



# Celebrando la Independencia de Mexico

## CHILE EN NOGADA

A poblano pepper filled with ground beef, pork, almonds, raisins, piñons, and a blend of fruits. Topped with a walnut-tequila cream and pomegranate seeds. Served at room temperature. 22

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Pair This Dish With One Of Our Favorite Tequilas

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### CASAMIGOS AÑEJO

20. per shot

### CLASE AZUL REPO

22. per shot

### DON JULIO 1942

21. per shot

### KOMOS ROSÉ

25. per shot

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## Or Experience The

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### VIVA MEXICO MARGARITA!

Our house margarita with a kick of jalapeño,  
served on the rocks. 9.95

Available from September 1, 2024 - September 30, 2024



## CHILE EN NOGADA *History*

In August of 1821, **Agustín de Iturbide** signed the Treaty of Córdoba in Veracruz, which granted Mexico its independence from Spain.

On the way to Mexico City, Agustín de Iturbide stopped in Puebla. The townspeople of Puebla held a feast to celebrate its independence and honor Agustín de Iturbide on his saint's day (Feast of Saint Augustine of Hippo, August 28). The nuns from the Santa Mónica convent prepared a special dish for the feast using local ingredients. They devised the Chile en Nogada, meaning Chile in walnut sauce. The special dish displays colors of the Mexican flag: green for the Chile, white for the walnut sauce, and red for the pomegranate seeds.