

# 2012

MAGAZINE

*Inspiration*  
in the East Valley

## *Best* East Valley Taco Spots

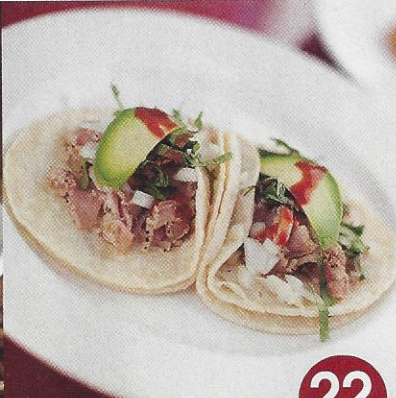
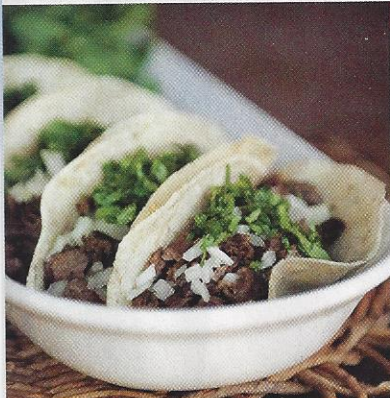
15+

Mother's  
Day Ideas

Meet LPGA Pro  
Kay Cornelius

Sleep Deprived?  
Get a Better Night's Rest

# Contents



22

## Features

22

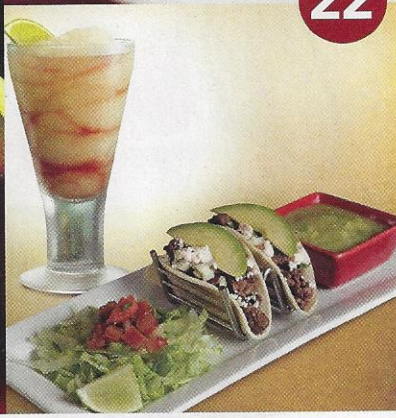
### Taco Shops

Best in the East Valley

26

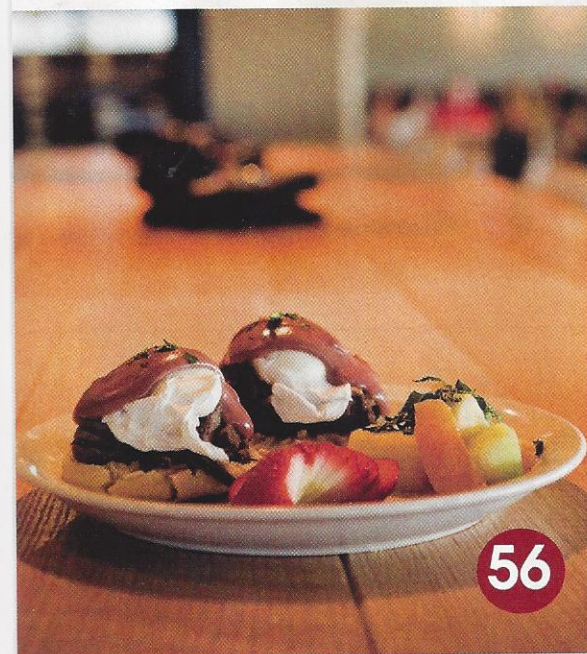
### Kay Cornelius

Inspirational Mom



## On the Cover

America's Taco Shop Al Pastor Tacos



56



20

## BEST OF THE LOOP

20

### TRAVEL

East Valley  
Spas

28

### STYLE

Mother's Day  
Glamour

56

### DINE

Mother's Day  
Brunch

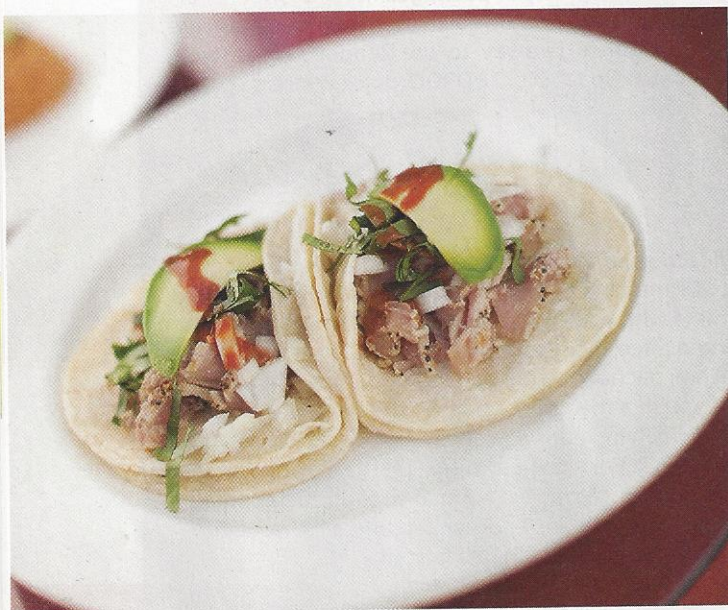
BY MARLENE MONTANEZ

# East Valley's Best Taco Shops

**T**he art of crafting a truly tasty taco is no easy feat; there's the tortilla (light and airy or perfectly crispy?) the toppings (veggies, salad, secret sauce please!) and, of course, the protein: steak, chicken, pork, seafood, whatever it is you fancy, just about any of it can be stuffed in a taco.

It's no wonder then how so many of us are utterly fascinated by this simple yet satisfying dish. Get it wrong and it's just another taco. But get it right and you'll be thinking and talking about that taco for days to come.

Luckily for us, there's no need to venture far to get our hands on this great Mexican treat. And with Cinco de Mayo around the corner, we've got tantalizing tacos on the brain. So go ahead, feast your eyes (and your tastebuds) on some of the best taco spots in the East Valley.

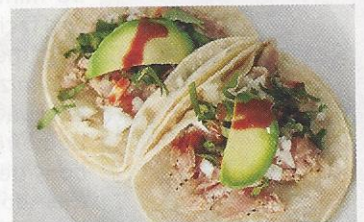


## El Zocalo Mexican Grill

**What to Order:** Ahi Tuna Tacos

**Why You'll Love It:** El Zocalo creates "Modern Mexican" dishes and owner Obed de la Cruz says their Ahi Tuna Tacos are one of the most-requested plates. Fresh cilantro, onions, avocado and a spicy red sauce that adds just the right amount of kick tops perfectly-blackened, seared Ahi tuna. It's best enjoyed on their garden patio, which offers one of the nicest outdoor dining spaces in town.

**Taco Tip:** What better way to enjoy a great taco than with a margarita? With more than 100 of Mexico's finest tequilas on tap, this is one area in which El Zocalo truly shines. Try the 66 Cadillac or the Skinny Margarita.

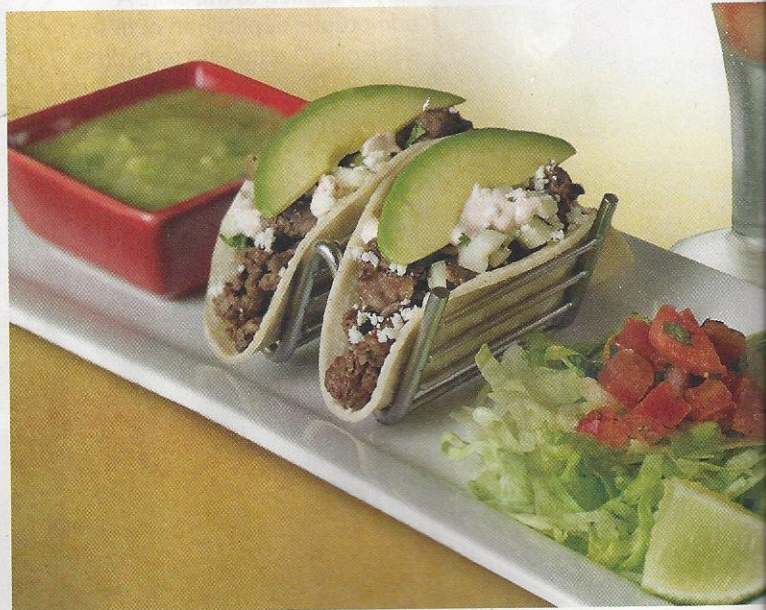


## Z Tejas

**What to Order:** Street Tacos

**Why You'll Love it:** Whether you're in the mood for a killer appetizer or to sample a few things on the menu, Z Tejas' Street Tacos will satisfy your right-off-the-truck taco craving. Seared beef tenderloin and diced cucumbers are stuffed inside of two soft tortillas and then topped with cotija cheese, chipotle cream sauce and avocado slices. They're fresh, mouthwatering and so good, you won't want to share.

**Taco Tip:** Z Tejas is known for their margaritas, boasting a serving limit of three maximum per person! If you're in the mood to try a few, order the Margarita Flight which includes sample-sized servings of three of their most popular picks. The Skinny Strawberry Blonde is also a great pick, made with SKYY vodka, lemon and lime juice, fresh mint, Agave nectar and comes in under 200 calories!



## America's Taco Shop

**What to Order:** Al Pastor Tacos

**Why You'll Love It:** Don't let America's Taco Shop's modest appearance fool you; word has spread like wildfire about this quaint taco shop, once a favorite of in-the-know foodies and now, a favorite to just about any taco aficionado. You'll want The Al Pastor taco, a traditional Mexican dish made of thinly-sliced pork that's marinated in adobo and a mild spiced citrus. The meat is slow-cooked in a vertical rotating oven, shaved and then topped with minced cabbage, cilantro, tomato sauce and freshly-grilled pineapple pieces. It's the perfect summer treat.

**Taco Tip:** Not in the mood for a taco? Try a Vampiro. And no, this has nothing to do with the undead. It's a tostada made just right; America's famous, juicy carne asada rests on a crunchy grilled tortilla, which is then topped with gooey monterey jack cheese, guacamole, sweet caramelized onions and crisp, shredded lettuce.

