Dear Whistler Visitors and Residents,

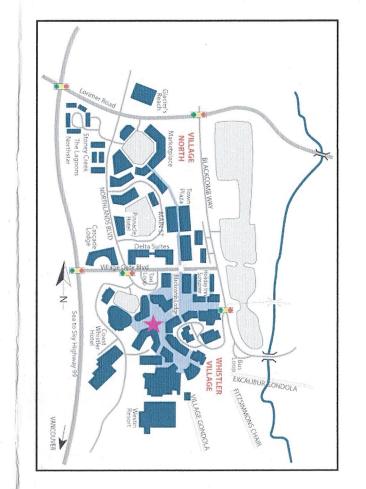
It is my pleasure to be opening Pimienta, Whistler's newest restaurant, on February 5th. I invite you all to come to the grand opening event that will be happening that day at 8:00 pm. I assure you that you will not want to miss it.

For years I have seen Whistler as an ideal place to open a Mexican Restaurant. I hope that if you have not yet experienced authentic Mexican cuisine, you will come to Pimienta to share in the quality food and exciting atmosphere.

Hope to see you soon,

Ryan Tucker Owner

> "Our mission is to serve true and traditional Mexican cuisine to the vibrant and international community of Whistler"





PIMIENTA MEXICAN GRILL

84314 Main Street Whistler, BC VON 1B0

Phone: 604-273-5542 Fax: 604-273-5551 www.pimientawhistler.com PIMIENTA MEXICAN GRILL X TACO BAR



Bringing a little spice to Whistler Village

www.pimientawhistler.com

Mexican Dining Experience in Whistler Village



As many of Whistler's frequent visitors and long time residents have observed,

Pimienta Always uses the freshest ingredients.

there is no place to get

authentic Mexican food in the village. In fact, the closest place to get any sort of Mexican food is Taco Del Mar in Squamish, which serves a fast-food style menu. In the village itself, there are dozens of either Mediterranean or Asian options, which offer little variety to such an international crowd. In response to this shortcoming, we have decided to open Pimienta, a traditional Mexican grill that

features an array of authentic dishes.





Our gourmet tacos, which are served both in the restaurant and at night at the taco bar.

Something Different

There are two distinct aspect of Pimienta's business idea. One involves a classic sit-down style dining experience. The menu includes a variety of appetizers, entrees, and deserts. From our appetizer menu, the chimichangitas represent a new take on a traditional dish. There are many entrees that many customers will find to be delicious. The fajita burrito, which is big enough to fill any appetite, is made with expertly grilled meat and topped with your choice of chile. The fish tacos, which are best enjoyed with a refreshing Corona, use only the freshest of mahi mahi. Whichever menu item you select, you will undoubtedly taste the Mexican flare that is added to every meal. The other aspect of the restaurant is a late-night Taco Bar, which will cater to those enjoying the vibrant night life of the village by staying open until two o'clock in the morning.

Meet the Chef Maria Ortega Oaxaca, Mexico

Winner of Los Angeles' prestigious chef of the year title in 2005, this young up and coming chef blends the perfect amount of her personal style with a foundation of traditional Mexican food. Her unrivaled Chicken Mole and Tequila Lima Carnitas show her unique upbringing, fabulous training, and fearless experimentation. Her rare talent brings real flavor to each restaurant she work at. In her seventeen year working experience she has been a guest chef in some of the most famous Mexican restaurants along the United

States west coast. She also has released a distinctive cookbook with reci-

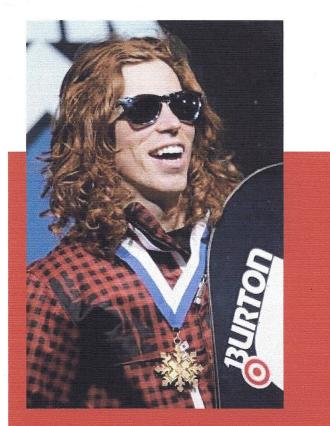


pes from all over Mexico along with over twenty of her mouthwatering desserts, many of which will be featured at Pimienta.

Pimienta Mexican Grill

Friday, February 5 @ 8:00

GRAND OPENING



Shawn White will be joining us to sign autographs all night!

HALF OFF ALL DRINKS

Located in the heart of Whistler Village, next to Whistler Grocery Store.

Natalie Schoon: (604) 550-4801

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PIMIENTA MEXICAN GRILL



Appetizers

Nachos chicken, beef, or black beans \$9	
Chicken Flautas grilled chicken sauteed in green chile, rolled and fried in corn tortillas \$8	
Fajita Quesadilla jack cheese and choice of meat served with salsa\$10	0
Chimichangitas mini version of our classic chimichanga \$10	0
Tableside Guacamole served with warm tortillas and bottomless chips\$6	
Chile con Queso served with bottomless chips and salsa\$7	



Entrees

Gourmet Tacos made to order with choice of carnitas, chicken, or beef.	\$II
Tequila Lime Carnitas slowly cooked pork served with tortillas and guacamole	\$14
Chile Colorado our house recipe, with chunks of steak in our spicy sauce	\$13
Chimichanga choice of meat served with rice, beans, and green or red chile	\$15
Fish Tacos with tomatoes and lettuce wrapped in choice of tortillas	\$11
Spinach Enchiladas fresh spinach wrapped in a wheat tortilla, topped and served with rice.	\$14
Chile Relenos two roasted fresh poblano peppers stuffed with a blend of cheeses and pork	\$14
Stuffed Sopapillas choice of chorizo chicken or carnitas, stuffed in the classic Mexican pastry	\$12
Chicken Mole from our chef's hometown of Oaxaca, with a personalized blend of sauces	\$16
Fajita Burrito chicken or beef served with rice and beans and choice of chile	\$15



Desserts

Sopapilla Bowl flaky sopapilla filled with fried ice cream, cinnamon and honey	\$6
Banana Taco cinnamon & sugar shell filled with bananas foster, chocolate and whipped cream.	\$6
Strawberry Empanadas homemade pastries filled with strawberries and cream cheese	\$5
Fried Ice Cream classic Mexican dessert, topped with hot fudge.	\$3

Non-Alcoholic Beverages

Soft Drinks Coke, Diet Coke, Sprite, Mr Pibb, Root Beer, Iced Tea

Agua Fresca Choice of: strawberry, raspberry, blueberry, pomegranate, mango

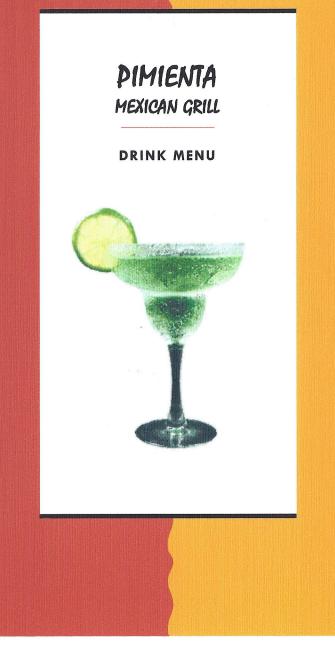
Juice Apple, orange, pinapple, grapefruit, cranberry, tomato

Hot Drinks Mexican hot chocolate, coffee, tea 2.00

2.00

2.50

1.75



Margaritas

Pimienta Margarita	9.00
Cactus Margarita	8.00
Amigo Margarita	7.50
House Margarita	7.00
Fiesta Margarita	8.00
Primo Margarita	9.00

Specialty Drinks

Pineapple Mojito	7.50
Strawberry Daiquiri	6.50
Sunburst	8.00
Cosmorita	7.00
Piña Colada	6.50

		Beer
		(Bottled)
Negro Modelo		4.00
Pacifico		3.00
Corona Extra		3.00
Desperados		4.00
Carta Blanca		4.00
Sol		3.50
	n in an M	(Draught)
Tecate	- i . K	4.00
Dos Equis Amber		4.00
Bud Light		3.00
Red Hook IPA		4.00
Alaskan Amber		3.00

Coors Light 2.50

February 2010

PIMIENTA MEXICAN GRILL

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5 GRAND OPENING	6
7	8 Kids Eat Free	9	10 Half Off Margaritas	11	12 Winter Olympics	13 Live Music
14 Winter Olympics	15 Kids Eat Free	16	17 Half Off Margaritas	18	19	20 Live Music
21 Winter Olympics	22 Kids Eat Free	23	24 Half Off Margaritas	25	26	27 Live Music
28 Winter Olympics	1 Kids Eat Free	2	3	4	5	6

Events Subject to Change

84314 Main Street Whistler, BC V0N 1B0 Phone: (604) 273-5542 Fax: (604) 273-5551 www.pimientawhistler.com



PIMIENTA'S TACO BAR

BUY TWO TACOS GET ONE FREE

Expires: January 1, 2011

PIMIENTA MEXICAN GRILL

Ryan Tucker / Owner Natalie Schoon / Manager

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