



505 N. GOOD LATIMER EXPY
DALLAS, TX 75204
PHONE: 469.466.2290

PALOMINORANCHDTX.COM



SPURS + SPORTS + SPIRITS

PALOMINO RANCH

EST: 2025

Host up to 900 Guests in Style

Perfect for Corporate Gatherings, Team-Building, Networking Mixers, Holiday Parties, Birthdays, and more!

Full-Service Kitchen & Custom Catering Tailored to Your Vision

Customizable TVs and LED Screens for Presentations or Entertainment

State-of-the-Art Lighting & Sound System to Set the Perfect Mood

Private & Semi-Private Indoor and Outdoor Event Space

Dallas Skyline Rooftop Views





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Welcome to Palomino Ranch, where country spirit meets rustic charm. Nestled in the heart of Deep Ellum, we built Palomino Ranch to be Dallas' go-to country bar for good music, strong drinks, and down-home hospitality.

The boots are dusty, the whiskey's smooth, and the rooftop views create an unmatched atmosphere. We're the new spot in town where friends gather for music, game-day watch parties, late-night dancing, and private celebrations that go down in the books.

Whether you're on the dance floor, catching the Cowboys on game day, or raising a glass with friends, Palomino Ranch is where Dallas goes to keep the night alive.

HERE, IT'S ALL ABOUT:

Spurs:

A nod to our western roots and rowdy country spirit.

Sports:

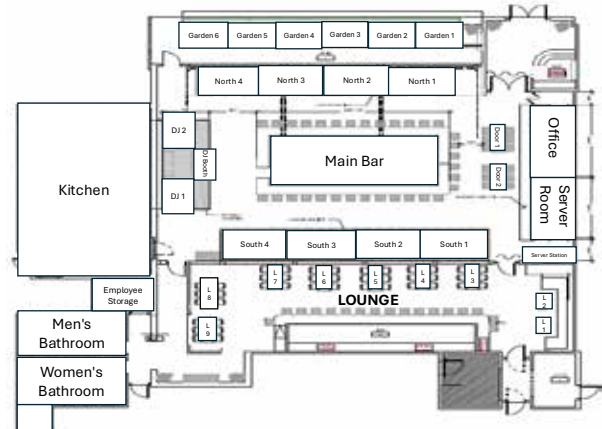
Giant screens and big energy for every game that matters.

Spirits:

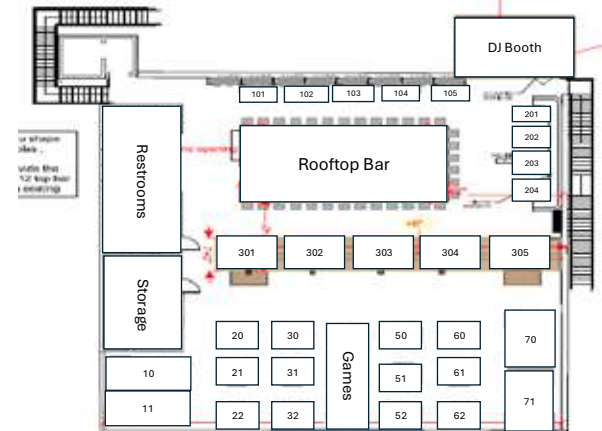
From ice-cold beer to craft cocktails, we keep your glass full.

Whether you're two-steppin' on the dance floor, catching the Cowboys on game day, or raising a glass with friends, Palomino Ranch is where Dallas goes to keep the night alive.

Palomino MAIN FLOOR



Palomino ROOF TOP



Private & Corporate Event Inquires: ChloeK@eegdfw.com | 850.597.0138
www.EveningEntertainmentGroup.com





MENU 1

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, Anchovy House Made dressing

House-Made Cheesy Garlic Bread

Warm Baguette with Butter, Fresh Garlic, Oregano, Melted Mozzarella

Signature Meatballs

Veal & Pork Meatballs, House-Made Pomodoro Sauce, Fresh Basil, Ricotta Salata

PIZZAS

(Choice of 3)

The Pepp - Classic Tomato Sauce, Mozzarella, Pepperoni, Fresh Basil

Margherita - Garlic Puree, Mozzarella, Sliced Tomatoes, Basil, Extra-Virgin Olive Oil

Supreme - Italian Sausage, Mixed Bell Peppers, Red Onion, Roasted Mushrooms, Tomato Sauce, Mozzarella, Basil

BBQ Chicken Pizza - Smoked BBQ Chicken, Mozzarella, Red Onion, Cilantro

BBQ Brisket Pizza - Smoked BBQ Brisket, Mozzarella, Red Onion, Cilantro

- Dessert Bites -

(Choice of 1)

Miniature Cake Bites - Assorted flavors:

Carrot Cake, Chocolate, Classic White, Lemon-Blueberry

Banana Pudding Shooter - Fresh Bananas,

Vanilla Wafers, Sea Salt, House-Made Whipped Cream

Dad's Keylime Pie Bites - Tart Key Lime with

Graham Cracker Crust and Vanilla Whipped Cream

Churro Bites - Cinnamon Sugar-Dusted Churros,

Salted Caramel Sauce





MENU 2

Chopped Salad

Romaine, Cherry Tomatoes, Blue Cheese, Hard-Boiled Egg, Olives, Banana Peppers, Red Onion, Creamy Blue Cheese Dressing

Palomino Boneless Wings

Choice of: Texas Dry Rub, Buffalo, BBQ, Mango Habanero

SLIDERS

CHOICE OF 3

Losers Burger

Wagyu Patty, Lettuce, Tomato, Onion, American Cheese

Texas Darlin' Burger

Wagyu Patty, Pulled Pork, Tobacco Onions, Aged White Cheddar

Patty Melt

Wagyu Patty, Caramelized Onions, Thousand Island Dressing, Swiss Cheese

Jalapeno Burger

Wagyu Patty, Pepper Jack Cheese, Jalapeno Aioli, Grilled Jalapenos, Tobacco Onions

Brisket Sandwich

House-Smoked Brisket, BBQ Sauce, Red Onion, Pickles

BLT

Thick-sliced Bacon, Lettuce, Tomato, Mayonnaise

Nashville Hot Chicken

Grilled or Fried Hot Chicken Breast, Mayonnaise, Coleslaw

Shredded BBQ Chicken

Smoked Chicken Breast, Whiskey BBQ Sauce, Shaved Apple & Cabbage Slaw

Marinated Portobello

Garlic & Balsamic Marinated Portobello Mushroom. Truffled Arugula Slaw

SIDES

Hatch Green Chili Mac & Cheese

Corkscrew Pasta, White Cheddar, Pepper Jack Cheese, Roasted Jalapenos

House-Made French Fries, Tator Tots OR Sweet Potato Fries

- Dessert Bites -

(Choice of 1)

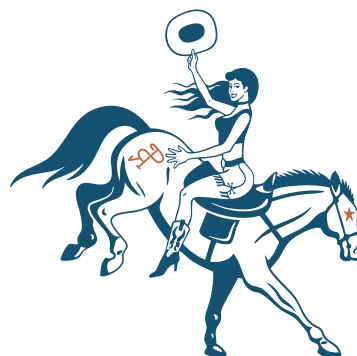
Miniature Cake Bites - Assorted flavors:

Carrot Cake, Chocolate, Classic White, Lemon-Blueberry

Banana Pudding Shooter - Fresh Bananas, Vanilla Wafers, Sea Salt, House-Made Whipped Cream

Dad's Keylime Pie Bites - Tart Key Lime with Graham Cracker Crust and Vanilla Whipped Cream

Churro Bites - Cinnamon Sugar-Dusted Churros, Salted Caramel Sauce





MENU 3

Chopped Wedge Salad

Baby Iceberg, Heirloom Baby Tomato, Candied Pecans, Crispy Onion Rings, Blue Cheese Dressing & Champagne Vinaigrette

HOUSE-SMOKED MEATS

CHOICE OF 2

Sliced Brisket

Cajun-Rubbed Chicken Breast

Applewood Smoked Pulled Pork

Cheddar Jalapeno Sausage

Hickory Rubbed Beef Ribs

Served w/ Fresh Baked Honey Corn Bread, BBQ Sauce and Spicy BBQ Sauce

BUILD YOUR OWN MAC-N-CHEESE & MASHED POTATO BAR

Corkscrew Pasta, Hatch Green Chili Cheese Sauce, Garlic Mashed Potatoes

Topping Trio: Chopped Bacon, Green Onions, Shredded Cheddar Cheese

VEGETABLE

CHOICE OF 1

Roasted Seasonal Heirloom Vegetables

Southern Style Green Beans

Honey Glazed Carrots

Creamed Corn

Roasted Balsamic Brussel Sprouts

- Dessert Bites -

(Choice of 1)

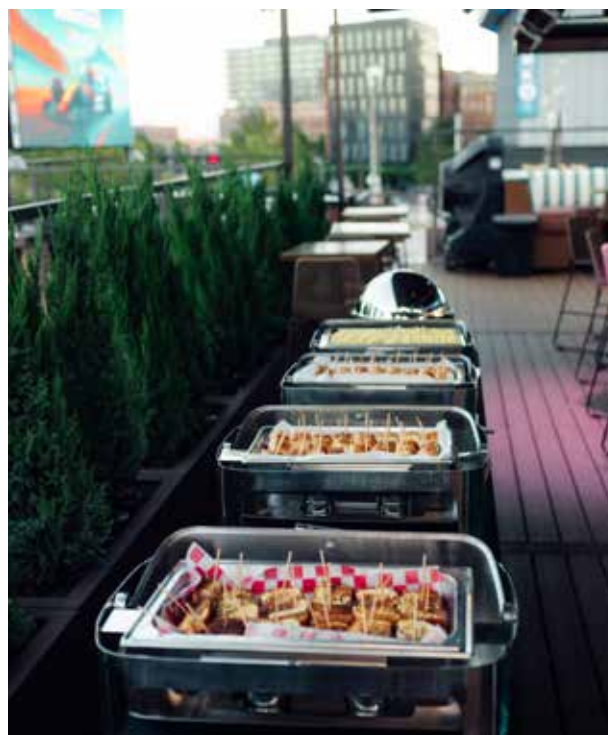
Miniature Cake Bites - Assorted flavors:

Carrot Cake, Chocolate, Classic White, Lemon-Blueberry

Banana Pudding Shooter - Fresh Bananas, Vanilla Wafers, Sea Salt, House-Made Whipped Cream

Dad's Keylime Pie Bites - Tart Key Lime with Graham Cracker Crust and Vanilla Whipped Cream

Churro Bites - Cinnamon Sugar-Dusted Churros, Salted Caramel Sauce





MENU 4

Spinach Salad

Gorgonzola, Dried Cherries, Candied Walnuts, Red Onion, Citrus Vinaigrette

Fresh Baked Artisan Rolls

ENTREES

CHOICE OF 2

**Sliced Herb Marinated
Beef Tenderloin**

Cedar Plank Salmon

Lemon Herb Chicken Breast

**Bourbon Brown Sugar Glazed
Pork Chop**

SIDES

CHOICE OF 3

Texas Cheesy Potatoes Au Gratin

Broccolini

Creamed Spinach

Loaded Baked Potato

**Roasted Seasonal Heirloom
Vegetables**

Honey Glazed Carrots

Garlic Rubbed Asparagus

Red Wine Sauteed Mushrooms

- Dessert Bites -

(Choice of 1)

Miniature Cake Bites - Assorted flavors:

Carrot Cake, Chocolate, Classic White, Lemon-Blueberry

Banana Pudding Shooter - Fresh Bananas, Vanilla Wafers, Sea Salt, House-Made Whipped Cream

Dad's Keylime Pie Bites - Tart Key Lime with Graham Cracker Crust and Vanilla Whipped Cream

Churro Bites - Cinnamon Sugar-Dusted Churros, Salted Caramel Sauce





PASSED HORS D'OEUVRES

Crudite Cups

Celery, Carrot, Cucumber, House-Made Hummus

Heirloom Tomato & Mozzarella Skewers

Served w/ Balsamic Glaze

Mini Mac & Cheese Cups

Texas Spiced Cheese Curds

Fried White Texas Spiced Cheese Curds

Signature Meatballs

Veal & Pork Meatballs, House-Made Pomodoro Sauce, Fresh Basil, Ricotta Salata

Palomino Boneless Wings

Choice of: Texas Dry Rub, Buffalo, BBQ, Mango Habanero

Bacon Wrapped Dates

Goat Cheese Stuffed Dates Wrapped in Hickory Smoked Bacon

Texas Deviled Eggs

Deviled Egg Topped w/ Hickory Smoked Bacon

Smoked Brisket Chili

House-Made with Cornbread Crouton





EVENT MENUS

APPETIZER BUFFET

Heirloom Vegetable Board

Chef's Seasonal Selection of Crudites, House-Made Buttermilk Ranch and Garlic Hummus

Soft Jumbo Pretzel Bites

Sea Salt Pretzel, Beer Cheese, Hot Mustard, Jalapeno Ranch

Palomino Boneless Wings

Choice of: Texas Dry Rub, Buffalo, BBQ, Mango Habanero

Nachos

Choice of Chicken, Brisket, or Pulled Pork with House-Made Cheese Sauce, Pico De Gallo, Pickled Jalapenos, Lettuce, Black Olives, Sour Cream

Brisket Quesadillas

Smoked Brisket, Southwestern Cheese Blend, Pico De Gallo, Flour Tortilla

House Tenders

House-Battered Tenders, Ranch, Ketchup

Marinated Portobello

Garlic & Balsamic Marinated Portabella Mushroom. Truffled Arugula Slaw

House Fries, Tator Tots, or Sweet Potato Fries

Sea Salt, Parsley, Ketchup

Blossom Onion Slices

Fried Onion, Jalapeno Cilantro Aioli

Mac & Cheese

Elbow Macaroni, Cheddar, Parmigiano, Topped with/ Bread

SLIDERS

All American Burger

Wagyu Patty, Lettuce, Tomato, Onion, American Cheese

Texas Darlin' Burger

Wagyu Patty, Pulled Pork, Tabacco Onions, Aged White Cheddar

Patty Melt

Wagyu Patty, Caramelized Onions, Thousand Island Dressing, Swiss Cheese

Jalapeno Burger

Wagyu Patty, Pepper Jack Cheese, Jalapeno Aioli, Grilled Jalapenos, Tabaco Onions

Brisket Sandwich

House-Smoked Brisket, BBQ Sauce, Red Onion, Pickles

BLT

Thick-sliced Bacon, Lettuce, Tomato, Mayonnaise

Nashville Hot Chicken

Grilled or Fried Hot Chicken Breast, Mayonnaise, Coleslaw

Shredded BBQ Chicken - Smoked Chicken

Breast, Whiskey BBQ Sauce, Shaved Apple & Cabbage Slaw





PREMIUM DISPLAYS + STATIONS

Farmer Crudite Display

Seasonal Heirloom Vegetables with House-Made Buttermilk Ranch and Hummus

Charcuterie Board

Chef's Choice Cured Specialty Meats, Assorted Artisanal Cheeses, Pickled Vegetables, Berries, Toasts, Crackers

Fruit Display

Seasonal Melon & Berries with Raspberry Fruit Dip

Loaded Nacho Station

Corn Tortilla Chips, House-Made Cheese Sauce, Pickled Jalapeno's, Lettuce, Black Olives, Sour Cream, Pico De Gallo, Shredded Cheddar Cheese

Taco Station

Choice of 2 meats

Applewood Smoked Pulled Pork, Chicken, or Brisket served w/ Corn and Flour Tortillas, Shredded Mexican Cheese, Pickled Jalapenos, Coleslaw, Onions, Tomatoes, Green & Red Salsa, Assorted Hot Sauces, Sour Cream

Palomino Brisket Chili Station

House Smoked Brisket Chili, Shredded Cheddar Cheese, Cornbread Bites, Sour Cream, Fritos, Green Onions, Chopped Red Onions

Churro + Sopapilla Station

Fresh Made, Topped with Cinnamon Sugar served with Nutella Chocolate & Salted Caramel

Assorted Dessert Station

Mix of Chef's Specialty Dessert Bites





BEVERAGES + PACKAGES

LIQUOR	CALL	PREMIUM	DELUXE	BEER & WINE
Cost for 2 hours				
Cost for 3 hours				
Charges per Additional Hour:				
*Drink tickets				
Mocktail Soda Bar for kids				
Non-Alcoholic Beverages				
ADD CRAFT COCKTAILS TO YOUR PACKAGE				



	CALL	PREMIUM	DELUXE
VODKA	Pinnacle	Absolut Titos, Ketel One, White Claw (Black Cherry, Mango, Pineapple)	Absolut Elyx, Belvedere, Grey Goose
GIN	Mr. Boston	Botanist, Hendricks	
TEQUILA	Sauza	Hornitos Blanco, Gran Centenario Blanco, Teremana Blanco	Casamigos Blanco / Reposado, Patron Blanco/Reposado
WHISKEY	Old Grand Dad	Makers Mark, Jameson, Crown Royal & Crown Flavors	Woodford Reserve, Makers Mark 46
RUM	Bacardi Superior	Bacardi Chili Mango, Bacardi Limon, Captain Morgan Spiced	
SCOTCH	Mr. Boston	Buchanan's 12, Dewers 12	Johnnie Walker Black / Blue, Glenlivet, Macallan 12
COGNAC			Hennessy VS

WINE Cabernet, Chardonnay

WELCOME BUBBLY

Glasses of Bubbly Passed Upon Guest Arrival

BEER Selection of Domestic, Imported, Seasonal and Local Beers Available

WELCOME BEERS & SELTZERS

Buckets of Assorted Beers and Seltzers Passed Upon Guest Arrival

SELTZERS Happy Dad (Cherry, Lime, Pineapple, Watermelon, Fruit Punch), Nütrl, White Claw (All flavors)

WELCOME COCKTAILS

Signature Cocktails Passed Upon Guest Arrival

** All brands are subject to change without notice.*

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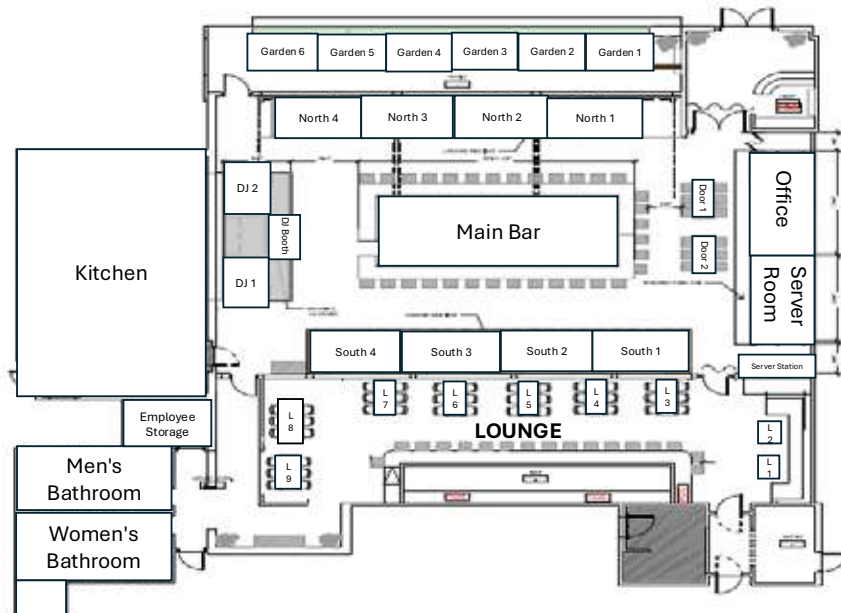


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FLOORPLAN

Palomino MAIN FLOOR



Palomino ROOF TOP

