

INDO-MEX TASTING MENU

\$85/pp – Available for 2-6pp Only
Add a Cocktail & Wine Pairing \$40/pp

[not including tax and 22% automatic gratuity] [Can accommodate GF; not DF]

Tastings

Strawberry Sour Sipper

Mocktail to get your Mouth Salivating!

Makai Paka Esquites “Corn vs Corn”

Pairing: Heinz Eifel Riesling

Bhel Puri Spicy Chile Relleno

Pairing: Mango Lassi

Suadero Samosas

Pairing: Domaine Pichot Vouvray

Pork Pastor Rotti Tostada

Pairing: Guava Tequila Martini

House made Sorbet

Fish Biryani Zarandead

Pairing: Pineapple Cardamom

Chicken Tikka Masala Enchilada

Pairing: Louis Jadot Chardonnay

Dessert Bite

Mango Lassi Flan

PAIRED COCKTAILS

[Freshly Juiced In-House]

Mango Lassi / 15

Don Q Cristal Rum, fresh mango, coconut milk

Guava Tequila Martini / 15

Cenote Blanco, fresh guava, lime

Pineapple Cardamom / 15

Fords Gin, fresh pineapple, cardamom simple

Garam Masala Manhattan / 16

Garam Masala Old Forrester Rye, Cocchi vermouth, luxardo cherry, orange bitters

Reposado Old Fashioned / 16

Mi Campo Reposado, brown sugar citrus simple, apple cherry bitters

FEATURED WINES

Heinz Eiffel Riesling / 15

Domaine Pichot Vouvray / 15

Louis Jadot Chardonnay / 15

[No Substitutions]

* These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.