

Thank you for choosing Paesanos 1604, where Hill Country meets Tuscan villa!

We hope to assist you in making your event a memorable one. Situated on an airy bluff, our restaurant offers fresh options for al fresco dining, as well as refined private interior spaces. Off-site catering is also available for breakfast, lunch and dinner events.

We are delighted to announce our partnership with the Ray Ellison Ballroom which is conveniently located on Paesanos Parkway. With seating for groups of up to 220, this venue is ideal for hosting weddings, corporate events and holiday parties. Please contact us for details and availability.

Please note the following: This serves as an informational tool for the extended planning of your event and does not indicate a binding contract. In order to guarantee a room for your event, we must receive the Event Contract enclosed. Please contact the Banquet Department for room and date availability.

Upon request, event space of interest can be held on a 24 hour tentative basis. After 24 hours, the space becomes available for other clients to book on a first come, first served basis. To ensure successful event preparations, menu selections are due 7 days before your function date.

HALEY BONONCINI

Catering Director

e-mail: hs@joesfood.com

phone: (210) 493-1604

fax: (210) 493-1620

DRIVING DIRECTIONS

Directions from I-10 & 1604:

Take 1604 NORTH/EAST and exit BITTERS. Immediately move over to the far right lane and turn RIGHT on PAESANOS PARKWAY.

Directions from 281 & 1604:

TAKE 1604 WEST/SOUTH and exit MILITARY HWY. Take the turn around and turn RIGHT on PAESANOS PARKWAY.

Paesanos 1604

3622 Paesanos Pkwy. | San Antonio, TX 78231

Telephone 210.493.1604 | Fax 210.493.1620

hs@joesfood.com | Visit Us At: www.paesanos1604.com

RESTAURANT POLICIES, CHARGES AND FEES

Please read through entire page before signing and returning the event contract.

By signing and submitted your completed event contract, you are agreeing to all terms listed below. Private Dining at Paesanos 1604 may be subject to additional fees supplementary to food, beverage, tax and gratuity.

- **Optional White Linen Service:** \$25 to \$100 fee*, depending on party size. Outside linen and décor must be approved by the catering director.
- **Audio Visual Service:** a complimentary screen is included in the rental of a private room. A projector is required, and may be rented for a \$100 fee*. Handheld wireless microphone available for a \$25 fee. Outside audio visual must be approved by the catering director.
- **Bar Set Up:** a bar set up with a private bar tender may be added upon request for a \$100 fee*.
- **Outside Desserts:** any dessert brought in to the restaurant will ensue a \$1.50 per person fee*.
- **Extra Hours/Outside Hours:** hosting an event beyond our normal operating hours may be subject to a \$100 fee. This includes breakfast and late-night events. Choosing to extend your event longer than the allotted 4 hours will also require the extra charge. Event timing must be approved by catering director.
- **Courtyard Set-Up:** special events requiring the outdoor courtyard to be cleared or rearranged will be up to a \$300 set up fee. This includes wedding ceremonies, entertainment set up, and other special requests.
- **Extra Server:** Paesanos 1604 will accordingly staff events. If you request extra assistance, we may implement a \$100 server fee to bring in additional staff.

BILLING INSTRUCTIONS: In order to guarantee your reservation, we require a signed event contract. The event host will be presented with one single bill; no separate checks will be provided. The balance is due in full at the completion of your event. An 8.25% sales tax and 20% gratuity will automatically be added to your bill.

MINIMUMS/GUARANTEES: We require a food and beverage minimum at time of booking, which upon receiving cannot be reduced. Your final guaranteed guest count is due at least three working days prior to your event. You will be billed for your guaranteed guest count or the actual number of guests, whichever is greater. In the case that your food and beverage minimum is not reached, an un-met minimum charge will be applied to make up the difference.

FOOD/BEVERAGE: Menu selections must be supplied to the catering department at least 7 working days prior to the date of your function. Menu items provided in this informational packet are subject to seasonal changes. To abide by all Texas Alcohol and Beverage Commission laws, no alcohol (including wine) can be brought on property and consumed. All beverages must be purchased from the restaurant.

CANCELLATIONS: Paesanos 1604 must receive all cancellations in writing - via fax or email - and followed by phone notification. If a cancellation request is received at least 30 days prior to an event, no fee will apply. If a cancellation request is received within 30 days prior to an event, a \$250.00 cancellation fee will apply to the credit card on file. If a cancellation request is received within 7 days prior to an event, a \$500.00 cancellation fee will apply to the credit card on file. If you fail to show up for your event without submitting a cancellation request you will be charged 100% of the total estimated cost of the function, to include food, beverage, tax, and 20% gratuity.

SET-UP ARRANGEMENTS: The catering director will suggest a table arrangement to best accommodate your reserved space and guest count.

RENTALS & GOODS BROUGHT INTO RESTAURANT: Paesanos 1604 is not liable for any items brought in that are not booked or arranged through the restaurant in the event that they are lost, left behind, stolen or damaged. Such items include, but are not limited to, cakes, centerpieces, cameras, a/v equipment, cake cutters, flowers, champagne flutes and decorations.

ENTERTAINMENT & SPECIAL REQUIREMENTS: Any entertainment must be approved by your catering manager. Any special concessions required must be made known to ensure the arrangement can be honored. This would include, but is not limited to, early access to room for decorating, arrangements for equipment storage, electricity requirements, etc. DJs and live music are permitted in outdoor areas only.

DECOR: The catering director will be happy to assist you with your decoration needs. Please note that the restaurant will not permit the affixing of anything on the walls, floors, or ceilings with nails, staples, tape, or any other substance.

Glitter and confetti are not permitted. Should a situation arise whereby a guest associated with your event destroys restaurant property, a clean-up or replacement fee will apply.

R I S T O R A N T E



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EVENT CONTRACT

GROUP NAME: _____

CONTACT PERSON: _____

ROOM SELECTION (Please Check):

Wine Room (first floor) Wine Tower (second floor) Sun Room Solarium Other

PREFERRED CONTACT NUMBER: _____ ALTERNATE NUMBER: _____

E-MAIL: _____

EVENT DATE: _____ EVENT TIME: _____ EXPECTED GUEST COUNT: _____

FOOD & BEVERAGE MINIMUM*: _____ ROOM FEE: _____ MENU #: _____

PRIVATE ROOM REQUIREMENTS

Please read page 2 before completing event contract.

Paesanos 1604 does not allow separate checks. The agreed upon food and beverage minimum must be met on one master check.

Please Check One:

Audio Visual Needs: None Screen Only Projector Rental*

Optional White Linen Service: No Yes*

Alcohol Service: None Beer & Wine Only Open Bar Cash Bar*

Extra Table(s) Required: None Sign-in Gift Table Cake Table*

* = subject to extra fee, see page 2

CREDIT CARD AUTHORIZATION

I, _____ have read and agree to the restaurant policies included in
(cardholder's name)
 this packet and authorize PAESANOS 1604 to post charges related to the function scheduled above to the following credit card:

Will this credit card be used for payment at completion of event? YES NO

Please Indicate: AMERICAN EXPRESS DISCOVER MASTERCARD VISA

CREDIT CARD #: _____

EXPIRATION DATE: _____

CARD HOLDER NAME: _____

SIGNATURE: _____ DATE: _____

PRIVATE DINING ROOMS

WINE ROOM (1ST FLOOR) & TOWER (2ND FLOOR)

Lunch F&B Minimum

\$300 in January - November
\$500 in December

Dinner F&B Minimum

\$800 in January - November
\$1,000 in December

*\$250 room rental charge applies for
Friday/Saturday evenings in December

Seating Capacity

30 people maximum with Audio/Visual
35 people maximum without Audio/Visual

Amenities

Projection Screen

SUN ROOM

Lunch F&B Minimum

\$500 in January - November
\$700 in December

Dinner F&B Minimum

\$1,500 in January - November
\$2,000 in December*

*\$250 room rental charge applies for
Friday/Saturday evenings in December

Seating Capacity

55 people maximum with Audio/Visual
75 people maximum without Audio/Visual

Amenities

Fireplace, Projection Screen,
Access to Private Courtyard

SEMI-PRIVATE ROOMS

F&B Minimums and Room Fee to be determined based on function time, date, and guest count

SOLARIUM

Seating Capacity

80 people maximum with Audio/Visual
100 people maximum without Audio/Visual

Amenities

Projection Screen, Courtyard Views

WEST WING

Seating Capacity

70 people maximum

MAIN DINING ROOM

Seating Capacity

120 people maximum with Audio/Visual
170 people maximum without Audio/Visual

OUTDOOR COURTYARD

Seating Capacity

250 people maximum

Amenities

Heaters, Private Bar, Active Water Features and Koi Ponds

BREAKFAST BUFFET MENU ONE

Assorted Bagels and Cream Cheese

Smoked Salmon with Cucumber,
Tomato, Red Onions and Capers

Homemade Banana Bread Muffins

Seasonal Fresh Fruit

BEVERAGES

Orange Juice

Regular and Decaffeinated Coffee

Water

\$15.95 per person
+ \$100 breakfast set-up fee
(tax and 20% gratuity not included)

Please note: Breakfast Menu One
requires a minimum of 15 guests.

BREAKFAST BUFFET MENU TWO

Scrambled Eggs

Country Sausage

Crispy Hashbrowns

Applewood Smoked Bacon

French Toast with Whipped
Butter and Syrup

Housemade Banana Bread Muffins

Seasonal Fresh Fruit

BEVERAGES

Orange Juice

Regular and Decaffeinated Coffee

Water

\$24.95 per person
+ \$100 breakfast set-up fee
(tax and 20% gratuity not included)

Please note: Breakfast Menu Two
requires a minimum of 40 guests.

BANQUET LUNCH MENU ONE

This menu is only available between 11 am and 3 pm.

SALAD

House Salad

fresh greens, cucumber, tomato and croutons tossed in a lemon vinaigrette

MAIN COURSE

Four Cheese Ravioli with Meatballs

baked cheese ravioli served with our house tomato sauce and ricotta meatballs

or

Chicken Parmigiana

lightly breaded chicken breast baked with fresh tomato sauce and whole milk mozzarella cheese, served over spaghetti

or

Shrimp Paesano Petite

three jumbo shrimp dusted in flour, pan sautéed then baked, served with lemon butter garlic sauce and spaghetti

DESSERT

Grand Marnier Berries & Cream

\$21.95 per person
(beverage, tax and 20% gratuity not included)

BANQUET LUNCH MENU TWO

This menu is only available between 11 am and 3 pm.

SALAD

House Salad

fresh greens, cucumber, tomato and croutons tossed in a lemon vinaigrette

MAIN COURSE

Peroni Braised Pot Roast

pot roast braised in Italian beer served with buttermilk mashed potatoes and onion gravy

or

Shrimp Paesano

four jumbo shrimp dusted in flour, pan sautéed then baked, served with lemon butter garlic sauce and spaghetti

or

Chicken Picatta

lightly breaded chicken breast with lemon and capers served over leek mashed potatoes

DESSERT

Grand Marnier Berries & Cream

\$26.95 per person
(beverage, tax and 20% gratuity not included)

BANQUET LUNCH MENU THREE

This menu is only available between 11 am and 3 pm.

SALAD

Caesar Salad

romaine lettuce tossed in our house caesar dressing with parmesan cheese and croutons

MAIN COURSE

Lobster Ravioli

lobster filled ravioli with asparagus, tomatoes, lump crab and garlic butter

or

Petite Beef Tenderloin

pan seared beef tenderloin served with potato croquettes, cabbage carbonara and balsamic glaze

or

Salmon Paesano

pan roasted salmon served over spaghetti with artichokes, mushrooms, capers, tomatoes and lemon butter garlic sauce

DESSERT

Grand Marnier Berries & Cream

\$31.95 per person
(beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU ONE

SALAD

House Salad

fresh greens, cucumber, tomato and croutons
tossed in a lemon vinaigrette

MAIN COURSE

Baked Ziti Bolognese

ziti pasta baked with housemade
meat sauce and mozzarella cheese

or

Five Cheese Tortellini with Chicken

baked cheese tortellini with chicken, broccoli
and basil pesto cream sauce

or

Penne Puttanesca with Shrimp

penne pasta tossed in a spicy tomato sauce
with sautéed shrimp and olives

DESSERT

New York Style Cheesecake

new york style cheesecake with
grand marnier berries

\$34.95 per person

(beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU TWO

SALAD

House Salad

fresh greens, cucumber, tomato and croutons
tossed in a lemon vinaigrette

MAIN COURSE

Salmon

oven roasted salmon served with leek
mashed potatoes and lemon butter garlic sauce

or

Penne Margaret with Grilled Chicken

penne pasta in a creamy tomato sauce with
mushrooms, poblano peppers and grilled chicken

or

Four Cheese Ravioli with Meatballs

baked cheese ravioli served with house tomato
sauce and ricotta meatballs

DESSERT

New York Style Cheesecake

new york style cheesecake with
grand marnier berries

\$37.95 per person

(beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU THREE

SALAD

Caesar Salad

romaine lettuce tossed in our house caesar dressing with parmesan cheese and croutons

MAIN COURSE

Veal Parmigiana

parmesan crusted veal cutlet baked with tomato sauce and mozzarella served over spaghetti

or

Lemon Chicken

lightly breaded chicken breast served over spaghetti with lemon butter garlic sauce

or

Oak Grilled Fish of the Day

oak grilled seasonal fish served with mascarpone mashed potatoes and grilled tomato butter

DESSERT

New York Style Cheesecake

new york style cheesecake with grand marnier berries

\$44.95 per person

(beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU FOUR

SALAD

Caesar Salad

romaine lettuce tossed in our house caesar dressing with parmesan cheese and croutons

MAIN COURSE

Center Cut Tenderloin of Beef

oak grilled beef tenderloin served with leek mashed potatoes and béarnaise aioli

or

Chicken Parmigiana

lightly breaded chicken breast baked with fresh tomato sauce and whole milk mozzarella cheese, served over spaghetti

or

Shrimp Paesano

five jumbo shrimp dusted in flour, pan sautéed then baked, served with lemon butter garlic sauce and spaghetti

DESSERT

New York Style Cheesecake

new york style cheesecake with grand marnier berries

\$48.95 per person

(beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU FIVE

FIRST COURSE

Shrimp Paesano

two jumbo shrimp dusted in flour, pan sautéed, baked and drizzled with lemon butter garlic sauce

SALAD

The Special Salad

mixed greens tossed in lemon vinaigrette with tomato, artichokes, hearts of palm and avocado

MAIN COURSE

Chicken Parmigiana

lightly breaded chicken breast baked with fresh tomato sauce and whole milk mozzarella cheese, served over spaghetti

or

Day Fish Paesano

pan roasted seasonal fish served over spaghetti with artichokes, mushrooms, capers, tomatoes and lemon butter garlic sauce

or

Center Cut Tenderloin of Beef

oak grilled beef tenderloin served with leek mashed potatoes and béarnaise aioli

DESSERT

New York Style Cheesecake

new york style cheesecake with grand marnier berries

\$52.95 per person

(beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU SIX

FIRST COURSE

Shrimp Paesano

two jumbo shrimp dusted in flour, pan sautéed, baked and drizzled with lemon butter garlic sauce

SALAD

The Special Salad

mixed greens tossed in lemon vinaigrette with tomato, artichokes, hearts of palm and avocado

MAIN COURSE

Lobster Ravioli

lobster filled ravioli with asparagus, tomatoes, lump crab, and garlic butter

or

Chicken Picatta

lightly breaded chicken breast with lemon and capers served over leek mashed potatoes

or

Oak Grilled Pork Tenderloin

served with mashed potatoes and bourbon apple sauce

DESSERT

New York Style Cheesecake

new york style cheesecake with grand marnier berries

\$58.95 per person

(beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU SEVEN

APPETIZERS FOR THE TABLE

Giant Calamari with Sweet Chile Sauce &
Bruschetta with Tomato, Mozzarella and Basil

FIRST COURSE

Shrimp Paesano

two jumbo shrimp dusted in flour, pan sautéed, baked
and drizzled with lemon butter garlic sauce

SALAD

Baby Iceberg Wedge

baby iceberg wedge with crispy prosciutto,
sweet peppers and gorgonzola dressing

MAIN COURSE

Angus Shell Steak

oak grilled bone-in strip served with leek
mashed potatoes and house made steak sauce

or

Crab Cake Entrée

two 3.5 oz panko crusted Blue Crab Cakes,
topped with citrus butter and served with leek
mashed potatoes and a seasonal vegetable

DESSERT

Chocolate Torte

rich Belgium chocolate cake with vanilla anglaise

\$64.95 per person

(beverage, tax and 20% gratuity not included)

BANQUET DINNER MENU EIGHT

APPETIZERS FOR THE TABLE

Warm Olives and Peppers
Giant Calamari with Sweet Chile Sauce &
Bruschetta with Tomato, Mozzarella and Basil

FIRST COURSE

Shrimp Paesano

two jumbo shrimp dusted in flour, pan sautéed, baked
and drizzled with lemon butter garlic sauce

SALAD

Baby Iceberg Wedge

baby iceberg wedge with crispy prosciutto,
sweet peppers and gorgonzola dressing

MAIN COURSE

Day Fish Paesano

pan sautéed seasonal fish served over spaghetti with
artichokes, mushrooms, capers, tomatoes and lemon
butter garlic sauce

or

Angus Ribeye

oak grilled angus ribeye served with
mashed potatoes and cilantro chimichurri

DESSERT

Godiva White Chocolate Tiramisu

ladyfingers soaked in espresso and godiva white
chocolate liqueur layered with whipped cream

\$74.95 per person

(beverage, tax and 20% gratuity not included)

BUFFET MENU OPTIONS

SALAD & PASTA BUFFET

minimum of 20 guests required

\$31.95 ++ per person

CHOICE OF SALAD:

(limit one)

Caesar Salad

House Salad with Lemon Vinaigrette

CHOICE OF PASTAS:

(limit three)

Baked Four Cheese Ravioli with Tomato Sauce
and Ricotta Meatballs

Baked Ziti Bolognese with Melted Mozzarella

Baked Cheese Tortellini with Chicken,
Broccoli and Basil Pesto

Farfalle Pasta with Prosciutto, English Peas
and Parmesan Cream Sauce

Penne Pasta Puttanesca with Eggplant,
Shrimp and Olives

Cheese Tortellini with Grilled Chicken
and Jalapeño Pesto

Penne Pasta Primavera with
Basil Pesto Cream

Penne Pasta with House Tomato Sauce
and Ricotta Meatballs

Penne Pasta with Grilled Chicken
and Alfredo Sauce

Penne Arrabbiatta with Italian
Sausage and Spicy Tomato Sauce

Penne Pasta Margaret with Mushrooms,
Poblano Peppers, Grilled Chicken
and Tomato Cream Sauce

CARVING STATION

*only available in conjunction with salad/pasta buffet
minimum of 30 guests required*

**\$19.95 ++ per person
+ \$100 carving chef fee**

CHOICE OF MEATS:

(limit two)

Ham

Turkey

Leg of Lamb

Rack of Pork

Prime Rib

CHOICE OF SIDES:

(limit two)

Parmesan Kale

Seasonal Vegetables

'Black Magic' Brussel Sprouts

Leek Mashed Potatoes

Crushed Red Potatoes

CHEF'S CHOICE ASSORTED MINI DESSERT BITES

\$2.95 ++ per piece

++ Indicates a 20% gratuity and
8.25% sales tax will apply

APPETIZER SELECTIONS

APPETIZERS FOR THE TABLE

(may we recommend 1 order per 3-4 people)

'Old School' Garlic Bread	\$3.95
Warm Olives & Peppers	\$6.95
Crispy Eggplant Stack w/ Pesto Goat Cheese	\$10.95
Bruschetta w/ Tomato & Mozzarella	\$11.95
Truffle Potato Chips w/ Gorgonzola Fondue	\$11.95
Oak Grilled Brie w/ Tomato Marmalade	\$12.95
Giant Calamari w/ Sweet & Spicy Chile Sauce	\$13.95
Beef Carpaccio with Pickled Shiitake Salad	\$12.95
Escargot w/ Parsley Butter & Brioche	\$12.95
Crispy Oysters w/ Green Apple Remoulade	\$12.95
Black & Blue Mussels w/ Sourdough Toast	\$13.95
Ceviche with Citrus Juices and Avocado	\$13.95
Shrimp Paesano (3 piece)	\$14.95
Assorted Pizzas	\$17.95

APPETIZER DISPLAYS

(each item requires a 12 person minimum order)

Antipasti Display with Seasonal Fruit,
Domestic/Imported Cheese,
Cured Italian Meats and Assorted Crackers
\$6.95 per person

Seasonal Fruit and Domestic/Imported
Cheese Assortment with Crackers
\$4.95 per person

Bloody Mary Shrimp Cocktail
\$3.95 per person

CHAFING PANS

(each pan includes 25 appetizer-portioned servings)

Spinach and Artichoke Dip with Focaccia
\$100 per pan

Meatballs with Tomato Sauce and Parmesan
\$100 per pan

Buffalo Chicken Dip with Celery Sticks
\$125 per pan

Penne Pasta with Chicken, Mushrooms,
Poblanos and Creamy Tomato Sauce
\$135 per pan

PASSED OR BUFFET APPETIZERS

(each item requires a 12 piece minimum order)

Angus Tenderloin with Truffle Mushrooms
\$3.95 per piece

Lemon, Artichoke and Chicken Spedini
\$3.95 per piece

Shrimp Paesano on Bamboo Skewer
\$3.95 per piece

Prosciutto Wrapped Asparagus
\$3.95 per piece

Eggplant Crisp with Sundried Tomato Pesto
\$2.95 per piece

Stuffed Peppadews with Herb Goat Cheese
\$1.95 per piece

Blackened Ahi Tuna with Wasabi Avocado
\$3.95 per piece

Mini Crab Cake with Smoked Tomato Aioli
\$4.95 per piece

Pancetta Wrapped Dates with Goat Cheese
\$1.95 per piece

Citrus Ceviche in Crispy Corn Cups
\$4.95 per piece

Smoked Salmon with Dill-Mascarpone
and English Cucumber
\$2.95 per piece

Warm Brie Crostini with Strawberry Vinaigrette
\$1.95 per piece

Toasted Jalapeno-Jack Cheese Ravioli
with Roasted Pepper Ranch
\$1.95 per piece

Beef Tenderloin Slider
\$6.95 per piece

Meatball & Mozzarella Slider
\$4.95 per piece

Tortellini Skewers with Basil Vinaigrette
\$2.95 per piece

Pork Medallion with Tomato Marmalade
\$3.95 per piece

BEVERAGE SELECTIONS

NON-ALCOHOLIC

\$2.95 each/unlimited refills
Iced Tea, Soft Drinks, Coffee

SPECIALTY NON-ALCOHOLIC

Panna/Pellegrino	\$4.50
Hot Tea	\$2.95
Cappuccino	\$3.95
Espresso	\$3.95

BOTTLED BEER

\$4 Domestic

Bud Light, Coors Light, Michelob Ultra, Miller Lite,
Shiner Bock, Sam Adams, Karbach Hopadillo IPA,
Sierra Nevada IPA, O'Doul's
Domestic Keg - \$300

\$5 Import

Corona, Stella Artois, Peroni
Import Keg - \$350

HOUSE BANQUET WINE

Starting at \$36.00/750ml bottle
Red, White and Sparkling

Brands vary according to seasonal availability
Full wine list available upon request.

Larger groups can be accommodated with
three days advanced notice.

A 10% wine discount will be applied for parties who
guarantee at least one case of any wine (12 bottles).

COCKTAILS

Frozen Bellini	\$7
Margarita	\$7
House Liquor	\$7
Premium Liquor	\$8
Ultra Premium Liquor	\$9
Specialty Cocktail	\$9
Signature Martini	\$10

COCKTAILS BY THE BATCH

\$150 each / includes 25 servings:

Sangria Rosso

Sangria Bianco

Margaritas on the Rocks

\$225 each / includes 25 servings:

Grapefruit Basil 'Mojito'

deep eddy ruby red vodka, st. germain elderflower
liqueur, freshly squeezed grapefruit juice, muddled basil

Blackberry Old Fashioned

woodford reserve bourbon, blackberry preserves,
bitters, garnished with house made candied cherries

Cucumber Mint Martini

cinco vodka, muddled cucumber, mint infused
simple syrup, fresh lime juice