



TOUR SUMMARY

Dinner Tasting Tour Summary

Our dinner tasting tour features three sit-down restaurants with two tastings and a paired alcoholic beverage at each. Dessert is included at the final stop. The experience provides a filling meal over the three-hour span.

Itinerary and Menu

Kachina Mexican Cantina (www.kachinadenver.com) with a Native American Flourish

- Winner of the Westword Best Taco and House Margarita
- Award Winning Jimador Blanco Margarita (Jimador Blanco Tequila, Agave Nectar, Lime)
- Carne Asada Taco on Native American Style Fry Bread (Colorado Raised Wagyu Tri-Tip, Avocado Crema, White Onion, Cilantro and Lime, Cotija Cheese)
- House Made Salsa Trio – Fresh in house made Pico di Gallo, Mango Habanero and Chile di Arbol Salsa Served with House Fried corn Tortilla chips

The Cherry Cricket (www.cherrycricket.com) – Classic Denver Burger Bar

- Featured on [Food Network](#), [Travel Channel](#), and winner of numerous [Best Burger in Denver Awards](#)
- Cricket Burger with White Cheddar and Pork Green Chili - The Junior Cricket is a 1/4-pound patty of Colorado raised Angus beef. The Chili is [Eater.com's](#) best chili in Colorado and a classic Denver dish.
- Bellyslide Wit Beer – Belgian style ale with Valencia Orange peel and Coriander produced at Coor's Field in the nation's only brewery in a baseball park: [Sandlot Brewery](#). Original recipe that inspired Blue Moon beer.

Marco's Coal-Fired Pizza (www.marcoscfp.com) – Certified Neapolitan Style Wood Fired Pizza

- Multi-Year Winner of Denver's Best Pizza, 5280 Top of the Town
- Sicilian Style Limoncello – House-made with California Meyer Lemons and Local Vodka from Mile High Spirits
- Campana Pizza – DOC Bufalo Mozzarella with Crushed Valle de Sarne tomatoes and Imported Caputo Flour, Pecorino Romano, and Fresh Basil
- Jumbo Limoncello Wings – Extra-large wings marinated overnight with House Made Limoncello and fresh herbs, fire roasted in the wood burning oven. Served with house made focaccia.

Pricing

The price for this tour is \$125 per guest. This price includes all food, drinks, dessert, taxes, fees, and guide gratuities.

Dietary Restrictions and Food Allergies

Alternate vegetarian tastings are included in this pricing. Dairy free, vegan and Gluten free options are available on private tours only for an additional fee of \$15/guest.