

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

Alipus San Andres	11	Fidencio Tobala	27
<i>strong fruit / smoke / agave</i>		<i>toasted wood / citrus / earthy finish</i>	
Alipus San Baltazar Guelavila	11	Illegal Joven	13
<i>full / sugar cane / smoke</i>		<i>coconut / sage / butterscotch pepper</i>	
Alipus San Juan	11	La Puritita Joven	9
<i>fruity / rich / smokey / pleasantly sweet</i>		<i>smoke / baked agave / earthy undertones</i>	
Benevá	11	Los Nahuales Joven	10
<i>sweet / full body / strong nose</i>		<i>smoke / clay / grassy / smooth</i>	
Don Amado	10	Mezcalero	17
<i>light wood / citrus / smooth agave</i>		<i>smoke / sweet agave / black pepper</i>	
Fidencio Clasico	10	Mina Real	8
<i>smoke / pear / kirsch essence</i>		<i>smoke / sweet agave / black pepper</i>	
El Tinieblo	11	Scorpion	9
<i>sage / salt / spiced pear / smoke</i>		<i>lemongrass / dried fruits / spice</i>	
Fidencio Unico	10	Sombra	8
<i>smoke / baked apple / mellow</i>		<i>mesquite smoke / roasted vegetable</i>	
		Wild Shot	12
		<i>smoke / baked agave / earthy / spice</i>	

MEZCAL REPOSADO

Benevá	14	Los Nahuales	11
<i>sweet / smoked apple / wood</i>		<i>vanilla / chalk / black pepper</i>	
Don Amado	12	Scorpion	11
<i>light wood / citrus / smooth agave</i>		<i>salt / herbaceous / honey / light spice</i>	
El Tinieblo	13	Wild Shot	14
<i>citrus / light smoke / vanilla</i>		<i>smoke / baked agave / earthy / spice</i>	
Illegal	14		
<i>mesquite smoke / green apple / wood</i>			

MEZCAL ANEJO

Benevá	16	Fidencio Pechuga	38
<i>dry herbs / slightly smoky / leather</i>		<i>chicken breast / pineapple</i>	
Don Amado	14	Fidencio Sin Humo	19
<i>cherry / clay / earth / light wood</i>		<i>agave / herbs / lemongrass</i>	
El Tinieblo	15	Scorpion	14
<i>wood / heat / citrus / persistent</i>		<i>lime / leather / smoke / mint</i>	
Illegal	22		
<i>orange / eucalyptus / raisin / chocolate</i>			

MEZCAL EXTRA ANEJO

Scorpion Añejo 5 Year	34	Benevá Grand Reserve	35
<i>pineapple / honey / toffee / oak</i>		<i>fine wood / smoked aroma / vanilla</i>	
Scorpion Añejo 7 Year	40		
<i>mocha / pepper / vanilla / cognac</i>			

SMALL BATCH MEZCALS

Hyper-gourmet, artisan-made, small batch mezcal produced in the southern state of Oaxaca from 100% naturally fermented agave by Pierde Almas.

Do-ba-da'an	16	Tequilana Weber	16
<i>scented clove / fruit / light wood</i>		<i>bold / sweet / tropical fruit</i>	
Espadin	16	Tobala	29
<i>wild flower / earth / light wood</i>		<i>fresh / sweet / long finish</i>	
Pechuga	43	Tobaziche	29
<i>chicken breast / anise / pineapple</i>		<i>floral / clean / quince / long finish</i>	

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.

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