

MEZCAL			
CORTES	\$14	LOS DANZANTES JOVEN	\$14
Citrus, light smoke			
CORTES EXTRA	\$21	LOS DANZANTES REPO	\$15
Fruit, smoke			
AGUA SANTA	\$11	LOS DANZANTES ANEJO	\$17
Vanilla and smoky			
EL SAN ANDRES	\$14	LOS DANZANTES PECHUGA	\$17
Almonds, eucalyptus			
EL SAN LUIS	\$13	LOS DANZANTES SIERRA	\$20
Lemon, mint			
EL BALTAZAR	\$14	NEGRA	
Cinnamon, caramel			
CASAMIGOS	\$13	MEZCAL UNION UNO	\$11
Lemon, pollen			
CLASE AZUL	\$82	MEZCAL UNION EL VIEJO	\$14
Smoke, mineral, wood			
EL JOLGORIO ARROQUEÑO	\$29	MONTELOBOS	\$10
Licorice, earthy minerals			
EL JOLGORIO CUISHE	\$27	NUESTRA SOLEDAD	\$16
Green apple, flint			
EL JOLGORIO PECHUGA	\$29	SANTIAGO MATATLAN	
Lemon, smoked turkey			
EL JOLGORIO TEPEZTATE	\$28	Ash, silky pepper, minerals	
Licorice, lime			
EL JOLGORIO TOBALA	\$28	NUESTRA SOLEDAD	\$17
Licorice, banana, agave			
EL JOLGORIO	\$39	LACHIGUI MIAHUATLAN	
TODOS SANTOS - ARROQUEÑO		Charred wood, smoked meat, clean smoke	
Licorice, thyme			
EL JOLGORIO	\$39	ORIGEN RAIZ CENIZO	\$16
TODOS SANTOS - TOBASICHE		Green apple, pear, spice	
Licorice, garden herbs, smoke			
ENMASCARADO 45	\$13	ORIGEN RAIZ CHACALENO	\$17
Licorice, caramel, wood			
ENMASCARADO 54	\$17	Creamy, white pepper, roasted banana	
Licorice, grass, leather			
KOCH ARROQUEÑO	\$16	ORIGEN RAIZ	\$26
Licorice, smoke, sweetness			
KOCH BARRIL	\$16	PECHO DE VENADO	
Licorice, smoked paprika			
KOCH ESPADIN	\$11	Smoke, wild meat, sunflower seeds	
Licorice, fire smoke, grapes			
KOCH MADRECUISHE	\$16	SOMBRA	\$10
Licorice, thyme, Pepper			
KOCH TOBASICHE	\$16	White pepper, jalapeno, firewood	
Licorice, sugar, greens			
LAGRIMAS DE DOLORES	\$16	SIETE MISTERIOS DOBA-YEJ	\$11
Licorice, lemon, agave, soil			
LAGRIMAS DE DOLORES	\$16		
LICORICE, sweet, grassy			
LAGRIMAS DE DOLORES	\$20		
LICORICE, ash			

AGAVE DISTILLATES

CINCO SENTIDOS CHINO	\$23
Butter, earthy, licorice	
CINCO SENTIDOS DE MOLE	\$24
Mole, cumin, light chili spice	
CINCO SENTIDOS	\$24
TEPEZTATE	
Green chili, violet, charred potato	
ESTANCIA DESTILADO	\$11
Cardamom, lemongrass, licorice	
ESTANCIA RAICILLA	\$11
Roasted agave, plum, green tea leaf	

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Mole, cumin, light chili spice	
CINCO SENTIDOS	\$24
TEPEZTATE	
Green chili, violet, charred potato	
ESTANCIA DESTILADO	\$11
Cardamom, lemongrass, licorice	
ESTANCIA RAICILLA	\$11
Roasted agave, plum, green tea leaf	

BLANCO UNAGED	
ADICTIVO	\$10
Cooked Agave, vanilla, white pepper	
APOCALYPTO	\$13
Dried fruit, vanilla, clean agave	
BARCINO	\$11
Floral, citrus, smooth agave	
CABO WABO	\$9
Pepper, citrus, flower	
CASAMIGOS	\$11
Vanilla, honey, citrus	
CAZADORES	\$6
Agave, star anise, herbal	
CENOTE	\$10
Spices, wood, green vegetables	
CENTENARIO	\$8
Yellow bell pepper, mango, nutmeg	
CLASE AZUL	\$30
Papaya, brown sugar, black pepper	
CORZO	\$12
White pepper, lime zest, floral	
DON JULIO	\$11
Herbal, zesty lemon, citrus	
EL TEQUILENO	\$9
Black pepper, citrus, minerals	
ESPOLON	\$8
Citrus, agave, vanilla	
GRAN MAYAN 30	\$15
Vanilla, allspice, lemon	
PATRÓN	\$11
Citrus, pepper, white chocolate	
ROOSTER ROJO	\$7
Black pepper, tomato leaf, pear	
SANGRE DE VIDA	\$15
Green banana, bell pepper, citrus	
TAPATIO	\$8
Strong pepper, vegetal, citrus fruits	
TAVI	\$15
Vanilla, nutmeg, chocolate	
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	

TEQUILA	
REPOSADO	
AGED 2 TO 11 MONTHS	
ADICTIVO	\$12
Caramel, honey, vanilla	
ARETTE	\$10
Agave, honey, caramel	
BARCINO	\$12
Maple, nutty, spicy fruits	
CABO WABO	\$11
Vanilla, cinnamon, almond	
CASAMIGOS	\$14
Caramel, butter, pepper	
CAZADORES	\$8
Mild pepper, nutmeg, dry spice	
CENOTE	\$13
Vanilla, wood, spices	
CENTENARIO	\$9
Oak, butterscotch, black pepper	
CLASE AZUL	\$38
Caramel, cedar wood, vanilla	
CORZO	\$13
Honey, coconut, pineapple	
DON JULIO	\$13
Biscuit, vanilla, pear	
DON JULIO DBL CASK	\$17
Sweet fig, oak, light smokiness	
EL TEQUILENO	\$10
Oak, caramel, cinamon	
ESPOLON	\$9
Caramel, apricot, sweet fruits	
HERRADURA	\$12
Orange peel, baking spice, vanilla	
KAH	\$12
Pepper, butterscotch, tobacco	
LA GRITONA	\$12
Vanilla, vegetal, anise	
PATRÓN	\$13
Thyme, vanilla, butterscotch	
ROOSTER ROJO	\$8
Vanilla, cooked agave, caramel	
TAPATIO	\$9
Smoked caramel, nuts, vanilla	
TAVI	\$14
Vanilla, butterscotch, caramel	
TEQUILA OCHO	\$12
Almond, vanilla, vegetal	
TEREMANA	\$10
Vanilla, oak, pepper	
TIERRA NOBLE	\$14
Caramel, oak, butterscotch	
TROMBA	\$11
Coco, toasted nuts, orange, smoke	
VILLA ONE	\$10
Caramel, vanilla, butterscotch	

AÑEJO	
AGED 1 TO 3 YEARS	
ADICTIVO	\$16
Maple syrup, honey, oak	
ARETTE	\$11
Oak, vanilla, vegetal	
ARETTE SUAVE	\$19
Almond, vanilla, black pepper	
BARCINO	\$13
Wood, vanilla spice, caramel	
CASAMIGOS	\$15
Honeysuckle, mocha, white pepper	
CAZADORES	\$10
Mild pepper, nutmeg, dry spice	
CENOTE	\$15
Vanilla, spice, chocolate	
CENTENARIO	\$11
Butter, clove, white pepper	
CLASE AZUL	\$112
Vanilla, oak, caramel	
CORZO	\$15
Butter, oak, vanilla	
DON JULIO	\$14
Lime, sweet fruit, peach	
HORNITOS CRISTALINO	\$8
Filtered. black pepper, agave, oak	
KAH	\$14
Vanilla, oak, cinnamon	
MAESTRO DOBEL	\$12
Filtered. Sweet lime, pepper, herbal	
PADRE AZUL	\$22
Oak, honey, almond	
PATRÓN	\$14
Gingerbread, vanilla, sandalwood	
ROOSTER ROJO	\$9
Vanilla fudge, dark chocolate	
TAPATIO	\$10
Cocoa, nutmeg, agave pepper	
TAVI	\$16
Honey, vegetal, brine	
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	

TEQUILA	
EXTRA AÑEJO	
AGED 3 YEARS & MORE	
CAZADORES	\$16
Agave, cinnamon, vanilla	
CLASE AZUL - ULTRA	\$250
Success, notes of upper tax bracket	
DON JULIO 1942	\$42
Vanilla, caramel, oak	
DON JULIO - ULTIMA RESERVA	\$80
Fruity, citrus, peach	
JOSE CUERVO RESERVA DE LA FAMILIA	\$26
Smokey, whiskey oak, cherry	
GRAN MAYAN - ULTRA	\$20
Clove, cocoa, butter	
PATRON - PIEDRA	\$61
French oak, vanilla, mushroom	
SAN MATIAS - GRAN RESERVA	\$16
Salt, caramel, chocolate	
TEARS OF LLORONA	\$54
Fruit, smoke, butterscotch	
TIERRA NOBLE - EXTRA	\$33
Sweet fruit, woody, mild pepper	

TEQUILA VS MEZCAL	
1.	TEQUILA IS MADE ONLY USING BLUE WEBBER AGAVES. MEZCAL CAN BE MADE FROM MORE THAN 30 VARIETIES.
2.	TEQUILA IS MADE MOSTLY IN THE STATE OF JALISCO, WHEREAS MEZCAL IS MAINLY FROM OAXACA.
3.	TEQUILA AGAVES ARE STEAM-COOKED IN PRESSURIZED OVENS, MEZCAL AGAVES ARE COOKED AND SMOKED IN EARTHEN PITS.
TYPES OF TEQUILAS	
BLANCO	
Unaged. Agave-forward. Sharp and clean.	
It is tequila in its simplest form.	
REPOSADO	
Aged 2 to 12 months. Reposado means "rested". Gold hue.	
Sweeter notes are introduced to the mix	
AÑEJO	
Aged 1 to 3 years. Añejo means "vintage". Dark Amber.	
Deep and rich flavours. Best choice for sipping.	
EXTRA AÑEJO	
Aged 3 years & more. The finest of it all.	
A whole new tasting experience.	