

ANEJOS

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

1921 <i>savory / caramel 14</i>	Don Diego Santa <i>chocolate / praline / cinnamon 13</i>	Maestro Dobel <i>almond / cinnamon / pineapple 15</i>
1800 <i>complex / vanilla / oak / nuts 14</i>	Don Eduardo <i>oak / caramel / spice 15</i>	Milagro <i>sweet spices / smoke / pepper 14</i>
Agave 99 <i>velvet / spice / oak 14</i>	Don Julio <i>smooth / vanilla / buttery / honey 15</i>	Milagro Select Barrel <i>oak / earthy / long spicy finish 17</i>
Alma de Agave <i>pepper / clove / anise 14</i>	Don Julio 70th Anniversary <i>vanilla / ripe fruit / toasted nuts 17</i>	Ocho Estate 2011 <i>spicy / toasty / honey / earthy finish 17</i>
ArteNOM 1146 <i>toasted almond / pepper / oak 14</i>	Don Julio 1942 <i>cinnamon / chocolate 28</i>	Oro Azul <i>tropical fruit / spice / nuts / pepper 14</i>
Avion <i>dried cherry / pepper / smoke 15</i>	Don Modesto <i>tobacco / earthy / warm 14</i>	Partida <i>very fruity / salt / slight oak 15</i>
Azunia <i>wood / caramel / buttery agave 14</i>	Don Roberto <i>earthy / cocoa / cloves 15</i>	Patron <i>oak nose / vanilla / caramel 15</i>
Cabo Uno Reserva <i>caramel / fruit / white pepper 36</i>	El Capo <i>agave / toffee / brown sugar 14</i>	Patron Roca <i>wood / raisins / grapefruit 21</i>
Cabo Wabo <i>smoke / orange peel / caramel 14</i>	El Jimador <i>vanilla / caramel / fruit / spice 13</i>	Patron Gran Burdeos <i>smooth / sweet / vanilla / raisins 75</i>
Calle 23 <i>oak / vanilla / agave 14</i>	El Mayor <i>strong agave / citrus / slight fruit 14</i>	Pavoneo <i>whiskey / caramel / smooth 14</i>
Campo Azul <i>vanilla / wood / spice 14</i>	El Tesoro <i>intense agave / smoky / earthy 14</i>	Peligroso <i>spiced walnut / smooth 14</i>
Casamigos <i>caramel / vanilla / spice 15</i>	Excellia <i>grapes / dried apricot / sandalwood 14</i>	Porfidio <i>sweet / caramel / butter 17</i>
Casa Noble <i>vanilla / wood / spicy finish 17</i>	Fortaleza <i>baked agave / caramel / black pepper 17</i>	Regional <i>dried fruit / oak / cinnamon 14</i>
Casa Vieja <i>vanilla / cinnamon / spice 14</i>	Frida Kahlo <i>black pepper / caramel / heavy spice 15</i>	Riazul <i>pineapple / caramel / cinnamon 16</i>
Cazadores <i>citrus nose / vanilla / orange 14</i>	Gran Centenario <i>vanilla / slight smoke / peppery finish 14</i>	Sauza Conmemorativo <i>honey / oak / tangerine / clove 13</i>
Centinela <i>sweet agave / smoky / citrus 14</i>	Herencia <i>ripe agave / caramel / black pepper 14</i>	Semental <i>caramel / honey / cherry 15</i>
Chinaco <i>brown spice / pepper / vanilla 14</i>	Herradura <i>sweet / oak / pepper / vanilla / floral 14</i>	Siete Leguas <i>complex / earthy / floral / smooth 14</i>
Clase Azul <i>vanilla / caramel / almonds 78</i>	Hornitos <i>vanilla / toasted oak / chocolate 14</i>	Suerte <i>agave / cherry / vanilla 16</i>
Corazon <i>full body / caramel / sweet oak 14</i>	Kah <i>spice / vanilla / long finish 15</i>	Tapatio <i>spice / cocoa / agave 14</i>
Corralejo <i>faint oak / caramel / citrus 14</i>	La Cofradia <i>agave / oak / warm 14</i>	Tierras <i>caramel / earthy / chocolate 14</i>
Corzo <i>smooth / honey / caramel long finish 16</i>	Lom Azul <i>agave / honey / fruit 14</i>	Trago <i>fruity / citrus / spicy 14</i>
Cruz del Sol <i>brown sugar / sweet oak gentle finish 15</i>	Los Arango <i>honey / peppercorn / mild oak 15</i>	Tres Generaciones <i>pepper / butterscotch / oak 15</i>
Cuervo Reserva de la Familia <i>toasted almond / apple / cinnamon 30</i>	Los Trejos <i>brown sugar / spice / smooth 15</i>	Z Pepe Zevada <i>vanilla / pepper / oak 14</i>
	Luna Sueno <i>floral / spicy / oak 14</i>	

BLANCOS

Like all of our tequilas, our blancos are from 100% blue 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 favor found in longer-aged tequilas.

901	Corzo	Maestro Dobel
<i>sweet agave / lemongrass 12</i>	<i>citrus / honey / smooth 12</i>	<i>buttery / caramel / nutty 13</i>
1800	Cruz del Sol	Milagro
<i>green pepper / salt / orange peel 12</i>	<i>agave / pepper / orange 13</i>	<i>agave / citrus / anise 12</i>
1800 Select Silver 100	Cuervo Traditional	Milagro Select Barrel
<i>sweet agave / citrus / warmth 13</i>	<i>citrus / agave / herbs 11</i>	<i>silky / citrus / pepper 13</i>
1921	Don Diego Santa	Ocho Estate 2012
<i>smooth / rich / lemon peel 12</i>	<i>agave / fruit / long finish 11</i>	<i>sweet / tropical fruit / cinnamon 13</i>
Agavales	Don Eduardo	Oro Azul
<i>cooked agave / spice / pepper 11</i>	<i>agave / fruit / long finish 13</i>	<i>creamy vanilla / mint 12</i>
Alma de Agave	Don Julio	Partida
<i>pepper / toasted coconut / chocolate 12</i>	<i>spicy / white pepper / hints of salt 13</i>	<i>agave / earthy finish 13</i>
Angel Bendito	Don Roberto	Patron
<i>agave / woody / light pepper 13</i>	<i>agave / sweet potato / melon 13</i>	<i>peppery / orange peel 13</i>
Antiguo de Herradura	El Capo	Patron Roca
<i>pure agave / lemon / lime 12</i>	<i>agave / grassy citrus / pepper 12</i>	<i>pepper / pumpkin / lime tea 18</i>
ArteNOM 1079	El Jimador	Pavoneo
<i>herbacious / fruit / pineapple 12</i>	<i>agave / fruit / spice 11</i>	<i>agave / earthy / smooth 12</i>
Astral	El Mayor	Peligroso
<i>agave / earthy / warm 11</i>	<i>citrus / agave / long finish 12</i>	<i>tropical / herbacious 12</i>
Avion	El Tesoro	Porfidio
<i>floral nose / agave / fruit 13</i>	<i>sweet / mellow / clean finish 12</i>	<i>sweet flavors / long finish 13</i>
Azunia	Espolon	Puerto Vallarta
<i>earthy / fruity agave / spice 12</i>	<i>agave / fruit / light finish 12</i>	<i>spice / roasted pepper / sweet pepper 12</i>
Cabo Wabo	Excellia	Regional
<i>floral / sweet agave / sweet tinge 12</i>	<i>sweet agave / floral 12</i>	<i>pepper / sweet / smooth 12</i>
Cabrito	Fortaleza	Riazul
<i>chamomile / caramel / mildly sweet 12</i>	<i>mild agave / light citrus / mellow 13</i>	<i>bright / white chocolate / silky 12</i>
Calle 23	Frida Kahlo	Semental
<i>dried fruit / citrus / pepper 12</i>	<i>tobacco / ash 13</i>	<i>citrus / heat / long finish 12</i>
Campo Azul	Gran Centenario	Siete Leguas
<i>fruity / sweet spice / roasted agave 12</i>	<i>peppery / herbs / salt / licorice 12</i>	<i>lemon / spearmint / white pepper 12</i>
Casa Noble	Hacienda de Cristero	Suerte
<i>floral / spicy / pepper 12</i>	<i>agave / light / smooth 13</i>	<i>grassy / cooked agave / smooth 12</i>
Casamigos	Herencia	Talero
<i>mint / cinnamon 13</i>	<i>cooked agave / herbs / citrus / smooth 12</i>	<i>agave / crisp / velvety 12</i>
Casa Dragones	Herradura	Tapatio
<i>citrus / vanilla / hazelnut 20</i>	<i>citrus / pepper / tangy 12</i>	<i>pepper / spice / clean 12</i>
Cazadores	Inocente	Tapatio 110
<i>sweet / sharp / pepper 12</i>	<i>black pepper / sweet agave</i>	<i>floral / spice / long dry finish 14</i>
Chamucos	<i>cinnamon 13</i>	Tequilador
<i>citrus / sweet fruit 11</i>	Kah	<i>subtle agave / sweet / smooth finish 12</i>
Chinaco	<i>agave / spice / pepper 13</i>	Tierras
<i>dried fruit / peppery spice 12</i>	La Cofradia	<i>floral / white pepper / citrus 12</i>
Cimarron	<i>agave / sweet / soft 12</i>	Trago
<i>spicy / grassy / pineapple 12</i>	Lom Azul	<i>herbal / spicy / clean 12</i>
Clase Azul	<i>agave / fruit / smooth 12</i>	Tres Generaciones
<i>sweet melon / honey 18</i>	Los Trejos	<i>tropical / fruity / dry 13</i>
Correlejo	<i>roasted nuts / dried fruit</i>	Z Pepe Zevada
<i>citrus / herbacious 12</i>	<i>parchment 13</i>	<i>agave / sweet grass / clean 12</i>

EXTRA ANEJOS, ULTRA-PREMIUM, BACANORA & SOTOL

EXTRA ANEJOS

Aged for more than three years

Avion

caramel / spice / oak 28

Campo Azul

cola nut / vanilla cream / grassy herb 18

Casa Noble 4yr

single barrel / french oak / creamy 23

Centinella Tres Anos

vanilla / cream soda / creamy pepper 17

Chinaco Negro

caramel / wood / vanilla 37

Cuervo 250th Aniversario

rich butterscotch and vanilla / sweet honey cocoa / dark chocolate 200

Don Julio Real

vanilla / peach / caramel 58

El Capo

toasted nuts / vanilla / tobacco

caramel / honey 19

El Mayor

caramel / tropical fruit / brown spice 21

El Tesoro Paradiso

pineapple / peppercorn 23

Gran Patron Piedra

toasted french oak / herbaceous / vanilla 58

Herradura Seleccion Suprema

49 months in white oak barrels 58

Ocho Estate 2008

oak / spice / pepper 30

Partida Elegante

caramel / vanilla / pepper / toasted nut 60

Puro Verde

oak / caramel / spice 16

Qui

*vanilla / anise / slight smokiness
mild sweetness 15*

Rey Sol

earthy agave / caramel / creamy oak 42

ULTRA-PREMIUM, INFUSED & BLENDED

Agavero Tequila Liqueur

*infused with damiana flower
reputed to be an aphrodisiac in Mexico 12*

Avion Espresso

Avion Silver blended with espresso coffee 13

Casa Dragones

vanilla / spice / hazelnut 48

Casa Noble Joven

earthy agave / white pepper / dark chocolate 16

Cuervo de la Platino

light pepper / citrus 16

Deleon Reposado

*agave / wood smoke / bell pepper
spice / leather 28*

Gran Centenario Roseangel

hibiscus / fruit / spice 13

La Pinta Pomegranate

*Clase Azul Blanco infused 12 months
with pomegranate juice 12*

Maestro Dobel

mild spice / butter / chocolate 16

Patron Gran Platinum

smooth / full-bodied / oak finish 35

Patron XO Café

Patron Silver blended with coffee 13

Patron XO Café Dark Cocoa

*Patron Silver blended with criollo
chocolate and coffee 12*

Peligroso Cinnamon

*Peligrosa Silver infused with 100%
pure cinnamon 12*

Tanteo Cocoa

ultra premium blanco tequila infused with cocoa 12

Tanteo Jalapeño

ultra premium blanco tequila infused with jalapeño 12

Tanteo Tropical

*ultra premium blanco tequila infused with mango,
pineapple and guanabana 12*

BACANORA

*Agave-derived liquor made in the Mexican state
of Sonora and was illegal until 1992.*

Cielo Roja

wild flowers / cocoa / anise 12

SOTOL

*Sotol is a distilled spirit that is derived from
a wild agave called *Dasylicion Wheeleri* (commonly
known as *Desert Spoon*). A plant native to North Mexico,
it is mostly harvested in the state of Chihuahua.*

Hacienda de Chihuahua Silver

herbal / mint / slightly earthy 12

Hacienda de Chihuahua Reposado

vegetal / vanilla / oaky 12

Hacienda de Chihuahua Anejo

floral / green fruit / medium spice 13

REPOSADOS

Translating literally in English to "rested", this category of tequila has been aged anywhere from 2 months to a year. This aging process often gives 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.

100 Anos <i>agave / oak / spice 13</i>	Cruz del Sol <i>small batch / light 14</i>	Luna Sueno <i>honey / spicy / oak 13</i>
1800 <i>strong agave / slight spice 13</i>	Cuervo Tradicional <i>brown spice / apple / vanilla / oak 12</i>	Lunazul <i>agave / pepper / smooth finish 13</i>
1921 <i>caramel / toffee 13</i>	Don Celso <i>agave / wood / vanilla 13</i>	Maestro Dobel <i>caramel / nutty / vanilla 14</i>
Agave 99 <i>nougat / candied yam / peppery spice 13</i>	Don Diego Santa <i>toffee / chocolate / caramel 12</i>	Milagro <i>sweet / wood / caramel / strong agave 13</i>
Agavales <i>spiced vanilla / coconut 12</i>	Don Eduardo <i>cinnamon / pineapple / pepper 14</i>	Milagro Select Barrel <i>intense oak / brown spice / mineral 14</i>
Alma de Agave <i>woody / caramelized orange / vanilla 13</i>	Don Julio <i>slight smoke / light vanilla 14</i>	Ocho Estate 2013 <i>agave / creamy / oak / nutmeg 15</i>
Angel Bendito <i>agave / woody / light pepper 14</i>	Don Modesto <i>vanilla / spice / agave 13</i>	Oro Azul <i>creamy nougat / toffee / tropical fruit 13</i>
Antiguo de Herradura <i>black pepper / oak / leather 13</i>	Don Roberto <i>caramel taffy / fruit / pepper 14</i>	Partida <i>sweet / vanilla / butter 14</i>
Arette Unique <i>earthy / vanilla spice / agave 13</i>	El Caballo Estrella <i>agave / vanilla / oak 13</i>	Patron <i>citrus / pepper / salt 14</i>
ArteNOM 1414 <i>banana nut / clove / spicy 13</i>	El Distilador <i>agave / wood 13</i>	Patron Roca <i>vanilla / ginger / caramel 19</i>
Avion <i>oak / cherry / rose 14</i>	El Diamante del Cielo <i>woody / fruity / spicy 13</i>	Peligroso <i>pepper / caramel / smoke 13</i>
Azunia <i>pepper / butter / vanilla 13</i>	El Jimador <i>olives / smoke / light vanilla 12</i>	Pueblo Viejo <i>unique / complex / mild agave / oak 13</i>
Cabo Wabo <i>mellow agave / smoke / citrus 13</i>	El Llano <i>agave / fruity / floral 13</i>	Puerto Vallarta <i>vanilla / spice / wood 13</i>
Cabrigo <i>fruity / pepper / caramel / oak 13</i>	El Mayor <i>sweet fruit / vanilla / spice 13</i>	Puro Verde <i>agave / earthy / floral 13</i>
Calle 23 <i>wood / cinnamon / clove 13</i>	Espolon <i>anise / bee pollen / pepper 13</i>	Regional <i>vanilla / agave / cinnamon 13</i>
Campo Azul <i>cinnamon / pepper / spice 13</i>	Excellia <i>caramelized agave / honey / fruits 13</i>	Riazul <i>cocoa / grilled poblano / focused 13</i>
Casa Noble <i>cinnamon / chocolate / agave 13</i>	Fortaleza <i>sweet / orange peel / agave / citrus 15</i>	Semental <i>white pepper / smooth / oak hints 13</i>
Casa Noble Single Barrel <i>earthy / vanilla / oak 15</i>	Gran Centenario <i>vanilla / tropical fruit / spice 13</i>	Siete Leguas <i>smoky / spicy agave / long finish 13</i>
Casamigos <i>mint / cinnamon / caramel 14</i>	Herencia <i>cooked agave / wood / soft citrus 13</i>	Suerte <i>caramel / butterscotch / agave 13</i>
Centinela <i>sweet agave / smoke 13</i>	Herradura <i>sweet / oak / pepper 13</i>	Tapatio <i>apple / pepper / spice 13</i>
Chinaco <i>buttery / raisin / cinnamon / pepper 13</i>	Herradura Double Barrel <i>honey / woody / vanilla 14</i>	Tequilador <i>brown spice / toasted nut / pepper 13</i>
Clase Azul <i>cream soda / spice / earth 21</i>	Hornitos <i>floral / strong citrus / caramel 13</i>	Tierras <i>creamy / spicy / hint of smoke 13</i>
Corazon <i>woody / toasty / caramel / slight fruit 13</i>	Kah <i>spice / woody / heat / agave 14</i>	Trago <i>agave / vanilla / long finish 13</i>
Corralejo <i>earthy agave / smoke pepper 13</i>	La Cofradia <i>agave / spice 13</i>	Tres Generaciones <i>mild honey / short finish 14</i>
Corralejo Triple Distilled <i>honey / pear / silk 14</i>	Lom Azul <i>oak / spice / agave 13</i>	Z Pepe Zevada <i>oak / vanilla / pepper 13</i>
Corzo <i>agave / honey / caramel 15</i>	Los Arango <i>earthy / slightly sweet / smooth 14</i>	

MEZCALS

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 smoky cousin of tequila.

MEZCAL JOVEN

Alipus-San Andres
complex / rich / intensely floral 13

Alipus-San Baltazar
delicate / fruity / slightly sweet 13

Alipus-San Juan del Rio
fruity / rich / pleasantly sweet 13

Banhez
earthiness / dry / long lingering 12

Del Maguey Chichicapa
exotic fruit / guava / mint 13

Del Maguey Crema
vanilla / pear / coffee 12

Del Maguey Minero Santa Caterina Minas
honey / lemon / figs 13

Del Maguey Pechuga
apple / plum / plantain 28

Del Maguey San Luis del Rio
smoke / spiced fruit / strong citrus 14

Del Maguey Santo Domingo Albarrada
citrus / tropical fruit / woody 14

Del Maguey Tobala
fruity / cinnamon / mango 21

Del Maguey Vida
ginger / sandalwood / tangerine 12

Don Amado
agave / citrus / floral 12

Espiritu Lauro
mild smoke / floral / earthy 14

Fidencio Clasico
smoke / pear / cherry essence 12

Fidencio Madrecuixe
wood smoke / mature agave stony mineral 24

Fidencio Pechuga
agave / citrus / floral 17

Fidencio Tobala
toasted wood / citrus / earthy 24

Fidencio Unico Sin Humo
smoke / baked apples / mellow 12

Ilegal
coconut / sage / pepper 13

Jolgorio Pechuga
red berry fruit / clay mineral / creamy 25

Koch "Wild Agave"
vanilla / citrus / cayenne pepper coconut / sage / pepper 13

Los Nahuales
smoke / clay / grassy 13

Mano Negra Espadin
pepper / spice / smoky 13

Mezcal de Leyenda "Durango"
apple / cherry / gentle smoke 16

Mezcal de Leyenda "Guerrero"
peppers / banana / vanilla soft smoke 15

Mezcal de Leyenda "Oaxaca"
roasted agave / citrus / earthy 16

Mezcal Union Espadin
pepper / citrus / smoke 12

Mijes Joven
sweet / bbq smoke / cigar 13

Pierde Almas Dobadaan
scented clove / fruit / light wood 16

Pierde Almas Espadin
wildflower / earth / light wood 15

Pierde Almas Tobala
fresh / sweet / long finish 17

Pierde Almas Tobaziche
vegetal agave / sweet anise wet earth 17

Real Minero Espadin
agave / pear / smooth finish 25

Santa Pedrera Espadin
agave / sweet / ash 12

Scorpion
lemongrass / dried fruits / spice 12

Scorpion Tobala
fresh dill weed / lemongrass / vanilla 18

Shawi
vanilla / anise / pepper 12

Sombra
mesquite wood / roasted vegetables 12

Yuu Baal Madrecuixe
pepper / citrus / smoke 17

MEZCAL REPOSADO

Don Amado
earth / citrus / light smoke 13

Espiritu Lauro
wood / vanilla / light smoke 14

Ilegal
mesquite smoke / green apple / wood 14

Los Nahuales
vanilla / chalk / black pepper 14

Mijes
mesquite wood / salty citrus / earth 14

Oro de Oaxaca
intense smoke / green pepper / heat 13

Scorpion
herbaceous / honey / spice 13

MEZCAL ANEJO

Espiritu Lauro
smoke / jalapeño / vanilla 26

Ilegal
orange / eucalyptus / chocolate 15

Maria
agave / cherry fruit / smoke 15

Scorpion 1yr
tobacco / mint / spice 14

Scorpion 5yr
pineapple / honey / oak 28

Scorpion 7yr
mocha / pepper / cognac 32

Scorpion Tobala
lime / leather / mint 28