

PATRÓN. *Tequila* DINNER

AMUSE BOUCHE

Michelada oysters

FIRST COURSE

fluke crudo aguachile + citrus

hibiscus agua fresca

*patrón silver + hibiscus demerara +
pom + citrus + sparkling water*

SECOND COURSE

tostadas chicharrón + lime zest +

mezcal vinaigrette + mango + lychee + serrano + nopal

*the firebird patrón cristalino + patrón citronge jalapeño +
mango nectar + lime + serrano demerara + spicy salt rim*

THIRD COURSE

*tacos octopus + patrón xo mole + hazelnut +
pickled red onion + serrano + lime crema*

*Michelada patrón reposado + modelito + blood orange +
tamarind + mole bitters + lime + agave + sweet & spicy rim*

FOURTH COURSE

chicken salsa macha

oaxacan on sunshine coconut washed patrón añejo

+ coco lopez + patrón citronge pineapple + lime + agave

FIFTH COURSE

trés leches

*old fashioned brown butter fat washed patrón extra añejo
+ brown sugar spiced demerara + old fashioned &
orange bitters + amarena cherry + twist*

THURSDAY, MARCH 26

6:00 PM

\$125 per person
(excludes gratuity)

