

TEQUILA

BLANCO UNAGED

ARETTE	\$10
Black pepper, citrus, earth	
CASAMIGOS	\$12
Vanilla, honey, citrus	
CAZADORES	\$7
Agave, star anise, herbal	
DON JULIO	\$12
Herbal, zesty lemon, citrus	
ESPOLON	\$8
Citrus, agave, vanilla	
GRAND MAYAN 3D	\$15
Vanilla, allspice, lemon	
PATRÓN	\$12
Citrus, pepper, white chocolate	
TAPATIO 110	\$12
Agave, Black pepper, citrus	
TEREMANA	\$11
Agave, pepper, citrus	
TIERRA NOBLE	\$13
Agave, black pepper, butter	

REPOSADO AGED 2 TO 11 MONTHS

CASAMIGOS	\$14
Caramel, butter, pepper	
CAZADORES	\$9
Mild pepper, nutmeg, dry spice	
CLASE AZUL	\$39
Caramel, cedar wood, vanilla	
CORZO	\$13
Honey, coconut, pineapple	
DON JULIO	\$13
Biscuit, vanilla, pear	
ESPOLON	\$9
Caramel, apricot, sweet fruits	
GRAND MAYAN	\$18
oak, chocolate, citrus	
LA GRITONA	\$13
Vanilla, vegetal, anise	
PATRÓN	\$13
Thyme, vanilla, butterscotch	
SANGRE DE VIDA	\$19
Citrus, Vanilla, Black Pepper	
TEREMANA	\$12
Vanilla, oak, pepper	
TIERRA NOBLE	\$15
Caramel, oak, butterscotch	

AÑEJO AGED 1 TO 3 YEARS

CASAMIGOS	\$15
Honeysuckle, mocha, white pepper	
CORZO	\$15
Butter, oak, vanilla	
DON JULIO	\$14
Lime, sweet fruit, peach	
HORNITOS - CRISTALINO	\$8
Filtered. Black pepper, agave, oak	
MAESTRO DOBEL	\$12
Filtered. Sweet lime, pepper, herbal	
PATRÓN	\$14
Gingerbread, vanilla, sandalwood	
SANGRE DE VIDA	\$25
Vanilla, Caramel, Citrus	

EXTRA AÑEJO AGED 3 YEARS & MORE

DON JULIO 1942	\$37	GRAN PATRON PIEDRA	\$61	GRAN PATRON BURDEOS	\$74
Vanilla, caramel, oak		French oak, vanilla, mushroom		Caramel, Vanilla, Fruit	
GRAN ORENDAIN EXTRA	\$72				
Whiskey, Caramel, Astringent					

MEZCAL

ALIPUS BALTAZAR \$14

Leather, cinnamon, caramel

ALIPUS SAN ANDRES \$14

Foral, Almonds, eucalyptus

ALIPUS SAN MIGUEL ANNIVER. \$24

figs, burnt apple, dry spice

CABALLITO CERRERO AZUL \$15

Black pepper, vegetal, earth

CABALLITO CERRERO CHATO \$16

Cinnamon, earth, black pepper

CINCO SENTIDOS ARROQUENO \$24

sweet agave, cinnamon, earthy

CINCO SENTIDOS DE MOLE \$24

Mole, cumin, light chili spice

CINCO SENTIDOS MEXICANO \$18

citrus fruits, earthy, dried herbs

EL JOLGORIO CUISHE \$27

Grass, green apple, flint

EL JOLGORIO TOBALA \$28

Citrus, sweet banana, agave

ENMASCARADO 45 \$13

Charcoal, salted caramel, wood

ENMASCARADO 54 \$17

Bonfire, smokey grass, leather

LOS DANZANTES ARROQUENO \$23

almonds, pears, butter

LOS DANZANTES PECHUGA \$17

Grass, orange zest, lemon juice

MEZCAL DE LEYENDAS ANCHO \$14

Acetone, Teragon, Basil

MEZCAL DE LEYENDAS TOBALA \$16

anise, lemongrass, sweet fruits

MEZCAL DE LEYENDAS VERDE \$17

strong minerality, candied citrus, jalapeno

MONTELOBOS \$10

White pepper, cilantro, peat

NUESTRA SOLEDAD SANTIAGO MATATLAN \$16

Ash, silky pepper, minerals

NUESTRA SOLEDAD ZOQUITLAN \$16

pepper, vanilla, leather

ORIGEN RAIZ CENIZO \$16

Green apple, pear, spice

ORIGEN RAIZ CHACALENO \$19

White pepper, roasted banana

ORIGEN RAIZ PECHO DE VENADO \$26

Smoke, wild meat, sunflower seeds

TAXES NOT INCLUDED