



BEACON BUSSINESS ALLIANCE PRESENTS

Hispanic Heritage Month on Beacon Hill



For Immediate Release

September 2024

Beacon Hill, Seattle — Since the founding of El Centro de la Raza in 1972, when Chicano activists successfully pushed to make an abandoned School building into a community center for the growing Latino population, Beacon Hill has been an epicenter for immigrant and BIPOC communities. Today, Beacon Business Alliance cherishes that history by continuing to help the Latino business community maintain the culture and traditions they bring to the neighborhood.

That's why Beacon Hill is the perfect place to celebrate Hispanic Heritage Month this year. With its many Mexican restaurants, there's a rich variety of sabores for you to experience. Mexico, after all, is made up of 32 states, each with their own culture and recipes. Beginning September 15, which also marks the beginning of Mexican Independence day celebrations, take a mini tour of Mexico right here in Beacon Hill! From restaurants to taco trucks, here are the spots to get a taste for the country's diversity of flavors.

Carnitas Michoacan — Located inside the Esperanza de Seattle store, Carnitas Michoacan brings you recipes from Apatzingan, Michoacan, a western state of Mexico known for its beaches and of course its food. Find traditional caldo de camaron (shrimp soup) and pozole, as well as their namesake carnitas taco entrees.

Cafetal Quilombo — There's nothing like a warm, doughy tamale with some cafecito first thing in the morning. Cafetal Quilombo, run by Heriberto Magdaleno and Maria De Luna, offers an array of fresh tamales daily, as well as tacos, tortas, and even pupusas. The two immigrated from Aguascalientes, a state from the central part of Mexico, which explains their more traditionally recognizable tamale style.

El Quetzal — Owner Juan Montial-Cordova, grew up in Mexico City, where he not only learned his mother's recipes, but worked in the food industry. Now, his menu at El Quetzal offers nostalgia with entrées like Gordita Tepito and Sincronizada Garibaldi, named after iconic Mexico City spots. Tenoch Mexican Grill — Newly located in Baja Bistro's former spot, owner Rebeca Gonzales brings her traditional stews, inspired by her central-Mexican home state of Guanajuato, to her burritos and bowls. Her slow-cooked stews are cooked in classic sauces that include pipian, mole, adobado, and pasilla sauces.

Tenoch Mexican Grill — Newly located in Baja Bistro's former spot, owner Rebeca Gonzales brings her traditional stews, inspired by her central-Mexican home state of Guanajuato, to her burritos and bowls. Her slow-cooked stews are cooked in classic sauces that include pipian, mole, adobado, and pasilla sauces

Baja Bistro — These recipes come from none other than everyone's favorite vacation spot: Baja California. This storied restaurant and its owner goes way back with the neighborhood, as one of the first LGBTQ friendly spaces for people of color in the neighborhood. Come for the food and stay for the history!

Tacos Chukis — The ubiquitous Mexican taco. Anywhere you go in Mexico you are bound to find the classic tacos. Whether it's al pastor or asada, no one does it better than Tacos Chukis, a cult class in Seattle, it only makes sense there's one in Beacon Hill.

Benito's Ice Cream — For fresh fruit, snow cones, and ice cream a la Mexicana, look no further than Benito's. Aside from ice cream and frozen deliciousness, Benito's also offers up traditional Mexican treats like elotes and chicharrones with all the fixings available!

El Saborcito — Located to the right of the Dino Mart at the Sinclair gas station parking lot, El Saborcito is just the spot for some late night tacos, quesadillas, and burritos. The hot sauces are also especially delicious. If you're looking for a quick bite this is the spot.

Check out our Instagram page to learn about two new taco trucks in the area!

Interested in this story? Please reach out to Beacon Business Alliance's communications manager at media@beaconhillbusinessalliance.org for more information.



Follow Us On



Facebook



Youtube



Instagram

You are receiving this email as you signed up for our newsletters.

Want to change how you receive these emails?

You can [Unsubscribe](#) or [Update your preferences](#)