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**NEW PEQUÍN, A COASTAL COCINA SPECIALIZING IN BAJA-MED CUISINE,
DEBUTS TUESDAY, JUNE 28, AT VESPERA RESORT ON PISMO BEACH**

Chef Frank Barajas Highlights His Favorite Chili Pepper in Menus

PISMO BEACH, Calif. – Beachfront [Vespera Resort on Pismo Beach](#), an Autograph Collection Hotel, announces the opening of **Pequín**, a coastal cocina, on Tuesday, June 28, replacing Somerset Grill as the resort’s signature restaurant serving breakfast, lunch, dinner, weekend brunch and a new Puppies menu for dog friends.

Pequín – named for Executive Chef Frank Barajas’ favorite childhood chili – will offer fun and tantalizing selections highlighting local ingredients and showcasing creative Baja-Med cuisine – Baja inspiration and ingredients with a twist of the Med. Pequín will open just in time for alfresco dining on its ocean breeze patio.

Chef Frank Barajas and His Baja-Med Cuisine

At Pequín, Chef Barajas introduces whimsical touches to his childhood favorites tacos and churros. Fried Chicken & Churros (instead of waffles) with white mole will be served at Brunch, and a housemade churro dessert will be served under a lid releasing cinnamon-vapor as the lid is dramatically lifted. Festive dishes include his award-winning Swordfish al Pastor made with pop rocks, and Seabass wrapped in banana leaves. Watermelon, Tomatillo and Queso Fresco Salad is a playful take on a typical Med salad. Vegetarian choices include Dragonfruit Ceviche with cucumber, Fresno chili, mango, red onion, avocado and Leche de Tigre; and Barajas’ rotating Seasonal Salsa selections, classic guacamole and an innovative guac with strawberries and herbs.

Fresh ingredients are key to Barajas, so he will source locally in California with some products from Mexico like heirloom white corn from Oaxaca. Seafood such as ahi, swordfish, seabass and crab will come from Morro Bay. Santa Barbara Spot Prawns will be featured in season and out of season will be substituted with fresh shrimp from Mexico. The beef is coming from ranchers in Central California.

Menu Highlights at Pequín

Breakfast: Smothered Omelet with chihuahua cheese, salsa verde and linguica sausage; Churro Pancakes; Tres Leche French Toast; Breakfast Burrito with potato chorizo hash, salsa macho, chihuahua cheese and creamy cilantro sauce.

Lunch: Alitas de Pollo with pequín wing sauce or smoky morita; Fried Brussels Sprouts with whipped queso fresco, bacon, macha shoyu and hibiscus tequila glaze; Baja Caesar; ceviches; tacos; Pequín Burger with grilled panela cheese and pequín sauce; Corn Esquites; and Kahlua Caramel Flan.

Dinner: Bluefish Tostada; Seafood Pozole Verde; Avocado Citrus Salad; Shrimp Taco with poblano with sofrito; Veggie Taco of the Month; Vegetable Mole with Hoja Santa Polenta and green and red moles; Roasted Tri-Tip Steak marinated in a light pequin sauce; Churros in a Cloud; and Tres Leches Cinnamon Roll Bread Pudding.

Brunch: Light Bites such as Pequin Parfait Bionico with seasonal fruit, house yogurt blend and hot honey; Torta Burger with pequin sauce, fried egg, bacon and grilled panela cheese; and Café Hogada made with pequin single origin special roast; a variety of tacos; Mexican chocolate ice cream and piloncillo syrup.

Puppers For Dogs: Brussels and Carrots, Beef Patty, Chicken Breast, Peanut Butter Biscuit

Pequin's New Coastal Baja Design Elements

Pequin's bold flavors are complemented by Coastal Baja designs using rich colors and woven textures capturing Baja's vibrant culture. Highlights include colorful Baja-inspired photos and paintings, rustic furnishings and accents – such as a driftwood bar top and a repurposed wine cabinet – and a soft sand and bold, blue color palette with brick red accents. Other laid back south-of-the-border touches: beach motif, rattan patio furnishings, Zapotec rugs, soffit wallpapering, painted cement tile, decorative screening and more. Baskets adorn the walls and clusters of basket style light fixtures offer personality and flair. A sense of place is established with traditional Mexican tableware such as terra cotta tortilla warmers, cobalt rimmed tequila sippers, pulled cotton rattan hued napkins, colored glassware, succulents and speckled Mexican glass votives.

Pequin Hours: Breakfast daily from 7 to 11 a.m.
Lunch daily from noon to 4 p.m.
Dinner daily from 5 to 9 p.m.
Brunch on Saturday and Sunday from 7 a.m. to 4 p.m.
Bar daily from 11 a.m. to 11 p.m.

Where: Pequin
Vespera Resort on Pismo Beach
147 Stimson Avenue
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<https://vesperapismo beach.com/dining/>

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