

# MEZCAL

<b>AGAVE DE CORTES</b> .....	\$14
Citrus, mint, light smoke	
<b>AGAVE DE CORTES EXTRA AÑEJO</b>	\$21
Caramel, fruit, smoke	
<b>ALIPUS BALTAZAR</b> .....	\$14
Leather, cinnamon, caramel	
<b>ALIPUS SAN MIGUEL ANNIVER. ...</b>	\$24
figs, burnt apple, dry spice	
<b>BOZAL BARRIL</b> .....	\$24
herbaceous, spicy, honey	
<b>BOZAL ENSAMBLE</b> .....	\$13
sweet citrus, floral, light smoke	
<b>BOZAL TOBASICHE</b> .....	\$18
Minerals, anise, botanical	
<b>CASAMIGOS JOVEN</b> .....	\$13
Smoke, cucumber, pollen	
<b>CLASE AZUL JOVEN</b> .....	\$82
Elegant smoke, mineral, wood	
<b>EL JOLGORIO ARROQUEÑO</b> ....	\$29
marzipan, anise, earthy minerals	
<b>EL JOLGORIO COVOTE</b> .....	\$41
Spicy BBQ, fresh lime, minerals	
<b>EL JOLGORIO CUISHE</b> .....	\$27
Grass, green apple, flint	
<b>EL JOLGORIO PECHUGA</b> .....	\$29
Dried fruits, smoked turkey	
<b>EL JOLGORIO TEPEZTATE</b> .....	\$28
Herbal, earthy, lime	
<b>EL JOLGORIO TOBALA</b> .....	\$28
Citrus, sweet banana, agave	
<b>EL JOLGORIO T.S. ARROQUEÑO</b>	\$39
pepper, clove, thyme	
<b>EL JOLGORIO T.S. TOBASICHE ...</b>	\$39
Toffee cake, garden herbs, smoke	
<b>ENMASCARADO 45</b> .....	\$13
Charcoal, salted caramel, wood	
<b>ENMASCARADO 54</b> .....	\$17
Bonfire, smokey grass, leather	
<b>ILEGAL MEZCAL JOVEN</b> .....	\$10
Burnt tire, exhaust, tobacco	
<b>LAGRIMAS DE DOLORES</b> .....	\$16
<b>CASTILLA</b>	
Herbaceous, sweet, grassy	
<b>LAGRIMAS DE DOLORES</b> .....	\$20
<b>SIERRENO</b>	
Pine, tobacco, ash	
<b>LOS DANZANTES JOVEN</b> .....	\$14
Floral, light smoke, citrus	
<b>LOS DANZANTES REPOSADO</b> ....	\$15
Smoke, honey, roasted agave	
<b>LOS DANZANTES AÑEJO</b> .....	\$17
Vanilla, wood, cinnamon	
<b>LOS DANZANTES ARROQUEÑO</b>	\$23
almonds, pears, butter	
<b>LOS DANZANTES PECHUGA</b> .....	\$17
Grass, orange zest, lemon juice	
<b>LOS DANZANTES SIERRA NEGRA</b>	\$20
Chili, candy, smoke	
<b>MEZCAL DE LEYENDAS ANCHO</b>	\$14
Acetone, Teragon, Basil	

<b>MEZCAL DE LEYENDAS CENIZO</b>	\$15
Chocolate, Basil, Earth	
<b>MEZCAL DE LEYENDAS TOBALA</b>	\$16
anise, lemongrass, sweet fruits	
<b>MEZCAL UNION UNO</b> .....	\$11
Key lime pie, rubber, vanilla	
<b>MEZCAL UNION EL VIEJO</b> .....	\$14
Fresh vegetable, wood, earth	
<b>MONTELOBOS</b> .....	\$10
White pepper, cilantro, peat	
<b>NUESTRA SOLEDAD</b> .....	\$16
<b>SANTIAGO MATATLAN</b>	
Ash, silky pepper, minerals	
<b>NUESTRA SOLEDAD LACHIGUI</b>	\$17
<b>MIAHUATLAN</b>	
Charred wood, smoked meat	
<b>NUESTRA SOLEDAD ZOQUITLAN</b>	\$14
pepper, vanilla, leather	
<b>ORIGEN RAIZ CENIZO</b> .....	\$16
Green apple, pear, spice	
<b>ORIGEN RAIZ CHACALENO</b> .....	\$19
White pepper, roasted banana	
<b>ORIGEN RAIZ PECHO DE VENADO</b>	\$26
Smoke, wild meat, sunflower seeds	
<b>SIETE MISTERIOS DOBA-VEJ</b> ....	\$11
Grilled lemon, agave, soil	

## AGAVE DISTILLATES

<b>CABALLITO CERRERO AZUL</b> ....	\$15
Black pepper, vegetal, earth	
<b>CABALLITO CERRERO CHATO</b>	\$16
Cinnamon, earth, black pepper	
<b>CINCO SENTIDOS ARROQUEÑO</b>	\$24
sweet agave, cinnamon, earthy	
<b>CINCO SENTIDOS CHINO</b> .....	\$23
Butter, earthy, licorice	
<b>CINCO SENTIDOS DE MOLE</b> .....	\$24
Mole, cumin, light chili spice	
<b>CINCO SENTIDOS MEXICANO</b> ....	\$18
citrus fruits, earthy, dried herbs	
<b>CINCO SENTIDOS TEPEZTATE</b> ...	\$24
Green chili, violet, charred potato	
<b>DERRUMBES DURANGO</b> .....	\$13
Leather, Vanilla, Caramel	
<b>DERRUMBES MICHOACAN</b> .....	\$13
Light, sweet, raspberry	
<b>DERRUMBES OAXACA</b> .....	\$13
Sharpie marker, citrus, floral	
<b>DERRUMBES SAN LUIS POTOSI</b> ...	\$13
Vegetal, cheese, earth	
<b>DERRUMBES TAMAULIPAS</b> .....	\$13
Peppers, blue cheese, citrus	
<b>DERRUMBES ZACATECAS</b> .....	\$13
White chocolate, sweet potato	
<b>ESTANCIA DESTILADO DE PULQUE</b>	\$11
Cardamom, lemongrass, licorice	
<b>ESTANCIA RAICILLA</b> .....	\$11
Roasted agave, plum, green tea	
<b>FLOR DEL DESIERTO SOTOL</b> ....	\$12
Grass, Anise, Earth	



# TEQUILA



## BLANCO UNAGED

<b>ADICTIVO</b> .....	\$11
Cooked Agave, vanilla, white pepper	
<b>ARETTE</b> .....	\$10
Black pepper, citrus, earth	
<b>ARETTE FUERTE 101</b> .....	\$15
Black pepper, earth, alcohol	
<b>CALIROSA</b> .....	\$13
Agave, citrus, fruity	
<b>CASAMIGOS</b> .....	\$12
Vanilla, honey, citrus	
<b>CAZADORES</b> .....	\$7
Agave, star anise, herbal	
<b>CENOTE</b> .....	\$12
Spices, wood, green vegetables	
<b>CENTENARIO</b> .....	\$10
Yellow bell pepper, mango, nutmeg	
<b>CLASE AZUL</b> .....	\$34
Papaya, brown sugar, black pepper	
<b>CORZO</b> .....	\$12
White pepper, lime zest, floral	
<b>DON JULIO</b> .....	\$12
Herbal, zesty lemon, citrus	
<b>EL TEQUILEÑO PLATINUM</b> .....	\$12
Black pepper, citrus, minerals	
<b>ESPOLON</b> .....	\$8
Citrus, agave, vanilla	
<b>FORTALEZA</b> .....	\$15
Agave, citrus, earthy, olive	
<b>GRAND MAYAN 3D</b> .....	\$15
Vanilla, allspice, lemon	
<b>PADRE AZUL</b> .....	\$14
Vanilla, Cream Soda, Flowers	
<b>PATRÓN</b> .....	\$12
Citrus, pepper, white chocolate	
<b>SAN MATIAS - TAHONA</b> .....	\$15
Cooked agave, teragon, honey	
<b>SANGRE DE VIDA</b> .....	\$15
Green banana, bell pepper, citrus	
<b>TAPATIO 110</b> .....	\$12
Agave, Black pepper, citrus	
<b>TAPATIO</b> .....	\$8
Strong pepper, vegetal, citrus fruits	
<b>TAVI</b> .....	\$15
Vanilla, nutmeg, chocolate	
<b>TEQUILA OCHO</b> .....	\$11
Pepper, prune, earth	
<b>TEREMANA</b> .....	\$11
Agave, pepper, citrus	
<b>TIERRA NOBLE</b> .....	\$13
Agave, black pepper, butter	
<b>TROMBA</b> .....	\$9
Caramel, pineapple, mint	

## REPOSADO 2-12 MONTHS

<b>ADICTIVO</b> .....	\$13
Caramel, honey, vanilla	
<b>ARETTE</b> .....	\$11
Agave, honey, caramel	
<b>CASAMIGOS</b> .....	\$14
Caramel, butter, pepper	
<b>CAZADORES</b> .....	\$9
Mild pepper, nutmeg, dry spice	
<b>CENOTE</b> .....	\$14
Vanilla, wood, spices	
<b>CENTENARIO</b> .....	\$12
Oak, butterscotch, black pepper	
<b>CLASE AZUL</b> .....	\$39
Caramel, cedar wood, vanilla	
<b>DON JULIO</b> .....	\$13
Biscuit, vanilla, pear	
<b>DON JULIO - DBL CASK</b> .....	\$17
Sweet fig, oak, light smokiness	
<b>EL TEQUILEÑO - GRAN RESERVA</b> .....	\$14
Oak, caramel, cinamon	
<b>EL TEQUILEÑO - SASSENACH</b> .....	\$25
Oak, Whiskey, Caramel	
<b>ESPOLON</b> .....	\$9
Caramel, apricot, sweet fruits	
<b>FORTALEZA</b> .....	\$17
Vanilla, oak, pepper, citrus	
<b>GRAND MAYAN</b> .....	\$18
Oak, caramel, citrus	
<b>KAH</b> .....	\$12
Pepper, butterscotch, tobacco	
<b>LA GRITONA</b> .....	\$13
Vanilla, vegetal, anise	
<b>PADRE AZUL</b> .....	\$17
Caramel, Vanilla, Molasses	
<b>PATRÓN</b> .....	\$13
Thyme, vanilla, butterscotch	
<b>SAN MATIAS - TAHONA</b> .....	\$16
Cooked Agave, vanilla, honey	
<b>SANGRE DE VIDA</b> .....	\$19
Citrus, Vanilla, Black Pepper	
<b>TAPATIO</b> .....	\$10
Smoked caramel, nuts, vanilla	
<b>TAVI</b> .....	\$16
Vanilla, butterscotch, caramel	
<b>TEQUILA OCHO</b> .....	\$13
Almond, vanilla, vegetal	
<b>TEREMANA</b> .....	\$12
Vanilla, oak, pepper	
<b>TIERRA NOBLE</b> .....	\$15
Caramel, oak, butterscotch	
<b>TRES AGAVES</b> .....	\$11
Vanilla, oak, caramel	
<b>TROMBA</b> .....	\$11
Coco, toasted nuts, orange, smoke	

## AÑEJO 1-3 YEARS

<b>ADICTIVO</b> .....	\$16
Maple syrup, honey, oak	
<b>ARETTE</b> .....	\$12
Oak, vanilla, vegetal	
<b>ARETTE - SUAVE</b> .....	\$19
Almond, vanilla, black pepper	
<b>BARCINO</b> .....	\$13
Wood, vanilla spice, caramel	
<b>CASAMIGOS</b> .....	\$15
Honeysuckle, mocha, white pepper	
<b>CAZADORES</b> .....	\$10
Mild pepper, nutmeg, dry spice	
<b>CENOTE</b> .....	\$16
Vanilla, spice, chocolate	
<b>CENTENARIO</b> .....	\$13
Butter, clove, white pepper	
<b>CLASE AZUL</b> .....	\$112
Vanilla, oak, caramel	
<b>CORZO</b> .....	\$15
Butter, oak, vanilla	
<b>DON JULIO</b> .....	\$14
Lime, sweet fruit, peach	
<b>ESPOLON</b> .....	\$11
Oak, vanilla, pepper	
<b>FORTALEZA</b> .....	\$22
Butterscotch, Cinnamon, Vanilla	
<b>PATRÓN</b> .....	\$14
Gingerbread, vanilla, sandalwood	
<b>SANGRE DE VIDA</b> .....	\$25
Vanilla, Caramel, Citrus	
<b>TAPATIO</b> .....	\$11
Cocoa, nutmeg, agave pepper	
<b>TAVI</b> .....	\$16
Honey, vegetal, brine	
<b>TEQUILA OCHO</b> .....	\$15
Oak, spices, vanilla	
<b>TEREMANA</b> .....	\$14
Vanilla, Caramel, Butter	
<b>TIERRA NOBLE</b> .....	\$18
Whiskey, cherry, vanilla	
<b>TROMBA</b> .....	\$13
Citrus, vanilla, stone fruits, smoke	
<b>VILLA ONE</b> .....	\$12
Caramel, oak, cream soda	

## CRISTALINOS CLEAR

<b>CAZADORES CRISTALINO</b> .....	\$11
woody, green apple, almond	
<b>HORNITOS - CRISTALINO</b> .....	\$8
Filtered. Black pepper, agave, oak	
<b>MAESTRO DOBEL</b> .....	\$12
Filtered. Sweet lime, pepper, herbal	

# TEQUILA

## EXTRA AÑEJO AGED 3 YEARS & MORE

<b>ARETTE - GRAN CLASE EXTRA</b> ....	\$24	<b>CAZADORES EXTRA</b> .....	\$16
Caramel, Vanilla, Oak		Agave, cinnamon, vanilla	
<b>CLASE AZUL GOLD</b> .....	\$68	<b>CLASE AZUL ULTRA</b> .....	\$250
Vanilla, Butter, Oak		Notes of upper tax bracket	
<b>DON JULIO 1942</b> .....	\$37	<b>GRAN PATRON BURDEOS</b> .....	\$74
Vanilla, caramel, oak		Caramel, Vanilla, Fruit	
<b>GRAN MAYAN ULTRA</b> .....	\$20	<b>GRAN ORENDAIN EXTRA</b> .....	\$72
Clove, cocoa, butter		Whiskey, Caramel, Astringent	
<b>JOSE CUERVO RESERVA FAMILIA</b>	\$26	<b>GRAN PATRON PIEDRA</b> .....	\$61
Smokey, whiskey oak, cherry		French oak, vanilla, mushroom	
<b>SAN MATIAS RESERVA</b> .....	\$16	<b>TEARS OF LLORONA</b> .....	\$54
Salt, caramel, chocolate		Fruit, smoke, butterscotch	
<b>TIERRA NOBLE EXTRA</b> .....	\$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.