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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.

