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**Café Corazón Named Best Mexican Eatery in Wisconsin; Hosting Margarita-Making Class Feb. 19**

## International website loveFOOD.com named Café Corazón the best Wisconsin Mexican Restaurant in the site’s ranking of the top taquerias and cantinas in each of the 50 states and the District of Columbia.

## To celebrate and ensure all of us can create our own custom margarita at home on National Margarita Day (Feb. 22), Café Corazón Husband-and-Wife Co-Founders George and Wendy Mireles are hosting a special Margarita Making Masterclass Feb. 19 in Bay View (2394 S Kinnickinnic Ave.). Corazón’s other locations are Brown Deer (4102 W. Bradley Rd.) & the original restaurant (3129 N. Bremen St. in Riverwest).

“Across our three restaurants, we make 1,000s of margaritas a week and our entire team has learned a few tricks over our 15 years in business,” said Wendy Mireles. “We can’t wait for our internal Café Corazón cocktail-making experts to teach our first-ever margarita-making class to share all we know.”

The 90-minute-long class, which will cover the basics of great margarita\* making, as well as how to put one’s signature spin on the classic cocktail via simple syrups, purees, liqueurs, and more, will be at 7 p.m. on Feb. 19 at the Café Corazón in Bay View. Attendance will be capped at 20 margarita-making fans and reservations can be made via <<https://bit.ly/marg-making-class-tix>>.

“We designed the class to be hands-on, interactive, and a ton of fun,” George Mireles said. “Attendees will learn to perfect their cocktail shaking skills; There will also be margarita-related trivia questions and prizes for correct answers; and we’ll conclude the night with a photo opp where folks can hop behind our bar.”

The class costs $12 per person, which covers a complimentary margarita, free samples of favorites from Corazón happy hour food menu including taco dip, guacamole, jalapeno queso dip, chicken flautas, “And, a taste of what everyone in the class comes up with as their secret margarita recipe,” George added.

For those wanting to leave the margarita-making to the experts, Café Corazón’s three locations will be open 11 a.m. – 9 p.m. on National Margarita Day, Saturday, Feb. 22. “We also sell our margarita mix to go,” Wendy Mireles added. “So, folks can enjoy dinner and drinks in our restaurants or take it to go.”

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***A Humbling Honor: #1 Mexican Restaurant in Wisconsin***

Editors at loveFOOD.com said they selected Café Corazón and the other 50 Best Mexican restaurant recipients based on reviews, awards, and accolades, as well as the first-hand experience of the site’s team.

“We can’t thank our fans, our regulars, and our Café Corazón team enough,” said George Mireles. “People constantly tell us they love our food, our drinks, and our space, but to be named the best in all of Wisconsin by loveFOOD.com. We were a bit speechless to say the least. This honor is a testament to every Café Corazón team member as we all take such pride in everything we serve.”

***About Café Corazón***

## Café Corazón was opened by George and Wendy Mireles in 2009 in the Riverwest neighborhood of Milwaukee. Pulling inspiration from their time living in the San Francisco Bay Area, George and Wendy sought to bring fresh Latin cuisine to Milwaukee. The entire team at Café Corazón is committed to serving the freshest local fare for both meat eaters and vegan/vegetarians alike. Café Corazón has three locations: Brown Deer (at 4102 W. Bradley Rd.); Bay View (at 2394 S. Kinnickinnic Ave.); and the Mireles’ original location in Riverwest (at 3129 N. Bremen St.).

***Photo Caption***

## To celebrate Café Corazón being named the best Mexican Restaurant in Wisconsin and to ensure all of us can mix up our own signature margarita at home on National Margarita Day (Feb. 22), Corazón Bartenders & Cocktail-Making Experts Davey Stern (left) and Noah Dess will teach a special Café Corazón Margarita Making Masterclass Feb. 19 at Café Corazón’s in Bay View (at 2394 S. Kinnickinnic Ave.) Classes cost $12 per person and include a complimentary margarita, samples of favorites from Corazón happy hour food menu including taco dip, guacamole, jalapeno queso dip, chicken flautas, and tastes of everyone’s new secret margarita recipe.

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*\* You must 21 years of age or older to drink our great cocktail and beer at Café Corazón. Please drink* [*responsibly.*](https://www.responsibility.org/drink-responsibly/)