

# KUSHTIMES

## EL BOLETÍN

### 2020 CAREER MOVES

If you've ever thought of a career in hospitality but didn't know where to start, allow me to introduce Kush Hospitality's Assistant Director of Operations, Zuniel "Zuni" Melendez. Zuni is one of our most incredible success stories.

She started with Kush Hospitality as a greeter at LoKal, at the age of 17, today, she's 25 years old and is instrumental in helping to run the company.

Moral of the story: Kush Hospitality is growing, and there is no ceiling on professional development. We are a diverse, young, fun working environment offering countless opportunities to learn, grow, and prosper in exponential ways. **Take your 2020 to new heights by joining our team of talented, creative, and dedicated humans!**

### TRENDING NOW

#### Vicky's House Beer Store Happy Hour!

M-F, 4 pm- 7 pm BOGO select beers, buy two 6-packs get the third one half off, half-off signature milkshakes.

#### Spillover Weekday & Weekend Happy Hours

M-W, F [Food + Cocktails] 5 pm-7 pm  
Sat-Sun [Cocktails Only] 3 pm-5 pm

**Deals:** \$1 oysters, \$4 draft beers, \$5 well drinks, \$6 select wine, \$8 cocktails, and Complementary doggy food.

PLUS, a brand new happy hour bites menu with featured items such as Ahi Tuna Wonton Tacos and Kobe Sliders!

#### Spillover's Tacos + Tequila Happy Hour

Every Thursday from 5 pm - 8 pm, enjoy fresh new tacos and tequila cocktail menu that's easy on the wallet. \$5 tacos, \$10 tequila and mezcal cocktails, plus live music!

#### LA COCINA HAPPY HOURS

**FUNKY LIL' BEAT-** Every Thursday at La Cocina we're turning up the music and serving



**Free Sh\*t Night** - Yup, you read that correctly. 1<sup>st</sup> Wednesday of the month, we are giving out free food, free drink tasters, free swag, free prizes—just plain FREE SH\*T.

**Salsa Night at La Cocina** - 2<sup>nd</sup> Wednesday of every month, join us for a live salsa lesson taught by Salsa Fit Studios! Drink specials 10 pm-12 am \$6 Sangria and \$10 Pata Sucas

**FREE BEER @KUSH** the last Wednesday of every month! The Botanica comes alive at 7 pm with a local brewer pouring their craft with lots of love.

**Please Forgive Us Ray Finkle 02/01/20**  
See Cristy's Picks section for details.



### WEEKEND HAPPY HOURS – YES, IT'S A THING

The best way to spend the weekend without breaking the bank is at La Cocina or Spillover. Our weekend happy hours give you the option to live your best life and be a little extra without regrets. Miami isn't known for it's reasonably priced food and beverages, especially during prime weekend hours. Still, we're making it a point to cut our valued guests a break.

**Spillover** Weekend Happy Hours are Sat-Sun, 3 pm-5 pm [Cocktails Only]

**La Cocina** Weekend Happy Hours are Sat-Sun, 3 pm-5 pm [Cocktails & Bar Bites]

### LADIES NIGHT @

*La Cocina.*  
c o c t e l e r i a

We're giving you a reason to come shake your 'moneymaker' to the freshest beats from old school freestyle to reggaeton!

Every Thursday night from 5 pm-8 pm, ladies can enjoy free rosé or take advantage of our 305 Deal-5 select craft beers for \$30!

### COCONUT GROVE FLEA IS BACK AT SPILLOVER!

Join us on **January 26th from 10 am-2 pm** for our second fresh-air market! Find unique, handcrafted goods, boutique fashion, thrifted threads, records and much more!

Plus, enjoy our outdoor bar serving create your own Bloody Marys, mimosas and quick grab bites. Oh, and we can't forget to mention the lemonade stand for the kiddos! It's a family-friendly day complete with a fountain view, some of the best local vendors in Miami, and groovy tunes to highlight your treasure hunt. Don't forget to RSVP on Eventbrite!

# CRISTY'S PICKS OF THE MONTH



## WHAT IS CRISTY CRAVING THIS MONTH?

Two things I love equally are fresh fish and meatballs. Put them together, and you have one heck of a dish. Spillover's Chef Juan is the genius behind this surf + "turf" collaboration, which I, for one, would never have dreamed up. There is no actual pasture raised meats in these balls, but they are formidable nonetheless. Chef Juan prepares them with a lemongrass coconut broth and smoked yogurt ricotta making each bite as surprisingly delicious (and satisfying) as the last. Pair this with our new Cocolito cocktail and you're in for an unforgettable meal.

XO Cristy

*Cristy Cernuda is our Director of Marketing and social media maven committed to creating mouth-watering content featuring all things Kush Hospitality.*



## PLEASE FORGIVE US, RAY FINKLE

If you've been living under a rock your whole life and haven't seen the cinematic masterpiece Ace Ventura Pet Detective, then please don't bother reading on. For those who have, you're in for a treat!

On **February 1<sup>st</sup>, 2020, at 3:05 pm**, KUSH will be honoring Ray Finkle, hoping that he reverses the curse he has laid upon us Dolfans - (Miami Dolphins Fans). We believe if we show Finkle some respect and reverence, he'll lift the hex put on our local organization allowing the Miami Dolphins to make another Super Bowl appearance. And Incase you think this is a joke, KUSH is prepared to do this every year until the Dolphins make the Super Bowl.

This Dolphins "Despojo" or exorcism will include laces out football cookies, a specially brewed beer by Tank Brewing called "Laces Out," a dolphin sacrifice, and the recreation of Ray Finkle's bedroom—DIE, DAN, DIE! RSVP on Eventbrite.

## LOCAL SPOTLIGHT - CAWY SODA

If you ever wondered what a Cuban childhood tastes like then pick up a yerba mate flavored soda named Materva by Cawy Bottling Company. Love it or hate it, this popular flavor introduced into Miami, Florida in 1971 carries with it a taste of freedom and time-honored tradition. Cawy began in Cuba circa 1948, and the legacy continued here after when two of the founding executives emigrated to Miami after the Cuban Revolution. They found great success in the market and decided to plant their roots in Miami where they still bottle today. Sticking with our motto of using local purveyors, Cawy was a perfect fit for La Cocina Coctelería, which uses Jupiña and Watermelon Soda in their cocktail arsenal. Cocktails like Piñaso (made with Tito's Vodka, Jupiña, Lime) and the LeeEterally Lucy Lopez (made with Havana Club Rum, St. Germain and Watermelon Soda), are a must-sip at La Cocina. Find them at [www.cawy.net](http://www.cawy.net)



### Having an event?

Let Stephen's Deli or Spillover cater it for you!

For more information contact [randi@kushhospitality.com](mailto:randi@kushhospitality.com)

[www.kushhospitality.com](http://www.kushhospitality.com)

### LOKAL

3190 Commodore Plaza  
Coconut Grove, FL 33133  
Ph. (305) 442-3377

### VICKY'S HOUSE

3190 Commodore Plaza  
Coconut Grove, FL 33133  
Ph. (305) 442-3377

### KUSH

2003 North Miami Avenue  
Wynwood, FL 33127  
Ph. (305) 576-4500

### THE SPILLOVER

2911 Grand Avenue, Suite 400D  
Coconut Grove, FL 33133  
(Directly behind the Mayfair Hotel)  
Ph. (305) 456-4723

### STEPHENS DELICATESSEN

EST. 1954  
1000 E 16th St. (Leah Arts District)  
Hialeah, FL 33010  
Ph. (305) 887-8863

### LA COCINA

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