



## **Wed's & Wine Social**

\$40 per person plus tax & 18% gratuity

**May 5th 6:30pm – Till**

Sponsored by Republic National Distributing  
Wine Representative – Clint Brewer

### **Wines, Spirits & Paired Tapas**

*Pre-Game, Pink Grapefruit Margaritas*

#### ***Street Taco's with Crispy Rock Shrimp***

*Mexican Street Tacos with marinated shrimp, fresh cilantro, lime juice & red onion*

*House crafted White Sangria*

#### ***Short Rib Suadero with Corn Salad***

*Our rendition of Carnitas, this is one of Mexico's most popular taco, Suadero or roasted meat is made with braised short rib, diced tomatoes, fresh chilis, sweet onion*

*House crafted Red Sangria*

#### ***Blue Crab Tostadas***

*Lump crabmeat, avocado, red onion, diced jalapeno & tomato, lime zest & juice, cilantro*

*Dos Equis Mexican Lager*

#### ***Pork and Green Chile Verde***

*Slow simmered roasted pork, black garlic, spices, salsa Verde*

*Jalapeno Margaritas*

#### ***Tres Leches Cake***

*Ultra-light sponge cake made with three milks a Cinco de Mayo traditional dessert*

*Sparkling Prosecco*

*Chris Clark Director of Food and Beverage, Kevin Renfroe – Executive Chef,  
Chef Tournant – David Baird, Pastry Chef – Kenny Kilmer*