

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, mezcal, and our house infusions.

VERTICAL TASTING \$25

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

- ✿ *Corzo*
- ✿ *Casa Noble*
- ✿ *Don Julio*
- ✿ *El Jimador*
- ✿ *Herradura*
- ✿ *Milagro*
- ✿ *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 / Añejo \$32)

MICRO TEQUILA TASTING \$35

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 / Casa Dragones*
- ✿ *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 / Fidencio / Del Maguey Vida*

HOUSE INFUSED TEQUILA TASTING \$21

Made with seasonal fresh fruit and vegetables. Ingredients infuse in tequila for 3-7 days. Choose three from our 12 seasonal selections:

- ✿ *Strawberry & Basil*
- ✿ *Serrano*
- ✿ *Cranberry Orange Zest*
- ✿ *Watermelon*
- ✿ *Tamarind*
- ✿ *Grapefruit*
- ✿ *Guava*
- ✿ *Lemon Tea*
- ✿ *Grilled Pineapple*

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.

123 Organic "Uno" <i>earthy / citrus / herbal</i>	11	Gran Centenario <i>peppery nose / herbs / salt / licorice</i>	11
1800 <i>green pepper / salt / orange peel</i>	10	Grand Mayan <i>smooth / citrus / fruits / light mint</i>	16
Antiguo De Herradura <i>agave nose / creamy / little fruit</i>	8	Herencia Mexicana <i>cooked agave / herbs / citrus / smooth</i>	13
AsomBrso <i>fennel / anise / chocolate</i>	12	Herradura* <i>agave nose / peppery / salt</i>	10
Avión <i>floral nose / agave / fruit</i>	11	Hornitos <i>floral nose / citrus / clove</i>	8
Azul Centenario <i>agave / oak / cocoa / dry finish</i>	8	IXA Organic <i>soft / baked agave / buttery finish</i>	11
Azunia Platinum <i>orange / light spice / smooth</i>	13	Jose Cuervo Silver <i>citrus / agave / herbs</i>	8
Cabeza <i>citrus notes / light / mellow finish</i>	11	Kah <i>agave / spice / pepper</i>	12
Cabo Wabo <i>floral / strong agave / sweet tinge</i>	10	Karma <i>cream / soft vanilla / agave forward</i>	11
Camarena Silver <i>sweet vanilla / black pepper / brown spices</i>	10	Lunazul <i>citrus nose / agave / medium finish</i>	8
Capaz <i>baked agave nose / peppermint</i>	9	Milagro* <i>agave nose / citrus / anise</i>	10
Casa 1921 <i>agave / fruit / citrus</i>	11	Milagro SBR <i>silky / citrus / pepper</i>	16
Casamigos <i>citrus / oak / wood / baked agave</i>	12	Ocho Single Estate <i>sweet nose / tropical fruit / cinnamon</i>	12
Casa Noble* <i>spicy / heavy pepper / floral nose</i>	10	Olmeca Altos <i>sweet / citrus / baked agave</i>	10
Cazadores <i>sweet nose / sharp pepper</i>	9	Oro Azul <i>vanilla / sweet / olive</i>	10
Charbay <i>light agave / spice / complex</i>	11	Partida* <i>agave nose / earthy finish</i>	13
Chinaco <i>dried fruit / peppery spice</i>	10	Patrón* <i>peppery nose / orange peel</i>	13
Cimmaron <i>pepper / spice / long finish</i>	10	Patrón Roca <i>light pepper / earthy undertone / cooked agave</i>	15
Clase Azul <i>sweet / fruity / medium body</i>	16	Peligroso <i>sweet agave / mild heat / pepper</i>	11
Corazon <i>soft / creamy / nutty</i>	10	Pueblo Viejo <i>sweet / orange / complex / smooth</i>	9
Corralejo <i>herbacious / citrus nose</i>	10	Pursangre <i>citrus / orange / complex</i>	10
Corzo* <i>citrus / honey / smooth</i>	11	Riazul <i>buttery / vanilla / mild chocolate</i>	11
Cruz del Sol <i>agave / pepper / orange</i>	12	Sauza 100 Annos <i>baked agave / fresh fruit body</i>	8
Cuatro Generacion <i>basil / mint / bitter orange</i>	10	Seleccion 1580 - ArteNOM <i>agave / light / fruit forward</i>	12
Don Julio* <i>spicy / white pepper / hints of salt</i>	13	Siembra Azul <i>citrus nose / sweetness throughout</i>	9
Don Eduardo <i>agave / fruit / long finish</i>	12	Siete Leguas <i>agave / mint / white pepper</i>	11
Don Roberto <i>agave / cinnamon / fruit / jasmine</i>	11	Tapatio <i>citrus / pepper / agave</i>	9
Dos Manos <i>agave / fruity / honey</i>	9	Tequila 55 <i>sweet / light oak / roasted nuts</i>	10
El Jimador* <i>agave / fruit / spice</i>	8	Tequila Real de Penjamo <i>slightly sweet / limited production</i>	10
El Mayor <i>citrus / agave / long finish</i>	10	Tierras <i>pepper / lime / vanilla</i>	11
El Tesoro <i>sweet nose / mellow / clean finish</i>	10	Tres Agaves <i>smooth / agave / fruit body</i>	10
El Ulitimo <i>sweet agave / citrus</i>	9	Tres Generacion by Sauza <i>smooth / peppery / smoke / floral</i>	13
Espolon <i>agave / fruit / light finish</i>	10	Tres Sietes <i>clean / cucumber / crisp</i>	11
Excellia <i>vanilla / jasmine / leather</i>	12	Trianon <i>smooth / pure agave forward</i>	11
Forteleeza <i>mild agave / light citrus / mellow</i>	13	Tributo <i>baked agave / fruit / sweet</i>	11

*tequilas available as 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.

123 Organic “Dos” <i>vanilla / citrus / anise</i>	13	Hornitos <i>floral nose / strong citrus / caramel</i>	11
1800 <i>strong agave / slight spice</i>	11	Jose Cuervo Tradicional <i>brown spice / apple / vanilla / oak</i>	10
Antiguo De Herradura <i>black pepper / oak / leather</i>	9	Kah <i>spice / woody / heat / agave</i>	13
AsomBrso <i>pepper / sweet / vanilla</i>	13	Karma <i>sweet / caramel finish</i>	12
Avión <i>vanilla / oak / caramel</i>	12	La Prima de Pancho <i>oak / spice / citrus</i>	14
Azul Centenario <i>floral nose / woody / apple / banana</i>	9	Lunazul <i>agave / pepper / smooth finish</i>	9
Cabo Wabo <i>mellow agave / smoke / citrus</i>	11	Milagro* <i>sweet / wood / caramel / strong agave</i>	11
Camarena <i>soft spice / robust / smooth</i>	12	Milagro SBR <i>intense oak / brown spice / mineral</i>	18
Casa 1921 <i>sweet / hazelnut / oak finish</i>	13	Ocho Single Estate <i>agave / creamy / oak / nutmeg</i>	14
Casamigos <i>cocoa / toasted oak / premium agave</i>	13	Olmecas Altos <i>sweet / vanilla / wood / agave</i>	12
Casa Noble* <i>cinnamon / mexican chocolate / agave</i>	11	Oro Azul <i>spice / sweet / caramel</i>	11
Cazadores <i>intense pepper / dried citrus</i>	10	Pancho Pistolas <i>agave / oak / caramel / sweet finish</i>	14
Chinaco <i>buttery / raisin / cinnamon / pepper</i>	11	Partida* <i>sweet nose / vanilla / buttery finish</i>	14
Cimmaron <i>oak / mellow / roasted fruit</i>	11	Patrón* <i>citrus / pepper / salt</i>	14
Clase Azul <i>sweet agave / caramel / vanilla</i>	18	Patrón Roca <i>sweet caramel / vanilla / oak spice</i>	17
Corazon <i>woody / toasty / caramel / slight fruit</i>	12	Peligroso <i>pepper / caramel / smoke</i>	12
Corralejo <i>smoke / pepper / earthy agave</i>	11	Pueblo Viejo <i>unique / complex / mild agave / oak</i>	11
Corzo* <i>smooth caramel / honey / light agave</i>	12	Pursangre <i>baked agave / wood / soft spice</i>	11
Cruz del Sol <i>sweet agave / vanilla / cinnamon</i>	14	Riazul <i>heat / light agave / chocolate</i>	12
Cuatro Generacion <i>agave / cinnamon / caramel / oak</i>	11	San Matias “Carmessi” <i>baked agave / wood / soft spice</i>	12
Don Camilo <i>floral nose / agave / oak / mild citrus</i>	12	Sauza 100 Annos <i>agave nose / oak / spice</i>	12
Don Eduardo <i>cinnamon / grilled pineapple / pepper</i>	13	Seleccion 1580 - ArteNOM <i>banana nut / cinnamon / spice</i>	14
Don Julio* <i>slight smoke / light vanilla</i>	14	Siembra Azul <i>intense agave / sweet finish</i>	10
Dos Manos <i>oak / spice / long finish</i>	10	Siete Leguas <i>smoky / spicy agave / long finish</i>	12
Dos Roberto <i>woody / orange zest / bitter chocolate</i>	13	Tapatio <i>earthy / pepper / spicy</i>	10
El Jimador* <i>olives / smoke / light vanilla</i>	9	Tequila Real de Penjamo <i>slightly sweet / limited production</i>	12
El Mayor <i>strong agave / oak / hazelnut</i>	12	Tierras <i>citrus / wood / light body</i>	12
El Tesoro <i>sweet / spice / agave / vanilla</i>	12	Tonola <i>agave / floral / vanilla</i>	12
El Ultimo <i>cacao / dried cherries / indian spices</i>	10	Tres Generacion <i>mild honey / short finish</i>	14
Excellia <i>rich honey / tobacco / pumpkin</i>	16	Tres Sietes <i>fruit forward / crisp vanilla</i>	12
Fortaleza <i>sweet / orange peel / agave / citrus finish</i>	14	Trianon <i>aged oak / complex</i>	12
Gran Centenario <i>hibiscus / vanilla / tropical fruit / spice</i>	12	Tributo <i>mellow / wood / spices</i>	12
Herencia Mexicana <i>cooked agave / wood / soft citrus</i>	15		
Herradura* <i>floral nose / sweet / oak / pepper</i>	11		

*tequilas available as flight selection

ANEJOS

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.

123 Organic “Tres”	16	Hornitos	12
<i>spice / vanilla / toasted wood</i>		<i>vanilla / toasted oak / chocolate</i>	
1800	13	Kah	15
<i>complex / vanilla / oak / nuts</i>		<i>spice / vanilla / long finish</i>	
Antiguo De Herradura	11	Karma	15
<i>baked / toasty / suede</i>		<i>fruity agave / exotic spices</i>	
Avión	13	Lunazul	11
<i>dried cherry / pepper / smoke</i>		<i>agave nose / oak / herbacious finish</i>	
Cabo Wabo	13	Milagro*	12
<i>smoke / orange peel / caramel</i>		<i>sweet spices / smoke / pepper</i>	
Capaz	11	Milagro SBR	20
<i>caramel / toasted oak / long finish</i>		<i>oak / earthy / long spicy finish</i>	
Casa 1921	14	Ocho Single Estate	16
<i>smooth / dry fruit / wood finish</i>		<i>spicy / toasty / honey / earthy finish</i>	
Casa Noble*	12	Oro Azul	12
<i>vanilla / wood / spicy finish</i>		<i>pepper / toasted nuts / fruit</i>	
Cazadores	12	Partida*	16
<i>citrus nose / vanilla / orange</i>		<i>very fruity / salt / slight oak</i>	
Chinaco	13	Patrón*	16
<i>brown spice / roasted pepper / vanilla</i>		<i>oak nose / vanilla / caramel</i>	
Clase Azul	80	Patrón Roca	19
<i>vanilla / caramel / baked agave</i>		<i>cinnamon / ginger / pepper</i>	
Corazon	15	Peligroso	13
<i>full body / caramel / sweet oak</i>		<i>sweet vanilla / caramel / pepper</i>	
Corralejo	14	Pueblo Viejo	13
<i>faint oak / caramel / citrus</i>		<i>mild spice / vanilla / slightly sweet</i>	
Corzo*	15	Puro Verde	12
<i>smooth / honey / caramel / long finish</i>		<i>bold / bourbon / oak finish</i>	
Cuatro Generacion	12	Pursangre	12
<i>buttery / oak / smoked agave</i>		<i>vanilla / spice / cocoa</i>	
Don Camilo	15	Riazul	14
<i>floral nose / oak / smoked agave</i>		<i>caramel / clove / almond / cinnamon</i>	
Don Julio*	15	San Matias “Orgullo”	13
<i>smooth / vanilla / buttery / honey</i>		<i>creamy / cinnamon / toasted wood</i>	
Don Roberto	15	Sauza 100 Annos	13
<i>earthy / grilled pepper / leatherwood</i>		<i>honey / oak / tangerine / clove</i>	
Dos Manos	12	Seleccion 1414 - ArteNOM	16
<i>oak / spice / long finish</i>		<i>strong agave / caramel / spice</i>	
El Jimador*	10	Siembra Azul	11
<i>vanilla / caramel / roasted fruit / spices</i>		<i>floral / tobacco / berries / vanilla</i>	
El Mayor	14	Siete Leguas	14
<i>spice / earth / orange / smooth</i>		<i>complex / earthy / floral / smooth</i>	
El Tesoro	14	Tapatio	11
<i>intense agave / smoky / earthy</i>		<i>spicy / vanilla / long finish</i>	
Excellia	19	Tequila 55	11
<i>sweet charcoal / pepper / wood</i>		<i>agave nose / vanilla / oak</i>	
Fortaleza	16	Tequila Real de Penjamo	16
<i>baked agave / caramel / black pepper</i>		<i>slightly sweet / limited production</i>	
Gran Centenario	13	Tierras	11
<i>vanilla / slight smoke / peppery finish</i>		<i>orange peel / vanilla / oak / long finish</i>	
Herencia Mexicana	18	Tonalá	15
<i>ripe agave / wood / smoke / earthy</i>		<i>butterscotch / light cinnamon / grapes</i>	
Herradura*	12	Tres Generacion	15
<i>sweet / oak / pepper / vanilla / floral</i>		<i>pepper / butterscotch / oak</i>	
		Tres Sietes	13
		<i>warm / vanilla / caramel</i>	
		Trianon	14
		<i>rich / oak / sweet</i>	
		Tributo	13
		<i>silky / vanilla / hint of spice</i>	

*tequilas available as flight selection

EXTRA ANEJOS

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.

123 Organic "Diablito" <i>creamy / citrus / pepper / spice</i>	30	Jose Cuervo La Familia <i>floral / baked agave / vanilla / cognac</i>	22
AsomBrso <i>vanilla / butter / toffee</i>	35	Kah <i>smoky / vanilla / honey maple / caramel</i>	45
Cabo Wabo Uno <i>pineapple / vanilla / marzipan / ginger</i>	65	Partida Elegante <i>caramel / vanilla / pepper / toasted nut</i>	50
Casa Noble 5-Year <i>oak / vanilla / coffee bean / citrus</i>	25	Patron Burdeos Reserva <i>ultra-premium añejo</i>	80
Chinaco Negro 80 <i>floral nose / strong oak / vanilla / citrus</i>	45	Pursangre <i>vanilla / cocoa / oak / cinnamon</i>	28
Deleon <i>bold / toasted wood / scotch finish</i>	60	Rey Sol <i>hazelnut / toasted oak / cognac finish</i>	40
Don Julio Real <i>toffee nose / dried cherry / peach / oak</i>	65	San Matias Gran Reserve <i>vanilla notes / bright fruit / smooth finish</i>	13
El Tesoro Paradiso <i>bold / aged in cognac barrels</i>	22	Siembre Azul "Pinera" <i>orange peel / herbacious / honey</i>	37
Gran Mayan Ultra Aged <i>smooth / sweet / nutty</i>	22	Siembre Azul "Suro" <i>cocoa / dried fruit / rye / smooth finish</i>	18
Gran Patron Piedra <i>vanilla / spice / clove / toasted oak</i>	65	Tributo <i>oak / spice / fruit</i>	38
Herradura Seleccion <i>rose / vanilla / dried fruit / long finish</i>	80		

ULTRA-PREMIUM & BLENDED TEQUILAS

Sauza 100 Anos Verde <i>blanco-reposado blend</i>	12	Don Julio 1942 <i>ultra-premium añejo</i>	25
Casa Dragones <i>ultra-premium joven</i>	50	Maestro Dobel <i>blanco-reposado-añejo blend</i>	15
Deleon Diamante <i>ultra-premium blanco</i>	28	Milagro Unico <i>earthy / fruit / warm spice</i>	80
Deleon Reposado <i>ultra-premium reposado</i>	32	Patron Gran Platinum <i>ultra-premium blanco</i>	40
Deleon Añejo <i>ultra-premium añejo</i>	36		



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 <i>crisp / buttery / bourbon essence</i>	18	El Caudillo <i>floral nose / oak / sweet almond</i>	15
Don Celso <i>vanilla / oak / baked agave / spice</i>	16	El Lano <i>agave / apricot / rye / oak / chamomile</i>	16
El Distilador <i>baked agave / white pepper / oak</i>	16	Penacho Azteca <i>clove / peach / apple / candied cherries</i>	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 <i>herbaceous / grassy / peppery</i>	10	Ocho Cientos Blanco <i>herbaceous / citrus / smoke</i>	11
Don Cuco Suave <i>floral nose / earthy / smooth finish</i>	11	Ocho Cientos Reposado <i>cooked agave / smoke / complex</i>	12
Don Cuco Reposado <i>oak / maple / caramel</i>	12	Ocho Cientos Añejo <i>vanilla / smoke / soft finish</i>	13

BACANORA

Cielo Rojo <i>butternut cream / burnt marshmallow</i>	12
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RAICILLA

La Venenosa Sierra de Jalisco <i>rich fruit / papaya / avocado</i>	14	La Venenosa Sur de Jalisco <i>earth / herbaceous / roasted agave</i>	18
La Venenosa Costa de Jalisco <i>cedar / pine / smoke / agave</i>	16	La Venenosa Sierra del Tigre <i>cheese / chocolate covered cherries</i>	35

INFUSED AND BLENDED 100% BLUE AGAVE TEQUILAS

Avion Espresso <i>espresso-infused blanco</i>	11	Patron XO Café Incendio <i>chile chocolate infused blanco</i>	9
Cabo Wabo Coffee Liqueur <i>coffee / agave finish</i>	9	Peligroso Cinnamon <i>spice / sweet / intense cinnamon</i>	9
Casa 1921 Cream <i>sweet vanilla-cinnamon coffee</i>	10	Tanteo Jalapeño <i>jalapeño-infused blanco</i>	11
Patron Citronage <i>orange-citrus sweet</i>	10	Tanteo Tropical <i>tropical fruit-infused blanco</i>	11
Patron XO Cafe <i>coffee-infused blanco</i>	9	Tanteo Cocoa <i>cocoa-infused blanco</i>	11
Patron XO Dark Cocoa <i>coffee & cocoa infused blanco</i>	9		