



XALISKO
COCINA MEXICANA

**PRIVATE DINING &
LARGE CELEBRATIONS**



XALISKO
COCINA MEXICANA

The Woodlands · Texas



MEET THE CHEF
**BEATRIZ
MARTINES**

Owner & Executive Chef
From Guadalajara, Jalisco.

XALISKO · COCINA MEXICANA

CHEF BEATRIZ MARTINES

Owner & Executive Chef

@chef_betty



A STORY ROOTED IN JALISCO

Born and raised in Guadalajara, Jalisco, Mexico, Chef Beatriz “Betty” Martines discovered her love of cooking at home. At seven, she stood on a chair flipping tortillas beside her mother; by ten, she was helping at her grandmother’s fonda, learning traditional Mexican dishes alongside her mother and six aunts.

PERSEVERANCE & CULINARY TRAINING

In 2000, at age 18, she moved to the United States. She began working in Cy-Fair ISD school cafeterias while building a weekend catering business specializing in taquizas, from trompo al pastor to carne asada. Determined to pursue cooking professionally, she enrolled at The Art Institute of Houston in 2011, graduating with honors in Culinary Arts (2013) and Baking & Pastry (2014). While still a student, she worked with acclaimed Mexican chef Aquiles Chávez and advanced to sous chef.

FROM HOUSTON TO ONE OF THE WORLD’S BEST

A 2014 scholarship took her to Girona, Spain, for an apprenticeship at the three-Michelin-star El Celler de Can Roca named The World’s Best Restaurant in both 2013 and 2015 by The World’s 50 Best Restaurants. The experience sharpened her technique and broadened her vision of fine dining. Back in Houston, she joined H Town Restaurant Group, eventually rising to Corporate Chef, a position she held until 2022.

THE DREAM OF XALISKO

In 2023, with her family’s support, Martines opened Xalisko Cocina Mexicana in The Woodlands. An homage to her native Jalisco, the restaurant brings the traditions of Mexican home cooking into a contemporary setting, combining family recipes, regional ingredients and refined culinary technique.

RECOGNITION & HONORS

Chef Beatriz Martines was named a 2025 James Beard Award semifinalist for Best Chef: Texas. Under her leadership, Xalisko has been featured in the Houston Chronicle’s Top 100 Restaurants every year from 2023 through 2026. In 2026, she earned second runner-up honors at Wine & Food Week’s Chef of Chefs competition.

Xalisko has also received the Sello M, an official distinction awarded by Mexico’s Ministry of Foreign Affairs and the Mexican Academy of Gastronomy through Mexican embassies and consulates. This recognition honors establishments outside Mexico that preserve and promote authentic Mexican cuisine through traditional recipes, ingredients, and culinary techniques.

*“The love I feel for cooking comes from my mom and grandma..
For us, cooking is a way to show our love.”*



XALISKO
COCINA MEXICANA

THE XALISKO EXPERIENCE

Mexico in every detail

At Xalisko, we create memorable experiences through authentic flavors, warm hospitality, and a deep respect for Mexico's culinary heritage.

From exceptional ingredients to time-honored techniques, every detail is thoughtfully considered to celebrate the richness of our culture and the joy of gathering.



HANDCRAFTED

Our kitchen honors traditional techniques with patience and purpose.



EXCEPTIONAL INGREDIENTS

From Mexico and trusted producers, allowing quality & freshness



AGAVE CULTURE

A curated selection of Tequilas, mezcal & handcrafted cocktails.



MEXICO ON THE TABLE

Regional flavors & seasonal ingredients interpreted through Chef Beatriz Martines.



THE CUARTO DEL MAÍZ

Private Room
UP TO 26 GUESTS

XALISKO · COCINA MEXICANA

THE CUARTO DEL MAÍZ

Private Room

UP TO 26 GUESTS

Inspired by the heart of Mexico, Cuarto del Maíz offers an intimate and refined setting for gathering around the table.

Designed for celebrations, private dinners, and meaningful occasions, the space brings together warm Mexican hospitality, thoughtful details, and the distinctive flavors of Xalisko.

PRIVATE ROOM AMENITIES



100" TV

Display presentations, videos, or personalized content.



SOUND SYSTEM

Independent audio system for your own music and entertainment.



CUSTOM MENUS

Personalized menus or à la carte dining options for your event.



HDMI CONNECTION

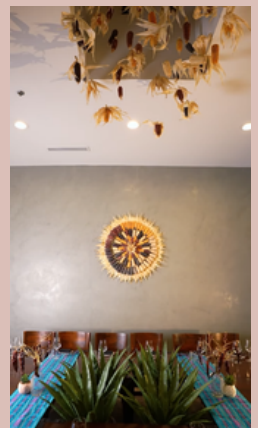
Convenient HDMI access for presentations and personal devices.



MICROPHONE

Available upon request for speeches, presentations, or special moments.

XALISKO · COCINA MEXICANA





THE MAIN DINING ROOM

XALISKO · COCINA MEXICANA

Private Room
UP TO 220 GUESTS

THE MAIN DINING ROOM

Celebrations on a Larger Scale
UP TO 220 GUESTS

FLEXIBLE EVENT FORMATS

Seated dinners, cocktail receptions, partial and full buyouts.

CURATED MENUS

Set menus and customized dining experiences tailored to your event.

WELCOME RECEPTIONS

Welcome cocktails, passed bites and pre-dinner gatherings.

FULL-SERVICE BAR

Craft cocktails, Mexican spirits, wine and curated beverage selections.

WINE & SPIRITS EXPERIENCES

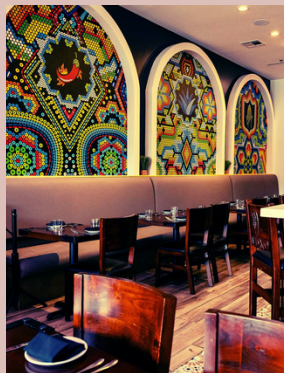
Wine dinners, tequila and mezcal tastings, and curated pairings.

LIVE ENTERTAINMENT

Live music and entertainment can be coordinated for select events.

PERSONALIZED DETAILS

Custom menus, corporate branding and thoughtful event touches.



FOOD & DINING EXPERIENCES

Designed around the way you want to gather.

From intimate dinners to lively receptions, our culinary experiences can be tailored to the style, size, and occasion of your gathering.

01 CURATED SET MENUS

Thoughtfully composed multi-course menus featuring signature Xalisko dishes and seasonal flavors.

IDEAL FOR

• Private Dinners • Celebrations
• Corporate Events • Large Parties



03 COCKTAIL RECEPTION

Welcome cocktails, passed bites and shareable selections designed for a more social, free-flowing experience.

IDEAL FOR

• Receptions • Networking • Cocktail Hours • Celebrations



02 A LA CARTE DINING

The freedom to explore Xalisko's menu and order individually throughout the experience.

AVAILABLE FOR SELECT PRIVATE DINING EXPERIENCES.



04 CUSTOM CULINARY EXPERIENCES

Thoughtfully composed multi-course menus featuring signature Xalisko dishes and seasonal flavors.

IDEAL FOR

• Private Dinners • Celebrations
• Corporate Events • Large Parties



05 FAMILY-STYLE & SHARED EXPERIENCES

Bespoke menus & dining experiences created in collaboration with our culinary team.

Wine Dinners • Tequila & Mezcal Tastings • Pairing Dinners • Seasonal Experiences • Chef-Curated Menus

THE SET MENU COLLECTION

CURATED FOR YOUR GATHERING

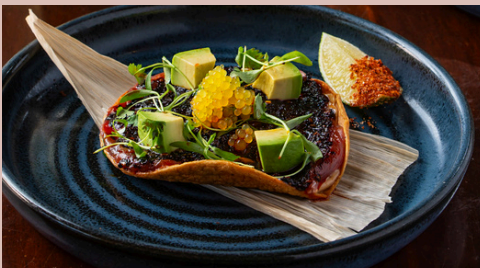
Thoughtfully composed menus designed to bring the Xalisko experience to the table.

Each selection offers a distinct way to gather, celebrate, and enjoy the flavors of Mexico.

PERSONALIZE YOUR MENU

Select one of our curated set menu options, or work with our events team to tailor selections around your gathering.

THREE-COURSE EXPERIENCE



APPETIZER

*Up to 3 selections recommended
Served family-style for the table
or as an individual choice.*



MAIN COURSE

*Up to 6 selections recommended
A curated selection of entrées for
guests to choose from.*



DESSERT

*2–3 selections recommended
A selection of sweet finishes to
complete the experience.*

ENHANCE THE EXPERIENCE



WINE PAIRINGS

*Curated wines
selected to
complement
your menu.*



WELCOME COCKTAILS

*Signature cocktails
to welcome your
guests.*



PASSED BITES

*Small bites
designed for
receptions and
cocktail hours.*



ADDITIONAL COURSES

*Add another course
for a more elevated
dining experience.*



AGAVE PAIRINGS

*Curated Tequila &
Mezcal selections
paired with your
menu.*

SABOR AUTÉNTICO

\$50 PER PERSON

(Taxes & Gratuity not included)

APPETIZERS

Family Style

Ceviche Xalisquillo

Wild-caught lime cured red snapper • shrimp • crunchy corn • tomato cocktail • avocado • cucumber.

Guacamole & Totopos

Guacamole • toasted pumpkin seeds • corn totopos.

Salsas & Totopos

Three salsa sampler • heirloom corn totopos • mama coco sauce • green tatemada sauce • chiltomate sauce.

ENTRÉES

Choice of one

Quesadillas otomi

Two Otomi-style handmade corn tortillas • Oaxacan cheese • Huitlacoche (Mexican Truffle) • purslane • green tatemada sauce.

Enmoladas

Oven-smoked chicken enchiladas • choice of mole de rancho or mole prieto • sour cream • queso fresco • swiss chard • Mexican rice.

Salmón

Wild-caught grilled salmon • squash blossom creamy rice • asparagus.

Enchiladas Bandera

Skirt steak-stuffed enchiladas • mozzarella cheese • green tomatillo sauce • mole de rancho • queso fresco • Mexican rice.

Arrachera a la Mexicana

Black Angus skirt steak • roasted tomato • onion • poblano rajas • xcatic chile sauce • nopal • grilled panela.

DESSERTS

Choice of one

Tres Leches de Rompope

Eggnog tres leches cake • cranberry compote • vanilla cream cheese frosting • orange zest.

Arroz con coco

Creamy rice pudding • chocolate shavings • coconut flakes • passion fruit pearls.

Café de Olla

Traditional Mexican spiced coffee & “Puerquito” cookie bread.

RAICES MEXICANAS

\$60 PER PERSON

(Taxes & Gratuity not included)

APPETIZERS

Choice of one

Ensalada de Pera

Red wine poached pears • seasonal greens • goat cheese • orange • pumpkin seeds • pomegranate • amaranth • red wine-hibiscus reduction dressing.

Tamalito de Elote

Fresh corn tamale • corn cream • corn esquites • Cotija cheese • corn husk ash.

Sopes de Pulpo

Homemade corn masa cakes • marinated octopus • veneno beans • petróleo sauce.

Family Style

Panela asada & Chorizo de Ribeye

Oven-baked Panela cheese • Ribeye chorizo • dried pepper rub • hand-made corn tortillas.

ENTRÉES

Choice of one

Pollo con Mole

Tender chicken thigh • Tlaxcala-style mole contla • meloso rice with zucchini & asparagus.

Pescado Poblano

Pan-seared wild caught red snapper • creamy poblano sauce • chayote squash • purslane • arugula.

Costilla de Res

Texas wagyu short rib • slow braised in tomatillo sauce • baby carrots • zucchini • purslane.

Filete de Res en Mole de Higos

6 oz Certified Angus beef tenderloin • Fig mole • roasted baby carrots • zucchini • brussel sprouts.

Enchiladas de Flor de Calabaza

Enchiladas stuffed with requeson • pipian verde zucchini • squash blossom • asparagus • purslane • green rice.

DESSERTS

Choice of one

Mousse de Mango

Mango-Passion fruit mousse • mango-mint compote • white chocolate cream • amaranth.

Arroz con coco

Creamy rice pudding • chocolate shavings • coconut flakes • passion fruit pearls.

Café de Olla con Rompope

Traditional Mexican spiced coffee with eggnog foam • Puerquito cookie bread.

EXPERIENCIA XALISKO

\$80 PER PERSON

(Taxes & Gratuity not included)

APPETIZERS

Choice of one

Crema de Langosta

Potato lobster cream soup • toast.

Aguachile de Ribeye

|Grilled Angus Prime ribeye • cucumber • red onion
• cilantro • avocado • serrano aguachile.

Ostiones Asados

Roasted Gulf oysters • macha paste butter • cotija cheese
• toasted breadcrumbs.

Ceviche Tropical

Wild-caught lime cured red snapper • pineapple • passion
fruit • mango-piquín aguachile • cucumber • red onion
• plantain chips.

Family Style

Croquetas de Salmón

Atlantic salmon croquettes • adobo • green olives • cream
cheese • morita pepper dipping sauce.

ENTRÉES

Choice of one

Pozole del Mar

A coastal pozole • shrimp • fish • mussels • hoja santa broth.

Texas Wagyu Steak

6 oz Rosewood Ranch Bavette steak • red onions • asparagus
• brussel sprouts • cauliflower purée • charred jalapeño herb
soy sauce.

Birria Tatemada

Slow-braised lamb shank • dried pepper artisanal adobo
• Mexican rice • puerco beans • veneno sauce.

Callo de Hacha

Pan-seared domestic scallops • poblano creamy rice with
asparagus & zucchini.

Pollo con Mole

Tender chicken thigh • Tlaxcala-style mole contla • meloso
rice with zucchini & asparagus.

DESSERTS

Choice of one

Mousse de Mango

Mango-Passion fruit mousse • mango-mint compote • white
chocolate cream • amaranth.

Tres leches de Chocolate

Chocolate-Tres leches cake • Berries.

Cheesecake de Guayaba

Guava-white chocolate cheesecake • guava sauce • vanilla
cream cheese frosting • amaranth.

MENU INSIGNIA

\$100 PER PERSON

(Taxes & Gratuity not included)

APPETIZERS

Choice of one

Langostino Relleno

Colossal Tiger shrimp • crabmeat-stuffed • morita pepper butter • guajillo-butter bread.

Ceviche de Atún

Yellow fin tuna • salsa macha green apple • mango • cucumber • Morita pepper aioli serrano cilantro.

Aguachile Verde

Lime cured shrimp • fresh serrano aguachile.

Family Style

Trompo de Pulpo Enamorado

Grilled octopus • citrus-guajillo pepper marinated • Yucatán housemade salsas & tortillas.

ENTRÉES

Choice of one

Carne Asada

12 oz Certified Angus prime ribeye • black beans and Pasilla mole • charred onion-cactus relish • handmade Oaxacan cheese dobladita.

Enchiladas de Camarón

Shrimp-stuffed enchiladas • poblano cream sauce • purslane • green rice.

Birria de Huachinango

Grandmother's style red snapper birria • dried chile adobo • veneno sauce • broth • Mexican rice.

Camarones Xalisko

Sautéed shrimps in spicy-citrus sauce • green apple & pineapple salad with yuzu & passion fruit • confit potato.

Birria Tatemada

Slow-braised lamb shank • dried pepper artisanal adobo • rice • puerco beans • veneno sauce.

DESSERTS

Choice of one

Red Velvet

Red velvet Tres leches cake, white chocolate cream.

Cremoso de Chocolate

Chocolate mousse, cranberry gelée, gold dust.

Cheesecake de Guayaba

Guava-white chocolate cheesecake • guava sauce • vanilla cream cheese frosting • amaranth.



Ximena Otálora

EVENTS & MARKETING MANAGER

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