



Press Contact:
Lesley Weiss
Richard Sandoval Restaurants
Director of Marketing & PR
646.285.0796 x 306
lweiss@richardsandoval.com

Richard Sandoval will open Venga Venga in Snowmass Village

*Venga Venga Cantina & Tequila Bar will feature authentic Mexican cooking,
75 Tequilas and an outdoor patio with panoramic mountain views*

Snowmass Village (Dec 2, 2010) – Richard Sandoval, chef and owner of Tamayo, Zengo and La Sandia in Denver, will extend his culinary reach in Colorado with the December opening of Venga Venga Cantina & Tequila Bar in Snowmass Village. Venga Venga will offer Chef Sandoval's authentic Mexican cooking and an extensive Tequila Bar.

"*Let's Go! Let's Go!*" says Chef Sandoval, founder of Richard Sandoval Restaurants, in translating the name of his newest concept. "It's a rally call to raise a glass to the good things in life. At Venga Venga, I invite guests to gather, dine and toast with friends and family. The menu features authentic Mexican dishes made with the best of ingredients, all at affordable prices. Over 75 Tequilas pair with the food. Friendly service makes all guests feel welcome."

Sandoval, who is internationally recognized as the 'Father of Modern Mexican Cuisine,' elevated Mexican cuisine to gourmet status when he opened Maya in New York City in 1997. Named Mexico's Toque d'Oro and Bon Appétit Magazine's 2006 Restaurateur of the Year, Sandoval now owns and operates more than twenty different restaurant in Denver, Washington, D.C., New York, Santa Monica, Las Vegas, Mexico, Dubai and Qatar. With each new restaurant, Chef Sandoval aspires to uncover the potential of Latin cuisine and introduce new, Latin-inspired experiences to different audiences. His acclaimed restaurants in Denver include Tamayo, which opened in 2001 with a menu of modern Mexican cuisine. He then opened Zengo, which features a Latin-Asian menu, in 2004. La Sandia Mexican Kitchen & Tequila Bar in Northfield Stapleton and Park Meadows followed in 2006 and 2008.

Guests of Venga Venga will rediscover classics, including taqueria-style tacos using handmade soft, corn tortillas and flavorful fillings like *Chicken Tinga* and *Adobo Marinated Pork*. Classic dishes such as the *Carne Asada*, grilled skirt steak over chimichurri and chile morita salsa and *Chile Relleno*, chile poblano stuffed with three cheeses and sautéed vegetables, receive a modern presentation.

Venga Venga's bar features 75 different tequilas and mezcals, representing the variety and range in texture, taste, and complexity of spirits produced in Mexico. Tequila tasting flights and infused tequilas are also available. The cocktail menu features handcrafted Latin cocktails, such as *Mezcal con Pepino* with cucumber, serrano, lime and chile pequin salt, *Horchata Blanco* with tequila reposado and horchata, Tropical Fruit Margaritas, Mojitos and Sangria, as well as a wide selection of Mexican beers.

Warming fire pits welcome guests onto Venga Venga's outdoor patio, which offers panoramic views of the slopes. Inside, dark reclaimed woods, rustic iron work and traditional tiles are reminiscent of a Mexican hacienda.

Venga Venga Cantina & Tequila Bar, located at 105 Daly Lane, is open daily for lunch and dinner from 10:30 a.m. until midnight. For information or reservations, please call 970.923.7777 or visit www.richardsandoval.com.

###

About Richard Sandoval Restaurants

Richard Sandoval Restaurants is a leading international restaurant group with outlets in Denver, New York City, Las Vegas, Santa Monica, Washington DC, Mexico, Dubai and Qatar. Owned by legendary Chef Richard Sandoval, the group includes Tamayo in Denver; Zengo in Denver, Washington DC and Santa Monica; La Sandia in Denver, Washington DC metro area and Santa Monica; Maya in New York City and Dubai; Pampano in New York City; Isla in Las Vegas; Masa 14 in Washington DC. Chef Sandoval has developed custom menus for Raya at the Ritz Carlton, Laguna Niguel; Ketsi at the Four Seasons, Punta Mita; La Hacienda at the Fairmont Princess, Scottsdale; Brasserie La Moderna at Hotel Brick, Mexico City. For more information visit www.richardsandoval.com.