



AGAVE DINNER

\$120 PER PERSON

6:30 PM - 9:30 PM | FRIDAY, MAY 1ST

GINCO DE MAYO

APERITIVO

Reserva de la Familia Platino Grand Margarita

Bright citrus, premium tequila and a smooth, elegant finish

FIRST COURSE

Black Shrimp Aguachile

Chiltepin chili, citrus cure, burnt tortilla

Agave Pairing: Maestro Dobel Tequila

Fresh and expressive, enhancing the brightness of the aguachile

SECOND COURSE

Pulpo Zarandeado

Mole Pipián, ancho chili

Agave Pairing: 400 Conejos Mezcal

Earthy and complex, complementing the smokiness and depth of the dish

THIRD COURSE

Lamb Barbacoa

Nopal salad, stone ground BC corn tortilla

Agave Pairing: Gran Centenario Añejo Tequila

Structured and refined, balancing the richness of the barbacoa

DESSERT

Tres Leches Cake

Agave Pairing: Reserva de la Familia Añejo

Prix-Fixe meal: No substitutions unless advised ahead of time. Must be +19 to attend. Prices excluding Gratuities and taxes. 18% Gratuity applies to party of 6 or more. Kindly provide allergies information at the time of reservations.

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