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GET 'EM WHILE THEY'RE HOT:

BONE GARDEN CANTINA'S SONORAN HOT DOG IS ONLY AVAILABLE FROM 2 TO 6 P.M.  
*Enjoy Authentic Street Vendor Food At Its Finest With The Sonoran Hot Dog*

ATLANTA (April 27, 2010) – You always want what you can't have. And here's a doggone example of that: Bone Garden Cantina only serves its new (and pretty fabulous) version of the Mexican treat, the Sonoran Hot Dog, daily from 2 to 6 p.m. Many different versions of the "hotdog estilo Sonora" are offered by street vendors throughout border towns of Mexico and the Southwestern United States. Here's how they do it at Bone Garden: Bacon-wrapped hot dog, stuffed in a fresh Bolillo, topped with seasoned pinto beans, pico de gallo, grilled onions, jalapenos and mayonnaise and served with a side of tomatillo-guacamole sauce

**WHAT** Bone Garden Cantina's Sonoran Hot Dog is a bacon-wrapped hotdog, stuffed in a fresh Bolillo, topped with seasoned pinto beans, pico de gallo, grilled onions, jalapenos and mayonnaise. It is served with a side of tomatillo-guacamole sauce and is muy delicioso.

**HISTORY** While its true origins are unknown, one could speculate that when Oscar Meyer began marketing bacon wrapped hot dogs in the 1950s, Mexicans, eager to Americanize, started to wrap their street-sold hot dogs in bacon while trying to pass off the construction as their own. Over the last 40 years, Mexican vendors have refashioned the hot dog with anything from pinto beans and salsa verde to cucumbers in sour cream and chorizo.

- WHO Bone Garden Cantina serves fresh-from-scratch, authentic Mexican cuisine including soft corn tacos, quesadillas, burritos, tamales, tortas, enchiladas, sopes, empanadas, sides, salads and salsas. There are over 40 tequilas, a comprehensive list of cocktails including dozens of specialty margaritas, Mexican beers and more.
- WHEN Bone Garden Cantina is serving up its 'hot dog estilo Sonora' Monday through Friday between 2 and 6 p.m.
- WHERE The Lumber Yard at 1425 Ellsworth Industrial Blvd NW

Bone Garden Cantina is owned by the husband-and-wife team of Kristen and Michael Benoit. Michael is the co-owner of The Vortex, which he owns with his brother and sister. Michael and Kristen both grew up in Southern California and brought their taste for simple, authentic Mexican cuisine to Bone Garden Cantina, which Kristen operates. Located in the Lumber Yard at 1425 Ellsworth Industrial Blvd NW, Bone Garden Cantina is open Monday through Thursday from 11 a.m. to 10 p.m., Friday from 11 a.m. to 11 p.m. and Saturday from noon to 11 p.m.

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