



# **DIA DE LOS MUERTOS FESTIVAL**

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## **OCT 25 - NOV 3**

### **SPECIAL MENU**

#### **Candied Castilla Calabacita \$9**

Candied baby pumpkin, pumpkin anise cream, pepitas brittle, orange, micro marigolds

#### **Tamal de Mole Negro \$12**

Braised beef shank, mole negro, charred cebollitas, toasted sesame seed, cilantro

#### **Ensalada de Betabel \$12**

Salt-roasted baby beets, prickly pear, orange, queso Cabrita, watermelon radish, pomegranate seeds, verdolagas, lemon-honey dressing

#### **Taco de Chapulines y Camaron \$7**

Fried crickets, mezcal-soaked dried shrimp, nopalitos, pico de gallo, salsa molcajete, lime, cilantro

#### **DESSERT**

#### **Roasted Corn Cake \$13**

Tres leches roasted corn cake, house-made condensed milk, corn espuma, popcorn

#### **COCKTAILS**

#### **Fireside \$16**

Cazadores reposado, Ancho Reyes, cinnamon, chocolate bitters, orange bitters

#### **La Calavera \$16**

Milagro reposado, marigold liqueur, lime, agave, orange flower water

# **CHINA POBLANO**

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**THIS YEAR, CHINA  
POBLANO'S OFRENDA  
WILL BE DEDICATED  
TO PEDRO LINARES,  
CREATOR OF THE  
ALEBRIJES.**

Born in Mexico City in 1906, Linares created the paper maché alebrijes from a dream he had in his 30s while battling illness. In his dream of death and rebirth, he envisioned a mountainous terrain inhabited by fierce creatures. His alebrijes were revered by other elite artists throughout Mexico and around the world. After his death in 1992, the Linares family continues to produce alebrijes, and many other artists across Mexico keep the tradition alive.