



Tacos Carnitas



Tequila and ceviche shots and shooters

T&T / Luxor

11 a.m.-11 p.m. daily. 702.262.5225



Pescado a la veracruzana

Mas Tequila, Por Favor

Mexico's fabulous flavors excite the palate

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Photos by Sabin Orr

I want to advise you: El hombre Miguel takes his job very seriously. The *suavecito amigo* at the door of T&T (Tacos & Tequila) is dedicated to making sure, from the moment you enter his establishment, that you are having a great time, whether drinking, dining, or hopefully, both. Set on the Luxor's attraction-filled mezzanine, T&T is an open-walled funky-mod spot where anything could and probably would happen ... especially during their Wednesday night human "rooster" fights and photo booth mischief contests or Sunday mariachi brunches, or ... well, pretty much anytime Miguel is on the watch and his tequila goddesses are pouring inside.

T&T takes tequila seriously, 85 varieties to be exact, mixing them into an impressive array of margaritas crafted with fresh limes and agave nectar, like the refreshing Spiced Apple, piquant Pineapple Chipotle, soothing Mango Ginger and even an antioxidant-loaded Pomegranate Açai 'rita, which might actually be good for you! Other clever cocktails "de la casa" include the Spicy Lover, Watermelon Cooler and seriously *sabor* Choke on the Smoke. On my most recent visit, I insisted my table sample all of the above, and only one got spilled by some fool ... OK, it was me.

Good thing they serve food, too, and consulting chef Richard Sandoval's updated classics taste great even before you've started imbibing. The appetizer combo includes a buttery soft tamale stuffed with tender pork, some tongue-tickling bite-size beef flautas, supple shrimp quesadilla and nachos made with flaky flour tortilla chips (with tomatillo and chipotle salsas).

A combo ceviche followed, conjoined triplet-bowls of citrus "cooked" tuna, shrimp and mahi-mahi. Then it was time for tacos, the house specialty, served in bite-size trios, with comforting black beans and Spanish rice. The Alambres—grilled skirt steak with bacon, chile poblano and Oaxacan cheese—are literally mouth watering, a must to order, unless you'd prefer the enjoyably different shredded chicken tinga or pulled pork chilorio (I endorse both). There are larger plates as well, including slow-roasted pork carnitas—steamy, crispy-crust and pull-apart tender inside.

I'm eager to come back for Sunday brunch (until 3 p.m. for you late risers), which offers more traditional Mexican chilaquiles, huevos con chorizo and mole huevos rancheros. Until then, tell Miguel I said, "Que pasa?" Or better yet, "Que rico!"