

PORT EDWARD  
RESTAURANT

CELEBRATING WOMENS HISTORY MONTH

# TEQUILA DINNER

MARCH 8 | 6PM

\$75

## menu

### SHRIMP CEVICHE

Marinated shrimp in lime juice with red onion, jalapeno, cilantro, and avocado served homemade tortilla chips.  
& Hibiscus Paloma (grapefruit, hibiscus)

### CHICKEN TORTILLA SOUP

Rich chicken broth with onion and tomato topped with strips of tortilla chips and cheese.  
& Valencia Orange Cosmo (Valencia orange, cranberry, lime)

### SOUTHWEST SURF AND TURF

Carne Asada topped with cheese and tomatillo sauce and Grilled lime shrimp on a skewer. Served with refried beans and Spanish rice.  
& Cucumber Jalapeño Margarita (cucumber jalapeño, lime, agave)

### TRES LECHES CAKE

A light cake soaked in a sweet milk mixture and topped with fresh whipped cream and cinnamon.  
& Valencia Orange Espresso Martini



*Crafted cocktails with tequila founded by women*



Turning  
Point  
DOMESTIC VIOLENCE SERVICES

\$10 from each ticket will benefit Turning Point Domestic Violence Services.