

KUSHTIMES

EL BOLETÍN

LA COCINA COCTELERIA

NOW OPEN—Hialeah's first proper cocktail bar! La Cocina Cocteleria is paying homage to the city, its deep history, and culture. Adjacent, just a few steps away from Stephen's vintage feel sits La Cocina; a bar made for the people of Hialeah. Its theme is designed to ignite and reflect— not Miami pride, not Cuban pride, but precisely Hialeah's pride and celebrating what makes the city so unique. Upon arrival, you'll experience Hialeah-themed art installations by Camilo Rojas of CR-eate Studios, Abuelito's front patio and colloquially named cocktails like the "Ya Tu Sabes." There's also a Jewish-Cuban fusion happening in the kitchen with bar bites like Reuben Croquetas to pair with your "Pata Sucia" drink. As they say in Hialeah, "PREPÁRATE!"

STEPHEN'S DELICATESSEN

We're blending tradition and culture with Kush Hospitality swagger and adding some kicked up menu items at Stephen's Deli! From our new Elena Ruthie's Turkey Sandwich with homemade strawberry jam to the Newman's Jewban Sandwich with pulled pork and corned beef; there is a dish for you to write home about. Join us daily Monday-Friday 11 am - 5 pm or Saturday and Sunday 9 am- 5 pm.

SWEET DEALS + EVENTS

COCONUT GROVE FLEA AT SPILLOVER

Join us Sunday, September 29 from 11 am-4 pm for an outdoor flea market of curated local goods, kids art corner and lemonade stand, live music and \$5 mimosas!

NEW SPILLOVER HAPPY HOUR

M-W, F 5pm-7pm, \$1 oysters, \$4 draft beers, \$5 well drinks, \$6 select wine, \$7 cocktails and Complimentary doggy food. PLUS, a brand new happy hour bites menu with featured items such as Ahi Tuna Wonton Tacos and Rhode Island Lobster Sliders!

SPILLOVER'S TACOS + TEQUILA HAPPY HOUR

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

HIALEAH PRIDE KICK OFF AT LA COCINA

This invite only event will be held on 9/24 at La Cocina Cocteleria.



HIALEAH PRIDE NIGHT

Starting 9/26 La Cocina will host Hialeah Pride night at La Cocina every Thursday night!

FREE BEER AT KUSH

Last Wednesday of every month we serve FREE BEER from an up and coming local brewer. This month we are hosting Nuestro Camino Viejo Brewing, specializing in meads, fruit wines, and ciders.

LOKAL'S BURGER WEEK

Featuring Local Celebrity food critic, Burger Beast! September 9 - September 13 taste our versions of famous fast food burgers with a featured local beer to wash it down! Each day we will feature a new burger, and on Friday the 13th, Burger Beast will rule on which burger wins! His favorite will be available all month long following Burger Week.

LOKAL'S BURGER WEEK 19/09/19 - 9/13/19!

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| MONDAY THE VEGGIE KING | \$15 |
| Grilled Veggie Patty, lettuce, tomato, white onion, pickles, mayonnaise, ketchup, served on a sesame seed bun. | |
| TUESDAY RONALD'S BETTER HALF | \$16 |
| Two 4 oz beef patties topped with melted American cheese, diced white onions, pickles, yellow mustard, and ketchup. | |
| WEDNESDAY ANIMAL HOUSE BURGER | \$16 |
| Beef patty grilled with mustard, topped with melted American cheese, leaf lettuce, tomato, pickles, grilled and caramelized chopped onions, and Thousand Island dressing. | |
| THURSDAY MELINDA LOU LOVES BACON BURGER | \$16 |
| Beef patty topped with Applewood smoked bacon, American cheese, leaf lettuce, tomato, and mayonnaise. | |
| FRIDAY ROYAL CASTLE (4 MINI SLIDERS) | \$15 |
| Mini patties grilled with raw chopped onions, topped with American cheese, pickles, ketchup, and mustard. | |



COCONUT GROVE FLEA AT SPILLOVER

Are you a fan of perusing the flea market? If so, we're right there with you. Some of the best gifts and fabulous finds you'll only discover at a local flea market of handmade goods. Unfortunately, these markets are few and far between.

Spillover in Coconut Grove decided to make it easy for Grove residents and tourists alike to experience the charm and glory of treasure hunting at your local flea.

Join us September 29th, 11 am-4 pm for a day of treasure hunting with a mimosa in hand. To see a full list of vendors search for Coconut Grove Flea at Spillover on Eventbrite.



CRISTY'S PICKS OF THE MONTH



WHAT IS CRISTY CRAVING THIS MONTH?

Hey Kush Kids,

As the end of Summer sneaks up on me, my cravings are all about cold, icy treats to keep this prego from overheating. Also why I've been frequenting Vicky's House for frosty milkshakes and their incredible ice cream sandwiches by Dasher & Crank in Wynwood. If you or anyone you know, have been in their third trimester of pregnancy, then you understand how real the struggle is when it comes to ice cream cravings. ESPECIALLY now, when it feels like the hottest summer Miami has EVER experienced! Thankfully we have the refreshing oasis-like respite of Vicky's House available to all to indulge, relax, and play video games all in the comfort of central air conditioning. For me, it's really about soaking in the simple pleasures right now, so I hope you all do the same.

XO Cristy

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



KEEPING UP WITH KAPTAIN KUSH

La Caja China Chronicle

Here is the story of how the best way to roast a pig started in Miami, brought to you by Kaptain Kush. On December 23, 1985, the Guerra family was preparing to roast a pig for Noche Buena. Casually, Robert Guerra's father says to him, "Hijo, I have seen a box in Cuba that can cook a pig in half the time and will crispy the skin, guaranteed."

To which Robert replied, "Oh, really? Have you been drinking?"

It was a lofty ambition. Half the time and crispy skin? No way! Or so everyone thought. Still, Robert knew his father, and if he said he had seen such a contraption, then it had to exist.

There and then, they decided to build a prototype for testing. By January they had the prototype done, and started cooking right away.

A year later, the company, La Caja China, was born.

Fast forward 34 years and the roasters are manufactured in the company's factory located in Hialeah, Florida. Why is it called Caja China? Caja China CEO Roberto Guerra says his father first spotted the wooden cooking boxes in Havana's Chinatown in 1955 and named it accordingly. If you haven't experienced a Caja China, then you're not from Miami. Period. The End.

The Chronicles of Kaptain Kush a story of Magic City's 1st & only superhero. So remember, wherever there's trouble, I may randomly be in the area.

Peace, love, and KUSH.
KK

Follow @kaptainkush305 to keep up with what makes the Magic City so special.

Having an event?

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

For more information contact randi@kushhospitality.com

www.kushhospitality.com

LOCAL VENDOR SPOTLIGHT

The PopCycle Bar was established in 2015 on the lovely Caribbean island of St. Maarten. At the very beginning, they were selling alcohol-infused, and kid-friendly gourmet ice pops out of a tricycle up and down the Beach Boardwalk. Since then, the company never stopped growing. Unfortunately, they had to leave island paradise, which became unlivable after Hurricane Irma but they decided to stick the course and move forward. They restarted The PopCycle Bar in sunny South Florida and are now available at Kush in Wynwood!



LOKAL

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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

