



# Danny Mena & Nierra Peterson Episode Transcript

## *Intro music plays.*

Rashaun: Shot Caller is for mature audiences, only 21 and over. Please drink responsibly.

Welcome to Shot Caller, a premium podcast, with two parts booze, one part pop culture. Every other week we'll be bringing you a spirited conversation with bartenders, artists, influencers, and anyone else who loves a good cocktail. I'm your host Rashawn Hall, pop culture expert and cocktail connoisseur. Thanks to growing up in a dive bar in Jersey.

Lucinda: And I'm Lucinda Sterling. I'm a bartender and managing partner of Middle Branch in NYC. I'll be mixing it up with our guests and creating original cocktails for our Shot Caller fam. Stay tuned to the end of the episode for a one-of-a-kind recipe inspired by our guest.

R&L: Cheers.

Lucinda: So Rashawn, what was your moment when you started appreciating spirits and food from other parts of the world?

Rashaun: Yeah, I think going to Scotland a couple of years ago really allowed me to have a newfound understanding of Scottish culture and European culture. Obviously, you know, there's French cuisine and you know Ireland for Whiskey, etc. But I think to really as I've started to get into and develop an appreciation for scotch, getting to go to the country and see where it's made and meet some of the people who work in the distillery today beyond just kind of going with the tour guide and seeing this is a, the guided 101 tour of this particular brand, but really hanging out in the pub afterwards and getting to meet the people who are behind these brands that you love and who have a real appreciation inherited for that tradition of, of whiskey making change in my perspective and really allowed me to see them and see scotch in a new in a new light. What about, you Lucinda, what was an experience or culture that you got to witness through spirits?

Lucinda: I didn't have to leave my backyard in Denver where I grew up because so much of our culture was centered on that of Hispanic influence. We had an authentic, if you will, restaurants that serve Mexican food, but we also had very limited scope as far as bars would go. We didn't do a lot of cocktails. There wasn't a craft bar available to us. We had shots of tequila and mostly Patron shots, you know, because that was the expensive version of tequila. Then you also knew really well Jose Cuervo. Um, so that was my first

exposure to spirits, shots of tequila and then Dirty Martinis of course. But who drinks that now?

Rashaun: Right? I mean I still love a good dirty martini. But being exposed to that culture at an early age and kind of having it in your backyard, did it allow you to have a different perspective on, on Mexican culture or Latino culture?

Lucinda: Much like the Florida keys are the vacation spot for new yorkers. Mexico was for people from Colorado. So we just take a quick flight and we go to Cancun or would go to Cozumel or puerto vallarta, what have you. And we would learn a lot about tequilas there because it wasn't Jose Cuervo that was being served at these bars. It was a lot of other types of tequila. So you had to broaden your horizons. So the process of learning about how tequila's made happened for me when I would travel to Mexico. Today we have Danny Mena who was a Mexico city native as well as the notable chef and he's a co owner of la long therea. We also have Hierra Peterson who is the chapter coordinator for border angels. So welcome to shock collar. Danny and kira. Welcome.

Kierra: Thank you.

Danny: Thank you. Thank you.

Rashaun: So, uh, we met you guys a couple of months ago at the National Margarita Day event. That's where I met the both of you and heard about Border Angels and also got to try the lovely cocktails and food. Tell me a little bit about the collaboration and how the two parties came together

Danny: As a restaurant where--I'm from Mexico. My partner's from Mexico City--we're trying to do things that we love and know and care about. There's a national day for anything, whether it's ice cream and margaritas. And so my partner and I for our restaurant, we want it to do some real Mexican food and things that we believe in and that kind of represent our culture. At the same time, we have a business to run and margaritas are obviously our biggest seller in a restaurant. So we decided if we're going to do this obviously and try to take advantage of this holiday, we should have some sort of kind of purpose sort of cause and something behind it, not just lifeless, smarter rita's, that's the kind of come in and out. So, um, so through our kind of our pr, we're talking about like who we should be teaming up with and they mentioned Border Angels and so, and I can leave it to you to follow up on that, sort of like how, how we got started there.

Kierra: Okay, perfect. So border angels is a humanitarian aid migrant aid organization based in san diego and it was originally founded by Enrique Morones and he's Mexican American, born in United States. Um, and he became aware of migrants who are living in some lands. I'm in carlsbad. Enrique basically realized like, hey, you know what, there's a lot of work that can be done here in ways that we can reach out because so many people are dying on the border. And so we work to address those issues and kind of raise awareness within the community and nationwide, internationally specifically we do daily. We're outreach, so passing out flyers and information to daily burn. Is it like home depot's people are waiting for jobs and volunteers go out. You pass out food and water and basically just create dialogue. Probably our most common event is the water drop

where we gather every month, volunteers to go into the California desert, a common migrant crossing routes and volunteers bring you one, two gallons of water with them and we place them out there.

Lucinda: Perfect.

Kierra: Yeah, good.

Rashaun: Danny, in doing a partnership with Border Angels. I know this is a partnership that is going to continue on if I'm not mistaken. Tell us a little bit about how you all see that partnership moving forward with the restaurant.

Danny: It was such a wonderful way to kind of get started. I'm from Mexico city. I'm an immigrant to this country and we have a lot of, a lot of. We love to employ, you know, people that know about our food and our culture. Not only are they wonderful people and good employees like they understand a little better. So having said that, some of them are not here legally, some of them had to do this crossing, suddenly can't go back to see their family. Some of them go back and then never come and never are able to come back. And um, and so suddenly we've still had in touch with. So something that is very meaningful to us. I'm on the other side. Like one thing is to create food and life that, that we, that we enjoy. But the other thing is also to understand where this is coming from and who are the people that we work with and how we can support others that are, that are coming into this country for one reason or the other.

Rashaun: I feel like that was the experience I had at the restaurant. There was such a, a care for not only the hospitality but the craft that will be put into the cocktails and the food that you all were making. Tell us a little bit about the inspiration behind La Loncheria and how it came about.

Danny: This idea of La Loncheria is to do kind of like a Mexican loncheonette Mexican food really has seen this wonderful evolution in the past. Really in the past, like 10 years when I was raised, you know, it was traditional mexican food and anybody was wanting to be a chef, went to learn to cook French, wanted to do Italian, want to do Spanish. That's when the world was mexican food, but no one wanted to ever really cooked that as a trade. That was for like your grandma. That was for like what you would eat at home. It was something that, um, you know, Mexico has a little kind of chip on their shoulder, where it's always important is better than local with the spanish influence and everything. And like the number one drinks in Mexico or like brandy, rum, then tequila's, like, third. So it's really kind of...when we were kids we used to go to like bars and they have like national bar, international, like open bar and the international always like three times the price. And we'd always be like, oh yeah, international is like, I don't want to drink that local crap. And now, you know what I mean, like I'd be local but, but you've seen this sort of evolution. And so the, with the same thing with food. Like I was at this, um, culinary convention, it was called Madrid Fusion, but they had one in madrid, but then they did one in Mexico. So it was all spanish and mexican chefs have you enter. And so the one that did in Mexico was like, all these spanish chefs were like all about avant garde. And it was like, pan con tomate without bread or without tomato. But somehow or another it was like they were.

And the Mexicans were like, if you do not know how to make your own tortillas and roll out your own corn, you're not making Mexican food. And it was like. And it was this huge contrast because the Spaniards were already comfortable their food. There wasn't this worry about, you know, tex mex and mexican american and all that. And Mexicans were still kind of holding on and saying, that's not real Mexican food. Let me show you what it is that now that we're seeing and we see this in Mexico city so much that all these, all these like restaurants and chefs are playing with the food because you're not going to keep making the same thing. Cochinita pibil I like we get it, you know, and now it's like how to make it with octopus, try to do with that and raw fish and like kind of what you see in other cuisines.

Um, so it really, in these past sort of 10 years, you've seen that evolution. So in Mexico City you see a lot of wonderful food that's not authentic, but it's new, you know what I mean. And which is fantastic. Um, and so that idea of La Loncheria is to be a little bit more playful with the food. So it's something where it's seemingly kind of, you know, normal on outside, you know, sandwiches and tacos, but everything that goes into it as well, you know. So we do something with like a porchetta, which is very common here in New York though it's Italian, but we do with this thing called chile mole. So it's the sauce that you get from Yucatan and it's like the black burnt chili sauce and pickled red onions or a hard-boiled egg that's very different than like any other type of sandwiches you kind of see and it has those flavors that are reminiscent from Mexico or from yucatan.

Um, so it's that kind of playful sort of idea that we're doing with the restaurant that it's, that it's like a kind of a sheep in wolf's clothing that you don't quite understand the same thing with the cocktails, you know, like, you know, it's so well curated bar. We don't have the largest selection of mescal, but we have one of the better selections, I would say, having the varieties and talking about the different regions and different plants and you know, the different types of cocktails where we have like Mexican rum or we use with mezcal or tequila or you know, we can use gender or other things that are, that are common in Mexico too. That is not necessarily one will say kind of lineal that sometimes people assume that Mexico has to be this sort of way. Um, and is trying to explore a little bit more of what, what we have to offer.

Lucinda: What's the drive there? Who is pushing the authenticity?

Danny: You know, someone asked me a question that I don't know, I still don't know how to answer. What is Mexican food

Lucinda: Me too.

Danny: I can tell you what it's not.

Lucinda: I like that. What is it not?

Danny: No, but it's. But it's really interesting that I, I don't know how like what makes Italian food, pasta, tomato sauce, but I mean to understand that there's a lot going on way. We

designed the place that music that's behind it, the food, the service, everything. We try to, to kind of come together into kind of a coherent sort of context let's say,

Lucinda: Just for the record, our tacos. Authentic mexican food. Yes. Okay, great. I think so. Just wanted to make sure.

Danny: I think so as well as certain taco a certain time. So there we go. That's what I'm trying to get out there. Not all tacos are, you know, if we did this event in City Field and the person's like, do you guys have a regular taco? What is a regular taco? She was like, well, without cream or lettuce, but I do want cheese on mine. A regular taco for them was like a taco bell taco. So, and in Mexico you would never if rarely if ever see that. Um, so it's something that I, that I'm the tourist areas, so in the tourist areas maybe and, and now and then at the end of the day it's such a loaded situation of like what is a taco? What is like, you know, you see kimchi tacos which are delicious now. Like planning, like you know what I mean, like that combination like kimchi and like pork is amazing on the, with a corn tortilla and they're like a good tortilla or mediocre tortilla and like in the northeast flour, which is very common and they're delicious. But you in the south you don't see it that much. So is that really a taco like um, some general...

Lucinda: So, no chalupas either. I'm not mentioning a particular restaurants anymore.

Danny: No, chalupas that I know.

Kierra: It's interesting that you mentioned the taco thing though. Could in san diego and tijuana, there's a big debate when I was there doing research, they're like, oh, I'm going to go get tacos. Like, no, I don't care if it's from that restaurant. That's not a taco. if you're in san diego, you have to go to tijuana.

### ***Music plays.***

Lucinda & Rashaun: Big news Shot Caller fam!

Rashaun: We're getting some sweet merch.

Lucinda: We teamed up with Drynkware to create signature stainless steel stirrers.

Rashaun: They're sleek, shiny, and oh so stylish.

Lucinda: You can show them off when you make my original cocktails from the podcast.

Rashaun: You can also surprise your favorite home mixologist with a set

Lucinda: Or, like me, buy a few for your bar.

Rashaun: Lucinda, did you know that over 150 billion plastic straws and stirrers are thrown

away each year?

Lucinda: What? So, you're saying buying Shot Caller reusable metal stirrers could save the

planet?

Rashaun: Not exactly. Not by themselves, anyway. But using them definitely cuts down on the waste.

Lucinda: Aaaaaaand, buying Shot Caller stirrers from Drynkware directly supports the podcast.

Lucinda & Rashaun: Cheers to that!

Lucinda: Go to [drynkware.com](http://drynkware.com). That's [d-r-y-n-k-w-a-r-e.com](http://d-r-y-n-k-w-a-r-e.com) to order yours right now. That's Drynkware with a Y.

***Music fades.***

Lucinda: I've noticed a rise in the popularity of mezcal for over five years. The last five years for sure. I'm in rivaling the scotch that used to be the smoky alternative, but preferences are definitely toward mezcal. So why is it so much more expensive than tequila, first of all?

Danny: The process. It's much more manual labor from the way that it gets cooked and pits in the ground. Like all the juices and everything kind of get lost into the soil. It gets fermented and just like open air vats. So natural fermentation where like tequila and any other one that community, you think the best scotches, the volume that they produce is, you know, hundreds of thousands of times more than what you know, mezcaleros produced. so they have everything under climate control. They have their year. So everything is made to be processes fast as and as efficient as possible even though there's a lot of care and love and what they're doing and you can differentiate the qualities. Not to demean any of those other industries, but because of that they're much more efficient than mezcal. Mezcal is still, you know, as rustic as any spirit gets. I mean, you're talking sometimes wild agaves, you have three people in a donkey basically making this wonderful spirit. That is, I love the imagery that is, you know, it's pretty, pretty low and slow and the outputs of course are very small,

Lucinda: But now you're comparing prices of mezcal and tequila. Tequila is also getting up there. So what can explain that?

Danny: Well, right now, tequila... Two, I think two things. First of all, the gaba is getting more expensive to plant that takes anywhere between seven to 20 years. So to figure out how much you're going to demand there's going to be seven years from now, 10 years from now, um, if you don't plan properly right now or if you have your plant too much then it gets too cheap and so then no one wants to plan it seven years. I mean there's that and then I think it's paying the producers, right. I think there's a lot of smaller brands that are also keeping the quality and the, the, the knowledge and the know-how to produce it. As long big companies came in, you lost a lot of that kind of hand touch. And I think it's also the only way to really compete. I mean these big brands and like vodkas and everything that they're there, the margins are so low that you make ten cents on every bottle and the only way really make it is by shipping, you know, millions of gallons across the border. And then it gets diluted with other, you know, neutral grain spirit and then you have your tequila with your little sombrero on top or something that when you have a real quality spirit, like it deserves to have a certain price point to it and you're going to

sell less of it, but that's the only way you're going to survive. The only way you're gonna pay your producer properly and kind of maintain the tradition and the, that and the quality of, of the industry as well instead of racing to the bottom.

Lucinda: And you said that most of the products that are made in Mexico or for export only or, um, are, are more Mexicans enjoying what they make?

Danny: More of mexicans are enjoying what they make for spirits. definitely it's growing, but still the United States is the number one market for premium tequila. In Mexico, the number one spirit that gets sold that I didn't mention, but it's, it's, that's an together distillate. It's literally like three percent that govern the rest is, is neutral grain spirit. And it comes like in a liter plastic jug. So that's the only thing that really gets consumed in Mexico, at volume. Tequila is much, much less consumed in Mexico than it is in the United States or exported. So, but little by little you're starting to see a rise of that. Um, and then mezcal for sure is, I mean, it's booming and United States and Mexico, it's like, I think it's like six or 700 percent. It's increased in the past three years.

Lucinda: That is a lot of anything.

Danny: Yeah.

Rashaun: It's almost though, probably in some ways akin to the way americans have a really started to take hold of their own American whiskey and like, you know, over over scotch around etc.

Lucinda: And vodka.

Rashaun: Yeah, and vodka.

Rashaun: you know, there's this intersection of philanthropy, culture, commerce, you know, from both of your perspectives, tell us a little bit about how important that is for from mexicans and Mexicans and Americans to have that intersection where these worlds can meet?

Kierra: I think the idea of putting a face to the issues we're talking about, it's so easily in news, especially now things are getting slated or just misuse. People are like, oh, mexicans are you? Do you know what bank are you talking to Mexicans? Have you? Have you talked about the migrants that you're so angry with? Especially in the work with Border Angels. We, we definitely do get those people who support us. It's like, well maybe try like come out or like people are kind of on the fence, right about this idea of mixing cultures and ideas. So when we get people with our work at least in out doing the volunteer work, they kind of, they sink into your, hey, this, this worker at Home Depot has a family just like me and they're working really hard. long hours and oh, we were laughing about this same episode of the show we saw, like, hey, we have connections. Oh, we're not so different as you might think. And I'm a lot of the feedback we've gotten from people in the community who have gone out for the first time like, wow, I had no idea. I knew I wanted. I wanted to know more and you will help me learn more. You helped me make

a friend with someone who I thought I maybe didn't agree with or didn't understand like the politics behind their reasoning for coming to United States or whatever.

Danny: When people started also putting a face like, you know, there's so many family members and friends that I know that are, they maybe anti immigration, but then they deal with mexicans that are, you know, cut the grass and do all of the jobs that they don't want to do anymore. And they realize how great these people are and where there's that social kind of like contacting. It's like, wait a minute. I'm like, it doesn't have to be sort of black and white. So I think as you start to understand more of also the Mexican culture and people like luckily like are coming more and more to Mexico City where I'm from, um, and really get to experience it. And so people are still really fascinated and really want to come into our country because there is so much to offer and being so close. And yet the cultures are still very, very different.

Lucinda: Not just spring break.

### ***Musical intro***

Lucinda: Hey Shot Caller fam. Are you throwing a birthday party for somebody who is turning 21? Or how about watching the game at home?

Rashaun: Well, no matter what you're planning, the perfect party favor would be a nipyata. Check out nipyata.com. They have awesome pinatas that are filled with little nips, aka airplane bottles of liquor. It's perfect for the over 21 party. So go to nipyata.com and use the promo code shotcaller at checkout so they know we sent you.

R&L: Cheers.

### ***Music fades.***

Lucinda: Do you think the climate than not the climate, the actual weather, but like do you think that um, things will change in Mexico that will draw more people back to be with their families in Mexico anytime soon?

Danny: I don't know. I'll be honest. I don't think so. Walking to work like you see, you know, there's always these homeless people all in Mexico that are, that are very poor and it's a very different homeless than you see here in the United States or here in New York that I was always kind of surprised when I, when I came here, like they still have a dress kind of nice and I was like, and I think it's much more kind of a mental and drug, a drug issue. Then and there you're in a social class. Like everybody. We all had a maid that help us clean and it wasn't like I'm going to work really hard and then eventually I'm going to have a partner and I'm going to have three maids and then we're going to do something bigger.

There was no social ascension and that's kind of the issue of Mexico that there isn't a why you see so many immigrants coming to the United States because if they work really hard, it's harder and harder now to find mexicans for the kitchen where they've worked hard enough and now they are able to, uh, are able to do other jobs that are

better paid and they understand and they're, you know, they're bilingual and so now you're starting to see like first generation Africans than I'm seeing now more and more in kitchens and I'm seeing kind of like from, from Nigeria, from other regions that are learning now. One that barely speaks, I have one right now that doesn't speak English or French or Spanish. And so I was like, but he's a good worker, you know, and, and you're starting to see this kind of new wave of immigrants that are coming in and doing this. So as the Mexicans continue and guatemalans or anybody's immigrants, they continue to ascend. I mean that is really the American dream and they really still exists. You have to work hard and there's still a lot of a lot of things that are pushing you down, but over time you see more and more that are they that, that, that there is a chance to kind of do something with yourself if you work hard.

Lucinda: I love that story you just told you now like a lot of the stereotypes or circle around mexicans and people from Mexico or like anything, anything in the work industry that they're lazy and I find that to be appalling because I work with several people from Mexico at the bar here and they're always the ones that show up first and they always were the ones that leave last year. They're doing whatever work.

Rashaun: Exactly. Which you said, the jobs that no one else wants. It does have that. You see people don't. I think that but commercially talking about Mexico, I think there is, you know, this overwhelming sense that this country is getting browner and browner and more diverse. How do you see Mexican culture impacting, maybe just Latin culture in general impacting this country?

Danny: Somebody had a hat that says make America Mexico.

Kierra: It's interesting in you touched on, Rashaun, the social media and I think there's just this sort of um, like being 23 people like, oh, like you young kids, you're so engaged with the social media, you're always access information. Um, but it is that there's like this way, the tendency to almost we focus in on following the accounts, the people that kind of are in our bubble or it's like we don't spread out enough. I like to believe that there is going to maybe with this rise of populist movement and what we're seeing around the world, it's kind of like people are getting pick wheat, but what we're not as liberal as we thought we were. Like we're not asking to we. And so I think it's as frustrating as it is, I almost think it's like shaking people up again and we're seeing that in San Diego brings him back to really, you know what, okay, there isn't as much in this country as we thought.

We figured out or between the nations are still a lot of tension that exists or with, you know, multiple minorities in the United States. Um, so I, I like to believe that it's going to help us kind of get out there. I think Border Angels is another example of that and what you're doing with it, what you're talking about the restaurant is this idea of it's one thing to press, like it's one thing to think you're on the same page, but if, unless you get out there and start interacting with people that are not necessarily in your bubble. Like how do we know, like how do we actually create that change and I don't know, I like to believe they're starting like, alright, you gotta tap anymore. We got to do something.

Lucinda: I like seeing a lot of the younger people getting involved too and being heard. It wasn't always like that.

Kierra: Exactly.

Rashaun: Danny, did you, was there any concern when you guys got involved with border angels and uh, in, in, in, in an effort like this that it might have some guys given that the current kind of very black and white quote unquote, if you will, of politics in this country and in this city as well?

Danny: after trump took power, some friends of mine who had restaurants and they noticed their sales drop and they were attributing directly to kind of the administration, which I feel like and I don't, I didn't and that's just maybe my naivete, maybe. Maybe I'm right. But you know, like I'm not sure. So, so on that sense, like to me it's because we, we, we, we were more about the other side of saying this is what we want to be and if you know, if it makes some people angry, you know, probably not the type of clientele we want necessarily, you know, even though as a restaurant when you come in, you pay, you eat. Like, I don't really care if you appreciate the food that we do and the drinks and the like the place and you're respectful to, you know, to my host and my waiters that are from Mexico and the kitchen staff, like, then I'm fine.

You don't have to be to believe my beliefs and you don't have to be, you can be anti immigration and still not be a racist, you know, it's still to be agenda. Humans still care about them and say, you know what, I don't want to see any of them suffering. But at the same time we can't just open up the border, but you mean you can have both sides at the same time. You can also be, you know, agree with certain amount of, um, of my ideals and still be, you know, a racist or a bigot.

Rashaun: Last question for you guys in talking about bringing people together and in what unites us than divides us? You know, I feel like cocktails is always a good thing. So to the go to cocktail for having a good conversation or, or meeting someone new, but the cocktail you'd recommend or you share with someone to create that positive dialogue.

Lucinda: Don't say margarita.

Danny: I will not say margarita.

Kierra: My friends used to call me abuelita because like I don't drink that much. And they were like, what are you drinking? A glass of milk or like some orange juice, orange juice, orange juice, maybe a little special pineapple. Crazy. Yes. I liked their entrepreneurial.

Danny: Um, we have one right now that's kind of fun. So we did kind of the same idea of like Cinco de Mayo. So we did a negroni poblanos. So think of my ios about a battle that we wanted in a quick, quick little history.

Rashaun: It's not Mexican independence day.

Danny: It's not our independence day. It's really an insignificant holiday except that it was a little battle that we beat the French. Um, and then quickly after that one. So it was, but it was, it was one of the few battles we've ever won and it was it was in Puebla, la Batalla de Puebla. And so, um, so we always try to do some sort of a homage or something to Puebla and talk a little bit about that. Um, so we did a mezcal that comes from the state of Puebla. Um, we mix it with a little angela. Yes. Which is a, a chili the core from pueblo. And then we did like a little mix of like sweet and dry vermouth. So it was kinda like a negroni with a little spice and k feature that for negroni week.

Rashaun: Well guys. Lastly, where can people find out more about Border Angels and La Loncheria. Where can people find you?

Kierra: Well, so you can check us out on social media, so Instagram account, @BorderAngelsOfficial or Facebook Border Angels. And then you can also check us on our website, porterangels.org.

Danny: And then La Loncheria, you can find out, the first thing I was going to say is the website, but come to the restaurant. The website's not that interesting. Just to get you to come to the restaurant. We're located in Bushwick, Brooklyn. At 41 Wilson Avenue and then the website laloncheriabk.com.

Rashaun: Awesome.

Lucinda: Looking forward to it.

Rashaun: Thank you guys so much for coming out.

Kierra: Thank you.

Lucinda: Thank you for all the good work.

Danny: Yeah, thank you guys.

## **COCKTAIL RECIPE**

Lucinda: It's called The Outlaw Spa. So for this particular drink I'm using a couple of flavors that I find to be of Latin descent. There's a Spanish vanilla liqueur called Licor 43, three quarters of an ounce of fresh lemon. In place of sugar I'm using three quarters of an of Licor 43, and then of course fresh cucumber slices. I'm also using Aperol and mezcal, one ounce each. So I'm going to shake this up and this is going to be served up and there actually is a little bit of Angostura bitters as well.

Kierra: Wow. That is so delicious. Intense pops.

Danny: Intense pops. Smokey light. It's beautiful. The cucumber. It's delicious. What we're saying,

Lucinda: It's the Outlaw Spa

**Music fades.**

Rashaun: Last call everybody.

Lucinda: I'm Lucinda Sterling.

Rashaun: And I'm Rashaun Hall. In the immortal words of Kanye West, "Here's a toast to the assholes."

Lucinda: Thanks for listening. Our theme song is "You Know You Want To" by Dan Phillipson. Our producer is OluwaKemi Aladesuyi. The podcast is produced and distributed by Lantigua Williams & Co.

Rashaun: Big thanks to Middle Branch in New York City for letting us hang today. And thank you for listening. Follow us on Twitter, Facebook, and Instagram @ShotCallerPod and use the hashtag #ShotCallerPod to let us know what you want to hear coming up, what's shaking, what's stirred, what's twisted, anything and everything we want to hear about it. And make sure you subscribe, rate, and review us on iTunes or Google Play.

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