



Happy Cinco de Mayo!

Think Cape Cod is all clam shacks and lobster huts? Think again! **Guapo's Tortilla Shack** is serious about Mexican food, but delivers it with the casual coolness you expect on the Cape. The local husband-wife team of Kyle Parker and Danna Perry honed their restaurant skills in top venues in New York and Vegas before returning to their roots and filling a void for good Mexican food this side of the bridge. At Guapo's, it's all about "simple food done well," and about delivering a killer fish taco. Visit the original Baja-style shack in Brewster on the bike trail (Underpass Road) or cozy up to the full service restaurant and bar in Orleans (Route 6A) and order a margarita. Cheers!

Guapo's Guacamole

Mix together:

- 6 avocados
- 2 fresh chopped plum tomatoes, 1/8-inch cut
- 1/8 cup chopped Spanish onion
- 1/4 bunch chopped cilantro
- 2 tablespoons fresh lime juice
- Salt to taste
- White pepper to taste

Guapo's By the Numbers

2,500

guajillo peppers
and

792

limes
used in a week.

**46,144
gallons**

served every year of their in-house
homemade corn tortilla chips.

1,920

Avocados received every week.
Many of these are hand cut and
scooped for guacamole. It takes two
guys one full day just to get through a
quarter of these.

0

the number of microwaves
you'll find at Guapo's.

5

grapefruits every day.
That's

1,825

grapefruits each year.
All of the juices for the custom-
crafted bar drinks are squeezed daily
from real fruit.

88,000

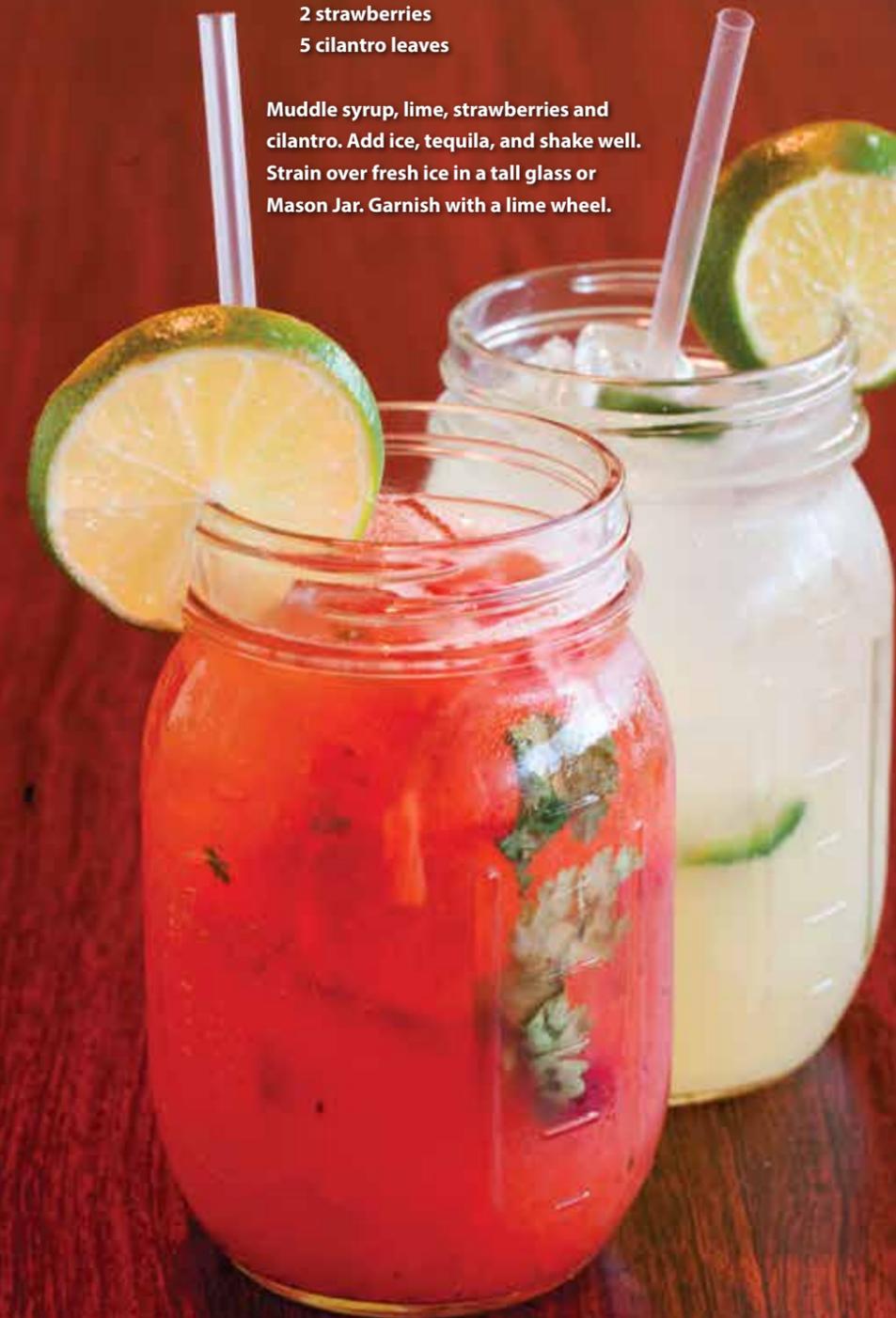
tacos served last year.
Most popular filling request—fish,
of course!

A cocktail with your chips and guac? Mix up Guapo's signature drink.

The Roxy:

- 1½ ounces 1800 Silver tequila
- ¾ ounce agave nectar
- 1 ounce fresh lime juice
- 2 strawberries
- 5 cilantro leaves

Muddle syrup, lime, strawberries and
cilantro. Add ice, tequila, and shake well.
Strain over fresh ice in a tall glass or
Mason Jar. Garnish with a lime wheel.



Cinco de Mayo is May 5.
For more information, visit guaposcapecod.com
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