

Hilton El Conquistador's New Restaurant

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The Hilton Tucson El Conquistador Resort is opening a new restaurant, Epazote Kitchen & Cocktails. The newest dining destination will open on September 14 in conjunction with Arizona Restaurant week.



Epazote Kitchen & Cocktails will bring regional fare with a local twist to the Hilton El Conquistador. The new dining concept not only serves up delicious food, but also a spectacular view of Push Ridge from the outdoor patio dining area.

The uniquely named restaurant was named after an herb used in Southwestern eats that adds a spicy, yet earthy flavor. It is from this herb, that Epazote Kitchen & Cocktails got its inspiration to create innovative dishes using locally sourced ingredients. Arizona grass fed beef, Southwest mountain trout, locally produced cheeses, and Arizona grown produce are among the local ingredients used.

Upon being seated, guests are offered cornbread and uniquely delicious cilantro butter. For a killer way to start your meal, try the Green Chili Pork Nachos served with black beans, chihuahua cheese, and guacamole. These are hands down the best nachos in town! For those who like seafood, the Crab, served with guacamole, pico de gallo, and tortilla chips is another gold-medal start.

For the main course, the Herb Grilled Fillet of Beef will have any steak fan's mouth watering. The dish served with potatoes, veges, and avocado butter, presents a wonderful melt-in-your-mouth taste. For seafood lovers, the Skewered Shrimp is a dream come true. Served with grilled corn, the sweet yet tangy dish will have you eating every last bite.

For dessert, be sure to try the Ibarra Chocolate Torta. This chocolate cake is unlike any other. The light, fluffy cake is drizzled with chocolate sauce, topped with Cinnamon ice cream, and served with candied jalapenos. This one-of-a-kind Southwestern dessert is perfect to satisfy an after-dinner craving of sweets.

What would a dining experience be without the perfect beverage to complement a meal? Epazote Kitchen & Cocktails offers an array of Tequilas, Arizona wines, locally brewed craft beers, and other drinks at the bar for sampling. The bar also offers a menu filled with small eats for those who wish to snack.

Executive Chef Jan Osipowicz adds just enough Southwestern flare and unique taste to each dish to make it truly unmatched. Epazote is perfect for a date night, dinner with friends, or a solo meal. The quiet ambiance and delicious eats are sure to make Epazote a new favorite dinner destination. This review, however, cannot possibly do it justice. Be sure to stop by the new restaurant for its opening September 14 to experience the culinary magic for yourself.

The restaurant will be open for dinner from 5 p.m. to 10 p.m. daily, with a "Social Hour" from 4 p.m. to 6 p.m. Sunday through Thursday.

www.epazotekitchen.com.