

CINCO DE MAYO

TEQUILA & COCKTAIL DINNER
MAY 3 - 7:00 PM

– APPETIZER –

MESQUITE CORN CROSTINIS WITH MAYO LIME, CHILI POWDER,
CILANTRO, ONIONS, AND PARM
PAIRED WITH ANEJO TEQUILA

– SOUP –

GREEN CHILI PORK MENUDO WITH HOMINY Y CILANTRO,
ONIONS, LIME. JALAPENO. PORK, CABBAGE, AND RADISH
PAIRED WITH LIME MOJITARITA

– SALAD –

EL TORO MIX GREENS CHIPOTLE DRESSING PINEAPPLE, RED
ONIONS, TOMATOES. AVOCADOS. AND QUESO FRESCO
PAIRED WITH TEQUILA SUNRISE

– ENTREE –

STUFF SKIRT STEAK WITH GREEN & RED PEPPERS, RED ONIONS
AND TOPPED WITH A TOMATILLO SALSA
PAIRED WITH WATERMELON DANCE

– DESSERT –

CHURRO CAKE TOPPED WITH CINNAMON WHIPPING CREAM
PAIRED WITH RUBY RED