

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



PATIO
SEATS UP TO 50 GUESTS



CUARTO DE FAMILIA
SEMI-PRIVATE
SEATS UP TO 90 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**



Alicia's
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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

- Patio ~ \$1000
- Ubaldo ~ \$700
- Familia ~ \$3000



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

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

HAPPY HOUR: MON-FRI 3-7 AND SAT-SUN 11-6

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