

*Alicia's*  
Mexican Grille

PRIVATE EVENTS



David and his wife Alicia, along with their three sons Marvin, Ubaldo and Dario, saved for twenty-seven years to realize David's dream of owning his own restaurant.



Alicia's is named after David's's beloved wife. The Herrera family has been serving delicious authentic Tex-Mex since they opened the doors in 2006.

What makes Alicia's outshine other Tex-Mex restaurants? Simple... Alicia's makes everything daily from scratch, using only the highest quality, freshest ingredients.

*You will taste the difference!*



# PRIVATE ROOMS



CUARTO DE UBALDO  
SEATS UP TO 35 GUESTS



CUARTE DE FIESTA  
SEATS UP TO 45 GUESTS



PATIO  
SEATS UP TO 70 GUESTS

- Some rooms have TVs with HDMI capabilities (cable not provided)  
Please inquire if you are interested

# FAMILY STYLE MENUS



## FAJITAS ALICIA

MIXED BEEF AND CHICKEN



## FAJITAS PARRILLADA

MIXED BEEF, CHICKEN AND SHRIMP

## ALICIA'S MOLCAJETE

GRILLED PANELA CHEESE, SHRIMP, CHICKEN, BEEF MUSHROOMS, ARTICHOKE HEARTS, POBLANOS, SCALLIONS AND TOMATILLO SAUCE

## FAJITA ADDITIONS

BACON WRAPPED SHRIMP, JALAPEÑO SAUSAGE, GRILLED PANELA CHEESE

## ADDITIONAL COURSES

APPETIZERS • SOUP/SALAD • DESSERTS

Choose from a number of preset menu packages

# CUSTOM MENUS



CHOOSE FROM A NUMBER OF PRESET MENU PACKAGES  
OR CREATE YOUR OWN CUSTOM MENU



BAR PACKAGES ARE AVAILABLE  
AND TAILORED TO FIT YOUR OCCASION

# EXPERIENCE NEW FLAVORS

LET OUR CHEF CREATE A MEMORABLE MENU THAT WILL EXCITE YOU AND YOUR GUESTS' TASTE BUDS WITH UNIQUE, DELECTABLE FLAVORS. EACH COURSE WILL BE ACCOMPANIED BY THE PERFECT PAIRING OF A WINE, SPIRIT, OR COCKTAIL TO DELIGHT THE PALATE.

4-COURSE  
DINNER OPTIONS  
AVAILABLE

ALL-INCLUSIVE  
STARTING AT  
\$60/PERSON

**SAMPLE  
MENU**



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## *Alicia's Tequila and Wine Dinner*

~ September 28th • 7:00pm • \$59/Person ~



**Entry Drink**  
Pineapple Cilantro Margarita  
made with Maestro Dobel Diamante



**First Course**  
Asparagus & Field Greens Salad  
with pear and apples, tossed in a cucumber and pomegranate dressing and topped with goat cheese ice cream  
paired with Tamarindo Margarita  
made with Maestro Dobel Reposado



**Second Course**  
Certified Angus Beef Filet Mignon  
topped with pepper cognac sauce, accompanied with a crab enchilada, a side of vegetable white rice and fried plantains  
paired with Taken Napa Valley Red Wine Blend, 2016



**Third Course**  
Flan de Cajeta  
paired with Maestro Dobel Añejo Old Fashioned



CAUTION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

AliciasMexicanGrille.com

# BOOKING POLICIES

## REQUIREMENTS

- No deposit necessary
- A card number must be provided to complete the reservation



## ROOM MINIMUMS FOR PEAK TIMES

*(Thursday through Sunday dinner)*

Only food and alcohol will apply to the minimum

- Ubaldo ~ \$1800
- Fiesta ~ \$2200
- Patio ~ \$3200



## GUEST GUARANTEE

80% Guarantee  
due 72 hours prior  
to reservation

## CANCELLATIONS

Prior to 1 week before the  
reservation or 20% of the minimum  
is charged to the card on file

## MENU CHANGES

Due 72 hours  
prior to reservation

## CAKE FEE

\$1.50 per person ~ covers the cost  
of service, necessary dishware and flatware

Contact Kristen Grider Today For An Estimate With No Obligation

KRISTEN GRIDER

346.302.5000

Kristen@HerreraRestaurants.com

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26326 NORTHWEST FREEWAY • CYPRESS, TX 77429 • 281.304.1833

MON-THURS 11-9:30 • FRI-SAT 11-10:30 • SUN 11-9PM

HAPPY HOUR: MON-FRI 3-7PM

AliciasMexicanGrille.com