

# Chef's Recommendations

## Especial de la Mesa

Delicious combination of Carne Azada Steak, along with grilled Shrimp, Chicken & Chorizo (Mexican Sausage), served with bell peppers, onions and tomatoes. Served with a cheese quesadilla, rice, beans and salad. A meal in itself! \$15.50

## Burrito Bandera

Flour tortilla stuffed with Pork, topped with red, green and cheese sauce. Served along with guacamole salad. Served with Rice and Beans on the side. \$9.99



## History of Tequila

Tequila is a spirit liquid that is surrounded by many stories, myths and legends. As wine and whiskey have taken their place in modernized western culture, so too has tequila.

Few understand the difference between tequila and mezcal, and many don't even know there is a difference. While traditionally all tequilas were known as a type of mezcal, today they are distinct products, differentiated by the production process and taste, much the same way rye whiskey differs from scotch whiskey.

Most mezcal today is made in the state of Oaxaca, although some is also made in Guerrero and other states. Tequila comes from the northwestern state of Jalisco, and a few nearby areas. They both derive from varieties of the Agave plant, known to the natives as mexcalmetl. Tequila is made from Agave Tequilana Weber, blue variety. Mezcal in the other hand, can be made from five different varieties of agave.

Tequila is double distilled and some brands even boast triple distillation. Mezcal is often distilled once.

To make mezcal, the sugar rich heart of the agave, called the piña is baked in a rock-lined pit oven over charcoal and covered with layers of palm-fiber mats and earth, giving mezcal a strong, smokey flavor. Tequila piñas are baked or steamed in above ground ovens or auto claves.

Tequila and mezcal share a similar amount of alcohol in the bottle (around 38-40%), although mezcal tends to be a little stronger, because mezcal feels for like lave as it flows down the back of your throat it is not quite as popular.

This is evident in the number of brands of each type of drink. currently are over 500 different brands of tequila while the manlier mezcal boasts only 100 brands.

## Cheese Steak

Steak strips grilled with onions and special spices, then rolled in a flour tortilla and topped with cheese sauce. Served with lettuce, tomato and shredded cheese. \$9.99



Thanks for your visit  
come again soon!

