

5-COURSE PANTALONES ORGANIC TEQUILA BLANCO PAIRING DINNER

TEQUILA *and* TAPAS



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*.



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

COURSE 1

FRESH CEVICHE

Chilled, savory shrimp, scallops and white fish 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 Tajin rim. The grapefruit and lime bring out the best in the vinaigrette, while the Tajin rim adds a fun, flavorful kick.

COURSE 3

SHRIMP STACK

A crispy tostada piled high with tequila-cream roasted shrimp, 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 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.
A 15% TAX ON THE SALE OF ALCOHOLIC BEVERAGES AND APPLICABLE SALES TAX
WILL BE INCLUDED ON THE FINAL BILL.