



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

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

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

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

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

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

