





# PRESS KIT

 [KillerMargaritas.com](http://KillerMargaritas.com)

 [Cesar's Killer Margaritas](#)

 [CesarsChicago](#)

 (773) 296-9097

 2924 N. Broadway  
Chicago IL 60657



# ABOUT

## **Cesar's is home of the killer margaritas!**

Enjoy authentic Mexican cuisine, with recipes originating from Mexico City, and killer margaritas at the family-owned Lakeview restaurant. Equipped with multiple dining areas and full bars, the restaurant serves up a sweet and savory brunch on the weekends, delicious dinner including Mexican favorites, and a light side menu, plus traditional handmade desserts. Cesar's also as a kid's menu.



In addition to food and margaritas, Cesar's features premium cocktails, Mexican beer, and quality tequila.

Cesar's' celebrations and killer margaritas are great for any party or occasion! The atmosphere consists of great aromas, luscious drinks, big smiles, spacious seating, and friendly staff.





# KILLER MARGARITAS

If you haven't tried Cesar's killer margaritas, you're truly missing out. The secret concoctions of ultimate goodness will thrill any palate. Cesar's has over 12 flavors, such as lime and blue curacao, as well as seasonal flavors like Chamoy and mango. Margaritas can be served on the rocks or frozen, and can be enjoyed for dine in, pickup or deliver. Sizes include 16 oz., 24 oz. SUPER MEGA, pitchers, and margarita flights.

Whatever your mood, Cesar's has a margarita to match it!



# EL MERO MOLE

Cesar's bottles and sells the popular mole sauce, available on many of the dishes found in the restaurant. The beautiful mole sauce was born in the humble kitchen of Mexico City (Oaxaca), where Senora Lulu's cooking journey started at the age of 8 years old under the apprenticeship of her grandmother Clarita Vazquez.



When she was growing up as a young girl, Lourdes learned how her grandmother cooked in the small fonda (like a diner today). All this experience would eventually help her when she married and came to Chicago.



In 1991, Cesar's Taco began its humble beginnings and with time, the menu expanded to include El Mero Mole. Lourdes' mole sauce started to appear more frequently on specials and catering orders, and eventually it became a permanent staple on the menu. It has competed at local competitions and trade shows. This mole sauce is the result of three decades of dedication and true love to her family and business, now known as Cesar's Killer Margaritas.



El Mero Mole, made with over 20 earthy ingredients, is a delicate combination of zesty peppers, tomatoes, onions, garlic, and more. Mole is considered one of the most valuable gastronomic dishes from Mexico, to be enjoyed over chicken, rice, or vegetables.





# MEDIA CONTACT

Jessica Bradford, Alternative Strategies

3141 N. Seminary #3, Chicago, Illinois 60657

773.352.1506

[Jessica@altstrategies.com](mailto:Jessica@altstrategies.com)

