

TASTING FLIGHTS

VERTICAL FLIGHTS

Three Sips Of A Brand's Different Variety

| | | | |
|--------------------------|-----------|-----------------------------------|-----------|
| CAZADORES FLIGHT | 21 | TIERRA NOBLE FLIGHT | 41 |
| Blanco, Reposado & Añejo | | Blanco, Reposado & Añejo | |
| PATRON FLIGHT | 35 | MEZCALES DE LEYENDA FLIGHT | 42 |
| Blanco, Reposado & Añejo | | Ancho, Tobala & Verde | |
| CASAMIGOS FLIGHT | 37 | | |
| Blanco, Reposado & Añejo | | | |

ASSORTED FLIGHTS

Hand-Picked For The Perfect Combination

| | | | |
|---|-----------|------------------------------|------------|
| THE HIGHLANDS (Sweeter & Fruitier) | 36 | VAL'S MEZCAL PICKS | 50 |
| Casamigos Blanco | | Brijs | |
| Tapatio Añejo | | Bozal Tobasiche | |
| Adictivo Extra Añejo | | Agave de Cortes Extra Añejo | |
| THE LOWLANDS (Herbaceous & Earthier) | 37 | PLEASE DON'T SHOOT | 84 |
| Teremana Blanco | | Casa Dragones Blanco | |
| El Tequilero reposado | | Clase Azul Reposado | |
| Arette Gran Clase Extra Anejo | | Don Julio 1942 | |
| STAFF FAVOURITES | 44 | PRIVATE MEMBER'S CLUB | 357 |
| Tierra Nobel Blanco | | Gran Orendain 7 yr | |
| Gritona Reposado | | Clase Azul Ultra | |
| Jose Cuervo Reserva de la Familia | | Gran Patrón Burdeos | |
| SMOKE BOMB | 47 | | |
| Mezcal Unión El Viejo | | | |
| Nuestra Soledad Lachigui Miahuatlan | | | |
| Ennascarado 54 | | | |

*PLEASE REFER TO THE AGAVE MENU FOR TASTING NOTES

TEQUILA

BLANCO

UNAGED

| | |
|--|------|
| ADICTIVO Agave, vanilla, white pepper | \$11 |
| ARETTE agave, green pepper, peach | \$10 |
| CASA DRAGONES pepper, grapefruit, clove | \$19 |
| CASAMIGOS vanilla, honey, citrus | \$12 |
| CAZADORES agave, star anise, herbal | \$7 |
| CLASE AZUL papaya, brown sugar, black pepper | \$34 |
| DON JULIO herbal, zesty lemon, citrus | \$12 |
| GRAND MAYAN vanilla, allspice, lemon | \$15 |
| PATRÓN citrus, white pepper, white chocolate | \$12 |
| SAN MATIAS - TAHONA ripe agave, lime, white pepper | \$15 |
| TAPATIO strong pepper, vegetal, citrus fruits | \$8 |
| TEREMANA citrus, agave, pepper | \$11 |
| TIERRA NOBLE agave, black pepper, butter | \$13 |

REPOSADO

AGED 2 TO 11 MONTHS

| | |
|--|------|
| ADICTIVO caramel, honey, vanilla | \$13 |
| CASAMIGOS caramel, butter, pepper | \$14 |
| CAZADORES mild pepper, nutmeg, dry spice | \$9 |
| CLASE AZUL caramel, cedar wood, vanilla | \$39 |
| DON JULIO biscuit, vanilla, pear | \$13 |
| EL TEQUILEÑO oak, caramel, cinamon | \$14 |
| EL TEQUILENO SASSENACH oak, sweet spice, caramel | \$25 |
| FLECHA AZUL citrus, sandalwood, vanilla | \$13 |
| LA GRITONA almond, peppers, vegetal | \$13 |
| PATRÓN thyme, vanilla, butterscotch | \$13 |
| TEREMANA vanilla, oak, pepper | \$12 |
| TIERRA NOBLE caramel, oak, butterscotch | \$15 |

AÑEJO

AGED 1 TO 3 YEARS

| | |
|--|-------|
| ADICTIVO maple syrup, honey, oak | \$16 |
| CASAMIGOS honeysuckle, mocha, white pepper | \$15 |
| CAZADORES vanilla, wood, agave | \$10 |
| CAZADORES CRISTALINO woody, green apple, almond | \$11 |
| CLASE AZUL sweet nuts, Vanilla, cinnamon | \$112 |
| DON JULIO lime, sweet fruit, peach | \$14 |
| DON JULIO CRISTALINO honey, vanilla, toasted oak | \$14 |
| DON JULIO 1942 Creme brulee, nutty, light citrus | \$38 |
| PATRÓN gingerbread, vanilla, sandalwood | \$14 |
| TAPATIO cocoa, nutmeg, agave pepper | \$11 |
| TIERRA NOBLE whiskey, cherry, vanilla | \$18 |

EXTRA AÑEJO

AGED 3 YEARS & MORE

| | |
|---|-------|
| ADICTIVO Vanilla, sweet fruit, caramel | \$18 |
| ARETTE GRAN CLASE almond, vanilla, woody | \$24 |
| CAZADORES caramel, butter, creamy | \$16 |
| CLASE AZUL ORO cocoa, fig, woody | \$68 |
| CLASE AZUL ULTRA Oak, caramel, upper tax bracket | \$250 |
| GRAN ORENDAIN 7YR vanilla toffee, bell pepper, woody | \$72 |
| GRAN PATRON BURDEOS caramel, vanilla, sweet fruits | \$74 |
| GRAN PATRON PIEDRA sweet agave, vanilla, mushroom | \$61 |
| GRAND MAYAN clove, cocoa, butter | \$20 |
| JOSE CUERVO RESERVA DE LA FAMILIA smokey, whiskey oak, cherry | \$26 |
| SAN MATIAS GRAN RESERVA pecan, vanilla, tropical fruit | \$16 |

Tequila is a distilled spirit made from the Agave tequilana Blue Weber and produced exclusively in Mexico, specifically in Jalisco.

Almost all of the agaves in the World are harvested by hand by farmers in Mexico

It can take anywhere between 7-12 years for the Blue Weber agave to mature

The "Piña" is the part of the agave plant used to make Tequila





MEZCAL

CATEGORIZED PER AGAVE TYPE



ANCHO

MEZCAL DE LEYENDAS \$14
earthy, papaya, black pepper

ARROQUENO

CINCO SENTIDOS \$24
sweet agave, cinnamon, earthy

EL JOLGORIO \$29
marzipan, anise, earthy minerals

EL JOLGORIO TODOS SANTOS \$39
pepper, clove, thyme

LOS DANZANTES \$23
almonds, pears, butter

BARRIL

BOZAL \$24
herbaceous, spicy, honey

CENIZO

CLASE AZUL \$82
herbs, brown sugar, ripened fruit

MEZCAL DE LEYENDAS \$15
buttered popcorn, coriander and stone fruit

ORIGEN RAIZ \$15
floral agave, honeysuckle, mild spice

CHINO

CINCO SENTIDOS CHINO \$23
butter, earthy, licorice

COYOTE

EL JOLGORIO ANCESTRAL \$41
minerality, earthy, molasses

ESPADIN

AGAVE DES CORTES EXTRA ANEJO \$21
cream soda, pine, agave

ALIPUS BALTAZAR \$14
hazelnut, caramel, tropical fruit

BRIJ3 \$15
Fresh lemon peel & grassy

ENMASCARADO 45 \$13
lime, pepper, herbs

ENMASCARADO 54 \$17
lime, pepper, herbs

ILEGAL MEZCAL \$11
tangerine, artichoke, eucalyptus

LAGRIMAS DE DOLORES CASTILLA \$16
grassy, earthy, zesty

LOS DANZANTES ANEJO \$17
vanilla, wood, cinnamon

LOS DANZANTES JOVEN \$14
floral, light smoke, citrus

MONTELOBOS \$10
brown sugar, charcoal, oak

NUESTRA SOLEDAD \$17
charred wood, smoked meat, clean smoke

LACHIGUI MIAHUATLAN \$16
charred wood, smoked meat, clean smoke

NUESTRA SOLEDAD SANTIAGO MATATLAN \$14
ash, silky pepper, agave minerality

NUESTRA SOLEDAD ZOQUITLAN \$14
pepper, vanilla, leather

ORIGEN RAIZ CHACALENO \$19
creamy, white pepper, roasted banana

MEXICANO

CINCO SENTIDOS \$18
citrus fruits, earthy, dried herbs

PECHUGA

CINCO SENTIDOS DE MOLE \$24
mole, cumin, light chile spice

EL JOLGORIO \$29
dried tropical fruits, smoked turkey, apple

LOS DANZANTES \$17
grass, orange zest and lemon juice

ORIGEN RAIZ \$26
botanical, juniper berries, spicy fruit

ENSAMBLE

BOZAL \$13
sweet citrus, floral, light smoke

TEPEZTATE

CINCO SENTIDOS TEPEZTATE \$26
green chilli, violet, charred potato

TOBASICHE

BOZAL \$18
strong minerality, anise, botanical

EL JOLGORIO TODOS SANTOS \$39
sweet toffee cake, garden herbs, soft smoke

TOBALA

ALIPUS SAN MIGUEL ANNIVERSARIO \$24
figs, burnt apple, dry spice

EL JOLGORIO \$28
tangy citrus fruit, sweet banana, roasted agave

MEZCAL UNION EL VIEJO \$14
buttery, herbal, sweet clean smoke

MEZCAL DE LEYENDAS \$16
anise, lemongrass, sweet fruits

VERDE

MEZCAL DE LEYENDAS \$17
strong minerality, candied citrus, jalapeno

WOCOMABI

LAGRIMAS DE DOLORES SIERREÑO \$20
eucalyptus, pepper, jalapeno spice

AGAVE DISTILATES

ESTANCIA - DESTILADO DE PULQUE \$11
cardamom, lemongrass, licorice

ESTANCIA - RAICILLA \$11
roasted agave, plum, green tea leaf