf) cheddar cheese, salsa roja, crema, black
beans, pickled jalapeño, pico de gallo, crema, queso fresco
make it breakfast-style & add an organic fried egg

ham & cheese quesadilla (v) hickory-smoked ham, jack
cheese, queso oxaca, sunny-side-up egg, salsa roja, crema

crispy cauliflower (vegan, gf) mojo picon, pickled red onion,
pepitas, cilantro

chilaquiles (v, gf) choice of green or red sauce, queso fresco,
pickled red onion, cilantro, sunny-side-up egg

mains choose three

our organic Masienda corn tortillas are made fresh daily!

milanesa country-fried grass-fed flank steak, weiser farms
mojo de ajo potatoes, fried eggs, poblano gravy

tres leches french toast (v) milo + olive brioche, market berries,
whipped cream

market veggie taco (vegan, gf) crispy brussels sprouts,
refried black beans, salsa macha, red onion, cilantro

grass-fed carne asada taco (gf) tomatillo, poblano,
mexican giardiniera, cilantro

achiote braised chicken taco (gf) red onion, cilantro, salsa verde

desserts choose one

rosario's flan bites fried coconut, vanilla whipped cream
mini bunuelos tossed in cinnamon sugar and topped with
whipped cream

churros with mexican dipping chocolate

*A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. please let us know if you have any questions. Thank you for supporting a healthier staff.



Our Food & Drinks





Contact Us



Hours

Dinner: Sunday, Tuesday - Thursday 4-9pm & Friday-Saturday 4-10pm

Weekend Brunch: Saturday & Sunday 9am-3pm

Visit Us

118 Entrada Drive, Santa Monica, CA 90402

Contact Us

E-mail events@tallulasrestaurant.com or fill out and submit our [online form](#).