



Hot and Spicy Jalisco Cantina

DECEMBER 3, 2018 **MARIA DESIDERATA MONTANA**



Spicy Bandita with House Jalapeño Infused Tequila, Pineapple, and Citrus. (Created by Cole The Bar Manager)

Oceanside's iconic Coast Highway is home to hot and spicy **Jalisco Cantina** in Oceanside, California. Their name, "Jalisco," combines two Nahuatl words and is the language of the Aztecs meaning "sandy place."



Pineapple Jalapeno Margarita with House Jalapeño Infused Tequila, Pineapple, and Citrus.

It is also home to the blue agave plant and some of the finest tequilas in the world. Jalisco Cantina's scratch kitchen is dishing out some authentic Central-Coastal Mexican specialties that raise the bar on fresh Mex, and are developed to pair beautifully with their line-up of fine tequilas and uniquely prepared hand-crafted cocktails.



Spicy Shrimp Guacamole with Avocado, Jalapeno Puree, Lime, Poblano, Cilantro, Cortija, and Tostada.

"We are very excited to bring Jalisco Cantina to the locals and visitors of Oceanside," says seasoned owner Dave Pike, who also owns three **Barrel Republic** locations around San Diego.



Fresh Corn Tamale Bites with Poblano, Cortija, and Jalapeno Aioli.

Jalisco Cantina's focus reflects a region and culture that is brimming with flavors as vibrant as the Mexican sun. Starters include Torta Sliders featuring lime chicken, chipotle, pepper jack cheese and habanero-pickled onions. Their Ceviche is off the charts loaded with fresh seafood and shrimp, avocado, cilantro, citrus, pico and tostadas. Five fresh taco selections are offered, and main dishes include Fresh Yellowtail prepared with avocado, roasted tomatoes, cilantro oil, green chilis, red jalapeño and citrus in a seafood broth.



Beef Birria Relleno with Oaxaca Cheese, Sunny-Side Up Egg, Black Bean Smash, Crisp Tortillas, and Rancheros Salsa.

Cocktails are off the charts with both tequila and mescal flights being offered along, with specialty margaritas such as a Mango Serrano Margarita; a tasty concoction including 100% Blue Agave tequila, Ancho Reyes chile liqueur, mango puree, fresh lime and Curacao. The list goes on with specialty cocktails like their Black Betty made with Don Pilar Silver tequila swimming with Crème de Cassis, Black Orgeat, activated charcoal, fresh lime and egg white.



Shrimp and Yellowtail with Scampi Avocado Sauce, Pico, and Cauliflower Rice.

Jalisco Cantina is located at 213 N Coast Highway in Oceanside CA, 92054, (760) 429-1679.