

PRIVATE EVENTS

PRIVATE DINING AREAS



The unique layout of La Chinesca offers a variety of reservable space to host your event. From formal seating to a more lounge like experience, we have room to host both larger and smaller aroups.

FRONT PATIO

Our front patio offers a variety of seating, from picnic tables with umbrellas, to bench and table seating under our front awning, to lounge seating under vintage umbrellas.

BACK PATIO & BACK DECK

Our Back patio offers picnic table seating with umbrellas, while our back deck offers loung seating, retractable sun shades, and access to the Patio Bar

BACK DECK

Our back deck offers lounge seating, retractable sun shades, and access to the Patio Bar

BASEMENT

CAPACITY: 40 GUESTS

For a more private event space, our intimate basement offers an unexpected subterranean space. Nestled below the main dining room, this is reminscent of a true Mexicali expirience.

1/2 BUY OUTS:

FRONT PATIO & FRONT BAR

BACK PATIO & BACK BAR

FULL BUY OUT: ENTIRE RESTAURANT

CAPACITY: 200 GUESTS





VAILUREV









MEXICALI AT

1036 SPRING GARDEN STREET 19123



LA

SNACKS

(OFFERED IN QUANTITES OF 25)

FRUIT WITH TAJIN \$65.00 CHOICE OF: PINEAPPLE, WATERMELON, OR PAPAYA

PORK BELLY BAO BUNS \$125.00 CITRUS HOISIN, PICKLED CUCUMBER, FRESNO CHILE, CHINESE CHIVE

QUESABIRRIA BAO BUNS \$125.00 BRAISED BEEF, COTIJA CHEESE, ONIONS, CILANTRO

WINTER SQUASH BAO BUNS \$125.00 CRISPY WINTER SQUASH, SWEET & SOUR GARLIC GLAZE, ONION, CILANTRO

DUMPLINGS \$60.00 CHOICE OF: PORK OR VEGETARIAN, GINGER SOY SAUCE

EMPANADAS \$100.00
CHOICE OF: CHICKEN TINGA OR SWEET POTATO, CILANTRO LIME CREMA

MARINATED CUCUMBER SKEWER \$50.00
BABY PEPPERS, SZECHUAN PEPPERCORN MARINADE, SESAME, CHILI OIL

CITRUS MARINATED SHRIMP SKEWER \$100.00

MINI TACO PLATTER \$100.00 CHOICE OF: CARNITAS, CHICKEN, OR PUMPKIN





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MEXICALI ** ** ** CUISINE



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FAMILY-STYLE MENU



DINNER AND DESSERT WILL BE SERVED FAMILY-STYLE.

ALL OF OUR MENU ITEMS ARE LOCALLY SOURCED AND SUBJECT TO CHANGE DEPENDING ON SEASONAL AVAILABILITY.

WONTON CHIPS (V, VE) SALSA

CHICHARRONES (GF) CHILI LIME POWDER, CHIPLOTE MAYO

CHILLED CUCUMBERS (V, VE) BABY BELL PEPPERS, SESAME, SZECHUAN PEPPERCORN MARINADE, CHILI OIL

CHICKEN TINGA EGG ROLLS BRAISED CHICKEN THIGHS, CHILI, CHEESE, CABBAGE, CHIPOTLE SWEET + SOUR SAUCE

CRAB & CHORIZO FUNDIDO ROASTED POBLANO, QUESO OAZACA, WONTON CHIPS

CAESAR SALAD (GF) COTIJA CHEESE, CRISPY SHALLOT, GARLIC SESAME

SWEET POTATO EMPANADAS (V) ROASTED ONIONS, MONTEREY JACK CHEESE, CILANTRO LIME CREMA

GENERAL TSO'S CHICKEN WINGS GENERAL TSO'S SAUCE, CRISPY BROCCOLI, ARBOL CHILE

TIJUANA STREET DOGS BACON WRAPPED HOT DOG, CHIPOTLE MAYONESA, PICO SERVED WITH CORN TORTILLAS, ONIONS, CILANTRO, DE GALLO, PICKLED JALAPENO

PORK BELLY BAO BUNS

CITRUS HOISIN, PICKLED CUCUMBER, FRESNO CHILE, CHINESE CHIVE

MONGOLIAN BEEF

ROASTED PINEAPPLE, BOK CHOY, PEPPERS & ONIONS, FLAT NOODLES, SWEET GINGER & GARLIC SAUCE

COLD NOODLE SALAD (V)

LO MEIN, SEASONAL VEGETABLES, CRISPY SHALLOT, CHILI OIL, GINGER SESAME DRESSING ADD TOFU +\$2.50 PER PERSON

TURKEY ENCHILADAS (CAN BE GF)

BRAISED TURKEY, MOLE VERDE, QUESO OAZACA, COTIJA, SALSA DE ARBOL

VEGETABLE ENCHILADS

SEASONAL VEGETABLES, MEZCAL & CHILI SALSA, ARROZ VERDE, QUESO OAXACA

TACO STATION

CHOICE OF: CARNITAS (BRAISED PORK) (GF) BRAISED BEEF (GF) CHICKEN TINGA (GF) CRISPY PUMPKIN (V) BEER BATTERED FISH TACOS (N/A FRI & SAT)

QUESO CHIHUAHUA

PICK 4: \$40 PICK 6: \$55 PICK 8: \$70

ADDITIONAL ITEMS

CHURROS Cinnamon Sugar, Chocolate Mezcal Sauce

DRINK PACKAGES

PACKAGE INCLUDES 3 HOURS
EACH ADDITIONAL HOUR \$20 PER PERSON
(MAX. 5 HOURS)

TIER 01

SELECT CAN & BOTTLE BEER, WINE

\$30 PER PERSON

TIER 02

SELECT CAN & BOTTLE BEER, WINE, WELL SPIRITS, TWO SPECIALTY COCKTAILS

\$40 PER PERSON

TIER 03

SELECT CAN & BOTTLE BEER, WINE, SELECT SPIRITS, FOUR SPECIALTY COCKTAILS

\$45 PER PERSON