



## New Mexican Concept Tiny Cantina Opens in Brooklyn

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The team behind Morgan's Brooklyn Barbecue has opened Tiny's Cantina, a new Mexican experience a few blocks away. Located steps from Prospect Park and Barclays Center, Tiny's Cantina represents a concerted effort to fill in the dearth of chef-driven Mexican street food and hand crafted cocktails within the burgeoning Prospect Heights dining scene.

Launched by restaurateur Mathew Glazier of GlazierWorks (Monkey Bar, Strip House, Michael Jordan's The Steakhouse) and helmed by Executive Chef Cenobio Canalizo, Tiny's Cantina strives to become the neighborhood's everyday haunt. Chef Canalizo will embrace flavors from his native region of Puebla and nearby Oaxaca, focusing on premium imported and local ingredients, and housemade tortillas.

One of the house specialties is a traditional Oaxacan Tlayuda — a crisp, handmade corn tortilla covered in pureed frijoles negros, chorizo, radishes, pickled onions, crema and quesillo. Other menu signatures include Tequila-Cured Salmon (habanero aioli, yelotl-pan, crema) and the widely-celebrated Birria Tacos with consommé (beef shank, onions, cilantro, bone marrow). Further highlights include a wide selection of tacos including Pescado al Pastor (al pastor adobo marinated fish, charred pineapple), BLT Camarones (beer battered shrimp, chipotle bacon, agave-habanero aioli, lettuce, pico de gallo), and more. Additional items such as Pork Belly Guacamole, Cemita Poblana, Quesadillas de Hongos (Barbacoa-style mushroom) and Churros with caramel dipping sauce round out the food offerings.

A robust selection of over 75 of Mexico's most prized tequilas and mezcals will offer guests nothing short of endless options, alongside a substantial cocktail list curated by Beverage Director Aubrey Ruettinger and General Manager Jono Moratis. Specialty cocktails include the Golden Eagle (mezcal, apricot, ginger, pineapple, cilantro simple syrup, mole bitters) and reimagined classics like the Guanajuato Old Fashioned (corn whiskey, liquor de elote, bitters, lemon twist). Plus, a selection of bespoke margaritas made with house-infused tequilas and fresh juices including the Santa Sangre (blood orange, house-infused chili tequila, agave, tajin). Tiny's will also become one of the only restaurants in the area to carry authentically Mexican novelties on its Bebidas menu such as Mexican corn whiskey, Cristalino and Extra Añejo tequila as well as octli (made from fermented maguey sap).

Living up to its name, Tiny's intimate space accommodates 40, and incorporates traditional cantina design elements overseen by architect David Whipple. Replete with plaster walls outfitted with neon "mezcal" and "tequila" signage and vintage tiles along the front of the bar, the space also features a large hand-painted mural by local muralist David Barnett, who took inspiration from Aztec imagery. Creative Director Andrew Tupper of Kern + Lead oversaw the development of Tiny's brand through design, helping bring the concept to life to create a one-of-a-kind experience.

Located at 229 Flatbush Avenue in Brooklyn, Tiny's Cantina arrives just in time for Cinco De Mayo celebrations, open for dine-in as well as takeout and delivery.