



WE ARE CRAFTSMEN. TO US, EVERYTHING MATTERS. EVERY MOMENT, EVERY DISH, EVERY GLASS, EVERY PERSON. WE SOURCE AND PREPARE HERITAGE PRODUCTS FROM RESPONSIBLE PEOPLE DEDICATED TO SUSTAINABILITY, INTEGRITY AND QUALITY.

EXPLORING
AGAVE



TASTING
MENU

ROOFTOP



WITH GUEST SPEAKERS

*Paulie Brooks, Gregor Rousseau
Zac Johnson & Angela Walberg*

STARTER

TEQUILA OCHO PLATA | HAMACHI AGUA CHILI VERDE

*hamachi, fresh lime juice, avocado, Serrano-cucumber salsa verde
purple tortilla chips*

COURSE 1

SIETE LEGUAS REPOSADO | SMOKED LONGANISA CON FRIJOLES PUERCO

*grilled Mexican style smoked pork sausage, fried poblano & red bell peppers
pork fried pinto beans*

COURSE 2

ARTENOM REPOSADO | COCTEL DE CAMARON

*Mexican shrimp cocktail, roma tomatoes, ketchup, orange Fanta, lime
avocado, fresh lime juice, cilantro*

COURSE 3

DON FULANO ANEJO | CHULETA DE PUERCO CON MOLE

pan seared pork chop, mole Veracruzano, sesame seeds

DESSERT

EL TESORO EXTRA ANEJO | HOMEMADE CHURROS

tequila infused Nutella, Sebastian Joe's ice vanilla ice cream

ADDITIONAL DRINKS AVAILABLE TO ORDER THROUGH YOUR SERVER