

MEXICAN HOSPITALITY. IN PHOENIX.

Combine a Mezcal tasting experience with a dash of tequila and some killer nachos, and this spicy bar hits a little different.

Ghost Donkey may be small, but this hidden gem holds a fiery fiesta inside its four walls. We can accommodate groups of 20-100 people to create a private experience filled with agave cocktails and incredible food your guests won't be forgetting anytime soon.

EAT.



COCKTAIL RECEPTION

FULL SERVICE BAR



MAX CAPACITY 100

DRINK.



BAR OFFERINGS

Bar service is customizable to your preference, whether that be drink tickets, cash bar, or consumption based. Hourly packages are available as well.

CONSUMPTION

Pay for what you drink! It's all about having fun and mixing it up with your favorite cocktails!

DRINK TICKETS

Each guest gets drink tickets to trade in for their fave drinks. Sip, mingle, and enjoy the party without breaking the bank!

CASH LIMIT

Set your cap and let us handle the rest! Guests can enjoy delicious drinks while you stick to your budget.

FOOD MENU

These are suggested stations, but we'd be happy to curate a menu that works best for your event with items from any of our stations and a la carte items.

Nacho Party

18 PP

MUSHROOM & ROASTED CORN (v)

red salsa, chili con queso, monterey & oaxaca cheeses, black beans, crema, cilantro, pickled jalapeños, pickled red onion, queso fresco, cilantro, lettuce

or

CHICKEN TINGA

green salsa, chili con queso, monterey & oaxaca cheeses, black beans, crema, radish, cilantro, pickled red onion

or

CARNE ASADA

green salsa, chili con queso, monterey & oaxaca cheeses, black beans, crema, cilantro, jalapeño, pickled red onion, lettuce

Chips & Dips

13 PP

Served with housemade tortilla chips

CHILI CON QUESO

roasted chili & veggies

RED & GREEN SALSAS

salsa rojo with tomatoes, chili de árbol, garlic, and onion
salsa verde with tomatillos, garlic, onion, serrano

GUACAMOLE

mashed avocados with onion & lime juice

Taco Party

21 PP

BUILD YOUR OWN TACOS

Choice of mushroom & roasted corn (v), chicken tinga, or carne asada. tortilla with cilantro and onion; red & green salsa on the side

ESQUITES

roasted corn, chipotle mayo, chili chiltepin, lime juice, epazote, cotija

CHIPS & GUACAMOLE

with tortilla chips

The Fiesta

22 PP

Served with housemade tortilla chips

CHILI CON QUESO

roasted chili & veggies

RED & GREEN SALSA

salsa verde with tomatillos, garlic, onion, serrano
salsa rojo with tomatoes, chili de árbol, garlic, and onion

GUACAMOLE

mashed avocados with onion & lime juice

SHRIMP CEVICHE*

tomato, onion, cilantro, cucumber, avocado, chili chiltepin

ESQUITES

roasted corn, chipotle mayo, chili chiltepin, lime juice, epazote, cotija

(v) Vegetarian

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meat and seafood may increase your risk of a foodborne illness.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.

If you use a credit card, we will charge an additional 1.5% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards. Thanks for your understanding!



GHOST DONKEY

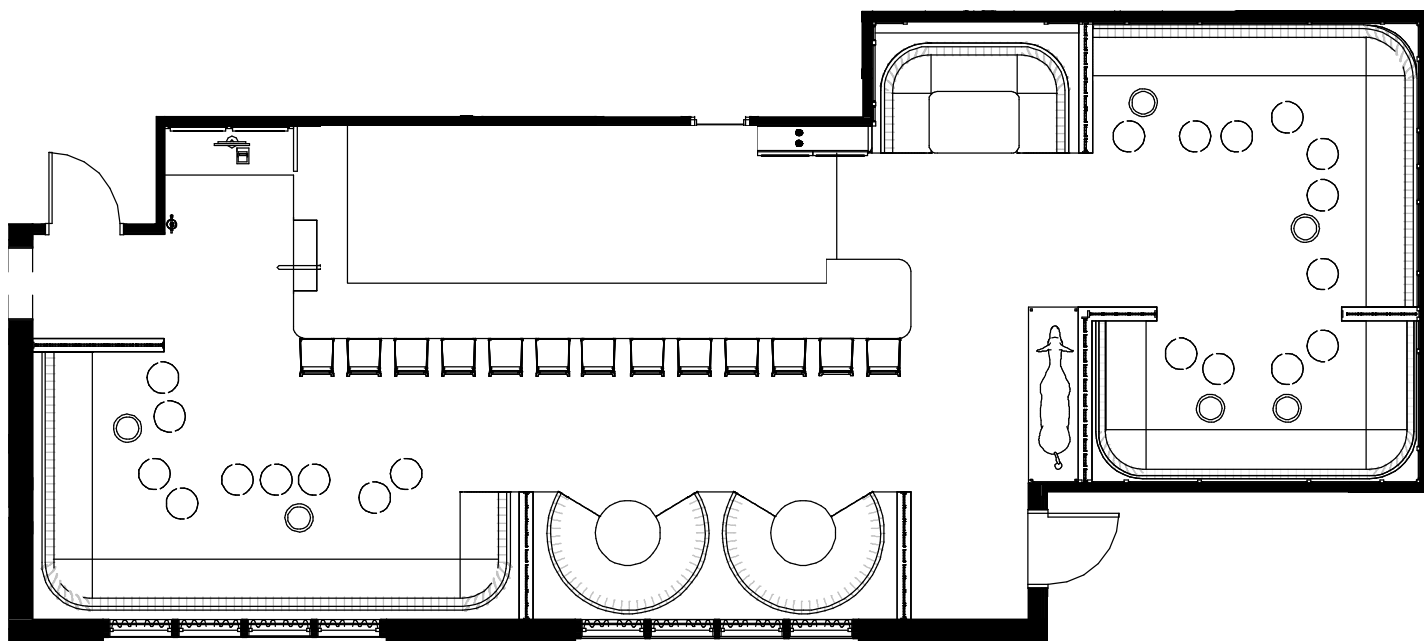
Events

VENUE DETAILS

100 CAPACITY

60 SEATS

1070 FT²



Mucho good times

