

El Dorado Cantina Brings the Flavors of Mexico to Luxurious Tivoli Village

By Elaine and Scott Harris

Elaine and Scott Harris are full time journalists for over a decade covering resorts, spas, fine dining, wine, spirits and luxury travel. The husband and wife writing duo are sommeliers through the Court of Master Sommeliers and their work has appeared in the LA Times, Travel and Leisure, Google Travel, Modern Luxury, French Quarter Magazine in France and Monaco and Lausanne Tourism City Guide. Visit their website at Cuisineist.com to read articles and view over 400 videos featuring celebrity chefs, winemakers, sommeliers and Food Network stars.



Tivoli Village is creating quite a diverse selection in the culinary lineup of its restaurant row. Recently, yet another Las Vegas landmark restaurant has joined this swank Summerlin village, which features ultra-high-end shopping, offices, luxury gyms and salons.

El Dorado Cantina opened its newest location to excited patrons as they lined up, ready to experience the much anticipated opening. Upon entering, we were wowed by its 6,200-square-foot interior that pays homage to the ancient culture and lifestyle of Mexico. Settling into our booth surrounded by dark wood accents and El Dorado's signature red rose wall décor, we eagerly embarked upon our Mexican dining journey. Anticipating a variety of flavors, textures and tastes that distinguish this popular cuisine south of the border, we quickly scanned the menu for signature dishes and innovative margaritas. Looking around from our table, we were impressed once again with El Dorado's backdrop, thoughtfully decorated with elegant Mariposa (butterfly) stained-glass fixtures, chic gold and red accents and one-of-a-kind hand-painted art installations. Our eyes were immediately drawn to the lively hand-painted frescos designed by local muralist and tattoo artist Brett Rosepiler of the ISI Group. The artwork was predominately featured adjacent to the outdoor patio, offering stunning aesthetics with all the best El Dorado can provide while dining alfresco.

Looking over the menu, you can see they really care about where they source their products. The thoughtful list of preferred seafood, beef, produce, dairy, chicken and pork vendors, provided along with their respective websites allow guests the opportunity to see exactly



which purveyors are supplying their meals.

Perusing the large tequila list, we just had to indulge in the Signature El Dorado Margarita. Pro Tip: Enjoy the Cadillac Margarita with Grand Marnier that floats on top for the ultimate Margarita experience. After the tantalizing taste of the fresh margarita, indulge in the creamy Tableside Guacamole which provides quite the show for your eyes and taste buds, as each velvety mound is prepared with care by guacamole making professionals. Take it up a notch with the Habanero or Veneno Salsa, both with a homemade tangy, spicy kick that will keep you repeatedly dipping multiple crunchy tortilla chips.

If you're in the mood for a taco, enjoy a choice of Carne Asada, Pulled Chicken, and Carnitas, and of course Al Pastor. For a bigger thrill, their signature tacos are well worth a try. How about a juicy, buttery Lobster taco, oozing with fresh guacamole, ranch and salsa? Or the Grilled (wild) Mahi, tenderly marinated with citrus notes and topped with vibrant guacamole, crunchy cabbage, tropical mango salsa and chipotle ranch dressing. These are just two of the six spectacular choices that allow you to try a different version almost every day of the week!

Burritos are always a go-to when visiting any Mexican restaurant. El Dorado has six to choose from, with options such as the Shrimp Burrito with wild shrimp, cilantro rice, refried beans, pico de gallo, fresh guacamole, Oaxacan and Monterey Jack Cheese and with a creamy, decadent chipotle ranch. For a large party, enjoy a Fajita Platter, served with a choice of Grilled Steak, Grilled Chicken, Wild Pacific Shrimp or Portobello Mushroom. For those looking to try different tastes double the Fajita fun by selecting a combo of any two items.

El Dorado serves up everything from tacos, enchiladas, burritos, burgers and house specialties all using fresh, sustainable ingredients that can only make you feel supported in knowing that the upmost care was taken in your culinary choice that showcases the flavors south of the border.

In addition, don't miss their incredible Happy Hour! It is daily, from 3-6 p.m. and again from 1-3 a.m., featuring \$5 house wine, \$7 house margaritas, half-off well drinks and domestic beer, a \$7 food menu and \$3.50 street tacos. Plus, on Mondays, locals receive a 25% discount and on Tuesdays shots of Don Julio 1942 Tequila are \$7 (valued at \$35).

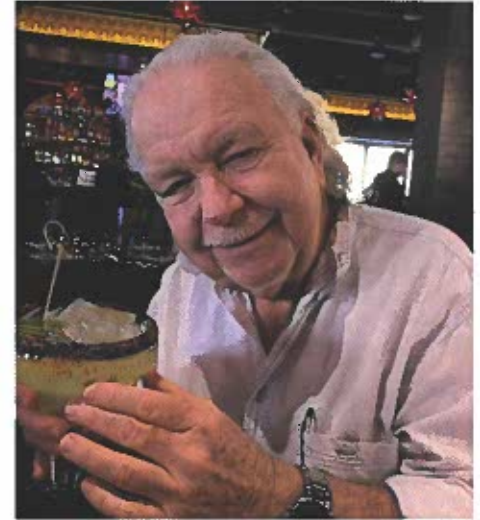
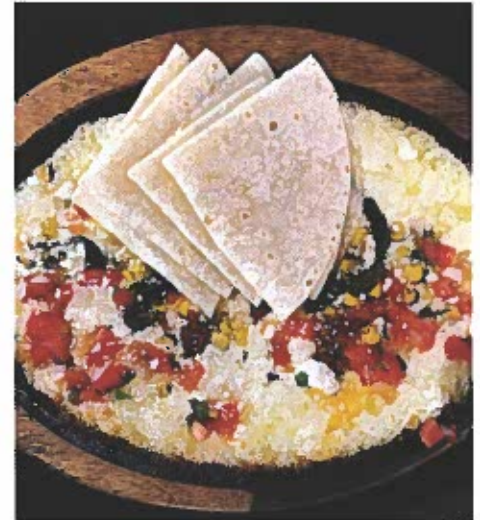


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