

Article by Kelley Cleary Coffeen  
Photography by Russell Bamert

## Meson de Mesilla The Perfect Place to Enjoy Summer Wines

Relaxing poolside at the Meson de Mesilla is an end of the day's indulgence, which is well deserved by most of us. The quiet, serene atmosphere makes it the perfect place to enjoy a refreshing summer wine. Just as the sun starts to set you can sip on an exclusive selection of summer wines and dine on gourmet appetizers prepared by Thane Jennes, Meson's Executive Chef. Thane presented a Gourmet Cheese Platter donned with wedges and slices of domestic and imported cheeses such as Brie, Muenster and Swiss serve up nicely with the season's fresh fruits. Another light appetizer prepared by the Chef that goes well with the excellent wine selections is Jumbo Prawns wrapped in Proscuitto. The wrapped prawns are then laced with a basil pesto cream sauce and garnished with Roma tomatoes and drizzled extra virgin olive oil.



Steve and Janie Blue are celebrating their 5th year as managing owners of Meson de Mesilla. If the guest list is any reflection of how they are doing you will be impressed. George W. Bush and Dick Cheney stayed with the Blues while on the campaign tour. Meson de Mesilla's clientele includes many upscale business travelers who are looking for a quiet, out of the way place to stay, relax and dine while in Las Cruces. The Blues have improved every aspect of Meson de Mesilla over the last 5 years. From the menu in the gourmet specialty restaurant to the exceptional wine list they offer to their local and traveler clientele.

"Our summer wines that are light, fun and perfect for poolside entertaining. We offer wines that are not readily available in the area. It is a diverse wine list with a selection in all price ranges." notes Janie with a smile.



Terruzi & Puthod  
Vernaccia grapes of San Gimignano  
a small region in Tuscany

Toad Hollow  
Eye of the Toad a takeoff on the Eye  
of the Swan popular a few years back.

Sonoma Rose Pinot noir

Bellini a summer blend of perfect  
peaches and white sparkling wine  
Canella produces.

Spumante a combination of 3 types of  
grapes with a splash of raspberry

Gruet a fine New Mexico wine grapes  
grown new Elephant Butte winery in  
Albuquerque, one of the best sparkling  
white wines produced in the US.

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# Qoooh..it's hot!

How about a cooling off with a tropical Malibu Sunrise, Reptile Cooler, Paradise Punch? Or maybe you'd rather have a summer martini...Key Lime or a Lemon Drop? The summer drink specials at Uno Pizzeria Chicago Grill are cool, refreshing and full of fun and flavor. Richard Frye and Dave Masters, the owners, agree, "It's all about diversity, we offer something for everyone."

For those of you who think Uno's is just about pizza, you had better stop in and check out the menu. Look around and you will see their professional wait staff serving up fresh pastas, grilled burgers, tender chicken entrees and premium cuts of choice beef grilled to perfection, creating a dining experience everyone can enjoy. And the drink menu is no exception.... Richard explained, "Our corporate office wanted to improve on every aspect of our drink selection this summer. Improving everything from the glass style, which is so important to the drink presentation, to each and every ingredient used to create that special cocktail." "We have a strong 'Happy Hour' crowd. Mainly, because we offer unique these seasonal drink selections, appetizer specials and we have the coldest beer in town!" boasts Richard. Uno's also offers a nice wine selection and tasty sangria. However, the most popular cocktail is their Gold Margarita, not surprising for this part of the country.

The Original Uno Pizzeria was founded in 1943 and was the birthplace of the deep dish pizza. The chain has grown to over 200 restaurants nationwide. Richard and David, both from Michigan along with Roger Bonus of Chicago opened Uno Pizzeria Chicago Grill in Las Cruces in 1999. "We were attracted to Las Cruces because of its diverse population and all it had to offer. Uno's is a nice fit because of all we can offer our customers and the community," notes David. The three owners have worked hard to build strong relationships with various local charities and the school system. We haven't been disappointed. Business is good, the community is great and our families love it here!" exclaimed Richard raising his glass, (a Reptile Cooler, I might add), to David (nursing an Appletini) and toasting their good fortune.



*"Mangos are the fruit of summer. This is a smooth, refreshing margarita."*

## MANGO MARGARITA

(Makes 1 serving)

1 3/4 oz. Suaza Gold Tequila

1/4 oz. Triple Sec

3/4 c. fresh Mango chunks, peeled, seeded and diced

2 oz. prepared margarita mix

2 cups cracked ice

1 wedge of fresh orange

1 wedge of fresh lime

Combine all ingredients in a blender. Blend until smooth and slushy. Pour into a margarita glass. Garnish with an orange and lime wedge.

*"This is a summer sipper, laced with the crisp taste of fresh green apples"*

## APPLETINI

3 parts Absolut Vodka

1 part Dekuyper Sour Apple

Pucker Schnapps

In a shaker half filled with cracked ice, combine the vodka and the schnapps. Shake well, and strain into a martini glass.

