

SATURDAY, MAY 2ND | 6:30 PM

CINCO

d e M a y o

T E Q U I L A

Dinner

HOSTED BY TEQUILA EXPERT AND IMPORTER

Sham Vervena

Karza Imports

WELCOME COCKTAIL

JALISCO 75

Cimarron Blanco Tequila, Elderflower Liqueur, Fresh Lemon, Dry Champagne

LA SIERRA PALOMA.

Don Marco Mezcal, Ruby Red Grapefruit, Lime, Agave, Grapefruit Soda, Smoked Sea Salt

SEAFOOD GEYICHE, AHI TUNA, SCALLOPS, PRAYNS, LECHE DE TIGRE,
AJI & AVOCADO AIOLI, TOTOPOS

★ ROASTED PIÑA MARGARITA ★

Carcahain Plus 46 Tequila, Grilled Pineapple, Ancho Reyes Chile Liqueur, Lime, Tajin

MANGALITSA PORK BELLY, COMPRESSED PINEAPPLE, MAPLE & CHIPÔTLE GLAZE,
TAJIN PEPITAS, PUREE DE CAMOTE, PICKLED RED CABBAGE

THE FUENTESECA OLD FASHIONED

Fuentezca 99r, Don Mateo Mezcal Rinte, Dark Agave, Aogostura Bitters, Flamed Orange Peel

BENCHMARK WAGYU BARBACOA, ANCHO CHILE MOLE NEGRO, GRILLED CORN
SALSA, REFRIED WHITE BEANS, CARROT ESCABECHE

CAFÉ DE OLLA MARTINI

Cimarron Reposado Tequila, Espresso, Coffee Liqueur, Cinnamon Agave, Shaved Dark Chocolate

TRES LECHEs CAKE, SALTED CAJETA DRIZZLE, CINNAMON BUÑUELOS

MODERN STEAK

NOT ALL INGREDIENT LIST IN MENU DESCRIPTION | 129 PLUS GRATUITY AND GST

Caracolain

CIMARRÓN

Fuentezca

Don Mateo