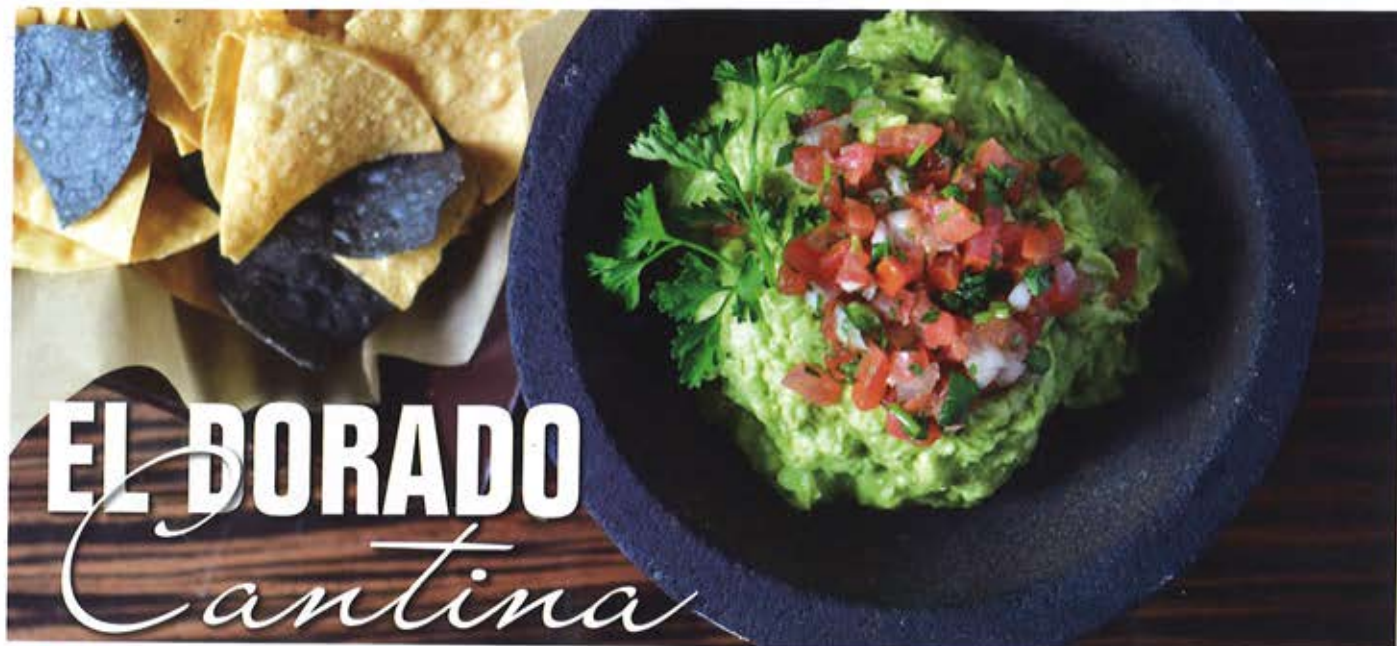


RESTAURANTS

Wines & Dines

WRITTEN AND COMPILED BY DEBBIE HALL



El Dorado Cantina is an incredible hidden gem that features an organic and GMO-free authentic Mexican menu, inventive drinks, an innovative chef and attentive staff. Put them all into the venue that combines beauty with a warm and inviting atmosphere open 24 hours a day for an adventure in dining.

Developed by entrepreneurs Darin Feinstein and Brett Talla, El Dorado Cantina offers a variety of organic options. All the food—beef, chicken, pork, shrimp, fish, produce and dairy—is carefully selected from U.S. farms and free of antibiotics, pesticides and steroids. Chef Paco continues to create authentic and creative dishes that remains true to his Mexican roots with a unique twist.

As for dining, first there is Tableside Guacamole, including gluten-free and vegan, created with fresh Hass avocados mixed with Serrano chiles, garlic, tomatoes, onion, cilantro and fresh lime juice. For those truly brave individuals ready to take their heat to the next level, Tableside Ghost Chili Pepper Salsa is made custom order directly to the guests' liking. It can also be ordered gluten-free and vegan, made with fresh roasted ghost chili peppers, roasted tomatoes, garlic, salt and pepper mixed together tableside and garnished with cilantro onion mix.

Another favorite menu item is Street Tacos with six variations. Carne Asada is made with tender marinated steak with fresh guacamole,

cilantro, onion and lime. Carnitas is filled with slow braised pork, fresh guacamole, cilantro, onion and lime. Al Pastor is marinated pork with pineapple, cilantro, onion and lime. Cochinita is made with Achiote marinated slow roasted pork with pickled habanero and onions. Pulled Chicken is rich marinated chicken with pico de



gallo, onion and spices. Corn Rajas is meaty strips of roasted chiles, poblano, onion and sour cream topped with corn and queso fresco and can be prepared vegan. All of the street tacos can be prepared gluten-free.

There is a variety of beverages including exquisite white, red and sparkling Sangrias made in-house from fresh fruit. For spirits, over 100 tequilas, including Asombroso 11 year-aged vintage and Clase Azul Ultra, are available for the tequila lover. For a cold one, assorted domestic, import and specialty craft beers including Samuel Pure Organic Lager and Day of the Dead IPA. Wines are also offered as well as bottle service on dozens of spirits. Specialty

cocktails are always being created for those looking to try something different.

The 4,200-square-foot restaurant features a dining space, a Macassar ebony topped bar and a private dining room. The décor incorporates rich brown woods, hand-woven deep red wall coverings and wrought-iron Mexican light fixtures. Custom built-in lighted birch wood boxes showcase the tequilas. Antique mirrors and two aged antique Mexican oak and copper doors hang near the bar creating an ambiance that is soft and inviting. High-back booths invite intimacy, while table tops create a friendly environment for friends and family hanging out.

What is more fun than hanging out with a date, friends or out-of-town guests at a fun place? El Dorado Cantina features a Happy Hour seven days a week from 3 to 6 p.m. and 11 p.m. to 2 a.m., that includes half off all well drinks and domestic beer, \$5 margaritas, \$2 street tacos and a menu offering items for \$5. For a special event or party, a change: private dining room is available as well as on and off site catering to share its incredible menu.

The secret is now out about El Dorado Cantina. **LWV**

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