



Tequila Dinner

July 24, 2012

Grilling & BBQ

\$55 per guest (does not include tax and gratuity)

CRUDO DE CALLO

grilled diver scallops, grilled watermelon & apple, chile guajillo-tequila- lime vinaigrette

La Sandia

herradura tequila reposado, fresh watermelon, red yucateca, fresh lime

TACOS DE COSTILLA

mesquite smoked baby back ribs, purple potato salad, tequila Mole-Q, crispy onions

Uvarita

herradura tequila blanco, green grape, mexicano regano, agave

½ POLLO

smoked chicken, grilled corn, charro pinto beans

Paloma

herradura tequila reposado, fresh grapefruit, fresh lime, agave, seltzer

FLAN DE ELOTE

sweet corn flan, dehydrated corn, goat's milk caramel

Cafexata

*brazilian whole coffee bean, and brown cane sugar,
infused herradura reposado with house made horchata, cinnamon rice water*

