



TACOS TEQUILA WHISKEY

by: KTM RESTAURANT GROUP,LLC



The Name: Tacos Tequila Whiskey

Founded: The OG Pinche Taco wagon launched in 2010, and the first brick-and-mortar opened in October of 2011. The second brick-and-mortar opened in March of 2013.

The Concept: Our tribute to the almighty street taco started in 2010 with a tomato-red trailer stamped with a teeth-baring black-and-white donkey, our irreverent mascot. Our award-winning tacos are now the cornerstone of our two sassy, chic and playful taquerias that purposefully intertwine traditional Mexican cooking with a refined, cutting-edge approach that emphasizes local products and high quality ingredients.

The Design: Taco Tequila Whiskeys' lively décor illustrates chef-owner Kevin Morrison's obsession with funky, urbanized furnishings and a sense of community. The spaces are decked out with bright colors, crosses, dark woods, chalkboard menu boards, open kitchens, community tables, exposed brick and ironwork.

Chef/CEO: Kevin Morrison

Locations:

Colfax: 1514 York Street, City Park | 720-475-1337

Highlands: 3300 W. 32nd Avenue, Highland | 720-502-4608

Website: tacostequilawhiskey.com/

Social Media: Taco Tequila Whiskey

<https://www.facebook.com/pages/Tacos-Tequila-Whiskey/114537258571358?fref=ts>

Chef Kevin Morrison:

<https://www.facebook.com/pages/Chef-Kevin-Morrison/634155886729471?fref=ts>

Tacos Tequila Whiskey: <https://twitter.com/pinchetacosco>

Instagram: @chefkevinmorrison / @tacostequilawhiskey

Signature Dishes: Traditional and innovative street tacos, pozole and churros

Beverage List: While our killer street tacos have made us rather famous, both locally and nationally, when guests swing through our doors, they'll also encounter a smashing selection of small-batch tequila and whiskey, as well Denver's best margarita and Paloma.

Catering: Rolling in and around Denver, our "OG Pinche Taco wagon", from which we offer catering for parties large and small, is self-contained with hot and cold running water, electricity and propane. Our wagon is 8-feet wide and 16-feet tall, and our drivers can fit that baby just about anywhere.



About Chef Kevin Morrison

Tacos Tequila Whiskey chef and CEO Kevin Morrison, who opened his nationally acclaimed, award-winning flagship taqueria in 2011 in City Park (a second location opened in Highland in 2013),

Kevin began his successful restaurant career in 1995, when he founded Red Tomato Specialty Produce, a company that supplied fresh produce to Denver's independent restaurants until 2000, when Kevin sold the company to his Operations Manager.

Kevin was also a co-founder of the Spicy Pickle Sub Shop, which launched in 1999 and won Nation's Restaurant News "Hot Concept" award in 2003. Among its numerous accolades,

Taco Tequila Whiskey was named one of the nation's top restaurants by Bon Appetit magazine,



MENU

Antojitos

Queso Fundido al Tequila

Melted monterey jack cheese, tomato, onion, tequila, and cilantro served w/just made chips. Add Asada or Hongos for an extra \$.

Totopos y Tres Salsas

Bag of just made chips & your choice of three salsas: devil sauce, casera, xnic-pec, salpicon, molcajete, yessina abuela, pico de gallo, roasted tomatillo {choose three}

Queso Fundido con Chorizo

Melted pepperjack cheese and chorizo, served w/just made chips

Guacamole & Chips

Smashed avocados, chile Serrano, tomato, onion, cilantro, lime w/just made chips

Repollo Tiernos “Little Cabbage”

Fried Brussels sprouts, lime, spicy homemade seasoning, cotija cheese

Chicken Chicharrones

Fried chicken skins, salsa casera

Otras

Pozole o Caldo

A seasonal selection of pozole or soup.
Available Friday through Sunday.

Postres

Churros

Housemade churros with Mexican hot chocolate dipping sauce

Street Tacos

Shrimp & Scallop Xnic-Pec

Pan-roasted shrimp & scallops, yucatan pico de gallo, avocado crema, lime

Pork Belly “Agridulce”

Sweet & sour braised pork belly, candied garlic, cabbage & cilantro slaw, braising jus

Pescado

Chipotle & beer-battered fish, slaw, avocado & pineapple guacamole, pickled red onions, lime

Lengua

Triple-cooked Colorado beef tongue–served crispy, avocado, diced onion & cilantro, roasted tomatillo salsa, guajillo honey mayo

Asada

Citrus-marinated skirt steak, avocado, diced onion and cilantro, cotija cheese, lime

Carnitas

Crispy roasted pork, pickled red onions, avocado crema

Pollo a la Crema

Braised chicken and spinach, creamy chipotle sauce, cotija cheese, sour cream

Queso a la Plancha

Griddled cotija cheese, avocado, roasted tomatillo salsa, lime

Barbacoa

Slow roasted shredded beef, salsa salpicon, sour cream

Vegan 1944

Sautéed spinach, roasted chile poblano, corn, salsa abuela, avocado, pico de gallo

Hongos

Grilled shitaki, crimini & oyster mushrooms, griddled cotija cheese, creamed cilantro corn, ancho chili crema

Mahi Mahi “Chimichurri”

Grilled mahi mahi, Mexican “chimichurri”, pico de gallo, avocado, papaya

Pollo Molcajete

Grilled chicken, kale salad, queso fresco

Pollo Agave

Agave-dipped fried chicken, slaw, Mexican "chimichurri"

Cordero

Braised lamb shank, esquite, queso fresco, cilantro

Taco Estilo Abril

Grilled cotija cheese, roasted chile poblano, creamed chipotle corn, sour cream

TACOS TEQUILA WHISKEY PRESS ACCOLADES

The Daily Meal / 35 Best Tacos in America

<http://www.thedailymeal.com/35-best-tacos-america-slideshow>

The Daily Meal / Experts Agree: Pinche Taqueria is the Best Mexican Restaurant in Denver

<http://www.thedailymeal.com/eat/experts-agree-pinche-taqueria-best-mexican>

The Daily Meal / Denver's 10 Best Restaurants

<http://www.thedailymeal.com/eat/denver-s-10-best-restaurants>

USA Today / Denver Loves Mexican: 10 Can't Miss Mexican Restaurants from Traditional to Nouveau

<http://www.10best.com/destinations/colorado/denver/restaurants/mexican/>

CBS / A Food Lover's Guide to Denver

<http://minnesota.cbslocal.com/top-lists/a-food-lovers-guide-to-denver/>

303Live / Best Taco Spots in Denver

<http://www.303live.com/where-to-eat/food-drinks/best-taco-spots-denver/>

Travel + Leisure / Best Mexican Restaurants in the U.S.

<http://www.travelandleisure.com/slideshows/best-mexican-restaurants-in-the->

Bon Appetit / The Top 50 Best New Restaurants of 2012

<http://www.bonappetit.com/restaurants-travel/best-new-restaurants/article/top-50-best-new-restaurants-of-2012>

The Guardian/ Top 10 Bars in Denver

<http://www.theguardian.com/travel/2013/jul/20/top-10-bars-denver-colorado>

Epicurious / The 10 Best Tacos in America

<http://www.epicurious.com/archive/diningtravel/restaurants/best-tacos>

Food & Wine magazine / Best Taco Spots in America

<http://www.foodandwine.com/slideshows/best-taco-spots/6#!slide=16>

Men's Journal / The 12 Best Taco Trucks in America

<http://www.mensjournal.com/expert-advice/the-12-best-taco-trucks-in-america-20141230/pinche-taqueria-denver>

Food Network / 50 Best Tacos in 50 States

<http://www.foodnetwork.com/restaurants/articles/50-states-50-tacos.html>

Thrillist / The 21 Best Mexican Restaurants in America

http://www.huffingtonpost.com/thrillist/the-21-best-mexican-resta_b_5715989.html

Thrillist / Denver's 8 Best Happy Hours

<http://www.thrillist.com/drink/denver/highland/best-happy-hour-denver-bars-with-great-happy-hour-deals>

Zagat / 12 Must-Try Mexican Restaurants in Denver

<https://www.zagat.com/b/denver/12-must-try-mexican-restaurants-in-denver>

Zagat / Denver's Best Restaurants for Guacamole

<https://www.zagat.com/l/denver/restaurants-with-great-guacamole-in-denver>

Sunset magazine / The West's Best Food Towns

http://www.sunset.com/travel/wests-best-food-towns-3/wests-best-food-towns_25

5280 magazine / The 25 Best Restaurants of 2012

<http://www.5280.com/magazine/2012/10/2012-25-best-restaurants>

5280 magazine / Best New Restaurants of 2012

<http://www.5280.com/magazine/2012/03/best-new-restaurants-2012>

Westword / Pinche Tacos is Pinche Good!

<http://www.westword.com/restaurants/pinche-taqueria-is-pinche-good-5115561>

Westword / What Makes Pinche Taqueria the Best New Restaurant

<http://www.westword.com/restaurants/what-makes-pinche-taqueria-the-best-new-restaurant-5767165>

Westword / Pinche Taqueria: Best New Restaurant

<http://www.westword.com/best-of/2012/food-and-drink/best-new-restaurant-5158903>

Westword / Chef and Tell with Kevin Morrison

Part one: <http://www.westword.com/restaurants/kevin-morrison-exec-chef-owner-of-pinche-taqueria-on-learning-enough-to-move-on-5751095>

Part two: <http://www.westword.com/restaurants/round-two-with-kevin-morrison-exec-chef-owner-of-pinche-taqueria-5752889>

Denver Post / Denver's Pinche Taqueria: small plates, big flavors

http://www.denverpost.com/ci_20107688/denvers-pinche-taqueria-small-plates-big-flavors

Chive Fest / Where to Eat & Drink in Denver

<http://chivefest.com/news/where-to-eat-drink-smoke-in-denver-recommendations-from-locals>

TACOS TEQUILA WHISKEY PRESS ACCOLADES CONT.

Dining Out Denver / Talk about Tacos!

<http://diningout.com/denverboulder/talk-about-tacos/>

Eater Denver / Nine Deviled Eggs to Seek Out in Denver

<http://denver.eater.com/maps/deviled-eggs/pinche-tacos>

Eater Denver / Where to Eat Denver's Best Tacos

<http://denver.eater.com/maps/tacos-denver-best/pinche-tacos>

Eater Denver / The Holiday Gift Guide for Denver Food Lovers

<http://denver.eater.com/2014/11/26/7256785/gift-guide-denver-restaurant-holiday>

Food Network/ Where to Eat Stand Out Tacos Coast to Coast

<http://www.foodnetwork.com/grilling/grilling-central-on-the-road/where-to-eat-great-tacos-from-coast-to-coast.html>

Bon Appetite/ The Ultimate Guide to Grilling Corn

<http://www.bonappetit.com/recipes/holidays-recipes/article/guide-to-grilling-corn>

Men's Journal/ America's Best Tacos and How to Make Them

<http://www.mensjournal.com/expert-advice/americas-best-tacos-and-how-to-make-them-20130710/poblano-rajas-with-roasted-corn-pinche-taqueria-denver>

USA Today/10 Best: Top Spots for Top Shelf-Tequila

<http://www.usatoday.com/story/travel/destinations/10greatplaces/2014/09/12/tequila-mescal-mexican-restaurant-bar/15447621/>

Food & Wine magazine/ Best Taco Spots

<http://www.foodandwine.com/slideshows/best-taco-spots/16>

Chicago Tribune/10 Best Mexican Restaurants

<http://www.chicagotribune.com/lifestyles/travel/chi-nations-10-best-mexican-restaurants-201405-008-photo.html>

Delish/The Country's Best Taco Spots

<http://www.delish.com/restaurants/g472/best-taco-spots/>

Epicurious/The 10 Best Tacos in America

<http://www.epicurious.com/archive/diningtravel/restaurants/best-tacos>





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