



# Tequileria Selection

## TEQUILA TASTINGS

With over 100 selections, our tequila collection showcases the diversity of Mexico's celebrated spirit. Tequilas offer a wonderful and surprising range of flavors. Aging imparts different profiles, as do the highly guarded techniques that Mexico's tequila distilling families have used for centuries. Our tastings offer numerous ways to experience the distinct flavors of tequila and mezcal.

### VERTICAL TASTING

\$25

Compare the flavors imparted by different aging techniques by sampling three different tequilas produced by the same family. Choose from:

- ✿ *Corzo*
- ✿ *Don Julio*
- ✿ *Herradura*
- ✿ *Milagro*
- ✿ *Ocho Single Estate*
- ✿ *Partida*
- ✿ *Patron*

### HORIZONTAL TASTING

\$18-\$32

Compare and contrast three tequilas produced by different distilling families. Choose any three from the same aging category.

*(Blanco \$18 / Reposado \$25 / Anejo \$32)*

### MICRO-TEQUILA TASTING

\$25

Taste the difference between three limited-production tequilas from three different families. Choose from either pre fixe selection:

- ✿ *El Llano, Penacho Azteca, Arette Unique*
- ✿ *El Destilador, Don Celso, El Caudillo*

### PREMIUM TASTING

\$75

Try a pre fixe selection of three high end tequilas from the following:

- ✿ *Maestro Dobel / Patron Gran Platinum / Herradura Seleccion*
- ✿ *Milagro Reposado SBR / La Familia / Bourdeous Reserve*
- ✿ *La Familia Platino / Don Julio 1942 / Partida Elegante*

### MEZCAL TASTING

\$21

Made with smoked green agave, mezcals are a bold alternative to traditional tequilas. Compare three from different families.

*(Don Amado Plata, Crema de Mezcal, Don Maguey Mezcal Vida)*



## BLANCOS

Like all of our tequilas, our blancos are from 100% agave. This category of tequila is aged for less than two months, often times altogether unaged. This creates a tequila with a crisp finish, with little to none of the woody flavor found in longer-aged tequilas.

1800 green pepper / salt / orange peel	10	Gran Centenario peppery nose / herbs / salt / licorice	11
Ambhar floral nose / citrus / smooth finish	11	Herencia Mexicana cooked agave / herbs / citrus / smooth	13
Antiguo De Herradura agave nose / creamy / little fruit	8	Herradura* agave nose / peppery / salt	10
Avión floral nose / agave / fruit	11	Hornitos floral nose / citrus / clove	8
Azul Centenario agave / oak / cocoa / dry finish	8	Jose Cuervo Silver citrus / agave / herbs	8
Cabrito camomile / caramel / mildly sweet	7	La Certeza pungent agave / pepper / long finish	10
Cabo Wabo floral / strong agave / sweet tinge	10	Lunazul citrus nose / agave / medium finish	8
Capaz baked agave nose / peppermint	9	Milagro* agave nose / citrus / anise	10
Casa Noble spicy / heavy pepper / floral nose	10	Milagro SBR silky / citrus / pepper	16
Cazadores sweet nose / sharp pepper	9	Ocho Single Estate* sweet nose / tropical fruit / cinnamon	12
Charbay light agave / spice / complex	11	Oro Azul citrus nose / salt / floral notes	8
Chinaco dried fruit / peppery spice	10	Partida* agave nose / earthy finish	12
Corazon soft / creamy / nutty	10	Patrón* peppery nose / orange peel	12
Corralejo herbacious / citrus nose	10	Pepe Zevada spicy mint / floral / vanilla	8
Corzo* citrus / honey / smooth	11	Sauza 100 Annos baked agave / fresh fruit body	8
Cuarta Generacion basil / mint / bitter orange	10	Siembra Azul citrus nose / sweetness throughout	9
Don Julio* spicy / white pepper / hints of salt	12	Siete Leguas agave / mint / white pepper	11
Dos Manos agave / fruity / honey	9	Tequila 55 full body / baked agave / peppermint	10
Don Roberto agave / cinnamon / fruit / jasmine	11	Tezon citrus nose / honey / vanilla	12
El Jimador agave / fruit / spice	8	Tierras pepper / lime / vanilla	11
El Tesoro sweet nose / mellow / clean finish	10	Tres Generacion smooth / peppery / smoke / floral	13

\* Tequilas available as vertical flight selection



## REPOSADOS

Translating literally in English to “rested,” this category of tequila has been anywhere from two months to a year. This aging process often gives these tequilas more of a woody flavor, and as it ages various other flavor notes develop to create a more intricate flavor profile than the younger blancos.

1800	11	Gran Centenario	12
strong agave / slight spice		hibiscus / vanilla / tropical fruit / spice	
Ambhar	12	Herencia Mexicana	15
slight oak / citrus / smooth		cooked agave / wood / soft citrus	
Antiguo De Herradura	9	Herradura*	11
black pepper / oak / leather		floral nose / sweet / oak / pepper	
Avión	12	Hornitos	11
vanilla / oak / caramel		floral nose / strong citrus / caramel	
Azul Centenario	9	Jose Cuervo Tradicional	10
floral nose / woody / apple / banana		brown spice / apple / vanilla / oak	
Cabrito	8	La Certeza	12
fruity nose / pepper / caramel / oak		butterscotch / vanilla / citrus / toasty	
Cabo Wabo	11	Los Arango	12
mellow agave / smoke / citrus		earthy nose / creamy / salt / toffee	
Capaz	10	Lunazul	9
(notes here)		agave / pepper / smooth finish	
Casa Noble	11	Milagro*	11
cinnamon / mexican chocolate / agave		sweet / wood / caramel / strong agave	
Cazadores	10	Milagro SBR	18
intense pepper / dried citrus		intense oak / brown spice / mineral	
Chinaco	11	Ocho Single Estate*	14
buttery / raisin / cinnamon / pepper		agave / creamy / oak / nutmeg	
Corazon	12	Oro Azul	9
woody / toasty / caramel / slight fruit		agave / oak / caramel / sweet finish	
Corralejo	11	Partida*	14
smoke / pepper / earthy agave		sweet nose / vanilla / buttery finish	
Corzo*	12	Patrón*	14
smooth caramel / honey / light agave		citrus / pepper / salt	
Cuatro Generacion	11	Pepe Zevada	9
agave / cinnamon / caramel / oak		spicy / floral / long finish	
Don Camilo	12	Sauza 100 Annos	9
floral nose / agave / oak / mild citrus		agave nose / oak / spice	
Don Julio*	12	Siembra Azul	10
slight smoke / light vanilla		intense agave / sweet finish	
Dos Manos	10	Siete Leguas	12
oak / spice / long finish		smokey / spicy agave / long finish	
Don Roberto	13	Tezon	13
woody / orange zest / bitter chocolate		vanilla / spice / citrus / mildly sweet	
El Jimador	9	Tierras	12
olives / smoke / light vanilla		citrus / wood / light body	
El Tesoro	12	Tres Generacion	14
sweet / spice / agave / vanilla		mild honey / short finish	

\* Tequilas available as vertical flight selection



## AÑEJOS

The word “añejo” means connected, to describe the flavors which are infused and developed over time by resting this category of tequila for one to three years. Of the three primary groups of tequilas, this group often has the most intricate of flavor profiles, and often the most woody flavor.

1800	13	Herencia Mexicana	18
complex / vanilla / oak / nuts		ripe agave / wood / smoke / earthy	
Ambhar	13	Herradura*	12
oak / agave / slight sweet finish		sweet / oak / pepper / vanilla / floral	
Antiguo De Herradura	11	Hornitos	12
baked / toasty / suede		vanilla / toasted oak / chocolate	
Avión	13	La Certeza	14
dried cherry / pepper / smoke		roasted pepper / nutty / medium body	
Azul Centenario	11	Los Arango	14
agave / oak / spice / slightly sweet		agave / oak / light spice / long finish	
Cabo Wabo	13	Lunazul	11
smoke / orange peel / caramel		agave nose / oak / herbacious finish	
Capaz	11	Milagro*	12
caramel / toasted oak / long finish		sweet spices / smoke / pepper	
Casa Noble	12	Milagro SBR	20
vanilla / wood / spicy finish		oak / earthy / long spicy finish	
Cazadores	12	Ocho Single Estate*	16
citrus nose / vanilla / orange		spicy / toasty / honey / earthy finish	
Chinaco	13	Oro Azul	10
brown spice / roasted pepper / vanilla		tropical fruit / spice / nuts / pepper	
Corazon	15	Partida*	16
full body / caramel / sweet oak		very fruity / salt / slight oak	
Corralejo	14	Patrón*	16
faint oak / caramel / citrus		oak nose / vanilla / caramel	
Corzo*	11	Pepe Zevada	10
smooth / honey / caramel / long finish		vanilla / butterscotch / earthy agave	
Cuarta Generacion	12	Sauza 100 Annos	12
buttery / oak / smoked agave		honey / oak / tangerine / clove	
Don Camilo	15	Siembra Azul	11
floral nose / oak / slightly sweet finish		floral / tobacco / berries / vanilla	
Don Julio*	15	Siete Leguas	14
smooth / vanilla / buttery / honey		complex / earthy / floral / smooth	
Dos Manos	12	Tequila 55	12
oak / spice / long finish		agave nose / vanilla / oak	
Don Roberto	15	Tezon	14
earthy / grilled pepper / leatherwood		creamy / butterscotch / vanilla / citrus	
El Jimador	10	Tierras	13
vanilla / caramel / roasted fruit / spices		orange peel / vanilla / oak / long finish	
El Tesoro	14	Tonalá	15
intense agave / smoky / earthy		butterscotch / light cinnamon / grapes	
Gran Centenario	13	Tres Generacion	15
vanilla / slight smoke / peppery finish		pepper / butterscotch / oak	

\* Tequilas available as vertical flight selection



## EXTRA AÑEJOS

Aged for three to five years, this category of tequila produces some of the most complex flavor profiles you'll ever find in a distilled spirit.

Asombroso 11 Year butterscotch nose / oak / sweet finish	150	El Tesoro Paradiso bold / aged in cognac barrels	22
Cabo Wabo Uno pineapple / vanilla / marzipan / ginger	65	Gran Centenario Leyenda sweet nose / woody / maple / almond	65
Casa Noble 5-Year oak / vanilla / coffee bean / citrus	25	Herradura Seleccion rose / vanilla / dried fruit / long finish	80
Chinaco Negro 80 floral nose / strong oak / vanilla / citrus	45	Jose Cuervo La Familia floral / baked agave / vanilla / cognac	22
Don Julio Real toffee nose / dried cherry / peach / oak	40	Partida Elegante caramel / vanilla / pepper / toasted nut	50

## ULTRA-PREMIUM, INFUSED & BLENDED TEQUILAS

Sauza 100 Anos Verde blanco-reposado blend	12	Maestro Dobel blanco-reposado-añejo blend	15
Casa Noble Crystal ultra-premium blanco	10	Patron Burdeos Reserva ultra-premium añejo	80
Don Julio 1942 ultra-premium añejo	25	Patron Gran Platinum ultra-premium blanco	40
Gran Centenario Rosangel hibiscus-infused reposado	10	Patron XO coffee-infused blanco	10

## MICRO TEQUILAS

These artisan tequilas are offered in limited-production only, and come from some of the most storied small tequilerias in Mexico.

Arette Unique crisp / buttery / bourbon essence	18	El Caudillo floral nose / oak / sweet almond	15
Don Celso vanilla / oak / baked agave / spice	16	El Llano agave / apricot / rye / oak / chamomile	16
El Distilador baked agave / white pepper / oak	16	Penacho Azteca clove / peach / apple / candied cherries	15

## SOTOL

Literally meaning "desert spoon," this spirit is named after the plant used during its distillation process. The sotol plant is a cousin of the agave plant used to make tequila. Sotol plants take 15 years to mature and each plant produces a single bottle of the final product below.

Don Cuco Tradicional herbaceous / grassy / peppery	10	Don Cuco Reposado oak / maple / caramel	12
Don Cuco Suave floral nose / earthy / smooth finish	11		



## MEZCAL

This traditional Mexican spirit is distilled using the hearts of the maguey plant, which is another cousin of the tequila-producing agave. Primarily crafted in Oaxaca, Mexico, mezcals are the single-distilled smokey cousin of tequila.

### MEZCAL BLANCO

Agave de Cortes Silver	12	Sacacuento Silver	11
smoke / earthy / mineral		smoke / citrus / spice	
Fidencio Clasico	10	Scorpion	14
smoke / pear / kirsch essence		lemon grass / dried fruits / spice	
Los Nahuales Joven	10	Sombra	8
smoke / clay / grassy		mesquite smoke / roasted vegetable	
Mezcalero		Ilegal Joven	13
smoke / sweet agave / black pepper		coconut / sage / butterscotch / pepper	

### MEZCAL REPOSADO

Agave de Cortes	14	Ilegal	14
smoke / vanilla / oak		mesquite smoke / green apple / wood	
Agave de Cortes (w/worm)	14	Los Nahuales	11
earthy / leather / white oak		vanilla / chalk / black pepper	
Don Amado	10	Scorpion	9
light wood / citrus / smooth agave		salt / herbaceous / honey / light spice	

### MEZCAL ANEJO

Agave de Cortes	16	Fidencio Sin Humo	19
spice / chocolate / vanilla / smoke		agave / herbs / lemongrass	
Don Amado	12	Sacacuento	17
cherry / clay / earth / light wood		butter / hint of caramel / oak	
Ilegal	22	Scorpion	11
orange / eucalyptus / raisin / chocolate		lime / leather / smoke / mint	
Fidencio Pechuga	38		
chicken breast / pineapple			

### MEZCAL RESERVA

Agave de Cortes Extra Anejo	30	Scorpion Añejo 7 Year	40
honey / chocolate / cherry / spice		mocha / pepper / vanilla / cognac	
Scorpion Añejo 5 Year	34		
pineapple / honey / toffee / oak			

### SINGLE-ESTATE ORGANIC MEZCALS

Like our micro tequila selection, these mezcals are hand-crafted and limited production, with each of the selections below coming from a single small village in Mexico.

Del Maguey Mezcal Vida	8	Del Maguey Chichicapa	14
ginger / sandalwood / tangerine		exotic fruit / guava / mint	
Del Maguey Crema	10	Del Maguey San Luis del Rio	14
vanilla / pear / almond / coffee		smoke / spiced fruit / strong citrus	
Del Maguey Minero	14	Del Maguey Santo Domingo	14
honey / lemon / figs / floral		pear / citrus / spice / wood	
Del Maguey Pechuga	38	Del Maguey Tobala	23
apple / plum / meat / plantain / rice		fruity nose / cinnamon / mango	