

PASSPORT



TACOS Y TEQUILA

PASSPORT



Name _____

Address _____

City _____ St _____ Zip _____


Phone _____




Mexico has seven distinct culinary regions and you can find five of them right here in Top City. From the ranching region in the north to the seafood in the south, from the agave farms around the pacific coast to the diverse cuisine of Central Mexico, taste your way through Topeka. It's said that Topeka has the most authentic Mexican food north of the border – and many more Mexican restaurants per person than any community our size, too.

Tacos y Tequila is a Mexican food and drink passport to serve as your guide to each of Mexico's culinary regions without leaving Topeka. Visit each restaurant in your passport and collect your stamp by eating \$2 tacos, or at certain locations, get a taco and a shot of tequila for \$5. After you collect your stamps*, drop off or mail your passport to Visit Topeka (618 S. Kansas Ave., Topeka, Kansas, 66603) and receive your free Tacos y Tequila T-shirt provided by Reliant Apparel.

**Must collect all stamps to receive prize.*

 = \$2 Tacos

 = \$5 Taco & Tequila Shot

MEXICO'S SEVEN CULINARY REGIONS



THE NORTH



The cuisine of the north represents the large ranch culture that propagates throughout the region. Due to the large ranching population, beef is a main staple in the dishes of the North and is often, but not always, grilled. Another attribute of the ranching culture is a large cheese industry. The North region produces the largest amount and widest variety of cheese in Mexico. The North region is also known for its variety of flour tortillas, more than 40. The North also is famed for the invention of the world-renowned burrito, which only cemented it further as a culinary hotspot.



El Mezcal

785-228-9225
5301 SW 21st St.

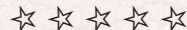


Notes



La Unica Supermarket

785-267-5407
1706 SE 6th Ave.

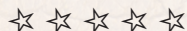


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On the Boarder

785-380-4755
1235 SW Wanamaker Rd.

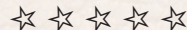


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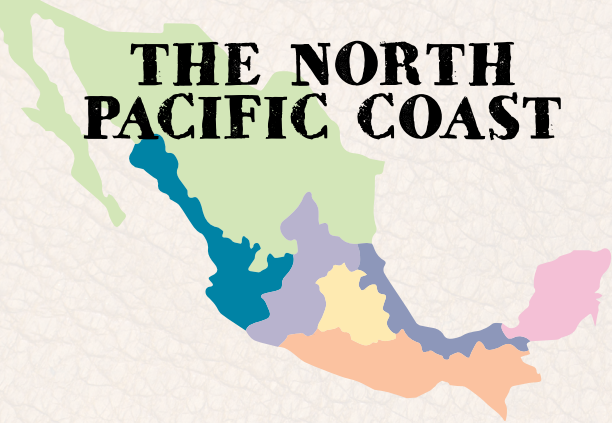
Ramirez Carry Out

785-233-0003
2041 SE Washington St.



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THE NORTH PACIFIC COAST



The North Pacific coast, stretching along the western border, includes a wide range of culinary staples. This region produces most of Mexico's grains, fruits, vegetables and is known for its large variety of chiles. A state in the North Pacific region, Jalisco, is world famous for tequila and only liquor produced in this area can truly be called tequila. Local culinary favorites along the North Pacific Coast include birria, menudo, chilayo and often include beef, mutton or pork. Along with tequila, the North Pacific Coast is known for its spicy salsas and seafood favorites including marlin, sailfish, shrimp, octopus and many more.



El Centenario

785-271-0741
1306 S Kansas Ave.



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El Ranchito

785-438-2500
2800 SW Fairlawn Rd.



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Margarito's Jalisco

785-234-1500
1616 SW 17th St.



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THE BAJIO

Located in a mountainous region, Bajío cuisine often includes rice, pork and a variety of local spices. The Bajío region is most famous for the creation of carnitas, made by simmering pork in oil or lard, which are just as popular in the U.S as they are in Mexico. The bajío also is famed for its varieties of sweet desserts, which includes a goat's milk with caramel called cajeta, a rice pudding called arroz con leche, and a type of fritter called bunuelos.



Arturo's

785-233-9000
105 SE 10th Ave. #A



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El Gallo

785-266-9420
3501 SW Topeka Blvd.



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Los Charros

785-228-8922
4111 SW Gage Center Dr.



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Lupitas

785-264-6340
732 S Kansas Ave.



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Pepe & Chela's

785-35 7-8332
1001 SW Tyler St.



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CENTRAL MEXICO



The Central Mexico region is the melting pot of Mexico, drawing culinary inspiration from all parts of the country. Best known for the variety of street food, streets in central Mexico are lined with taco stands, torta shops and indigenous food vendors. You can also find in Central Mexico the specialties of the other regions, like carnitas from the Bajío, cabrito from the north and mole from the south.



El Taquito Express

785-272-1807
5141 SW 29th St.



Notes



Tacos El Sol

785-232-2556
2124 SE 6th Ave.



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Tequilas

785-228-1222
520 NW Elm Row Ave.



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THE SOUTH PACIFIC COAST



The South Pacific Coast has remained the most indigenous region of Mexico. This can be seen in the ingredients, the taste of the food and the cooking techniques, which come from the indigenous peoples of the area. The South Pacific Coast is also known for its many colorful varieties of mole, which include mole negro (black), mole amarillo (yellow), mole rojo (red), mole verde (green) and many more.



Casserolles

785-478-5686

1116 SE 6th Ave.



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Tacos El Mexicano

785-235-2051

2002 SE California Ave.



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