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2023 AUG -7 PM 10:23
CLERK'S OFFICE

K. SALY
AUG 16 2023



GEOFFREY L. TRAVIS
PARTNER
Shutts & Bowen LLP
200 South Biscayne Boulevard
Suite 4100
Miami, Florida 33131
DIRECT (305) 379-9188
FAX (305) 347-7788
EMAIL gtravis@shutts.com

August 4, 2023

FEDERAL EXPRESS

Registration Section
Division of Corporations
The Centre of Tallahassee
2415 N. Monroe Street, Suite 810
Tallahassee, FL 32303

**Re: Florida Trademark Application
"CANTINA LA VEINTE"
Our Ref.: 46081-0001**

Dear Sir or Madam:

Enclosed please find a trademark application along with specimens, to be filed with the State of Florida regarding the above-referenced trademark.

Also enclosed is our firm's check in the amount of \$87.50 for the appropriate filing fee.

Thank you for your attention to this matter.

Respectfully submitted,

Shutts & Bowen LLP

A handwritten signature in black ink, appearing to read "G. Travis", written over a horizontal line.

Geoffrey L. Travis

Enclosures

MIADOC5 26663855 1

APPLICATION FOR THE REGISTRATION OF A TRADEMARK OR SERVICE MARK
PURSUANT TO CHAPTER 495, FLORIDA STATUTES

TO: Division of Corporations
Post Office Box 6327
Tallahassee, FL 32314

FILED
JUN 23 2010
TALLAHASSEE, FL

PART I

1. OWNER/APPLICANT: Enter the name and address of the individual or the business entity to be listed as the owner of the Trademark and/or Service Mark on the records of the Florida Department of State.

(a) Owner's/Applicant's name: Mexican Gastronomy International, LLC

(b) Owner's/Applicant's business address: 200 South Biscayne Boulevard, Suite 4100
Miami, Florida 33131
City/State/Zip

If different, Owner's/Applicant's mailing address: 495 Brickell Avenue CU2
Miami, Florida 33131
City/State/Zip

(c) Owner's/Applicant's telephone number: () 305-924-0516

Check the appropriate box to indicate the Owner/Applicant is a(n):

- Individual Corporation Joint Venture Limited Liability Company
 General Partnership Limited Partnership Union Other: _____

If the Owner/Applicant is a business entity, the business entity must have an active filing or registration on file with the Florida Department of State. If the Owner/Applicant is not an individual, enter the business entity's Florida registration/document number in #1, the state or country under the laws of which the business entity is currently formed, organized or incorporated under in #2, and the entity's federal employer identification number (EIN) in #3.

(1) Florida registration/document number: L12000010371

(2) Domicile State or Country: Florida

(3) Federal Employer Identification Number: 45-4357585

2. (a) SERVICE MARK: If the owner/applicant is using the name, logo, design and/or slogan being registered in connection with a type of service, the mark is a service mark. If the mark is a service mark, the applicant/owner must list the specific service(s) the mark is being used in connection with. For example: furniture moving services, diaper services, house painting services, wholesale and retail sales of tractor equipment, etc. If the owner/applicant is using the mark to identify services available in the market place, enter the specific service(s) being rendered here:

(Note: List only those services currently being rendered by the owner/applicant. Do not include future services.)

Restaurant services

2. (b) **TRADEMARK:** If the owner/applicant is using the name, logo, design and/or slogan being registered in connection with an actual product manufactured by the owner/applicant or on the owner/applicant's behalf, the mark is a trademark. If the mark is a trademark, the applicant/owner must list the specific product(s) the name, logo, design and/or slogan is being used to identify. For example: ladies sportswear, cat food, barbecue grills, shoe laces, etc. If the owner/applicant is using the name, logo, design and/or slogan to identify goods available in the market place, enter the specific product(s) the name, logo, design and/or slogan is being used to identify:

(Note: List only those product(s) currently available. Do not include future products.)

FILED
AUG 7 11 10 AM '03
TALLAHASSEE, FLORIDA

2. (c) **HOW IS THE NAME, LOGO, DESIGN AND/OR SLOGAN CURRENTLY USED:**

SERVICE MARKS: If the name, logo, design and/or slogan are/is being used in connection with a type of service, you must specify the form(s)/mean(s) of advertisement the applicant/owner is using to advertise the services to the general public. For example: newspaper advertisements, business cards, brochures, flyers, pamphlets, menus, etc. If the mark is being used in connection with a type of service, state how the name, logo, design and/or slogan are/is being used in advertising here:

Advertising and/or promotional materials, including flyers, brochures, menus, signs and internet website.

TRADEMARKS: If the name, logo, design and/or slogan are/is being used to identify a product manufactured by or for the applicant/owner, you must specify how the mark is applied or affixed to the actual product or its packaging. For example: a tag, label, imprinted or engraved on the actual product, etc. If the mark is being used in connection with a specific product, state how the name, logo, design and/or slogan is applied or affixed to the actual product(s) or the packaging:

2. (d) **FEE(S) AND CLASS(ES):** There are a total of 45 classes or categories in which all products or services must be categorized. The fee to register a mark is \$87.50 per class. Make check payable to Florida Department of State.

List the class(es) which apply to the product(s) and/or service(s) listed in 2(a) and/or 2(b) above:

43

PART II

1. You must state the date the name, logo, design and/or slogan was first used in the state of Florida, and, if it was used in another state or country, the date you first used the name, logo, design and/or slogan in the other state or country. Enter the month, day, and year the name, logo, design and/or slogan was first used by the applicant/owner, the predecessor, or a related company in Florida. If the name, logo, design and/or slogan has been used in another state or country, then you must also enter the month, day, and year the name, logo, design and/or slogan was/were used in another state or country, when applicable.

Note: The Florida Statutes require a mark to be in use prior to registration.

(a) Date first used in other state or country, if applicable: _____

(b) Date first used in Florida: July 31, 2014

2023 AUG -7 PM 10:29
REGISTERED
ALCANTARA, S. J. 11/01/23
FILED

PART III

ENTER NAME, LOGO, DESIGN AND/OR SLOGAN BEING REGISTERED:

1. Enter the name, a brief description of the logo or design, and/or the slogan you are registering. The description of the logo and/or design must be 25 words or less. List the exact name, slogan, and/or description of the logo/design here: (NOTE: The name, logo, design and/or slogan listed in this section must match the exact name, logo, design and/or slogan listed on your specimens or examples.)

CANTINA LA VEINTE

Provide the English translation of any and all terms listed #1 above, when applicable: _____

2. **DISCLAIMER STATEMENT** (if applicable):

Your mark may include a word or design that is commonly used by others. Commonly used terms or designs must be disclaimed. When you disclaim a specific term or design, you are acknowledging this term is commonly used by others and that you do not claim the exclusive right to use the disclaimed term or design. All geographical terms and representations of cities, states or countries must be disclaimed (i.e., Miami, Orlando, Florida, the design of the state of Florida, the design of the United States of America, etc.). Corporate suffixes and terms readily associated with the specific product(s) and/or(s) service being provided must also be disclaimed.

Enter all terms listed in #1 above which require a disclaimer in the space provided below:

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE THE TERM(S)" _____

_____ " APART FROM THE MARK AS SHOWN.

3. ATTACH OR INCLUDE THREE SPECIMENS OR EXAMPLES OF THE TRADEMARK OR SERVICE MARK BEING REGISTERED

Chapter 495, F.S., requires you to submit three specimens (samples or examples) of the mark in use. You must submit three specimens FOR EACH CLASS listed in Part I #2(d). The name, logo, design and/or slogan on the specimens must be identical to the name, logo, design and/or slogan being registered. You may provide three identical specimens or three different specimens. For each service mark class (classes 35-45), you may provide three newspaper advertisements, business cards, brochures, flyers, or any combination thereof. For each trademark class (classes 1-34), you may provide three tags, labels, boxes, etc. or any combination thereof. Photographs of bulky specimens are acceptable if the mark being registered and the good(s) or product(s) are clearly legible.

SIGNATURE OF APPLICANT/OWNER AND NOTARIZATION:

I, Jack Romano, being sworn, depose and say that I am the owner and the applicant herein, or that I am authorized to sign on behalf of the owner and applicant herein, and to the best of my knowledge no other person except a related company has registered this mark in this state or has the right to use such mark in Florida either in the identical form thereof or in such near resemblance as to be likely, when applied to the goods or services of such other person to cause confusion, to cause mistake or to deceive. I make this affidavit and verification on my/the applicant's behalf. I further acknowledge that I have read the application and know the contents thereof and that the facts stated herein are true and correct.

Jack Romano
Typed or printed name of applicant
[Signature]
Applicant's signature
(List name and title)

FILED
AUG 7 11:10:23
TALLAHASSEE FLORIDA

STATE OF FLORIDA
COUNTY OF Miami-Dade

Sworn to (or affirmed) and subscribed before me by means of physical presence or online notarization, this (numeric date) this 2nd day of August, 2023, by (Jack Romano).

[Signature]
Notary Public's Seal
Georgina Ghysels
Notary Public's Printed Name

GEORGINA A. GHYSELS
Commission # HH 341000
Expires December 13, 2026

Personally Known OR Produced Identification

Type of Identification Produced: FL DL

FILING FEE: \$87.50 per class

• 20 •
LAVEINTE
 CANTINA

 GLUTEN FREE


 RAW FOOD

 HEALTHY OPTION

• SALADS •

CAESAR SALAD \$18 

Iguana Caesar salad with a twist. Hearts of romaine served with a roasted garlic jalapeno dressing, parmesan cheese and house-made croutons.

ENSALADA DE BERROS \$18 

Watercress and goat cheese salad with roasted beets, sunflower seeds and soy vinaigrette.

• SOUPS •

CALDO DE CAMARÓN \$19 

Shrimp broth with Shrimp, carrots and potato.


SOPA DE TORTILLA \$16 

Traditional roasted tomato soup with crispy tortillas strips, queso fresco, avocado, mexican cream, chicharron and chile ancho powder.

CALDO TLALPEÑO \$16 

Chicken and smoked chipotle broth with shredded chicken, rice and seasonal vegetables.



• APPETIZERS •

GUACAMOLE AND CHIPS \$16 


Mexican mass avocado, white onions, serrano peppers, tomatoes, cilantro and lime juice.

TACO DE LANGOSTA \$15


Rosario - style lobster taco served in flour tortillas with yellow rice, black beans and chipotle sauce.

RED SNAPPER CEVICHE \$26  


Red snapper, pickled Jicama, red onions, fresnos, Leche de Tigre, avocado and crispy quinoa.

TOSTADAS DE ATÚN \$25 

Tuna marinated in yellow peppers, lime and soy sauce. Served in a crispy wonton with guacamole and chipotle mayo.


COCKTAIL DE CAMARÓN \$25 

Shrimp, onion, cilantro, tomato, avocado, mexican cocktail sauce, served with crackers.


GOLDEN BEET AGUACHILE \$18 

Yellow beet, lime juice, cilantro, serrano pepper, cucumber, avocado sauce and truffle oil.



ALASKAN KING CRAB

AGUACHILE \$32 



Alaskan king crab, lime juice, cilantro, serrano pepper, cucumber, avocado sauce, and truffle oil.

CEVICHE DE ATÚN \$25 

Tuna, avocado, tomato, mint, red onions and cilantro in a smoked sweet chipotle sauce.

TUNA TATAKI \$24  



Sliced tuna in a lime jalapeno sauce with pea-tendrils, sliced jalapeno, radish and truffle oil.

ORISKAN KING SALMON TIRADITO \$22  

Thinly sliced cucumber and salmon with a fermented chili vinaigrette and fried shallots topped with cilantro.

TACOS GOBERNADOR \$28


Flour tortillas filled with shrimp, mexican cheese blend and citrus-tomatillo salsa. Served with spicy chile de arbol sauce.

AGUACHILE DE RIB EYE \$25  

Thinly sliced smoked rib eye marinated in chile de arbol lime juice. Served with garlic chips, avocado and onions.

DOBLADITAS DE JAIBA SUAVE \$24

Crunchy soft shell crab served in flour tortillas with jalapeno sauce.


JICAMA CEVICHE \$19 

Pickled Jicama, red onions, avocado, crispy quinoa, fresno pepper and leche de tigre.


LOBSTER POBLANO DIP \$25

Blame Lobster, with poblano pepper and chives, grain with mexican cheese blend.

• SMALL PLATES TO SHARE •

SOPE DE POLLO \$22 

Handmade corn masa topped with refried beans, shredded chicken, green and red salsa, Mexican cream and queso fresco.

SOPE DE WAGYU \$74 


Wagyu served on handmade corn masa topped with refried beans, chorizo, Mexican cream, red onions, queso fresco, and salsa verde cruda.

GORDITAS DE CHICHARRÓN Prensado \$22 


Crispy handmade corn masa filled with chicharron prensado, white onions and cilantro, topped with Mexican cream and queso fresco.

PANUCHOS DE COCHINITA (YUCATEAN STYLE) \$22 

Crispy handmade corn masa filled with black beans and topped with braised pork marinated in a traditional achiote, orange sauce and pickled red onions.

GAONERA DE RIB EYE \$28 

Grilled gaonera de rib eye, avocado, green onions and cilantro, served in a corn tortilla.

CHICHARRÓN DE RIB EYE \$55 

Fried rib eye served with house-made guacamole.

SHORT RIB FLAUTAS \$26 

Crispy tortilla filled with short rib, spicy chile de arbol sauce, lettuce, cream and queso fresco.

CALAMARES FRITOS \$25

Fried calamari with pickled carrots and escabeche mayo.

ROASTED CAULIFLOWER \$25 

Mexican peanuts sauce, lime zest, candied peanuts.

• MAKE-YOUR-OWN-TACO •

CARNITAS \$28 


Michoacan style pork conit, served with chicharron, salsa verde cruda, avocado sauce.

CARNITAS DE PULPO \$29

Sauteed octopus in a lime-cilantro-serrano chile sauce, served with panela cheese and spring onions.

QUESO FUNDIDO \$25

Blend of melted Mexican cheese in a cast iron skillet. Served plain or with your choice of mushrooms, poblano pepper, zucchini flowers, chistorra or shredded chicken.

COCHINITA PIBIL \$28 


Braised pork marinated in a traditional achiote, orange

MOLCAJETE DE RIB EYE \$56

Sauteed rib eye served with melted manchego cheese, tostadas, panela cheese, fresh radish and petrolera sauce.

MOLCAJETE DE POLLO \$52

Sauteed chicken served with melted manchego cheese, bell pepper, onion, caramelized onions and petrolera sauce.

MOLCAJETE AL PASTOR \$52 

Pork in a Guajillo adobo sauce, cilantro and red onions served with pineapple and pico de gallo.

cantinalaveintemiami ▾



2,578
Posts

50.9K
Followers

1,848
Following

Cantina La Veinte

Mexican Restaurant

Authentic Mexican cuisine located on the stunning waterfront of Brickell Bay 🌞

Partner in crime @tacology_taqueria

cantinala20.com/links

Professional dashboard

New tools are now available.

Edit profile

Share profile

Call



MENU

Menu



HAPPY
HOUR

Happy Hour

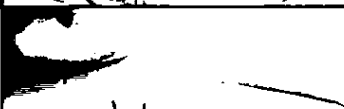


TUESDAYS

Tuesdays



New



20
LAVEINTE
CANTINA



Nuestro Concepto

Somos una cantina mexicana contemporánea, para todo el mundo. Nacemos del encuentro entre dos o más que acuerdan interrumpir la marcha del tiempo, haciendo de él, memoria y futuro.

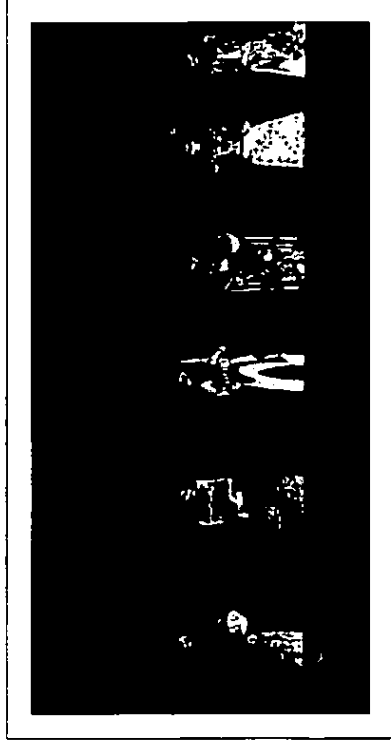
Nos redefinimos todos los días como parte de este legado que implica ser orgullosamente mexicanos.

En nuestra sede de Miami, buscamos transportar la esencia y sabores de las Cantinas Mexicanas, manteniendo la calidad y excelencia que caracteriza a La 20. Nuestro compromiso está en la búsqueda constante de ofrecer una experiencia superlativa, que estimule todos los sentidos de nuestros visitantes.



Decoración Única

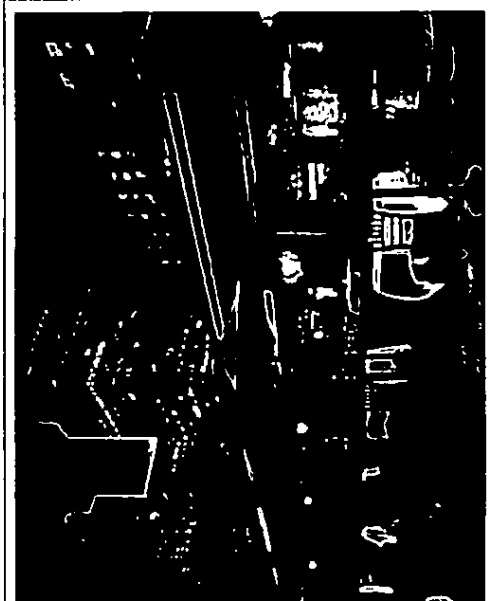
Un museo de arte mexicano



Nuestra decoración ha sido cuidadosamente seleccionada entre los más importantes artesanos de México. Disfrutamos de sus colores, dentro de la geometría de la arquitectura mexicana.

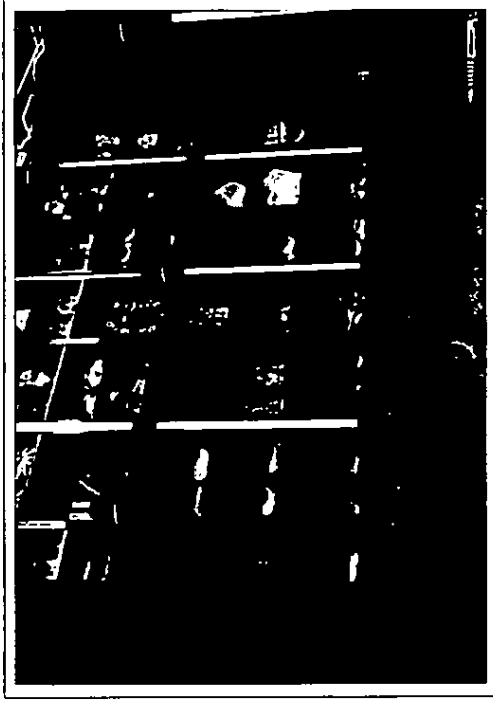
Acompañando nuestras piezas de decoración, en Cantina La 20 también llevamos el arte a nuestro bar; donde exponemos una de las mayores selecciones de tequila y mezcal de la ciudad, y a nuestra cocina, donde el sabor y presentación de cada plato es digno de enmarcar en cualquier vitrina.

Instalaciones



Nuestras instalaciones son, por excelencia, una de las más lujosas y recurrentes de Miami.

Todo el arte, confort y detalle de lo más sofisticado de la cultura mexicana, acompañado de una vista única a la bahía de Brickell, hacen de Cantina La Veinte un lugar soñado para cualquier persona que disfrute de los placeres que esta ciudad nos ofrece.



Sillas: 505



Mesas: 61



**Rotación por
silla promedio: 1,55**



**Tamaño del
restaurant: 11,176 sqft**

—— **Nuestro espacio en números** ——



Salón

En nuestra planta alta, los comensales se rodean de nuevas más atractivas piezas de arte y un decorado que los traslada a lo más sofisticado de México. Nuestro bar y cocina abierta, completan la experiencia de sentirse en una auténtica Cantina mexicana.



Terraza

En nuestras tradicionales escaleras doradas, encontraremos una sección de ensueño: un ambiente al aire libre con una de las mejores vistas de Miami. La brisa de la bahía de Brickell, acompañada de una vista a los colosales edificios de la isla, hacen que las visitas en esta sección de nuestro restaurant sean una visita obligada en Miami.

Nuestros Clientes

Debido a nuestra excelente ubicación y extraordinaria oferta gastronómica, en Cantina la Veinte podemos deleitarnos con el placer de recibir a los visitantes más sofisticados de Miami. Apuntamos a un público que pueda reconocer el valor de la experiencia que ofrecemos, ubicándonos en un target A+ tanto para los residentes de Miami como para los visitantes de todas partes del mundo que a diario visitan nuestro restaurant.

Cantina la Veinte es el lugar perfecto para todo tipo de celebraciones, festejos y reuniones tanto de familia como de negocios.



**Clientes
anuales: 150,280**



**Ticket
Promedio: \$90**



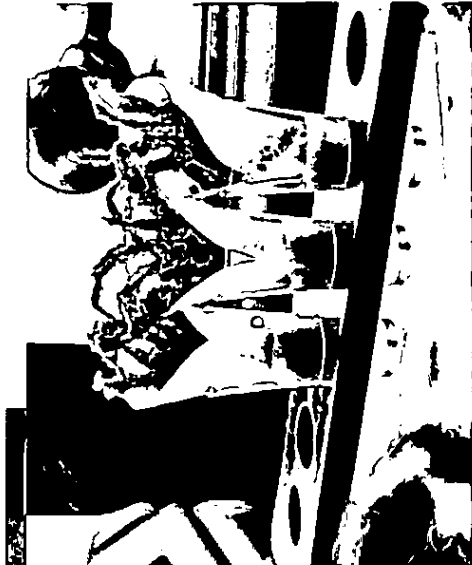
Oferta Gastronómica

Cocina

Siempre con sabor a México.

De ahí Somos; donde compartir la vida alrededor de una mesa es parte de ser mexicanos.

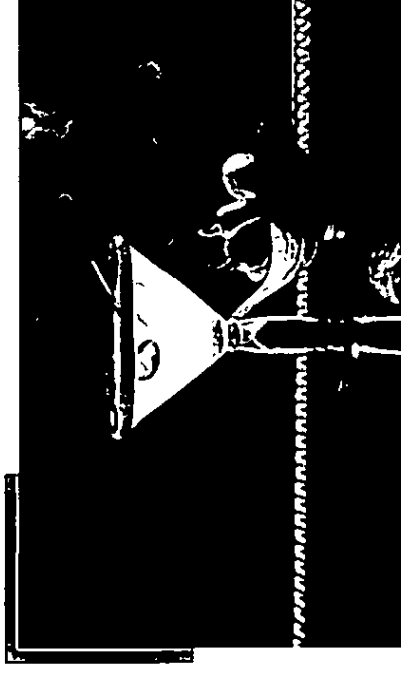
Retomamos platos emblemáticos de la Gastronomía Mexicana y los enriquecemos con propuestas propias, seleccionadas y preparadas con ingredientes de calidad premium. Siempre con un toque cantinero y contemporáneo.



Cocktelería

Nuestro bar es el complemento perfecto para acompañar todas las delicias que nuestra cocina ofrece. Cada trago que servimos a nuestros clientes tiene el objetivo de deleitar el paladar con sabores que se combinan a la perfección.

Para seguir honrando nuestra tradición, Cantina La Veinte cuenta con el bar con mayor variedad de etiquetas de Tequila y Mezcal de la ciudad, razón por la cual nos hemos posicionados como uno de los bares favoritos en la ciudad.



ntretenimiento

Cantina La Veinte es reconocido no solo por su oferta gastronómica, sino también su constante búsqueda para brindar la experiencia perfecta. Es por eso que somos reconocidos por nuestros distintos tipos de entretenimientos ofrecidos y celebraciones, tales como:



Mariachi

Un clásico en La Veinte; para ofrecerles a nuestros clientes una verdadera noche mexicana que estimule todos sus sentidos, nuestras noches de Mariachi se han vuelto un clásico, y son cientos los clientes que nos eligen a diario para deleitarse con dichas melodías.



Decoraciones

Cantina la Veinte no solo nos remite a lo clásico, también en nuestra experiencia incluimos celebraciones para el disfrute de todas las edades. Fiestas como el 5 de mayo o Halloween, se han transformado en clásico de la ciudad de Miami, donde nuestros clientes nos eligen para disfrutar de todo el atractivo nocturno de Cantina La Veinte.




Happenings


Buscamos constantemente sorprender a nuestros clientes con iniciativas de entretenimiento que acompañen a las visitas a Cantina La Veinte. Es por eso que hemos alojado innumerables eventos tales como desfiles, bandas en vivo, performances artísticos, danzas entre otras.





Marketing & Redes

Creemos que el marketing y redes sociales son esenciales para el crecimiento de nuestra empresa, por lo que nos esforzamos por hacer un trabajo constante y de vanguardia en la gestión de cada medio. Entre algunos datos importantes están:

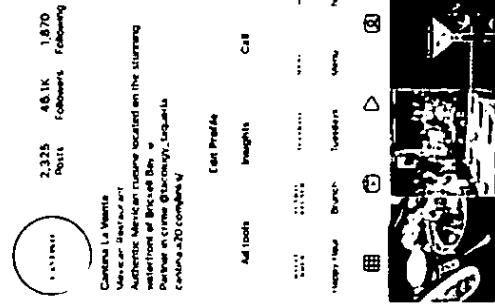
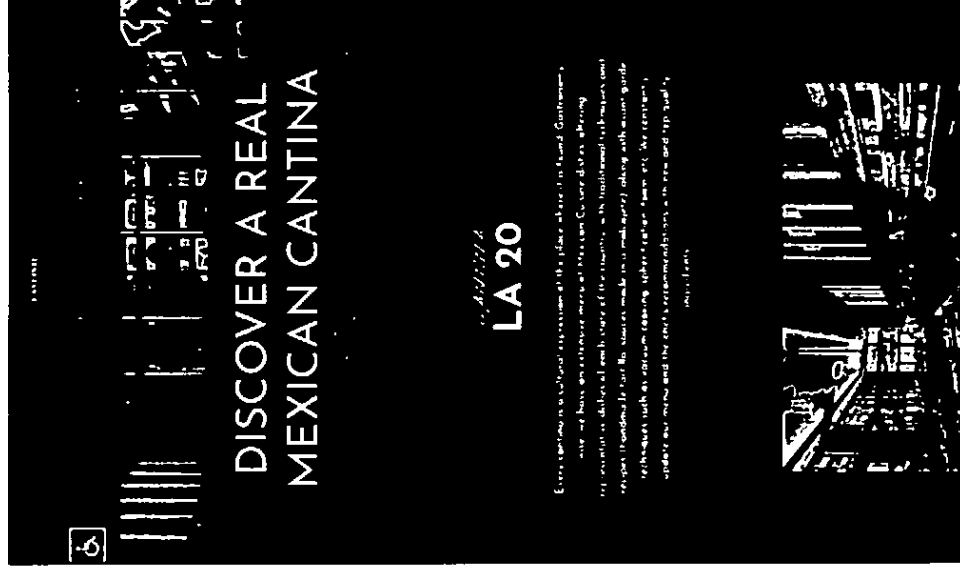
 Presencia en redes sociales y plataformas de geo-localización.

 Estructura de Anuncios y Analíticas Web.

 Contamos con un sofisticado sitio web con sistema de reservas y contacto

 Incorporamos a nuestra estrategia las últimas tendencias: Reels, Gifs, Videos y más

+45K Seguidores
en Instagram



Hitos

Cantina La Veinte es uno de los restaurantes de Miami con más búsquedas y menciones dentro de las redes sociales e internet.

MIAMI HERALD

Miami Herald

Community News Sports Business International Home Public Notices



FOOD

Restaurant review: Bright colors, bold flavors at Cantina La Veinte

NOVEMBER 11, 2014, 11:11 PM

FOOD

Holy guacamole: Cantina La Veinte pushes upmarket Mexican food in Miami

AUGUST 19, 2014, 1:04 AM

FOOD

Cantina La Veinte Mexican restaurant opening this summer at Icon Brickell

AUG 1, 2014, 10:04 PM

Desde nuestra apertura, hemos tenido cobertura por cientos de medios, tanto locales como nacionales e internacionales, que han compartido la excelencia que nos caracteriza con sus audiencias



Celebridades

Nuestro restaurant, es la elección diaria de innumerables celebridades y figuras públicas, que a lo largo de los años se han enamorado de nuestra cocina y ambiente. Tanto de Miami, como visitantes de todo el mundo. Cantina La Veinte es un punto de encuentro elegido por su excelente experiencia ofrecida, generando un ambiente discreto y ameno para todos nuestros comensales

El Nuevo Sur Times

Chopar Look: Cantina La Veinte in Brickell | Miami
A new restaurant, 170 West Orange Ave. in Brickell, Miami. The new Mexican restaurant has opened on the ground floor of the Brickell City Centre.

7 Jul 2014

El Nuevo Sur Times

Cantina La Veinte, Fine Dining Mexican Restaurant Opening
...
Apparatus for the occasion. 200 food and beverage companies. The venue is a magnificent auditorium among other things. The event.

7 Jul 2014

El Nuevo Sur Times

Chayenne celebra cumpleaños de su esposa con una gran ...
Chayenne se congrega en la noche a su esposa en el restaurante de Miami. Cantina La Veinte. Una celebración y un momento memorable.

7 Jul 2014

El Nuevo Sur Times

Experience Cantina La Veinte | Miami's Community News
Cantina La Veinte, a new restaurant in Brickell, Miami. The new Mexican restaurant has opened on the ground floor of the Brickell City Centre.

7 Jul 2014

El Nuevo Sur Times

Teste the millionaire life with these margaritas at Cantina La Veinte for Cinco de Mayo
It's time to celebrate with Cantina La Veinte on Brickell. Enjoy the restaurant with them. Just take the Cantina La Veinte. Cinco de Mayo.

7 Jul 2014

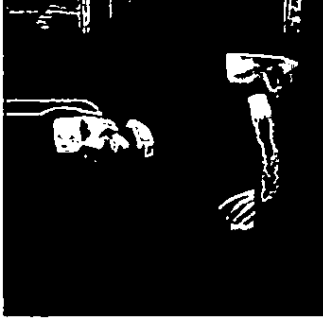
El Nuevo Sur Times

Mexico City Restaurant Cantina La Veinte Opening Brickell ...
Cantina La Veinte, a new restaurant in Brickell, Miami. The new Mexican restaurant has opened on the ground floor of the Brickell City Centre.

7 Jul 2014



Nuestro Equipo



Jack Romano

- Posición: Director de Operaciones
- Años de experiencia: 17
- Lugar de nacimiento: Ciudad de México



Luis Ruiz

- Posición: General Manager
- Años de experiencia: 16
- Lugar de nacimiento: Tabasco, México.



Larry Delgado

- Posición: Floor Manager
- Años de experiencia: 14
- Lugar de nacimiento: Managua, Nicaragua.



Mattina De Andrea

- Posición: Floor Manager
- Años de experiencia: 10
- Lugar de nacimiento: Ciudad de México



David Muñoz

- Posición: Chef
- Años de experiencia: 9
- Lugar de nacimiento: Ciudad de México.