

# TEQUILA

## BLANCO:

1 OZ / 2 OZ

<b>123 Organic (UNO)</b> - Fresh agave, lemon peel, black pepper	10 / 18
<b>Angelisco</b> - Brine, flowers, stone fruit	9 / 16
<b>ArteNOM 1579</b> - Earth, mint, hint of spice	11 / 20
<b>Avión</b> - Crisp grapefruit, agave, citrus, pepper	10 / 18
<b>Blue Nectar</b> - Smooth, clean & vibrant	8 / 14
<b>Cabo Wabo</b> - Floral, bitters, earth	10 / 18
<b>Cabeza</b> - Minerality, pepper, citrus	9 / 16
<b>Campeon</b> - Complex, floral, caramel	9 / 16
<b>Casa Dragones</b> - Fresh, herbaceous, grapefruit, green fruit	14 / 25
<b>Casa Dragones Joven</b> - A “Best Available” experience	35 / 63
<b>Casa Noble</b> - Orange rind, lemongrass, tropical fruit	9 / 16
<b>Casamigos</b> - Citrus, vanilla, sweet agave	10 / 18
<b>Cimarron</b> - Fragrant highland production by Enrique Fonseca	9 / 16
<b>Clase Azul</b> - Green guava, lemongrass, vanilla	17 / 30
<b>Corralejo</b> - Intense citrus, raw agave, mint	9 / 16
<b>Corzo</b> - Cucumber, coriander, pine	10 / 18
<b>Don Julio</b> - Sweet citrus & grapefruit	10 / 18
<b>Dulce Vida</b> - Crisp citrus & jalapeno	9 / 16
<b>El Tesoro</b> - Vegetal, pepper, spice	10 / 18
<b>Espolòn</b> - Grilled pineapple, lemon zest, vanilla bean	9 / 16
<b>Fortaleza</b> - Citrus, agave, earth/vegetal notes	9 / 16
<b>La Gran Señora</b> - Black pepper, lemon peel, earthy agave	10 / 18
<b>Herradura</b> - Cooked agave, vanilla, oak,	10 / 18
<b>Hussong's</b> - Creamy vanilla, meyer lemon, coffee grinds	9 / 16

## **BLANCO:**

**1 OZ / 2 OZ**

<b>Kah</b> - Sweet start, complex finish	10 / 18
<b>El Luchador</b> - Bright citrus & salinity	10 / 18
<b>Maestro Dobel</b> - Caramel, nuts, honey, vanilla	9 / 16
<b>Maestro Dobel Humito</b> - Maple, honey, fresh cut wood	10 / 18
<b>Ocho</b> - Chamomile, pine, sweet & zesty	10 / 18
<b>One With Life (OWL)</b> - Citrus, agave, vanilla custard	9 / 16
<b>Partida</b> - Apricot, lemongrass, tobacco	9 / 16
<b>Patrón</b> - Smooth fruit & citrus, light pepper	10 / 18
<b>Riazul</b> - mild vanilla & cocoa, earth	10 / 18
<b>Santera</b> - White flowers, marshmallow, hint of cayenne	9 / 16
<b>Suerte</b> - Herbal, citrus, sweet	9 / 16
<b>Teremana</b> - Small batch, sustainable, Dwayne Johnson!	9 / 16
<b>Tromba</b> - Fresh cut herbs, pineapple, lime	9 / 16
<b>Tres Agaves</b> - Vibrant agave, pear, wild mint	9 / 16
<b>Tres Generaciones</b> - Balanced spice & lingering clean heat	10 / 18

## **REPOSADO:**

**1 OZ / 2 OZ**

<b>ArteNOM 1414</b> - Salted vanilla, allspice, oak	11 / 20
<b>Angelisco</b> - Coconut, creme brulee, baking spice	11 / 20
<b>Avión</b> - Floral, stone fruit, hint of vanilla	11 / 20
<b>Blue Nectar Extra Blend</b> - Repo blended w/ extra anejo!!	9 / 16
<b>Cabo Wabo</b> - Flowers, grass, toasted oak	11 / 20
<b>Campeon</b> - Oak, smoke, & vanilla	10 / 18
<b>Casa Noble</b> - Roasted tropical fruit & cooked agave	10 / 18
<b>Casamigos</b> - Agave, oak, vanilla & spice	11 / 20

## REPOSADO:

1 OZ / 2 OZ

<b>Chinaco</b> - Sweet pear & honey	10 / 18
<b>Cimarron</b> - Baking spices & dark cacao	10 / 18
<b>Clase Azul</b> - A house favorite since 2014	19 / 34
<b>Corralejo</b> - Grapefruit zest, cooked agave, vanilla	10 / 18
<b>Corzo</b> - Roasted tropical fruit & wild honey	11 / 20
<b>DeLeón</b> - Caramelization, butterscotch, dried fruit	10 / 18
<b>Don Julio</b> - Spice, stone fruit, citrus	11 / 20
<b>Don Julio Primavera</b> - Mandarin oranges, honey, oak	18 / 32
<b>Dulce Vida</b> - Citrus, dried fruit, caramel	10 / 18
<b>El Tesoro</b> - Robust oak and agave	11 / 20
<b>Espolòn</b> - Roasted agave, tropical fruit, pepper	10 / 18
<b>Fortaleza</b> - caramel, butter, sage	10 / 18
<b>La Gran Señora</b> - Clean, elegant, & well rounded	11 / 20
<b>Herradura</b> - Toffee apples, vanilla, cinnamon	11 / 20
<b>Hussong's</b> - Banana cake, baking spices, anise	11 / 20
<b>Kah</b> - Big, bold, herbaceous	11 / 20
<b>Maestro Dobel Diamante</b> - Blended repo & extra anejo	11 / 20
<b>Maestro Dobel</b> - Buttery, smoky, sweet	10 / 18
<b>Ocho</b> - Mint, orange blossom, bruleed grapefruit	11 / 20
<b>123 "Dos"</b> - Salted caramel, creme brulee, toffee	11 / 20
<b>Partida</b> - Roasted nuts, butter toffee, hazelnut	10 / 18
<b>Riazul</b> - Pineapple, pepper, agave	11 / 20
<b>Suerte</b> - Heat & floral, honey & smoke	9 / 15

## REPOSADO:

1 OZ / 2 OZ

<b>Teremana</b> - Second fill American Whisky oak aging	10 / 18
<b>Tromba</b> - Caramelized pineapple, baked goods, toasted nuts	10 / 18
<b>Tres Agaves</b> - Tropical fruit, citrus, spice	10 / 18
<b>Tres Generaciones</b> - Spice, oak, herbs	11 / 20
<b>1921</b> - Cooked agave, vanilla, oak	10 / 18

## AÑEJO

1 OZ / 2 OZ

<b>Altos</b> - Cooked agave, oak, vanilla	10 / 18
<b>ArteNOM 1146</b> - French oak, baking spices, roasted orange	13 / 23
<b>Avión</b> - Maple, cherry, coconut	12 / 22
<b>Cabo Wabo</b> - Salted butterscotch, cloves, caramel	12 / 22
<b>Casa Noble</b> - Coffee, wafers, oak tannins	11 / 20
<b>Casamigos</b> - Agave, spice, & oak	12 / 22
<b>Cazadores</b> - Dried fruit, cacao, roasted nuts	11 / 20
<b>Chinaco</b> - Baked apple, wild flowers, roasted tropical fruit	11 / 20
<b>Clase Azul</b> - Toasted oak, orange marmalade, nutmeg	45 / 80
<b>Corralejo</b> - Sweet coffee, nuts, intense oak	11 / 20
<b>Corzo</b> - Baked fruits, spices, toffee	12 / 22
<b>Don Julio</b> - Wild honey & oak infused butterscotch	13 / 23
<b>Don Julio 70 (añejo clara)</b> - Complex, crisp, & unique	12 / 22
<b>Don Julio 1942</b> - Warm oak, vanilla, roasted agave	25 / 45
<b>Dulce Vida (100 Proof)</b> - Pepper, cinnamon, spice	11 / 20
<b>Dulce Vida Lonestar</b> - Citrus, pear, banana	12 / 22
<b>El Tesoro</b> - Floral jasmine & oak	12 / 22

## AÑEJO

1 OZ / 2 OZ

<b>Espolòn</b> - Subtle caramel, dried fruits, vanilla	11 / 20
<b>La Gran Señora</b> - Elegant, gentle oak, soft vanilla	10 / 18
<b>Herradura</b> - Leather, maraschino, vanilla oak	12 / 22
<b>Herradura 'Ultra'</b> - Aged then filtered. Robust yet smooth	12 / 22
<b>Kah</b> - Oak, tobacco, plantains	12 / 22
<b>Maestro Dobel</b> - Blended extra anejo & anejo. Smooth & bold	12 / 22
<b>Ocho</b> - Gardenias, citrus, baked goods	11 / 20
<b>123 Organic Tequila Tres</b> - Heady tannins & wood oil notes	12 / 22
<b>Partida</b> - Fruit, sea salt, tobacco	11 / 20
<b>Patrón Roca</b> - Grapefruit, ginger, spice & vanilla	12 / 22
<b>Patrón Sherry Cask</b> - Cooked agave, oak, caramel, dried fruit	13 / 23
<b>Riazul</b> - Vibrant caramel, almond, baking spices	12 / 22
<b>Suerte</b> - Cognac, smoke, cooked agave	11 / 20
<b>Tromba</b> - Earthiness, dried fruits, cacao	11 / 20
<b>Tres Agaves</b> - Smoky, sweet, floral & herbaceous	11 / 20
<b>Tres Generaciones</b> - Round, smooth, complex	12 / 22
<b>1921</b> - Cooked agave, vanilla, pepper spice	10 / 20

## EXTRA AÑEJO

1 OZ / 2 OZ

<b>Avión 44</b> - Sweet & savory. Leather & eucalyptus	25 / 40
<b>Cazadores</b> - Cinnamon, oak, vanilla	11 / 20
<b>Dulce Vida</b> - 5 years in Napa Cab & Merlot barrels	25 / 40
<b>Grand Mayan</b> - Baking spice, brown butter, sarsaparilla	13 / 23
<b>Patrón 5 Años</b> - Rare & limited edition. Shoot your shot!	18 / 32
<b>Patrón Piedra</b> - Fresh fruit, mushroom, French oak. May never release again	50 / 90

# MEZCAL

## MEZCAL

1 OZ / 2 OZ

<b>Alipús San Andrés</b> - Espadín/Bicuishe. High elevation, copper distilled	12 / 22
<b>Alipús San Baltazar</b> - Espadín. High altitude, pinewood fermented	9 / 16
<b>Casamigos</b> - Espadín. Smoke, black pepper, silky finish	11 / 20
<b>Clase Azul Durango</b> - Cenizo. Durango region. Wild grown, artisanal	30 / 54
<b>Clase Azul Guerrero</b> - Papalote. Guerrero region. Rare & small batch	33 / 59
<b>Del Maquey Single Village Series:</b>	
- <b>'Vida'</b> - Espadín. San Luis Del Rio. Tropical riverbed terroir	9 / 16
- <b>'Vida de Muertos'</b> - Espadín. 45% ABV Special Release	10 / 18
- <b>'Chichicapa'</b> - Espadín. San Baltazar village in the low, arid foothills	11 / 20
- <b>'Santo Domingo Albarradas'</b> - Espadín. High elevation & cloud forest terroir	11 / 20
<b>Dos Hombres</b> - Espadín. Celeb backed artesanal production	12 / 22
<b>El Buho</b> - Arroqueño. Rare, smooth, floral & velvety	15 / 27
<b>El Buho</b> - Cuishe. Elegant, savory, herbaceous	12 / 22
<b>El Buho</b> - Espadín. Their flagship expression	10 / 20
<b>Fidencio:</b>	
- <b>Espadín</b> - Alembic distillation, traditional profile	9 / 16
- <b>Tepextate</b> - Old growth expression from Mezcalero Enrique Jiminéz	15 / 27
- <b>Unico</b> - Espadín. Smoke & ripe fruit	9 / 16
- <b>Reposado</b> - Espadín. 10 months in single cask first fill bourbon barrel	12 / 22
<b>Gusto Histórico Madrecuixe</b> - Emanuel Ramos. Small batch. Town of Miahuatlan	13 / 23
<b>Gusto Histórico Mexicano/Bicuixe/Tobaxiche Amarillo</b> - Juan Garcia. Tiny batch	16 / 29
<b>Ilegal Joven</b> - Espadín. A house favorite from our longtime friends	6 / 12
<b>Ilegal Reposado</b> - Espadín. 4 months in second fill bourbon barrels	9 / 18
<b>Ilegal Añejo</b> - Espadín. 13 months in first fill American Oak barrels	16 / 29

## El Jolgorio:

- **Karwinskii** - Karwinskii agave, Cenizo maguey. A non Durango 'Cenzio' 18 / 32

- **Tobala 'Todos Santos'** - Special edition one time release. 20 / 36

**Lamata** - Masparillo. Aromatic, sweet, wide-ranging. A rare one 22 / 40

## Macurichos

- **Espadín 'Conejo'** - Espadín/Pechuga. A true 'down the rabbit hole' experience 15 / 27

- **Maguey Blanco** - Clementine, moss & spring water, tropical fruit 18 / 32

- **Mezcal Ensemble** - Cirial, Madrecuishe, Barril, & Bicuishe

## La Medida:

- **Arroqueño** - Old, wild & rare. High sugar content yields rich, fragrant juice 19 / 34

- **Coyote** - Strawberry seeds, fresh linen, coriander, pink peppercorn 19 / 34

- **Espadín** - From Mezcalero Don Celso. "Must be experienced to be understood" 13 / 23

- **Madrecuishe** - Fiber & sugar content produce hallmark fruity/vegetal profile 17 / 31

- **Mexicano 'Chichicapam'** - Female Mezcalera Berta Vasquez's iconic expression 16 / 29

- **Tepeztate** - 20+ year old, wild grown, high altitude agave! 19 / 34

- **Tobasiche** - "Like having a tropical cocktail while sitting in an herb garden" 18 / 32

**Mezcal Cuish** - Cuishe. Herbaceous, clean, big minerality, subtle tropical 14 / 25

**Mina Real Reposado** - Espadín. Four months in second fill American oak 10 / 18

**Mina Real Silver** - Espadín. Mid elevation, double clay distilled 10 / 18

**Montelobos** - Espadín. "Wild" (no added yeast) pinewood fermentation 11 / 20

**Pierde Almas** - Espadín. Artesanal, sustainable, authentic 11 / 20

**Pierde Almas 'La Purita Verda'** - Espadín. Good for beginners 9 / 16

**Real Minero** - Ensemble. Hand mashed, earthenware distilled, certified ancestral 21 / 38

**Rey Campero** - Jabalí. 'King of the Countryside'. Very rare & limited 18 / 32

**Riazueleño Classico** - Espadín. Tropical, sweet & smoky 10 / 18

### **Siete Misterios:**

- **Coyote** - Mezcalero Don Antonio's iconic production 20 / 36
- **Doba-yej** - Copper distilled & well balanced 10 / 18
- **Tobala** - Ancestral production. Rare, wild, & beautiful 35 / 63
- **Ensamble** - Espadín/Tepeztate. Complex & ranging palate 13 / 23
- **Ensamble** - Espadín/Mexicanito. Rare mexicano compliments Espadín 25 / 45
- **Ensamble** - Espadín/Cuishe/Tobala/Tepeztate. A unique gathering 15 / 27
- **Ensamble** - Espadín/Cuishe. Two classics perfectly blended 15 / 27
- Tlamati** - Espadilla. Hand milled. Floral, balanced, & complex 25 / 45
- Tlamati** - Papalometl (Tobala). Cacao, rose, guava, marzipan. Indulgent 25 / 45
- Tosba** - Cenizo. Durango agave w/ water & yeast of Sierra Norte. One of a kind! 22 / 38
- Tosba** - Dua Warash. Absolutely singular. Caribbean terroir. Tropical fruit & acid 21 / 38

### **Mezcal Vago:**

- **Elote** - Espadín. Roasted corn added between 2nd & 3d distillation 14 / 25
- **Mexicano** - Aquilino Garcia is both Mescalero & farmer. Small batch 14 / 25
- **Espadín** - Tahona crushed & copper distilled

### **WAHAKA:**

- **Espadín** - Tahona milled and double distilled 9 / 16
- **Madre-Cuishe** - Wild growth & "wild" fermented. It's wild 14 / 25
- **Tobala** - High elevation, small agave, limited yield 14 / 25



## OTHER AGAVE SPIRITS

1 OZ / 2 OZ

- Estancia** - Destilado de Pulque. Ancestral production. Green, vegetal, funky 9 / 16
- Flor del Desierto** - Sotol. Wild harvest, 20 y/o Dasylirion wheeleri, Shredded by axe & knife. Shallow pit roast with willow & oak. Notes of pine needles, sap resin, eucalyptus, & river bed rocks 11 / 20
- Hacienda de Chihuahua** - Sotol Añejo. Triple distilled in copper alembic, aged 2 years in French oak 9 / 16
- LAMATA Sotol 'Durango'** - Highly limited production from the Durango region. Earth oven cooked, hand axe shredded, traditional distilled 20 / 36
- Pal' alma** - Destilado de Agave. Sotol/Pox. A beautifully funky hybrid 20 / 36
- Siglo Cero** - Pox. Ancient Mayan beverage produced from sugarcane & grain. Created in collaboration with the Indigineous Mayan community. Sustainable practices and heritage corn. 9 / 16
- Sotol Por Siempre** - Wild harvested from the slopes of the Sierra Madres. Double distilled and open air fermented . Sixth generation family owned 9 / 16
- Sotoleros** - Sotol/Lechuguila. Extremely rare releases of less than 70 bottles per batch. Sourced from small viñatas across the Chihuahua region. "A link to the past 12 / 22

# FLIGHTS

## 3/4 OZ POURS OF EACH LISTED SPIRIT

### TEQUILA:

BLANCO - Casa Dragones / Angelisco / La Gran Señora	32
REPOSADO - Clase Azul / Casamigos / Fortaleza	34
AÑEJO - Casa Noble / Don Julio / Herradura	33
VERTICAL - Corralejo Blanco / Repo / Añejo	25
EXTRA AÑEJO - Avion 44 / Grand Mayan / Patrón 5 Años	45

### MEZCAL:

ESPADÍN JOVEN - Illegal / Pierde Almas / Cuishe	30
JOVEN AGAVE SPECIES - La Medida Arroqueño / Tobasiche / Tepeztate	45
A FEW OF OUR CURRENT FAVORITES - El Jolgorio Tobala 'Todos Santos' / Lamata Masparillo 'Durango' / Gusto Histórico Madrecoixte 'Emanuel Ramos'	60
EXTREMELY RARE - Tosba Cenizo / Tosba Dua Warash / Tlamati Espadilla	50