



MIJENTA TEQUILA PAIRING ON THE RIVER THURSDAY, AUGUST 20TH

6:00 pm - 8:30 pm

\$79 PER PERSON
plus tax & gratuity

By Reservation Only 609-397-8300 Ext.2009
Rivers Edge at Lambertville Station Inn



Tasting Discussion

Mijenta Tequila Pairing on the River

Crafted by Maestra Tequilera Ana María Romero

Mijenta is an award-winning, additive-free tequila made from 100% Blue Weber agave, sustainably grown in the highlands of Jalisco, Mexico. With sustainability at its core, Mijenta proudly stands as the world's first B Corp-certified tequila.

Fully carbon neutral, it is packaged using locally sourced, eco-friendly materials, including recycled glass bottles, agave fiber labels, and sugarcane corks.

Course 1

Mijenta Reposado Cristalino Paloma

Elote Loco

Course 2

Mijenta Blanco Margarita

Chicken Empanadas, Tomate Salsa

Course 3

Mijenta Reposado

Beef Birria Tacos

Course 4

Mijenta Anejo

Churros with Chocolate Dipping Sauce

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