



FOR IMMEDIATE RELEASE

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**ORTEGA 120 ANNOUNCES THREE FINALISTS FOR THE “TOMA TEQUILA” MIXOLOGY COMPETITION**  
***Award-Winning Mexican Eatery in Redondo Beach Hosts Tequila Cocktail Contest Finals on May 3;***  
***Also Marks the Launch of the 120 MIX by Ortega 120 Mixologist and Restaurateur, Demi Stevens***

REDONDO BEACH, CA (April 30, 2010) – After reviewing countless entries, Ortega 120 is proud to announce the three finalists for its inaugural “Toma Tequila” Mixology Competition held on Monday, May 3 from 7-10pm. The finalists are **Christopher Day** of Los Angeles, **Damon Hewlett** of Los Angeles, and **Nancy Kwon** of Harbor City. The finalists will be competing for the “Toma Tequila” grand prize which includes a \$250 gift certificate to Ortega 120, a feature in *Mutineer Magazine*, the top-rated cocktail placed on Ortega 120’s award-winning cocktail menu, and the title of the first-ever “Toma Tequila” champion. The “Toma Tequila” competition will take place at Ortega 120 located at 1814 South Pacific Coast Hwy., Redondo Beach, California 90277 and is open to the public.

The “Toma Tequila” finals will be filled with fun and festive activities. The three finalists will be manning their designated mixology stations where they will be preparing sample-size servings of their respective cocktails for the attending crowd and the esteemed panel of judges: the River Tam Cocktail by Christopher Day, the Spicy Nomad by Damon Hewlett, and the Naranja Dorada by Nancy Kwon. Ortega 120 owner and master mixologist Demi Stevens will also debut the 120 MIX, her first-ever cocktail drink mix which is the “secret” ingredient to a number of Ortega 120’s award-winning cocktails including the 120 House Margarita that was named “Best Classic Margarita” by *LA WEEKLY*. Live musical entertainment will be provided by Walter Molina and Quetzal Guerrero through out the evening.

“Toma Tequila” winner will be selected on a set criterion: taste; creativity; visual presentation; and mixology practicality. Entrants were encouraged to submit a recipe that differs from the cocktails currently on the Ortega 120 drink menu. The contest is not open to professional bartenders or mixologists; it is for amateurs *only*. The “Toma Tequila” cocktail will be rated by a revered panel of judges from the food and beverage industry including Ortega 120’s Demi Stevens, Editor-in-Chief Alan Kropf of *Mutineer Magazine*, Carole Dixon of *FEAST LA*, Joshua Lurie of *Food GPS*, and Hadley Tomicki of *Grub Street Los Angeles*.

The “Toma Tequila” competition is just one of the various activities happening at Ortega 120 during the first week of May. The Cinco de Mayo-inspired festivities at Ortega 120 will include:

- \*Sunday, May 2 – Sister Cities International Charity Fundraiser
- \*Monday, May 3 – Ortega 120 “Toma Tequila” Mixology Competition Finals
- \*Tuesday, May 4 – Tequila University
- \*Wednesday, May 5 – Cinco de Mayo Grand Fiesta featuring Latin guitar musicians Zerimar & Fritz and the Folklorica Dancers

Ortega 120 is located at 1814 South Pacific Coast Hwy Redondo Beach, California 90277. For a complete list of Cinco de Mayo activities, and official rules for the “Toma Tequila” competition, visit [www.Ortega120.com](http://www.Ortega120.com).

**About Ortega 120**

*Ortega 120 is located at 1814 South Pacific Coast Hwy Redondo Beach, CA 90277. The restaurant is open seven days a week for lunch and dinner. Lunch is served Monday through Saturday from 11 a.m. to 4 p.m.; Brunch is served Sunday from 10 a.m. to 3 p.m.; and dinner is served Monday through Thursday from 4 p.m. to 10 p.m., Friday & Saturday from 4 p.m. to 11p.m., Sunday from 4 p.m. to 9 p.m. and light fare past 11 p.m. Happy hour is Monday through Friday from 4 p.m. to 7 p.m. Reservations recommended, call 310-792-4120. For more information, visit [www.ortega120.com](http://www.ortega120.com).*

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