

TEQUILA

BLANCO UNAGED

APOCALYPTO	\$13
Dried fruit, light vanilla, clean agave	
CASAMIGOS	\$11
Vanilla, honey, citrus	
CAZADORES	\$6
Agave, star anise, herbal	
CLASE AZUL	\$21
Papaya, brown sugar, black pepper	
CENOTE	\$10
Spices, subtle wood, green vegetables	
CENTENARIO	\$8
Yellow bell pepper, mango, nutmeg	
DON JULIO	\$11
Herbal, zesty lemon, citrus	
ESPOLON	\$8
Citrus, agave, vanilla	
GRAND MAYAN 3D	\$15
Vanilla, allspice, lemon	
PATRÓN	\$11
Citrus, white pepper, white chocolate	
ROOSTER ROJO	\$7
Black pepper, tomato leaf, pear	
TEQUILA OCHO	\$10
Pepper, prune, earth	
TIERRA NOBLE	\$12
Agave, black pepper, butter	
TROMBA	\$9
Caramel, pineapple, mint	
VOLCAN	\$10
Fresh mint, herbs, spice	

REPOSADO AGED 2 TO 11 MONTHS

ARETTE	\$10
Agave, honey, caramel	
CABO WABO	\$11
Vanilla, cinnamon, almond	
CASAMIGOS	\$13
Caramel, butter, pvepper	
CAZADORES	\$8
Mild pepper, nutmeg, dry spice	
CENTENARIO	\$9
Oak, butterscotch, black pepper	
CENOTE	\$13
Vanilla, wood, spices	
CLASE AZUL	\$24
Vanilla, caramel, butterscotch	
DON JULIO	\$13
Biscuit, vanilla, pear	
DON JULIO DBL CASK	\$17
Sweet fig, oak, hint of smokiness	
HERRADURA	\$12
Orange peel, baking spice, vanilla	
KAH	\$12
Pepper, butterscotch, tobacco	
PATRÓN	\$13
Thyme, vanilla, butterscotch	
ROOSTER ROJO	\$8
Vanilla, cooked agave, caramel	
TEQUILA OCHO	\$12
Almons, vanilla, vegetal	
TIERRA NOBLE	\$14
Caramel, oak, butterscotch	
TROMBA	\$11
Coco, toasted nuts, orange, smoke	

ANËJO AGED 1 TO 3 YEARS

ARETTE	\$11
Oak, vanilla, vegetal	
CAZADORES	\$10
Mild pepper, nutmeg, dry spice	
CENTENARIO	\$11
Buttery, Clove, white pepper	
CENOTE	\$15
Vanilla, spice, chocolate	
CLASE AZUL	\$91
Vanilla, oak, caramel	
DON JULIO	\$14
Biscuit, vanilla, pear	
HORNITOS CRISTALINO	\$8
Filtered. Black pepper, agave, oak	
KAH	\$14
Vanilla, oak, cinnamon	
MAESTRO DOBEL	\$12
Filtered. Melon, caramelized pineapple	
PADRE AZUL	\$22
Oak, honey, almond	
PATRÓN	\$14
Gingerbread, vanilla, sandalwood	
ROOSTER ROJO	\$9
Vanilla fudge, dark chocolate	
TEQUILA OCHO	\$13
Oak, spices, vanilla	
TIERRA NOBLE	\$16
Whiskey, cherry, vanilla	
TROMBA	\$13
Citrus, vanilla, stone fruits, smoke	

MEZCAL IS MAINLY PRODUCED IN OAXACA. AGAVES ARE COOKED IN EARTHEN PITS LINED WITH VOLCANIC ROCKS AND CHARCOALS. THIS AGAVE BASED SPIRIT IMPARTS STRONG, SMOKY AND EARTHY NOTES. A UNIQUE AND EXCLUSIVE TASTE.

EXTRA ANËJO AGED 3 YEARS & MORE

CAZADORES	\$16
EXTRA ANËJO	
Agave, cinnamon, vanilla	
CLASE AZUL	\$200
ULTRA	
Success, notes of upper tax bracket	
JOSE CUERVO	\$26
RESERVA DE LA FAMILIA	
Smoky, whiskey oak, cherry	
GRAND MAYAN	\$20
ULTRA AGED	
Clove, cocoa, butter	
TIERRA NOBLE	\$31
EXTRA ANËJO	
Sweet fruit, woody, mild pepper	

MEZCAL

AGUA SANTA	\$11	KOCH ENSAMBLE	\$13
Citrus, tropical fruits, honey, agave, smoke		Leather, vanilla spice, smoke	
ALIPUS SAN LUIS	\$13	KOCH ESPADIN	\$11
Citrus, tropical fruits, honey, agave, smoke		Pecan, Campfire Smoke, grapes	
ALIPUS SAN BALTAZAR	\$14	KOCH MADRECUISHE	\$16
Leather, cinnamon, caramel		Charred oak, thyme, woody pepper	
CASAMIGOS	\$13	KOCH TOBASICHE	\$16
Smoke, cucumber, pollen, more smoke		Sweet citrus, roasted sugar, green ground vegetables	
CLASE AZUL	\$82	KOCH MEXICANO	\$16
Elegant smoke, mineral notes, wood		Black pepper, red chilli with roasted fruit	
EL JOLGORIO CUISHE	\$27	MEZCAL UNION UNO	\$11
Smoke-dried grass, green apple, flint		Key lime pie, rubber, vanilla	
EL JOLGORIO TEPEZTATE	\$28	MEZCAL UNION EL VIEJO	\$14
Herbal, earthy, lime		Fresh vegetable, wood, earth	
EL JOLGORIO TOBALA	\$28	MONTELOBOS	\$10
Tangy citrus fruit, sweet banana, roasted agave		White pepper, cilantro, peatvv	
ENMASCARADO 45	\$13	SOMBRA	\$10
Smoking charcoal, salted caramel, Apple wood		White pepper, jalapeno, firwood	
ENMASCARADO 54	\$17	SIETE MISTERIOS DOBA-YEJ	\$11
Bonfire, smokey grass, leather		Grilled lemon, vegetal agave, earthy	
KOCH ARROQUEÑO	\$16	LOS DANZANTES JOVEN	\$14
Grassy, light smoke, rich fruity sweetness		Floral, light smoke, citrus	
KOCH BARRIL	\$16	LOS DANZANTES REPOSADO	\$15
White pepper, red apple, smoked paprika		Rich smoke, honey and roasted agave fruitiness	

OTHER AGAVES

ESTANCIA - RAICILLA
Pine resin, burnt anise

\$11

ESTANCIA - DESTILADO DE PULQUE
Spicy wintergreen, hint of licorice

\$11