



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

Pair This Dish With One Of Our Favorite Tequilas

CODIGO AÑEJO

20. per shot

CLASE AZUL REPO

24. per shot

DON JULIO 1942

25. per shot

KOMOS ROSÉ

22. per shot

Or Experience

THE VIP

Corralejo Reposado, Premium Orange Liqueur, Sweet 'n Sour and fresh-squeezed lime juice. Served straight up in a martini glass. 11.95

Available from September 1, 2025 - September 30, 2025



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.

Join us for an early celebration of Mexican Independence Day with a tequila tasting.

Saturday, September 13 • 6–8 PM

¡VIVA MÉXICO!