

WHAT'S UP THIS MONTH

All events -

11 National Association of Realtor's
 Nov Annual Conference
 Anaheim, Ca @ 12:00am

11 Flames @ Blackhawks
 Nov @ 7:00pm

12 Illinois vs. Michigan
 Nov @ 6:00am



THE LATEST from Twitter

Give it up for our Vets today for the selfless sacrifices!! We owe them our freedom! about 3 hours ago

RT @Clubinthechi: #Chicago tonights hotspots @themidchicago @VertigoChicago @spybar @boardroomchi @TZARCHICAGO @BeautyBChicago @SUBS1 @Y ... about 13 hours ago

Toasted pumpkin seed sauce over pan roasted tilapia...get some! (@ Zocalo Restaurant & Tequila Bar w/ 5 others) <http://t.co/Pf6xaPpY> about 16 hours ago



CHECK-INS from Foursquare

Im @ Zocalo Restaurant & Tequila Bar

- Stewart Title Guaranty Company

- Home Depot

- Cantina LAREDO



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November 9, 2011 / by Scott Newman / Post a comment

REVIEW: CANTINA LAREDO

Cantina Laredo has burst onto the scene as another great spot for innovative Mexican cuisine in modern, urban, and upscale setting sure to appeal to the River North set.



I have wanted to hit this place up for a while and today I finally had the opportunity to make it in for a lunch meeting.

I arrived early for the meeting which really gave me the chance to take in the ambiance without being rushed and I must say I was impressed. The upscale and modern look they were going for works for them and adds a lot to the experience. Walking in the door you somehow just expect a very high quality meal to be served to you. Lots of wood and metal greet you around every corner so if you're not into modern aesthetics you're not going to be a fan but I think they did a great job of fitting in well with what people in the area have come to expect.

As we sat down at our table I immediately noticed the bowl on the table with the avocado and lime that I think is just so simplistic and brilliant. How can you possibly say no when they come up and ask if you want made-fresh-at-your-table guacamole after seeing that? Great ideal

The food here is the real star however and I want to make sure I emphasize that. There are so many Mexican restaurants which just plop the same 5 ingredients on a plate in different configurations but that is far from the case here.

We started off with the fresh guac and salsa and even that was impressive. The ingredients were unbelievably fresh. The salsas we were given were very complex and one even had tequila infused in it which was something new for me.

We followed up with an order of queso dipping sauce for our chips that was amazing and then we moved on to the main courses. My business associates ordered the fajitas and braised pork which they both loved. I had the chimichanga with chicken.

My food was outstanding. The usual fried chimichanga mess that we're all used to was replaced by a nice, firm, rolled tortilla filled with delicate chicken and light tomato sauce full of vegetables which was out of the ordinary and absolutely delicious. I couldn't help but eat every last bite on the plate as even the simply roasted squash and rice served alongside my main course was flavorful and definitely worth making room for.

The staff was very helpful and our waiter was on top of the situation from the moment we sat down which added to our experience which is great as this is often something newer restaurants don't do well.

Overall my experience was great and I can't wait to go back and try all the other things on the menu that caught my eye. They have a great selection of both meat and vegetarian entrees and had a number of fish-based dishes as well so there truly is something for everyone.

Overall this is a great spot- good food, good service, and good looking- a trifecta in my book.