

MAS CHINGON RESTAURANT GROUP

The Truth:

Anyone with enough capital can open a restaurant.





To make it to the top, spend some time at the bottom.

Started as a dishwasher 1991





15. Jorge Cueva " Mr. Tempo"



Image for post

From dishwasher to restaurateur, Jorge Cueva's success is no accident. With dozens of restaurants, a catering company, and a handful of food trucks on his resume that totals over 28 years in the industry, you'd think he'd be slowing down

"I am from Guadalajara, at 18 years old, I went to the United States, without papers, without language and because of my dad's age he couldn't get a job, so I was the one who started working ... I never imagined working in a restaurant , it was not in my plans, it happened by accident and out of necessity "

Because of his successes, he will be spreading the love nationally and internationally. More restaurants are expected to open nationally and internationally such as Guadalajara, La Paz, Tijuana, Hawaii, New York, Las Vegas, Miami, and in Universal Studios Hollywood.

https://instagram.com/mr.tempo



yahoo.

From Dishwasher to Restaurant Owner, How Jorge Cueva aka Mr. Tempo Started His Restaurant Empire



ACCESSWIRE March 24, 2020



LOS ANGELES, CA / ACCESSWIRE / March 24, 2020 / Jorge Cueva's life story could easily be the plot for a movie. At just the age of 18, Jorge, better known as Mr. Tempo, came to the U.S. from Mexico. Not knowing any English, he was only able to find a job, dishwashing for a local restaurant. That was some 20 plus years ago, now Jorge Cueva heads a diverse restaurant company that plans to have 9 locations by the end of 2020.



Jorge Cueva was born and raised in Guadalajara, the capital of the Mexican state, Jalisco. In 1992, Jorge and his family decided to leave Mexico and immigrate to the United States in search of a better life. This was the beginning of a journey even Jorge never imagined.

Jorge Cueva's humble beginnings in the restaurant industry took place in Washington as a dishwasher at the restaurant, Montezuma's. From there, Jorge slowly moved his way up ranks to a manager position. After working for over 7 years, he saved up enough money to go to college and obtained a degree in hotel-restaurant management. With his schooling and previous work experience, he opened his very own restaurant in 1997.

Jorge's 28 years in the restaurant industry have started to pay off. He now owns five different establishments. Unlike a traditional restaurant, Jorge's restaurants have a wide variety of dishes ranging from seafood, sushi, tacos, steak, salads, all the way to burritos. His restaurants are known for their top-tier customer service and food. In fact, some customers wait for over 2-3 hours before even sitting down at a table. His two biggest current establishments are King & Queen Cantina and Tempo Cantina which are both located in California.



Entrepreneur en Español



Este emprendedor inmigrante desarrolló uno de los conceptos culinarios más innovadores del momento.



O ENTREPRENEUR EN ESPAÑOL

De lavaplatos a reconocido restaurantero en Estados Unidos él es Mr. Tempo

"Yo siempre me he creído capaz y soy muy de competencia no me gusta perder, entonces yo me veía como perdedor al ser lavaplatos. Fue un reto personal demostrarle al patrón que vo valía más que ser lavaplatos", comenta.

Luego de cinco años Cuevas pasó de lavaplatos a mesero, bartender, cocinero y chef a gerenciar su propio restaurante en el pequeño espacio de la casa de un cliente que lo había acondicionado para tales propósitos.







Corazón + Inteligencia + Esfuerzos #bar #cantina #drinking #kingandgueencantina #mrtempo #restaurantes #ensenada #mexico #bajacalifornia #valledequadalupe * #vallewinelife #winelife #winecountry #valledequadalupe . * #valledeguadalupelife

#valledeguadalupetours #vinosmexicanos #maschingor #emoii #recipe



Un viaje en busca de mejores condiciones de vida llevaría a un Jorge Cuevas de 18 años y a su padre a los Estados Unidos, donde el joven tapatío dejaría la escuela para iniciar el trabajo de lavaplatos en un restaurante de Washington. Jorge creció y hoy es el dueño de los conceptos "King & Queen Cantina" y "Mr. Tempo Cantina" y ha abierto unos 140 restaurantes en sus 20 años de carrera en el país vecino.

"Yo soy de Guadalajara, a los 18 años, me fui a los Estado Unidos, sin papeles, sin el idioma y por la edad de mi papá no podía agarrar trabajo, entonces yo fui el que empezó a trabajar... nunca imaginé trabajar en restaurant, no estuvo en mis planes, pasó por accidente y por necesidad", dice en entrevista con Entrepreneur en español Jorge Cuevas, mejor conocido en redes sociales como Mr. Tempo.



MEXICAN FOOD

Mr. Tempo, Jorge Cueva: el éxito de los platillos mexicanos en Estados Unidos

por Javier Cordera 16 de junio de 2020

El respeto a la comida corrida hace que Mr. Tempo sea todo un suceso en EU. Ahora trae de vuelta el concepto a sus raíces mexicanas.







Conocido en redes sociales como Mr. Tempo, Jorge Cueva empezó como lavaplatos y ahora es un empresario de 29 años en la industria restaurantera que ha abierto 140 restaurantes en Estados Unidos. Ahora está de vuelta para abrir su concepto "King & Queen Cantina" en diversas ciudades, empezando con: Los Cabos, Baja California Sur, Tijuana y su natal Guadalajara.

A este concepto se suma un menú en el que la comida y bebida son únicos, algo que no existe. Como él mismo lo describe, se trata de un concepto mexicano: sin seguir las reglas, razón principal de la popularidad del concepto. La gente llega y experimenta algo que no esperaba... Entre eso y más es lo que ha hecho de Mr. Tempo, el restaurantero mexicano que ha ganado cierta popularidad en California, misma que pretende llevarse en México.

Los primeros pasos de Mr. Tempo

Fue a los 17 años, cuando Mr. Tempo llegó a Estados Unidos y comenzó a adentrarse en el mundo de la cocina, más que por



Mr. Tempo con gafas de sol.

El futuro del sector

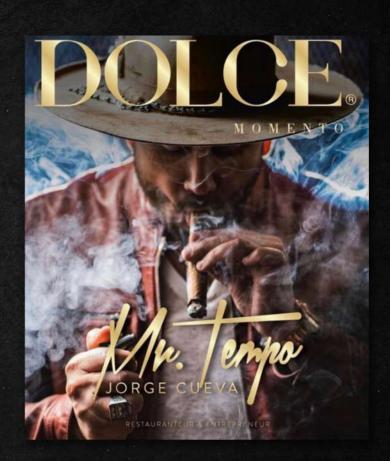
Mr. Tempo nos habla sobre el futuro del sector y dice: "Para serte sincero, me hago esa pregunta todos los días. No sé qué vaya a cambiar. Guardamos la distancia, pero la gente no quiere respetarlo. Por eso debemos ser creativos, pero no logro avisar cómo va a terminar esto. Tendrá que ser con la vacuna o







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Downey,
Brea,
Anaheim Hills



San Diego, Valle de Gpe, Santa Monica New York, La Paz, Guadalajara, Tijuana



Tequila Dame Mas Extra Añejo & Tequila Reposado 100% Agave



Tequila Mr. Tempo by Dame Mas

Mr. Tempo Cigars



Tequila Señor de los Cielos Tequila Reina del Sur





Mr. Tempo Shoes









Mr. Tempo Wine



Mr. Tempo Souvenirs



Mr. Tempo Hats



Mr. Tempo Water



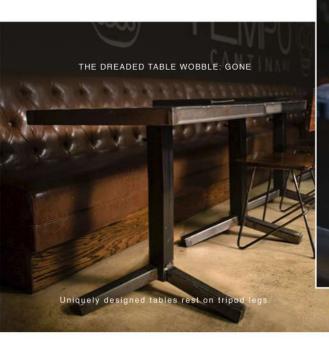
Mr. Tempo Beer bottled Cerveza Clara, India Pale Ale, Cerveza Negra, Ultra Lager



Mr. Tempo Candy Line
"La Dulceria"
chamoy infused candy

A guest-advocate, driven by empathy.

Mr. Tempo isn't just a restaurateur. He handcrafts solutions to problems often overlooked in the industry.









CUSTOM WOOD BOARDS. WITH PERSONALIZED BRANDIG.

Hallowed out for sauces.

STAINLESS STEEL
PLATES. A UNIQUE IDEA
WITH LONG-TERM
DURABILITY.









Modern Luxury's Top 5 Power **Players in Orange County**

Orange County's Restaurant of the Year

Purchased Lascari's Italian Restaurants. President & Director of Training CEO, Lascari's Group Inc. & Development,

Restaurant Owner of the Year, for 3 consecutive years

Launched a Seafood Food Truck **Business**

Opened Tempo Cantina, Downey, CA

2000 2006 2007 2009 2010 2012 2013 2014 2015 2016 2017 2018 2019

Vice President, Operations Sharky's Woodfired Mexican Grill

Opened Tempo Cantina, Brea, CA

Opened Cangrejo Nice Seafood Restaurant

Opened King & Queen San Diego, CA

Opened Tempo Cantina, Anaheim Hills, CA Opened first international Restaurant King and Queen Cantina Valle de Guadalupe,

Mexico

CONCEPTS/LOCATIONS



- SAN DIEGO, CA
- VALLE DE GUADALUPE, MX
- SANTA MONICA, CA
- OXNARD, CA



MRIEMPO

- HOLLYWOOD
- -LA PAZ
- -MAZATLÁN
- -LAS VEGAS
- -MI ANAÍ
- -GASLAMP SD
- -SAN PEDRO
- -DOWNTOWN LOS ANGELES
- -DOWNEY 2



- BREA, CA
- ANAHEIM HILLS, CA
- DOWNEY, CA

WE DESIGN A ONE-OF-A-KIND-EXPERIENCE, WITH UNIQUE CREATIONS





TOP CONCEPTS COMBINED IN TO ONE

CHINGON

Creative Cuisine The Key to Competitive Advantage



PORK BELLY BITES

TINGA TAQUITOS

DESCONTRUCTIVE QUESADILLA

SEAFOOD

The perfect seafood marriage



TUNA TOSTADA



FILETE MAMALON

SUSHI ROLL

Japanese- Mexican Fusion



MR. TEMPO SUSHI



CRUNCHY ROLL

STEAKS

Mexican - American Cuisine where culture influences the food.

TOMAHAWAK



STONES HAND MADE BY ARTISANS

RIBEYE



TACOS

The Melting Pot of Culinary Creativity and Culture. Where Korean, Japanese, Mexican and American flavors all come together



KOREAN TACOS (PORK BELLY) AWARD WINNING TACO **SURF & TURF BURRITO**

MR. TEMPO TACO
CHILE ANAHEIM
STUFFED WITH PORK
BELLY AND SHRIMP

WANNABE VEGAN



AVOCADO TACO WITH SWEET POTATO TORTILLA

BRUNCH



PANCAKES - CHURROS



CARNE ASADA #MASCHINGON





DC TABLE-SIDE OLD FASHIONED 19

Buffalo Trace, Amaro Luxardo, Maple syrup, Angostura bitter, Orange bitter, and Peychaud's bitter w/ orange peel (Comes w/ a sparkler)

GRANDEZA MARGARITA SMOKED 20

Senor de los Cielos, fresh lime, organic agave, fresh lemon & orange w/ a side shot of Grandeza mini bottle

CARAJILLO SMOKED 18

Liquor 43, Rum, espresso shot & our secret ingredient garnished with a rosemary sprig

TEOMLA & MEZGAL FLIGHTS

TEQUILA FLIGHT #MUERDEMEELCHILE 15

Señor de los Cielos Tequila blanco/ Añejo Cristalino / Extra Añejo

BANDERA FLIGHT 10

Sangrita, Tequila, fresh lime

MARGARITA FLIGHT 26

Cucumber, Watermelon, Pomegranate, Gardez, Mango (comes w/sparkle)

MR.TEMPO & VAGO MEZCAL FLIGHT 20

Espadín, Elote, Ensamble

MAS DESMADRE

ROYALTY SPECIALS

CORN TORTILLAS, MELTED CHEESE, GUAJILLO-BRAISED SHORT RIB, ONION, CILANTRO, W/ A SIDE OF HABANERO SAUCE AND CONSOME 18

BREAKFAST TACOS

CORN TORTILLA, REFRIED BEANS, HOUSE SPECIAL SAUCE, SUNNY SIDE UP EGGS, SOYRIZO, TOPPED W/ PICO, LIME CREMA, QUESO FRESCO AND FRESH AVOCADO 14

ENFRIJOLADAS

CORN TORTILLA, STUFFED W/ CHEESE, TOPPED W/ BEAN SAUCE, QUESO FRESCO, LIME CREMA, GREEN ONIONS, AND A FRIED EGG 14

AVOCADO TOAST

GRILLED SOURDOUGH, FRESH SALAD, TOPPED W/ SLICED AVOCADO, SCRAMBLED EGGS, CHEDDAR CHEESE, SERVED W/ HASH BROWNS 14

CARNE ASADA #MASCHINGON

GRILLED STEAK SERVED W/ REFRIED BEANS, CHILAQUILES, TOPPED W/ SUNNY SIDE UP EGG 18

TWO EGGS COOKED ANY STYLE, YOUR CHOICE OF BACON, ASADA, SOYRIZO OR CHILE VERDE CARNITAS, SERVED W/ HASH BROWNS AND TOAST 16

BREAKFAST SANDWICH

#MASCHINGON

BACON, CHEESE, SOURDOUGH BREAD, EGGS, LETTUCE, TOMATO, MAYO, KETCHUP 16

CHILAQUILES MR. TEMPO

HOUSE SPECIAL SAUCE, LIME CREMA, MELTED CHEESE AND PICO, SERVED W/ REFRIED BEANS AND TWO SUNNY SIDE UP EGGS AND YOUR CHOICE OF PORK BELLY, CARNE ASADA OR CHICKEN TINGA 16

PORK BELLY BENEDICT

MUFFIN BREAD, CHILE VERDE HOLLANDAISE, PICO, PECORINO CHEESE AND MICRO CILANTRO, SERVED W/ HASH BROWNS 16

SHORT RIB BENEDICT

BRAISED SHORT RIB, CHIPOTLE HOLLANDAISE, PICO, PECORINO CHEESE AND MICRO CILANTRO, SERVED W/ HASH BROWNS 16

STEAK AND EG

NEW YORK STEAK, TWO EGGS ANY STYLE, CHIMICHURRI SAUCE, SERV W/ HASH BROWNS AND TOAST 18

COWGIRL AND EGGS

COWGIRL, TWO EGGS ANY STYLE, CHIMICHURRI SAUCE, SERVED W/ HASH BROWNS AND TOAST 72

HUEVOS CON MACHACA

SHREDDED SHORT RIB MIXED W/ SCRAMBLED EGGS AND PICO, SERVE W/ REFRIED BEANS AND CHILAQUILE

TORTILLA CHIPS, REFRIED BEANS, SO HOUSE SPECIAL SAUCE, TWO SUNNYS! UP EGGS, TOPPED WITH PICO, LIME CR QUESO FRESCO AND FRESH AVOCADO

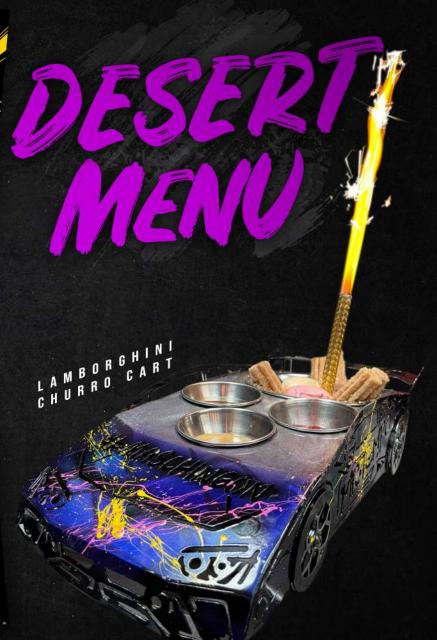
#WEEKENDBRUNCH

MAS DESMADRE



M A S C H I N G O N





SENOR DAME MAS PREMIUM



VODKA

TITO'S 9 KETEL ONE 10 KETEL ONE ORANJE 10 BELVEDERE 12 GREY GOOSE 12

BACARDI 9 CAPTAIN MORGAN 9 MALIBU 10 RON ZACAPA 23 12 RON ZACAPA XO 20 FLOR DE CAÑA CENTENARIO 25

EMPRESS 9 BOMBAY SAPPHIRE 10 HENDRICK'S 11



RESERVA BY JORGE CUEVA 28 DAME MÁS EXTRA AÑEJO RESERVA BY JORGE CUEVA 30 SEÑOR DE LOS CIELOS BLANCO 8 REINA DEL SUR BLANCO 8 CASA AMIGOS S12 R14 A18 FORTALEZA S12 R14 A18 SIETE LEGUAS 812 R14 A16 TEQUILA OCHO 812 R 14 A 16 DON JULIO 812 R 14 A 16 PATRON 812R 14 SEÑOR DE LOS CIELOS AÑEJO CRISTALINO 14 SEÑOR DE LOS CIELOS EXTRA AÑEJO 18 CLASE AZUL S17 R28 A55 HERRADURA 812R 14 A 16 DON JULIO 70 18 HERRADURA ULTRA AÑEJO 22 DON JULIO 1942 30 HERRADURA SUPREMA EXTRA AÑEJO 48 DON JULIO ULTIMA RESERVA 60

REMY MARTIN XO 32. HENNESSY XO 35

BOURBON

OLD FORESTER 8 JACK DANIEL'S 9 BUFFALO TRACE 9 MAKER'S MARK 10 BULLETT 10 BASIL HAYDEN 11 EAGLE RARE 10 YR. 12 KNOB CREEK 12 WOODFORD RESERVE 14 ANGELS ENVY 14 BLANTON'S 20

GUAC & CHIPS VEGGIE RICE

PORK BELLY BITES CUCARACHOS CRISPY SHRIMP

NACHOS OR MUCHO LOCO FRIES

ADD MEAT \$2

(CHICKEN TINGA / ASADA / PORK BELLY)

TINGA TAQUITOS

POW POW WINGS

LOS 3 ANIMALES TACOS (KOREAN / SHORT RIB / TINGA)

CHICKEN ENCHILADAS

VEGGIES TACOS (3)

KOREAN TACOS (3) FISH TACOS (3)

ASADA TACOS (3)

PRESSED CHEESEBURGER

TACOS DE LA SIERRA (BEAN & CHEESE)

SHRIMP CEVICHE DIRTY FRIES STUFFED OYSTERS

3 Fresh Oysters House Fries









BOTTLED BEERS NOT CRAFT BEERS



Tempo Cantina







CABERNET SAUVIGNON

Sycamore Lane, California Cuttings, California Austin Hope, California

RED BLENDS

Anonymous, Napa Valley 50 The Prisoner, Napa Valley 65 Orin Swift Abstract, Napa Valley 65

PINOT GRIGIO

Pighin, Friuli 24 Sycamore Lane, California 10

PINOT NOIR

Martin Ray, Sonoma Coast

MERLOT

Sycamore Lane, California

SPARKLING

Zonin Prosecco Split Moët & Chandon Rose Split Moët Chanfon Brut Split Veuve Clicquor Yellow Ace of Spaders Brut Gold







SanDiego



Tempo Urban Kitchen Opens with Bold Menu of Modern American Cuisine



Westeful World











The Tempo at this Urban Kitchen is Completely Upbeat!















Restaurant keeps its own Tempo with urban flair

































examiner.com







FINANCIALS

CHINGON RESTAURANT GROUP

AVAILABLE UPON REQUEST: JORGE@MRTEMPO.COM



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- 4. YOU MUST MAINTAIN MINIMUM SALES PERFORMANCE LEVELS. IF YOU FAIL TO DO SO, YOU COULD LOSE ANY TERRITORIAL RIGHTS YOU ARE GRANTED AND/OR THE LICENSOR COULD TERMINATE YOUR AGREEMENT RESULTING IN THE LOSS OF YOUR INVESTMENT, OR BOTH.
- 5. IF YOU ARE MARRIED, YOUR SPOUSE MUST SIGN A PERSONAL GUARANTEE OR OTHER SPOUSAL CONSENT, WHICH MAKES YOUR SPOUSE INDIVIDUALLY LIABLE FOR YOUR FINANCIAL OBLIGATIONS UNDER THE AGREEMENT WHETHER OR NOT SUCH SPOUSE IS INVOLVED IN THE OPERATION OF THE RESTAURANT. THIS GUARANTEE WILL PLACE BOTH YOUR AND YOUR SPOUSE'S MARITAL AND PERSONAL ASSETS AT RISK IF YOUR RESTAURANT FAILS.
- 6. THERE MAY BE OTHER RISKS CONCERNING THIS LICENSE.



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We do not offer any direct or indirect financing for your initial investment for a restaurant. The availability and terms of financing with third-party lenders will depend on factors such as the availability of financing generally, your credit, and policies of lending institutions concerning the type of business operated.



