

The Pink Taco

We decided to try the *Pink Taco* at the **Hard Rock Cafe Hotel and Casino**.

In case you didn't know:

In Vegas, the whole point is to get you to gamble.

That means everything they have, every attraction, every shop, every restaurant every bar, every concert venue is located just behind the slot machines.

We walked thru the casino and everywhere we saw signs that *Guns n Roses* would be playing the 29th and New Years Eve, which isn't right because it's actually *Axl and Some Dudes*, not *Guns n Roses*.

Shame on you, Axl.

This Just In...

Slash Barred From Guns N' Roses Show

*Guns N' Roses made a rare concert appearance ...
but former member Slash wasn't allowed to see it.*

Full Story

Making our way towards the Pink Taco Bar, we noticed the rock-themed slot machines.

I saw one "**The Sex Pistols**" slot with Sid Vicious on the marquee.

To win, you have to line up three "**censoredds**" to hit the jackpot

To win on the "**Ozzy slots**," you have to line up three "**stomped puppies**,"
and for The Who's "**Won't Get Fooled Again**," slots, you need three "**G-chords**."

Also, at the *Hard Rock*, they have real music running over the PA.

We heard two **Garbage** songs walking thru, looking at the exhibits.

By comparison, swear to Koresh, at *The Venetian* we heard Debby Boone's "**You Light Up My Life**."

Because of that, and some other things we'll get into later, we decided to give the Hard Rock our business next time we get to fabulous Las Vegas.

So we finally get to the Pink Taco and I met the manager, the *gorgeous* Mary Carpenter.

She looked like a cross between Barbi Benton and Cindy Crawford, and she was sharp.

She gave us more attention that we deserved, too.

She wanted to be sure Tequilaboy was well taken care of.

I just noticed - her business card says "Room Manager."

I checked to see if she'd written a Room Number on the back, but no such luck :)

(Just kidding, Mary. It's a *comedy* page)

Dave, the on-duty manager I was supposed to meet had his schedule changed so Mary sat down with us and worked out a payment plan. Basically, she said we could buy half-shots

or even quarter shots of the *really* expensive stuff, and that worked out perfect.

Just to make things extra dramatic, I told them I needed an off-the-path booth, (They gave me the Melissa Etheridge table, I was impressed) and I said I needed a glass of ice water and a glass of room temp water. This gave them the impression that I knew what I was doing.

They showed me their long and impressive tequila list.

I wrote down a list of tequilas I needed to try, and told them to bring me half-shots of the first three and a full shot of *Chinaco Anejo*, which I used as a reference point.

(Mrs. BartCop had a Patron margarita)

Round One

The first three contenders were

- ▶ Herencia Anejo
- ▶ Romance Anejo - wait, does that ring a bell?

Remember this guy from [Volume 260 - September](#) ?



This bottle has TWO tequila's inside, thus two spouts.

I saw it in the *Grape and Grain Liquors* in Aspen, but look at that price!

\$127 for a bottle of tequila that's not *Chinaco Anejo*?

Are you kidding me?

Anyway, I saw it on the list, so I said, "**Make it so.**"

- ▶ Lastly, they had *Herradura Seleccion Suprema*, which was **\$30** a shot, or **\$325 a bottle**

Koresh, these are real tequilas with real tequila prices!

Sidebar:

The Hard Rock has the best tequila prices I've ever seen.

The *Chinaco*-class shots were only \$5-6, that's a damn good bargain.

The waiter assigned to us by Mary said Hard Rock owner Peter Morton knows

he can raise prices and people will accept it, but he's keeping them low just to be a good guy.

I'll bet he's a Democrat.

In front of me were the three contenders, so I jumped right in.
The *Herencia Anejo* was woody and it was nice.
The *Romance* was thick, sticky and syrupy,
but the *Herradura Selecion Suprema* was just that - it was *supreme*.

I need to say this sometime, might as well say it now.
I don't have the brains, the palate, the training or the vocabulary to describe tequilas.
On some of these, all I wrote down was "good" or "bad."
This grasshopper needs a *tequila sensei*, a mentor to guide me thru the tequila jungle.
I need someone who can say, "**Try this one, and notice the peppery butter aftertaste.**
Try this one, and notice the pears, the baked apple and the wildflowers."
Anyone know of a good *tequila sensei* for hire?]

So in Round One, the *Herencia* was good, the *Romance* was molasses but the
Herradura Selecion Suprema was downright fantastic, and it needs to be for \$15 for a *half* shot.
With just a few sips missing from the shots in Round One, we started Round Two.

Round Two would prove to be very serious.
I ordered some *Casa Noble Anejo*,
some *Perfidio Barrique* and some *Rey de Copas Anejo*.

First up was [Casa Noble](#).

I'd tried some *Casa Noble* in [Volume 260](#), but this was different - *better*.
I thought maybe the guys at *The Coyote Cafe* left the top off the bottle one night,
but our waiter Mike, said that the bartender sent me a special Easter Egg.
It wasn't really *Casa Noble Anejo*, it was *Casa Noble Anejo extra-aged*.

ha ha

Next up was *Rey de Copas Anejo*.
The third entry in Round Two was *Perfidio Barrique*.

Hold onto your chair - the *Perfidio Barrique* is **\$65** a shot, **\$700** a bottle.
That's not a misprint - it's **\$700 a bottle**, like it was from the goddamn *Titanic* or something.

Well, Mary wisely fixed me up with a *quarter shot* of *Perfidio Barrique*.

How did they do?

On the *Rey de Copas*, My notes say, "tasted green, but OK, kinda peppery."
(See? I could really use a tequila education from a young, eager and talented female tequila *sensei*.)

The *Casa Noble Anejo extra-aged* was *spectacular*.

But the extra-expensive *Porfidio Barrique* was nothing special.
The *Herradura Selecion Suprema* was easily a better tasting drink,
and it was half the price of the \$700 a bottle *Porfidio Barrique*.

Really, how can you measure \$700 tequila?

There's no way in hell it's going to be fifteen times better than *Chinaco*.

Hell, I didn't think it was as good as *Chinaco*, and the distillers want \$700 a bottle for it?

So the winner of Round Two, no doubt, was *Casa Noble Anejoextra-aged*.

I'd like to get hold of a bottle of that, sometime.

Round Three was next.

First up was *Almendrada*, which was an almond-tasting tequila.

It wasn't a *hint* of almonds, it was almond-tequila.

For perspective, I got another half-shot of the *Cuervo Familia Reserva*, which still tasted good, to my surprise.

Last was *Milagro Anejo*, which was "fine & tasty."

I wasn't too fond of the almonds, and I'm still leary of Cuervo's "finest," so we let the *Milagro* win the Third Round.

So, I'm sitting there at the Pink Taco with **ten** partial shots of fine tequila in front of me, realizing how rare this moment was and savoring every second of it.

I'd do a sip of this, take a drink of room temp water, then a sip of that.

Then I'd do a sip of this, munch on some salsa, then a sip of that.

It was very nice. Of course, none could beat the fruity flavor of the *Chinaco Anejo*, but we're trying to build some suspense and write a story, you know?

Round Up

I didn't like the *Romance* syrup, and the *Herancia* was good, but not the best.

Certainly, the *Herradura Seleccion Suprema* won **Round One**.

But really, for \$30 a shot, you should get a great tequila *and* oral sex.

The *Rey de Copas* was fine, the *Perfidio Barrique* was woefully overpriced, so the *Casa Noble Anejo extra-aged* took **Round Two** with no problem.

Round Three would prove to be a tie, between the *Cuervo Familia Reserva* and the *Milagro*.

So who won?

The winners of **Round Three** weren't as good as the winners of **Rounds One and Two**

so we decided to put the *Herradura Seleccion Suprema* up against the *Casa Noble Anejo extra-aged* at the finals the next day with Shannon at The Venetian's *Taqueria Cononita*.

I'd been in Vegas about nine hours and was needing a second nap.

After I'd executed the last of the shots, the bill came - \$70.

That's a great price, considering just two shots were priced at \$100 retail.

As we were leaving, we noticed they had wheelchairs by the front door.

Smart move.

Like a hospital, they don't want anyone leaving to get hurt.

Mike told me most of the people who really tank up (and screw up) on the tequila were people staying in the casino/hotel anyway, so they use the wheelchairs to move the unfortunates from the Pink Taco to the elevators - then hope for the best.

Mary & Mike, thanks - you took real good care of us.

See [trip1201.htm](#) for more