

CELEBRATE DIA DE LOS MUERTOS

OCTOBER 16 TO NOVEMBER 6, 2018

Join us for Dia De Los Muertos, the Mexican custom of honoring departed loved ones with an abundance of good cheer, refreshing drink, and delicious food!

COCKTAILS

This year's drink menu is a nod to 4 of Chefs Mary Sue and Susan's friends that we lost in 2018. Each drink was thoughtfully crafted to pay homage to their unique and impactful lives.

EL MEXICANO (ANTHONY BOURDAIN) mezcal | aperol | agave | soda | orange twist 13.75

Anthony's go to cocktail was the "Negroni", our version is a fresh take on this classic aperitif & takes you to parts unknown

ROBUCHON 75 (JOEL ROBUCHON) tres gen silver tequila | sparkling wine | lime juice 12.75

Chef Robuchon rarely used more than 3 ingredients in his dishes, this simple drink has 3 distinct flavors for our version of a Mexican 75

EL ROYAL (ROBIN LEACH) chambord | sparkling wine | pomegranate 12.75

This version of a Kir Royal adds pomegranate "rubies" as a nod to the man with champagne wishes and caviar dreams

MARIGOLD MARGARITA (JONATHAN GOLD) reposado | marigold liqueur | combier | marigold floret | agave | lime juice 14.75

Gold's impact on food culture was metamorphic; this unique beverage blends unconventional flavors for a fresh take on a classic margarita

APPETIZERS

CEVICHE NEGRO shrimp | scallops | squid ink | jicama | chipotle | citrus marinade 13

BLACK MOLE DUCK TAQUITOS cranberry apple salsa | lettuce | crema 8

CRISPY SKINS TRIO crispy fish, chicken and pork chicharron | chile | tajin | lemon crema 10

ENTREE

BLOOD SAUSAGE TACOS cumin glaze | pineapple - jicama salsa | queso fresco 16

TURKEY CHORIZO TACOS crispy shell | blood orange chutney | agave crema 15

SHRIMP DIABLO roasted peppers | caramelized onions | sauteed kale | white wine | guajillo sauce 24

DESSERT

PAN DE MUERTO & CAFE DE OLLA creme fraiche | hibiscus sauce 8

