

Hi,

I'm Chris Jacoby, Director of Sales and Marketing at the Hotel Andaluz and I want to start by thanking you for your interest in our Hotel. I hope you enjoy the cocktail recipes.

This hotel has an incredible history – it was built by New Mexico native Conrad Hilton in 1939 – but today, the Andaluz feels more relevant than ever. When my boss, Gary Goodman, bought the hotel in 2008, he was determined to not only restore the hotel to its original beauty, but also upgrade it with sustainable features, and create a truly unique destination in downtown Albuquerque.

The result has been amazing. When you walk in the door, there's no shortage of opulence. You'll find a hand-built fountain, original artwork throughout and completely unique features like the casbahs, hung with curtains and furnished for small groups to lounge and mingle. The space bustles with activity and only becomes more intriguing after dark. When you arrive at the Andaluz, we want you to feel like you're walking onto a movie set where you're the star.

At the heart of that is our dedication to a five-star experience. Everywhere you look inside the Andaluz there's a lot of attention to detail, with luxurious touches. Our guest rooms feature Molton Brown bath products and custom

luxury bedding, with [number] thread count Frette linens, and Northern Canadian goose down comforters and pillows. When it comes to food, drink, and entertainment, you'll find live music in our sumptuously decorated lobby and incredible dining options thanks to the talents of Chef James Campbell Caruso.

Our main floor restaurant, MÀS Tapas y Vino, serves Spanish-style cuisine made with fresh, local ingredients for diners with an adventurous palate. Our rooftop bar Ibiza is a happy hour destination, with sweeping views, craft cocktails and plenty of opportunities to see and be seen. Ibiza revelers lounge on our rooftop patio while sipping signature drinks made using fresh juices, house-made bitters and other from-scratch ingredients.

As you can see, there's a lot going on at the Andaluz. Our promise to you is five-star service and a five-star experience. If you're craving a little luxury in Albuquerque, we'd love to have you come visit – for whatever type of escape you're after, be it a night or a weekend. [Make a reservation now.](#)

Sincerely,  
Chris Jacoby  
Director of Sales and Marketing  
[Hotel Andaluz](#)  
[505.388.0088](#)

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# HEY, THANKS!

Here at the Hotel Andaluz, we strive to create memorable experiences – complete with bold flavors, beautiful surroundings, and impeccable service.

More than just a hotel, the Andaluz is typically buzzing with locals who crave nightlife in many different forms, from tapas-style dining at MÀS to our lobby casbahs, for a unique and glamorous take on private dining. And there's Ibiza, our rooftop bar, which is a happy hour destination and a must-visit for craft cocktails with a view.

The bar at Ibiza is the official workshop of our in-house mixologist, Weston Simons. Weston heads up the creation of Ibiza's adventurous cocktail list, using fresh juices, house-made syrups, and infusions. Each cocktail is meticulously crafted and designed to accent a leisurely evening on the rooftop deck. To accommodate drinkers who love bold flavor and a little spice, Weston created the Sandia – Sauza Blue tequila shaken with fresh lime and watermelon juices, and a half chili salt, half sugar rim. Or try our easy drinking Horchata Punch – house-made horchata and house-made spiced rum –while relaxing with friends and taking in the sunset.

## SO, ARE YOU A “SPANISH BARBER” OR A “GIN-YOU-IN”?

To give you an exclusive taste of the Ibiza experience, Weston, has adapted recipes for the *Gin-You-In* and *Spanish Barber* so you can whip up a few at home.

HERE ARE THE RECIPES:

### **Gin-You-In**

- 1 ½ oz Beefeater Gin
- ¾ oz orgeat
- 2 oz pineapple juice
- 3 oz ginger beer
- Pineapple wedge and brandied cherry for garnish

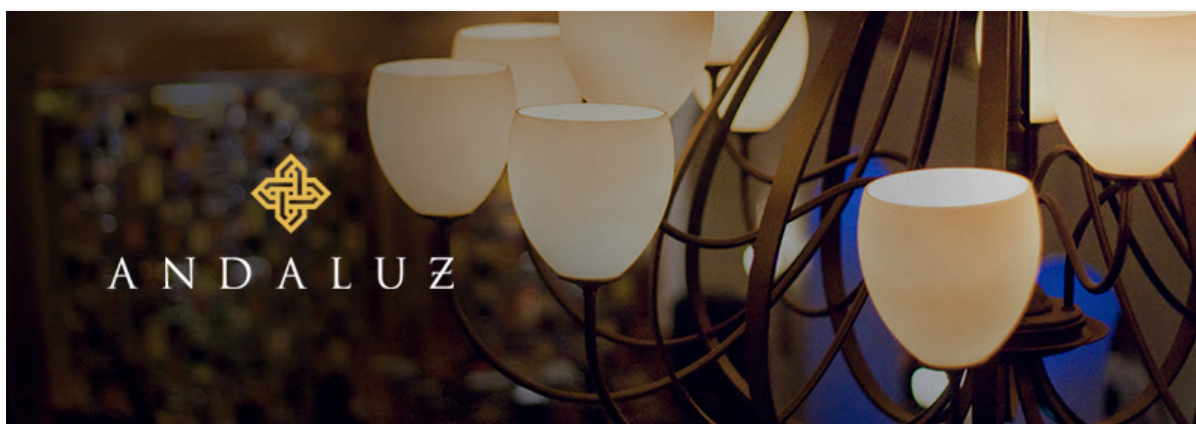
Combine first three ingredients in a shaker and shake. Top with ginger beer, strain into glass over ice. Garnish with pineapple wedge and brandied cherry.

### **Spanish Barber**

- 1 ½ oz Makers 46
- ¾ oz Pedro Ximenez sherry
- 3-4 drops Laphroaig scotch (your favorite scotch will also do nicely)
- Orange twist for garnish

Combine all ingredients, stir over ice. Strain into small rocks glass over a single, large cube. Garnish with an orange twist.

We hope this has piqued your interest and appetite for an exciting night out in Downtown Albuquerque. There's a lot to see and do at the Hotel Andaluz. We'd love to show you all that we have to offer, so text or call us for more info at 505-388-0088. Whether you end up enjoying a rooftop cocktail refreshment, or an intimate gathering in the casbahs, we think your night out at the Andaluz will be a memorable one.



Hi,

Now that you've sampled the Andaluz Life and had a chance to craft your own Ibiza cocktail, we'd like to invite you to experience the flavors and luxury of [MÁS Tapas y Vino](#). As the hotel's main restaurant, MÀS offers a fresh approach to traditional Spanish cuisine in a vibrant setting. Whether you're visiting MÀS by day or by night, the space buzzes with conversation, and the menu emphasizes locally-sourced foods and high quality imported ingredients and spices.

MÀS offers a range of delicious dishes for both lunch and dinner. The afternoon crowd can enjoy a range of sandwiches, tapas, Power Bowls, and signature heart-healthy beef dishes. In the evening, diners can choose from a mix of signature, classic, and seasonal tapas as well as entrees and lighter fare like tuna ceviche and sautéed Catalan-style greens.

In the afternoon, MÀS is buzzing with downtown's power lunchers. There's no shortage of bold flavors at lunch, but there is also an emphasis on light, healthy fare that will help get diners through a busy day. Power Bowls let you to build your own healthy meal, starting with a flavor profile – "Moroccan" is a popular pick, with North African spices, crispy chickpeas, and apricot – then layer on your choice of grains or greens, add a fresh vegetable or two, and maybe a

protein or extra touch of flavor, like chimichurri shrimp, marinated artichoke, or Akaushi steak.

Later in the evening, MÀS is all about sitting back to enjoy the elegant surroundings and service. When the sun goes down, the entire lobby becomes MÀS, with live entertainment and private dining in our uniquely appointed casbahs. The menu features small, shareable plates done in the traditional tapas style, with a strong nod towards locally sourced ingredients. Classic dishes include bacon-wrapped dates with marcona almonds and goat cheese, while signature tapas plates inspire curious diners with ingredients like smoky sea salt caramel, queso fresca, and spicy crema.

Chef James Campbell Caruso is an eight-time James Beard nominee and cookbook author. After opening La Boca and Taberna in Santa Fe, Chef Caruso brought his talents to Albuquerque and the Hotel Andaluz to create a new Spanish-inspired restaurant whose bold flavors would match the unique atmosphere of the hotel. Traditional Spanish flavors, and the use of fresh local ingredients, inspire every aspect of the MÀS menu.

Chef Caruso, and all of us at the Andaluz, invite you to come dine with us and experience the incredible variety of flavors and experiences available at MÀS.

Call [505.923.9080](tel:505.923.9080) or [click here](#) to reserve a spot for your next culinary adventure.

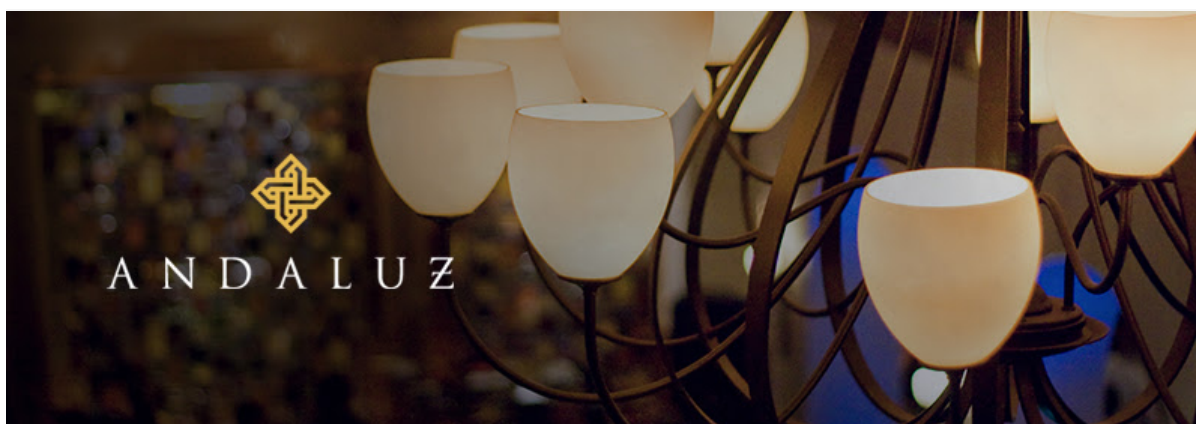
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Built in 1939 by New Mexico native Conrad Hilton, the original vision for the hotel was one of luxury and iconic design. When it was built, the Andaluz was the tallest building in New Mexico and the first to be outfitted with air conditioning. It was the fourth Hilton Hotel ever built, and its storied past has earned the Andaluz a spot on the National Register of Historic Places.

Over the years, the hotel changed owners and names several times, and the glamour started to fade away. But when current owner Gary Goodman bought the hotel in 2008, he set out to create a dining and hospitality experience that would be different than anything else in Albuquerque. He studied the work of the original architects and set out to restore the hotel to its former glory.

The renovation has preserved the historic nature of the building, while adding modern technology and introducing environmental sustainability. The Andaluz now boasts Gold LEED certification - a unique distinction for any historic property. In fact, the Andaluz was one of the first historic hotel to be certified green. The hotel's sustainable features include guest rooms that use water heated by solar power and interior finishes carefully selected to incorporate LEED approved natural and low VOC emissions products.

The hotel's art collection includes dozens of pieces scattered throughout the lobby, dining areas and select guest rooms. Notable pieces include the Acoma

Hoop Dancers mural by Lloyd Moylan and contemporary paintings by Santiago Perez. The diverse body of art adds to an atmosphere of refinement and local culture throughout the hotel.

Our dramatic two-story lobby features a handcrafted fountain surrounded by the elegant design of the six casbahs tucked under stucco arches. The 2008 renovation restored many of the original design elements as envisioned by the original 1939 architecture.

Every detail of the Hotel Andaluz adds to the feeling that you're on the set of a classic Hollywood film. This setting makes the Andaluz perfect for a meeting, wedding, or special night out with friends. [Click here](#) to contact us about making the Andaluz the backdrop for your next event.

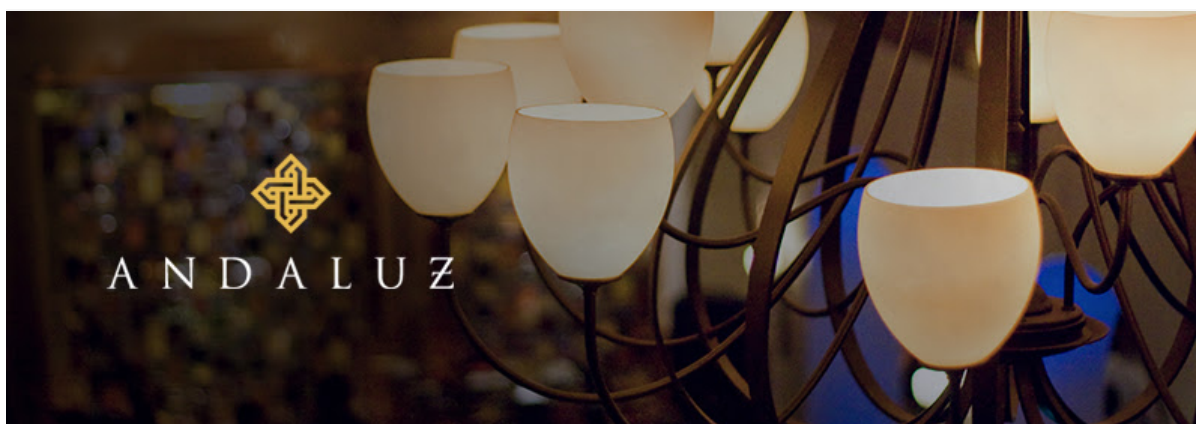
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The Andaluz is full of opportunities for a fabulous night out in Albuquerque. But for a truly unique perspective on city nightlife, Ibiza is an unparalleled destination for artful cocktails in an exclusive atmosphere. Ibiza offers a magnificent rooftop bar and patio overlooking the eastern Albuquerque sky and mountains. The signature Ibiza experience is enjoying a craft cocktail, while taking in this stunning view.

Our in-house mixologist, Weston Simons, makes his own bitters and mixers and uses fresh, seasonal ingredients to create his unique libations. With meticulous research and experimentation, Weston has created a craft cocktail list for Ibiza with a mix of bold and balanced flavors. The cocktail list ranges from creative signatures to classics. Whether you opt for the Sandia – Sauza Blue tequila, fresh lime and watermelon juices and a half chili salt, half sugar rim – or the G&T of the month – Hendrick’s Gin, Fevertree tonic, fresh cucumber, and mint, with a grapefruit twist – each cocktail is designed to accent a leisurely evening on the rooftop deck.

The food menu features bold Mediterranean flavors, like blistered Shishito peppers with chorizo, or skewers of Akaushi beef coated in fresh herbs and garlic. Each plate complements the fresh and bright craft cocktails. Ibiza’s cuisine is prepared right there, on a rooftop grill. Guests can watch our talented tapas chefs do what they do best: make beautiful dishes,



with an emphasis on locally-sourced ingredients. Our plates change seasonally, [click here to see what's on the menu](#) right now.

In addition to our signature craft cocktails, Ibiza offers a full bar including a selection of locally brewed beers on tap. The wine list emphasizes Spanish wines with a mix of other options that complement our Mediterranean-style cuisine.

A night out at Ibiza, complete with delicious food and drinks, is waiting for you. Walk-ins are welcome but a reservation can ensure you a great spot, VIP-style. Want a more private experience? Inquire about Ibiza's VIP room. [Reserve your spot now](#)

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