



## CINCO DE MAYO SPECIALS

### COCKTAILS

**Sweet Heat**--Cazadores Reposado, Chili-Elderflower Syrup, Fresh Lime, Spiced Rim

**Tamarind Maragrita**--El Charro Blanco, Tamarind Syrup, Cointreau, Fresh Lime, Orange-Salt Rim

**Cocoa Cabana**--Patron Anejo, Casa de Cocoa Liqueur, Manzanilla Sherry, Cocoa Rim

**Tequila Flight**--Don Julio Silver, Patron Reposado, Gran Centenario Anejo

### CELEBRATING MEXICAN WINEMAKERS

**Ceja Vineyards**, Chardonnay, Carneros, '07  
Armando Ceja, Winemaker

**Shafer**, Merlot, Napa Valley, '07  
Elias Fernandez, Winemaker

**Vine Hill**, Gatos Locos, Syrah, Santa Cruz Mtns., '06  
Salvador Godinez, Winemaker

### FOOD

**Camarones Y Pozole**-- rock shrimp ceviche, creamy guajillo chile sauce, crispy pozole

**Chile Relleno con Queso de Cabra**--roasted poblano chile stuffed with goat cheese and pistachio, epazote, cilantro-lime crema

**Enchiladas de Borego**--braised lamb shoulder and roasted potato, red chile sauce, queso fresco

### DESSERT

**Key Lime Margarita Tart** with tropical fruit salsa

**Original Mexican Flan** with cinnamon churritos