



Yo Quiero Mucho Ultima Restaurant!

With 16 original margaritas, tantalizing Mexican cuisine, and views of the beautiful beachgoers in stunning downtown **Manhattan Beach**, **Michael Zislis' Mucho Ultima Mexicana Restaurant** is mucho fun! Whether you want a refreshing break from the salt and sun of the beach on a lazy Sunday or you want an exciting weekend party scene, Mucho delivers.



Alta Cocina

Executive Chef John Butler has crafted hybrid menu of traditional and “alta cocina” (haute cuisine). The dining adventure begins as soon as the cinnamon dusted chips and spicy salsa arrive at your table. For appetizers, try the Heirloom Tomato Watermelon Salad or the Camarones de Amelia, shrimp perfectly marinated in garlic, paprika and cayenne.

To continue the daring dining experience, order the sweet corn on the cob rolled in cream and cheese or the Jalepeno Potato Gratin. Primas Carnitas, as pleasing to the eye as it is to the tastebuds, features tender pork, served with little dishes of rice, chipolte macaroni and cheese and guacamole. For a great sampling of the Chef Butler’s mastery of the basics, order the Platos Mexicanos: a mix and match combo of tacos, enchiladas, and chile rellenos. Mucho’s homemade corn and flour tortillas are a delicious highlight to this dish.



Desserts at Mucho's are more authentic with flair. An absolute must is the classic Spanish churro dessert – cinnamon dusted fried dough with sides of warm, rich chocolate and gooey caramel. The Coconut flan is also a great ending to the meal, as it possesses a perfect balance of lightness and sweetness.



Liquid Delights

If you're looking to quench your thirst rather than hunger, Mucho's drink menu is a plethora of enticing cocktail options all made from fresh fruit. If you like to try a new twist on the classic margarita, try the pomogranate, chipolte-pineapple or desert pear margaritas. They even feature a luxury margarita, the Paradiso, with a high-roller price of \$45 dollars made with El Tesoro Paradiso and 100th Anniversary Grand Marnier. Ingenious mojitos are also a highlight, the Moskojito is made with Ketel One vodka instead of rum.

Mucho Divertido

Lift your 'spirits' at Mucho Ultima early or late. Cinco de Mucho happy hour from Sunday – Thursday 5 – 7 pm, features \$5 dollar appetizers, beer, wine and margaritas. Mucho also features the hottest lounge scene in town! Every weekend at 10 PM, come to Mucho to hear the soulful House mixes of their resident DJs: Roderick Gaerlan, Maxx Henry, Ben Davidson & Adam Nello. A late night menu is available on Friday & Saturday from 11PM-1AM.

Zislis Sizzles

Michael Zislis, entrepreneur-restaurateur-hotelier, opened Mucho in November 2007 and is only one of his many Southern California successes. Zislis, a native of Palos Verdes, California,

was only 13 years old when he brewed his first beer for a science experiment at school. Equipped with as a brew master and an economic degree from USC, he opened his first pub and restaurant called Manhattan Beach Brewing Company. Next he opened **Rock N'Fish**, the most popular seaside fish and steakhouse restaurant in the South Bay area. Another Rock N'Fish opened recently in the new downtown **LA LIVE** complex.

In 2004, Zislis seized yet another downtown Manhattan Beach opportunity. He opened **Shade**, a luxury boutique hotel, on the old Metlox pottery factory site. Listed as **Conde Nast Traveler's #6 reason to visit Los Angeles** and the area's newest hip corner, Shade Hotel also landed on the prestigious publication's Hot List for 2007, one of only 19 U.S. properties named.

Capitalizing on his success, Zislis opened Mucho Ultima Mexicana in mid-2007, immediately becoming the South Bay's premier Mexican restaurant and hottest lounge scene. Carefully preserving the rich tradition of the Mexican table at dinner with fresh and handmade ingredients, the place comes alive at night with soulful house mixes by resident deejays and a stocked bar of specialty and favorite cocktails.

www.muchomb.com
www.rocknfishmb.com
www.rocknfishlalive.com
www.shadehotel.com