

THURSDAY, MAY 15, 2025 | 6:30PM | \$65 PER PERSON\*

From savory bites to refreshing sips, our Tequila & Tapas communal dining experience will feature five delectable small plates perfectly paired with exquisite tequila cocktails featuring *Pantalones Organic Tequila Blanco*.



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## COURSE 1

#### **FRESH CEVICHE**

Chilled, savory shrimp (imported, farm-raised), scallops (imported) and white fish (imported, wild-caught) ceviche, marinated in lime and citrus juices and tossed with diced vegetables and fresh avocado. Served with our crispy seasoned tortilla chips.

#### **BLAZIN' BRITCHES**

Pantalones Organic Tequila Blanco, Grand Marnier, pineapple and lime juice, mango with fresh jalapeños and a spicy sugar rim. The balance of heat and sweet in the drink makes each bite of ceviche pop with flavor vibrancy.





## COURSE 2

#### **SOUTHWESTERN SALAD**

Fresh salad mix, avocado, black beans, roasted corn, diced vegetables and crispy seasoned tortilla strips, tossed in our chef-crafted creamy citrus vinaigrette.

### PANTALONES PALOMA

Pantalones Organic Tequila Blanco, fresh grapefruit juice, house-made lime syrup topped with soda water and a Tajín rim. The grapefruit and lime bring out the best in the vinaigrette, while the Tajín rim adds a fun, flavorful kick.

# COURSE 3

### SHRIMP STACK

A crispy tostada piled high with tequila-cream roasted shrimp (imported, farm-raised), refried black beans, diced tomatoes, and cilantro-lime sauce, finished with crispy tortilla strips and fresh cilantro.

## **BOOTCUT & BLUSHING**

Pantalones Organic Tequila Blanco, Grand Marnier, strawberry rose and citrus juices. The bright acidity and subtle sweetness enhance the shrimp's richness and the tostada's crunch.





# COURSE 4

## PARKER'S MARGARITA SEA BASS

Wood-grilled sea bass (imported, wild-caught) served on a bed of jasmine rice, glazed with a chef-crafted tequila lime sauce adding zest to every bite.

## GREEN JEANS

This matcha margarita made with Pantalones Organic Tequila Blanco, Cointreau, matcha and fresh sour, introduces a mild earthy note which contrasts beautifully with the rich, flaky texture of the sea bass.

## COURSE 5

### CHOCOLATE CHURRO

The perfect finish to this pairing experience! Crunchy, warm churros coated with cinnamon sugar, served with a rich, dark Mexican chocolate sauce for dipping.

#### **ESPRESSO-CHINO**

Pantalones Organic Tequila Blanco, Baileys Irish Cream, espresso and a chocolate sugar rim. The espresso sharpens the chocolate's depth, the tequila adds an intriguing twist, and the Baileys ties it all together with a creamy, indulgent finish.



A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.

Some items served at this establishment may contain imported seafood. Ask for more information.