

BARMAKASE

Sabores de México

Savory Distinction

COURSE 1: "Smoky Beginnings"

Mezcal Negroni Blanco

mezcal, lillet blanc, salers aperitif, orange peel

Mini Tlayuda with Chapulines & Avocado Mousse

corn tortilla, black bean paste, avocado mousse, toasted chapulines

COURSE 2: "Pacific Coast Freshness"

Spicy Mango Margarita

tequila blanco, mango, lime, orange liqueur, agave nectar, tajín rim

Baja Fish Taco

white fish ceviche cabbage, pico de gallo, chipotle aioli, blue corn chip

COURSE 3: "Mole & Mystery"

Chocolate Mole Old Fashioned

añejo tequila, chocolate mole bitters, orange peel

Mini Chicken Mole Poblano Tamal

shredded chicken smothered in a rich, mole poblano sauce, corn husk

COURSE 4: "Tropical & Achiote"

Agua de Jamaica & Tequila Refresher

tequila blanco, hibiscus tea, grapefruit, grapefruit twist

Cochinita Pibil Sopes with Pickled Red Onion

corn tortilla, achiote-marinated cochinita pibil, pickled red onions

COURSE 5: "Heart of Agave"

Paloma with Hand-Pressed Grapefruit Soda

reposado tequila, grapefruit, lime, agave, sparkling water, sea salt rim

Carnitas Gordita with Salsa Verde Cruda

grilled corn gordita pocket, confit pork carnitas, salsa verde cruda

COURSE 6: "Antojitos with a Twist"

Elote Sour

corn whiskey, lime, tajín, grilled corn husk

Esquites with Chili-Lime Aioli

warm corn kernels, cotija cheese, crema, chili powder, lime, chili-lime aioli

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