

Tallula's events





About Us



We are a fun, SoCal-inspired, Mexican restaurant from Rustic Canyon Family partners Josh Loeb and Zoe Nathan, located in Santa Monica Canyon and just steps from the beach. Our menu is sourced from the nearby Santa Monica Farmers' Market or regional farmers, fishermen, ranchers and purveyors with sustainable practices. Chef Juan Robles and team call 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 vibrant main dining room, 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!

\$75 / person food

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

snacks for the table

Guacamole, Chips & Salsa (vegan, gf)

...add farmers' market crudites +4 pp

Spicy Garlic Chile Peanuts (vegan, gf)

para la mesa

starters choose two

Nachos "Sencillo" (v)

Lechugas (vegan, gf)

farmers' market lettuces, seasonal fruit, avocado, red onion, cucumber, bergamot & mulato vinaigrette & tortilla strips

Tallula's caesar (gf)

Bruselas Fritas (vegan, gf)

taqueria choose three

our organic Masienda corn tortillas are made fresh daily!

Vegetales (vegan, gf)

crispy brussels, sautéed mushrooms, salsa macha, pickled red onion, cilantro, lime

Pollo Rojo (gf)

red onion, cilantro, salsa verde

Enchiladas Suizas (gf)

chicken, creamy salsa verde, salsa seca, jack cheese

Carne Asada (gf)

marinated grass-fed beef, tomatillo, poblano, Mexican giardiniera, salsa roja, cilantro

Camarones a la Diabla(gf)

guajillo and chile de arbol sauce, mezcal, lime, red onion, cilantro

sides

Frijoles Pinto (vegan, gf)

Arroz Rojo (vegan, gf)

desserts choose one

Rosario's Flan Bites

Mini Buñuelos

Churros con 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

\$100 / person food

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

snacks for the table

Guacamole, Chips & Salsa (vegan, gf)

...add farmers' market crudites +4 pp

Spicy Garlic Chile Peanuts (vegan, gf)

starters choose two

Nachos "Sencillo" (v)

Lechugas (vegan, gf)

farmers' market lettuces, seasonal fruit, avocado, red onion, cucumber, bergamot & mulato vinaigrette & tortilla strips

Tallula's caesar (gf)

Bruselas Fritas (vegan, gf)

mid-course choose two

Seasonal Vegetable Empanada (vq, gf)

Enchiladas Suizas (gf)

chicken, creamy salsa verde, salsa seca, jack cheese

Albóndigas de Puerco (gf)

grass-fed beef pork meatballs, creamy polenta, tomato chipotle, fresh herbs

mains choose two

Pollo en Mole Negro (gf)

oven roasted organic half chicken, peas, carrots, rice, mole negro, sesame seeds

Salmon Rostizado (gf)

roasted Atlantic salmon, creamy chipotle hominy, swiss chard

Arrachera Asada (gf)

grass-fed hanger steak, pipian verde, leeks, arugula salad

sides

Frijoles Pinto (vegan, gf)

Arroz Rojo (vegan, gf)

Fresh Handmade Corn Tortillas (vegan, gf)

desserts choose two

Rosario's Flan Bites

Mini Buñuelos

Churros con Chocolate

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Buffets & Bar Packages

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

entree buffet **\$65 / person**

- choice of 1 salad -

Lechugas or Tallula's Caesar

- choice of 1 appetizer -

Enchiladas Suizas, Albóndigas de Puerco
or Seasonal Vegetable Empanadas (v)

- choice of 2 entree options -

Seasonal Vegetable Selection (vegan, gf)

Organic Chicken - seasonal set (gf)

Seafood Selection - grilled catch of the day (gf) **+\$5pp**

Beef Selection - grilled flat iron steak (gf) **+\$5pp**

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

desserts choose one

Rosario's Flan Bites

Mini Buñuelos

Churros con Chocolate

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

Agave Aficionado

all of the above + a featured blanco, reposado, and añejo
agave spirit - **\$120 /person**

Pacific Platinum

includes select beer, wine, well cocktails, our Tallula's
Margarita, Paloma Blanca, and additional specialty
cocktail of your choice - **\$85 /person**

The "Straight Up" Package

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

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

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Add Ons

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

seafood

oysters by the dozen (gf) +\$48

Cóctel de Camarón

shrimp, diced avocado, red onion, house cocktail sauce, crackers, valentina's hot sauce **+7 pp**

Ceviche (gf)

salmon, dragon fruit pico de gallo, papaya, hibiscus, Fresno chiles, guacamole puree, cilantro **+9 pp**

Camarón a la Parrilla (gf)

charred blue prawns, Lupita's salsa, cilantro, grilled lime **+7 pp**

tray passed appetizer

\$2.50 per bite

Veggie Tamales (v)

Mini Chicken or Mushroom Quesadilla Bites

Albóndigas de Puerco (gf)

Chicken Tinga Tosada (gf)

Ceviche (gf) +2.50 pp

small plates

\$10 pp for choice of 2 items

Papas Machas (v)

garlic confit fingerling potatoes, lime juice, cilantro, salsa macha

Firjoles Negros (v)

black beans, jalapeño, onion, garlic, thyme, crema, queso fresco

Bruselas Fritas (v)

refried black beans, crispy Brussels sprouts, mojo picón, pepitas, pickled red onions, cilantro

sweet rose creamery

ice cream sundae party | \$13pp

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

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Brunch

\$60/person food

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

snacks for the table

Guacamole, Chips & Salsa (vegan, gf)

Spicy Garlic Chile Peanuts (vegan, gf)

para la mesa

starters choose two

Weiser Farms Breakfast Potatoes (vegan, gf)

Nachos "Sencillo" (v, gf)

...add an organic fried egg +5

Lechugas (vegan, gf)

farmers' market lettuces, seasonal fruit, avocado, red onion,
cucumber, bergamot & mulato vinaigrette & tortilla strips

mains choose two

our organic Masienda corn tortillas are made fresh daily!

Breakfast Quesadilla (v)

Breakfast Tacos (gf)

scrambled eggs, cheddar cheese, pico de gallo, salsa roja

Market Veggie Taco (vegan, gf)

crispy brussels sprouts, refried black beans, salsa macha,
red onion, cilantro

Carne Asada Taco (gf) m

marinated grass-fed beef, tomatillo, poblano, Mexican giardiniera,
salsa roja, cilantro

desserts choose one

Mini Buñuelos

"Street Cart" Fruit Cup

Tres Leches French Toast

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Our Food & Drinks





Contact Us



Hours

Dinner: Sunday-Thursday 4-9pm & Friday-Saturday 4-10pm
Please inquire about bookings outside of normal business hours.

Visit Us

118 Entrada Drive, Santa Monica, CA 90402

Email Us

E-mail events@tallulasrestaurant.com with the date, number of people in your party and what kind of menu you'd like.