



**cafe  
Coyote**  
y Cantina

**Café Coyote's Spirits of Mexico Dinner  
September 12<sup>th</sup>, 2007 – 6:15 PM**

**LIMITED SEATING**

**\$75 COMPLETE**

**Includes a General Admission (\$40 Value)  
to the Spirits of Mexico Main Event**

**Saturday September 13 at the NTC  
Promenade**

**(Includes Tax & Gratuities)**

**-Reception and Dinner-**

**Reception      6:15 PM**

**Dinner      7:00 PM**

**TO BOOK RESERVATIONS, CONTACT CAFÉ COYOTE AT  
619-291-4695 x 201 and ask for Laryssa or Christine**

Café Coyote y Cantina  
2461 San Diego Avenue  
Old Town San Diego, CA 92110



Enjoy several courses-infused & paired-with the world's  
best Tequilas and Mezcal.

Mingle, Mix and Dine with  
Celebrated Writers, Authors, Master Distillers/Blenders,  
Historians, Critics, Columnists, Television & Radio  
Personalities and Aficionados in an intimate environment.

Meet the Judges from the 2<sup>nd</sup> Annual Spirits of Mexico  
Agave Competition (see listing of Judges below menu)

6:15

*Benvenidos Tamarindo Margaritas*

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*Tastings of Specialty Plata Tequilas*

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*Passed Bocadillos*

*Taquitos De Papa with  
Roasted Tomato & Chile Tequila Salsa*

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*Flor de Calabazas Rellenos y Fritos*

Zucchini Blossoms stuffed with Oaxaca cheese & Serrano Peppers Tempura

Fried

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## *Quesadillas de Rajas*

Quesdillas Stuffed with Cheeses and Roasted Strips of Peppers  
Served with a Spicy Chipotle Tequila Salsa

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## *Ceviche*

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Local Seabass Marinated in Tequila, Lemon, Lime and Jalepenos

**Menu and Specific Tequila Pairings Subject to Change**

# *Café Coyote* *Spirits Of Mexico Dinner*

7:00pm -8:30pm

## **Dos Entradas**

*Roasted Ensalada de Elote*  
*Chilled Avocado Tomatillo Soup*  
*With Tequila Crema Fresca*  
**Served with Milagro Blanco Tequila**

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## **Primero**

*Milagro Shrimp with*  
*Reposado Tequila Lime Sauce*  
**Served with Milagro Reposado Tequila**

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## **Segundo**

*Mezcal Braised Carnitas*  
**Pork Cooked in the Traditional Michoacan Style**  
**with a Touch of Mezcal**  
**Served with Scorpion Anejo Mezcal**

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## Postre

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### *Mexican Chocolate Tequila Mousse* **Served with El Perdido Extra Anejo Tequila**

Menu and Specific Tequila Pairings Subject to Change

### *Spirits of Mexico Judges*

The Agave Competition is a blind tasting held privately at the Hacienda Hotel



Competition Co-Host **Robert Plotkin**, Consultant & Writer, President, *Bar Media*. Expert in the field of mixology and beverage management. Author of 16 books (and counting). [Read more here...](#)



Competition Co-Host **Jack Robertiello**, former Editor-in-Chief, *Adams Beverage Group Website* and *Cheers Magazine*, author of “*Mangia: The Best Italian Food In NYC*”, speaker, food columnist. [Read more here...](#)



Judge **Phil Lempert**, Television & Radio News Reporter/ Newspaper Columnist/ Author/ Consumerologist/ Food Marketing Expert, Food trends editor and correspondent for *NBC News' TODAY Show*. [Read more here...](#)



Judge **Louise Owens**, Contributor, *Dallas Morning News*, formerly Associate Editor, *Food & Wine Companion*, Marketing Manager, *Martin Sinkoff Wines*, writer for *Esquire* and *Santé* . [Read more here...](#)



Judge **Tim Hirota**, Director of Training, Southern Wine & Spirits of Southern California. [Read more here...](#)



Judge **Mario Marquez**, Tequila Ambassador, Cafe Coyote. [Read more here.](#)



**Junior Merino**, Tequila Connoisseur CRT and President, Liquid Chef. [Read more here.](#)



**Charlotte Voisey**, Brand Ambassador and multiple-award-winning Mixologist. [Read more here.](#)



Cellarmaster Wilfred Wong, BevMo, Internationally Recognized Wine Connoisseur. [Read more here](#)

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