

TEQUILA

BLANCO UNAGED

APOCALYPTO	\$13
Dried fruit, light vanilla, clean agave	
BARCINO	\$11
Floral, citrus, smooth sweet agave	
CABO WABO	\$9
Pepper, citrus, flower	
CASAMIGOS	\$11
Vanilla, honey, citrus	
CAZADORES	\$6
Agave, star anise, herbal	
CENOTE	\$10
Spices, subtle wood, green vegetables	
CENTENARIO	\$8
Yellow bell papper, mango, nutmeg	
CLASE AZUL	\$21
Papaya, brown sugar, black pepper	
CORZO	\$11
White pepper, lime zest, floral	
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	
SANGRE DE VIDA	\$15
Green banana, belle pepper, citrus	
TAPATIO	\$8
Strong pepper, vegetal, citrus fruits	
TEQUILA OCHO	\$10
Pepper, prune, earth	
TEREMANA	\$9
Agave, pepper, citrus	
TIERRA NOBLE	\$12
Agave, black pepper, butter	
TROMBA	\$9
Caramel, pineapple, mint	
VILLA ONE	\$8
Vegetal, Agave, black pepper	
VOLCAN	\$10
Fresh mint, herbs, spice	

REPOSADO AGED 2 TO 11 MONTHS

ARETTE	\$10
Agave, honey, caramel	
BARCINO	\$12
Maple, nutty, spicy fruits	
CABO WABO	\$11
Vanilla, cinnamon, almond	
CASAMIGOS	\$13
Caramel, butter, pvepper	
CAZADORES	\$8
Mild pepper, nutmeg, dry spice	
CENOTE	\$13
Vanilla, wood, spices	
CENTENARIO	\$9
Oak, butterscotch, black pepper	
CLASE AZUL	\$24
Vanilla, caramel, butterscotch	
CORZO	\$13
Honey, coconut, pineapple	
DON JULIO	\$13
Biscuit, vanilla, pear	
DON JULIO DBL CASK	\$17
Sweet fig, oak, hint of smokiness	
ESPOLON	\$9
Caramel, apricot, sweet fruits	
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	
TEREMANA	\$10
Vanilla, oak, pepper	
TIERRA NOBLE	\$14
Caramel, oak, butterscotch	
TROMBA	\$11
Coco, toasted nuts, o range, smoke	
VILLA ONE	\$10
Caramel, Vanilla, Butterscotch	

ANÉJO AGED 1 TO 3 YEARS

ARETTE	\$11
Oak, vanilla, vegetal	
ARETTE SUAVE	\$19
Almond, vanilla, black pepper	
BARCINO	\$13
Woody, vanilla spice, caramel	
CASAMIGOS	\$14
Honeysuckle, mocha, white pepper	
CAZADORES	\$10
Mild pepper, nutmeg, dry spice	
CENOTE	\$15
Vanilla, spice, chocolate	
CENTENARIO	\$11
Buttery, Clove, white pepper	
CLASE AZUL	\$91
Vanilla, oak, caramel	
CORZO	\$15
Butter, oak, vanilla	
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	
TAPATIO	\$10
Cocoa, nutmeg, agave pepper	
TEQUILA OCHO	\$13
Oak, spices, vanilla	
TIERRA NOBLE	\$16
Whiskey, cherry, vanilla	
TROMBA	\$13
Citrus, vanilla, stone fruits, smoke	
VILLA ONE	\$12
Caramel, Oak, Cream Soda	

EXTRA ANÉJO AGED 3 YEARS & MORE

CAZADORES EXTRA ANÉJO	\$16	JOSE CUERVO RESERVA DE LA FAMILIA	\$26	GRAND PATRON PIEDRA	\$61
Agave, cinnamon, vanilla		Smokey, whiskey oak, cherry		French oak, vanilla, mushroom	
CLASE AZUL ULTRA	\$200	GRAND MAYAN ULTRA AGED	\$20	TIERRA NOBLE EXTRA ANÉJO	\$31
Success, notes of upper tax bracket		Clove, cocoa, butter		Sweet fruit, woody, mild pepper	
DON JULIO 1942	\$42				
Vanilla, caramel, oak					

MEZCAL

AGAVE DE CORTES	\$12	KOCH TOBASICHE	\$16
Citrus, mint, light smoke		Sweet citrus, roasted sugar, green ground vegetables	
AGUA SANTA	\$11	LOS DANZANTES JOVEN	\$14
Citrus, tropical fruits, honey, agave, smoke		Floral, light smoke, citrus	
ALIPUS SAN LUIS	\$13	LOS DANZANTES REPOSADO	\$15
Citrus, tropical fruits, honey, agave, smoke		Rich smoke, honey and roasted agave fruitiness	
ALIPUS SAN BALTAZAR	\$14	LOS DANZANTES ANEJO	\$17
Leather, cinnamon, caramel		Vanilla, wood, cinnamon	
CASAMIGOS	\$13	LOS DANZANTES PECHUGA	\$17
Smoke, cucumber, pollen, more smoke		Grass, orange zest and lemon juice	
CLASE AZUL	\$82	LOS DANZANTES SIERRA NEGRA	\$18
Elegant smoke, mineral notes, wood		Chili pepper, candied sweetness, light smoke	
EL JOLGORIO CUISHE	\$27	MEZCAL UNION UNO	\$11
Smoke-dried grass, green apple, flint		Key lime pie, rubber, vanilla	
EL JOLGORIO PECHUGA	\$29	MEZCAL UNION EL VIEJO	\$14
Dried tropical fruits, smoked turkey, apple		Fresh vegetable, wood, earth	
EL JOLGORIO TEPEZTATE	\$28	MONTELOBOS	\$10
Herbal, earthy, lime		White pepper, cilantro, peat	
EL JOLGORIO TOBALA	\$28	NUESTRA SOLEDAD SANTIAGO MATATLAN	\$16
Tangy citrus fruit, sweet banana, roasted agave		Ash, silky pepper, agave minerality	
EL JOLGORIO TODOS SANTOS TOBASICHE	\$39	NUESTRA SOLEDAD LACHIGUI MIAHUATLAN	\$17
Sweet toffee cake, garden herbs, soft smoke		Charred wood, smoked meat, clean smoke	
ENMASCARADO 45	\$13	ORIGEN RAIZ CENIZO	\$16
Smoking charcoal, salted caramel, Apple wood		Green apple, pear, spice	
ENMASCARADO 54	\$17	ORIGEN RAIZ CHACALENO	\$19
Bonfire, smokey grass, leather		Mint leave, dusty leather	
KOCH ARROQUEÑO	\$16	ORIGEN RAIZ PECHO DE VENADO	\$26
Grassy, light smoke, rich fruity sweetness		Gentle smoke, wild meat, roasted sunflower seeds	
KOCH BARRIL	\$16	SOMBRA	\$10
White pepper, red apple, smoked paprika		White pepper, jalapeno, firwood	
KOCH ESPADIN	\$11	SIETE MISTERIOS DOBA-VEJ	\$11
Pecan, Campfire Smoke, grapes		Grilled lemon, vegetal agave, earthy	
KOCH MADRECUISHE	\$16		
Charred oak, thyme, woody pepper			

AGAVES DISTILATES

CINCO SENTIDOS - CHINO	\$23	ESTANCIA - DESTILADO DE PULQUE	\$11
Buttery, Strawberry cream, earthy licorice		Spicy wintergreen, hint of licorice	
CINCO SENTIDOS - PECHUGA DE POBLANO MOLE	\$24	ESTANCIA - RAICILLA	\$11
Cumin, peanuts, cocoa, grilled pineapple,		Pine resin, burnt anise	
CINCO SENTIDOS - TEPEXTATE	\$24		
Green chilli, violet, charred potato			