MIXOLOGY MENU

Tequila Tasting

Tequilas

Don Julio Selection

Clase Azul Selection

Casa Dragones, Joven and Blanco

Fortaleza Blanco

Surprise Selections

Tequila Bites

Ceviche Spoons

Oysters w/ Yuzu Mignonette

Shrimp Tostadas

Short Rib Skewers

Tuna Tataki (in room)

Achiote Lamb Lollipops (display)

Vic & Anthony's®
STEAKHOUSE

TIKI DINNER MENU

First Course

HAMACHI POKE

Cucumber, Avocado Purée, Mango, Pineapple, Crispy Wonton

CRYSTAL CLEAR COCONUT MOJITO
Cruzan Aged Light Rum, Cruzan Coconut Rum, mint, club soda

Second Course

CRISPY SOFT SHELL CRAB

Wasabi Aioli, Seaweed Salad, Watermelon, Radish, Carrots

STELLA BELLA
Cruzan Aged Dark Rum, Cruzan Aged Light Rum, lime,
Liber & Co. Tropical Passionfruit, Liber & Co. Fiery Ginger

Third Course

KALUA PORK

Pork Shoulder Smoked in Banana Leaf, Spam Fried Rice, Grilled Zucchini,
Grilled Squash, Grilled Red Onion, Grilled Mushrooms

BOLO TAI
Cruzan Island Spiced Rum, Cruzan Diamond Dark Rum,
Liber & Co. Almond Orgeat, Liber & Co. Blood Orange

Fourth Course

LOCO MOCO

Tamari Marinated Skirt Steak, Togarashi Spiced Rice Cake, Shitake Mushroom,
Sauteed Onion, Loco Moco Sauce, Fried Egg

SINGLE BARREL OLD FASHIONED
Cruzan Single Barrel Rum, Liber & Co. Pineapple Gum Syrup,
Fee Bros Turkish Tobacco Bitters, Angostura Bitters

Fifth Course

PINA COLADA CHEESECAKE

Macadamia and Coconut Crust, Brown Butter Rum Sauce, Coconut Sorbet

TINY BLACKSTRAP ESPRESSO MARTINI
Cruzan Blackstrap Rum, coffee liqueur, Maven Cold Brew,
Liber & Co. Toasted Coconut

Vic & Anthony's®
STEAKHOUSE

MAESTRO DOBEL TEQUILA

TEQUILA DINNER MENU

First Course

Roasted Pork Belly

Spicy Corn Puree, Pickled Vegetables

Summer Blush
Maestro Dobel Diamante Tequila, St-Germain Elderflower Liqueur, Lemon Juice, Simple Syrup, Strawberry, Sparkling Rosé

Second Course

Ensalada de Betabel

Beets, Cotija, Red Onion, Orange, Cilantro, Pumpkin Seeds

Lavender Elixer
Maestro Dobel Diamante Tequila, Lemon Juice, Lime Juice, Lavender Syrup

Third Course

Tequila Lime Poached Shrimp

Charred Corn, Poblano, Bacon, and Chipotle Sauce

Pomegranate Margarita
Maestro Dobel Diamante Tequila, Agave Nectar, Lime Juice, PAMA Pomegranate Liqueur

Fourth Course

Carne Asada con Mole Chichilo

Marinated New York Strip, Celeriac Puree, Charred Brussel Sprouts, Sorel

Cristalino Clear Old Fashioned
Maestro Dobel Diamante Tequila, Agave Syrup, Orange Bitters

Fifth Course

Tres Leches

Tequila and Grapefruit Infused, Mascarpone Cream, White Chocolate, Candied Pecans

Maestro Dobel Diamante Tequila Neat

Vic & Anthony's® STEAKHOUSE