MEXICAN RADIO
TURN UP THE FLAVOR
BY CHEF DUDLEY NIETO

TACOS · TEQUILA · TUNES

DÍA DE LOS MUERTOS MEZCAL & TEQUILA DINNER

October 28, 2026 · 6PM
$75 per person *(tax + gratuity not included)*

FIRST COURSE

TETELA OAXAQUEÑA

blue corn masa filled with queso, goat cheese, and butternut squash, basted in amarillo mole and finished with Oaxacan cheese, quesillo, crema de rancho

SECOND COURSE *(choice of)*

BORREGO EN CHICHILO

grilled marinated lamb chops in chichilo mole, scarlet runner beans, garlicky acelgas

PESCADO EN MOLE VERDE

seared striped bass with pumpkin seed mole verde, grilled chayote and chochoyotes, traditonal corn masa dumplings

DESSERT

PAN DE MUERTO

light Día de los Muertos bread with roasted pumpkin, cane sugar, cinnamon

COCKTAILS

Inspired by Chef Dudley's Menu

SMOKY HIBISCUS MULE
Mezcal Amarás Verde, fresh lime juice, hibiscus syrup, ginger beer

HORNITOS FLIGHT
reposado · blanco · añejo

AMARÁS MEZCAL FLIGHT
Amarás Espadín · Amarás Cupreata · Verde Amarás