



## The Grand Tequila Cantina

### Passed Tasters

Baked Andouille Sausage in Puff pastry With Whole Grain Mustard

Seasoned Avocado Fries, Tamarind Ketchup

Rolled Smoked Chicken Quesadilla, Chipotle Remoulade

Traditional Crab Cake, Papaya Salsa

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### Baja California Ceviche Bar

Made – To – Order  
Served on Crisp Tostada

Bay Scallop, White Fish, Shrimp and Octopus  
Marinated in Fresh Lime Juice

Pickled Red Onion, Cilantro, Jalapeños, Diced Tomatoes, Diced Peppers, Mango, Avocado, Scallions

Fresh Tomato Juice, Fresh Lemon juice and Fresh Lime Juice

Lime Wedges

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### On-The-Border Taquería

Build-Your-Own Taco Bar

Achiote – Marinated Grilled Mahi Mahi  
Steak Carne Asada  
Beer Battered Shrimp

Al Pastor Spiced Cauliflower and Potato

Freshly Made Corn and Flour Tortillas

Black and White Homemade Tortilla Chips

Shaved Red and White Cabbage  
Creamy Lime Avocado, Cilantro and Scallions, Jalapeños, Lime Wedges, Cotija Cheese  
Mexican Papaya and Habanero Salsa, Roasted Tomato Salsa, Guacamole

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## Baby Gem Lettuce Cups

Diced Beets, Goat Cheese, Candied Pecans  
Citrus Vinaigrette

Chopped Romaine, Shaved Parmesan, Baby Croutons  
Traditional Caesar Dressing  
Tomato, Burrata Cheese, Garden Fresh Basil  
25-year-old Balsamic

Spicy Black Turtle Beans and Grilled Sweet Corn  
Red Bell Peppers, Avocado  
Roasted Garlic Vinaigrette

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## Café y Postres

Housemade Fresh Cinnamon-Spiced Churros  
Caramel and Chocolate Dipping Sauces

Caramel Flan with Fresh Berries

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas

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## Grand Reserva Patron Añejo Tequila Bar

Aria's Nectar  
Grand Reserva Patron Añejo Tequila  
Lavender – Infused Lillet Blanc Liqueur  
Luxardo Maraschino Liqueur  
Strawberries  
Lime Juice  
Lavender Sprig

La Flaca  
Jalapeno – Infused Grand Reserva Patron Añejo Tequila  
Cointreau Liqueur  
Watermelon juice  
Lemon juice  
Agave Nectar  
Tajin Seasoning  
Watermelon Pearls

18 per drink

