

# 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 14

*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 13

*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 13

*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 15

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

### APPETIZERS

#### POZOLE

pork stew | hominy | cabbage | red chile broth 12

#### RELLENO DE CALABAZA

tempura battered | squash flowers | chicken | mexican cheeses | chorizo | huitlacoche crema 10

#### TUNA CEVICHE SOPES

tuna ceviche | red beet masa | cilantro sauce 14

### ENTREE

#### VAMPIRO TACOS

crispy corn tortilla | chorizo | shrimp | spicy cabbage slaw | red rice | black beans 25

#### TRADITIONAL OAXACAN MOLE

roasted half chicken | mole negro | achiote corn masa | huarache | guacamole | pickled onions 24

### DESSERT

#### RED YAM FLAN

housemade flan | caramel sauce | candied red chiles 8

