

Menu

Begin the evening with a handcrafted Padrecito cocktail, as each table is preset with fresh guacamole, house-made salsa, and warm chips.

SHRIMP CEVICHE TOSTADA

Trio of bell peppers, red onion, jalapeno, cilantro, citrus supremes, radish, lime juice

Paired with: Day Dreamer Reposado

PORK CARNITAS

Slow cooked pork, pico de gallo, corn tortilla

Paired with: Padre Azul Single Barrel Reposado

BEEF BIRRA

Slow braised short ribs, consommé, Oaxaca cheese, lime

Paired with: Padre Azul Double Barrel Anejo

CHURROS

Cinnamon sugar, dulce de leche

Paired with: Amor Mio Anejo Single Barrel