



TEQUILA DINNER *with*  
MEZCAL UNIÓN

✦ MENU ✦

*amuse-bouche*

Pickled Nopales Picadita (GF)(V)  
*purple corn masa, pickled cactus and vegetables,  
fresh herbs, Asadero cheese*

*first course*

Sopa Azteca (GF)  
*chicken tortilla soup*

*second course*

Ensalada de Berros con Tamarindo  
(GF)(VG)(V)(DF)  
*watercress, Valencia orange, chia seeds, avocado,  
red onions, and tamarind vinaigrette*

*third course*

Pollo Pibil (GF)(DF)  
*achiote-marinated Amish chicken, banana leaves,  
rice, pickled onion, habanero*

*fourth course*

Pescado Zarandeado (GF)  
*Latin dry rub white fish, fresh arugula,  
heirloom tomatoes, red onions, chipotle citrus vin*

*dessert*

Pastel Montado  
*Vanilla flan over a chocolate cake*

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*paired with*

Naked & Famous  
*light and refreshing with smoky notes and  
herbaceous elements*

Oaxacan Negroni  
*perfectly balanced with sweetness, bitterness,  
and smokiness*

Pina Verde  
*refreshing and playful, with tropical fruit notes  
and a slightly spicy kick*

Mexican Hot Cocoa  
*dessert-style cocktail with notes of chocolate,  
coffee, and a spicy-smoky aftertaste*

