

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 favor found in longer-aged tequilas.

1921	Clase Azul	Herencia Mexicana
<i>smooth / rich / lemon peel 10</i>	<i>sweet melon / honey 16</i>	<i>cooked agave / herbs / citrus / smooth 7</i>
100 Anos	Corazon	Herradura
<i>green apple / grapefruit / almond 7</i>	<i>soft / creamy / nutty 8</i>	<i>citrus / pepper / tangy 9</i>
123	Corralejo	Hornitos
<i>lemon peel / black pepper / minerals 10</i>	<i>herbacious / citrus nose 7</i>	<i>floral nose / citrus / clove 9</i>
1800	Corzo	Julio Cesar Chavez
<i>green pepper / salt / orange peel 9</i>	<i>citrus / honey / smooth 11</i>	<i>pine / mint / citrus 8</i>
3 Amigos	Cruz del Sol	Kah
<i>natural agave / smooth / light spice 7</i>	<i>agave / pepper / orange 10</i>	<i>agave / spice / pepper 10</i>
30/30	Cuervo Tradicional	Lunazul
<i>light pepper / citrus 10</i>	<i>citrus / agave / herbs 8</i>	<i>citrus nose / agave / medium finish 7</i>
901	Cuestion	Margaritaville
<i>sweet agave / lemon / grass 10</i>	<i>white pepper / sweet agave 8</i>	<i>black pepper / smoke 8</i>
Agavales	Demetrio	Milagro
<i>cooked agave / spice / pepper 7</i>	<i>bright / clean / exotic 7</i>	<i>agave nose / citrus / anise 8</i>
Agave Underground	Don Abraham	Milagro Select Barrel
<i>smooth / light 9</i>	<i>4 months aged / clean / pure agave 8</i>	<i>silky / citrus / pepper 12</i>
Ambhar	Don Eduardo	Ocho
<i>floral nose / citrus / smooth finish 10</i>	<i>agave / fruit / long finish 11</i>	<i>sweet nose / tropical fruit / cinnamon 10</i>
Antiguo	Don Julio	Olmecca Altos
<i>pure agave / lemon / lime 8</i>	<i>spicy / white pepper / hints of salt 12</i>	<i>fruity / mineral / green peppercorn 10</i>
Arta	Dos Manos	Oro Azul
<i>lemongrass / touch of sweetness 9</i>	<i>agave / fruity / honey 7</i>	<i>creamy vanilla / mint 9</i>
Asom Broso	Dulce Vida	Partida
<i>vanilla / citrus 11</i>	<i>sharp / spicy / smokey 8</i>	<i>agave nose / earthy finish 10</i>
Avion	El Charro	Patron
<i>floral nose / agave / fruit 16</i>	<i>citrus / spice / smoke 6</i>	<i>peppery nose / orange peel 11</i>
Blue Nectar	El Conquistador	Peligroso
<i>smooth heat / clean finish 9</i>	<i>fruity / slight citrus / wispy finish 8</i>	<i>tropical / herbacious 12</i>
Bracero	El Jimador	Piedra Azul
<i>jalapeno / earthy 7</i>	<i>agave / fruit / spice 7</i>	<i>vanilla / sharp citrus 7</i>
Cabo Wabo	El Mayor	Proximus
<i>floral / sweet agave / sweet tinge 9</i>	<i>citrus / agave / long finish 7</i>	<i>clean / pure agave essence 9</i>
Cabrito	El Sagrado	Pueblo Viejo
<i>camomile / caramel / mildly sweet 7</i>	<i>strong agave / citrus / slight fruit 8</i>	<i>sweet / orange / complex / smooth 6</i>
Camarena	El Tesoro	Pura Vida
<i>sweet vanilla / black pepper 8</i>	<i>sweet nose / mellow / clean finish 11</i>	<i>thyme / jasmine 7</i>
Casa Noble	El Ultimo	Republic
<i>spicy / heavy pepper / floral nose 11</i>	<i>hints of citrus / sweet agave 8</i>	<i>citrus / peach / sweet agave 9</i>
Casa Pasion	Espolon	Riazul
<i>crisp citrus / pepper 8</i>	<i>agave / fruit / light finish 9</i>	<i>bright / white chocolate / silky 11</i>
Casamigos	Excellia	Sauza Blue
<i>mint / cinnamon 10</i>	<i>sweet agave / floral 10</i>	<i>citrus / hint of grapefruit 7</i>
Cazadores	Exotico	Siete Leguas
<i>sweet nose / sharp pepper 8</i>	<i>slight pepper / light citrus 6</i>	<i>lemon / spearmint / white pepper 9</i>
Centinela	Fortaleza	Tarrantula 100
<i>cooked agave / spice / smoke 9</i>	<i>mild agave / light citrus / mellow 11</i>	<i>fresh agave / mint 7</i>
Chamucos	Frida Kahlo	Tierras
<i>citrus / sweet fruit 10</i>	<i>tobacco / ash 10</i>	<i>bright citrus / vanilla / spice 8</i>
Chimayo	Gran Centenario	Tres Agaves
<i>pure / clear / green apples 6</i>	<i>peppery nose / herbs / salt / licorice 9</i>	<i>pepper / lime / vanilla 6</i>
Chinaco	Hacienda Vieja	Tres Generaciones
<i>dried fruit / peppery spice 10</i>	<i>good heat / jalapeno 7</i>	<i>smooth / agave / fruit body 9</i>
		Zapopan
		<i>smooth / peppery / smoke / floral 6</i>

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.

- 1921
caramel / toffee 11
- 100 Anos
agave / oak / spice 7
- 123
wood / salted caramel / toffee 13
- 1800
strong agave / slight spice 9
- 3 Amigos
caramel hints / floral finish 7
- 30/30
earthy agave / brown spices / caramel 10
- 901
agave notes / vanilla / long finish 11
- Agavales**
spiced vanilla / coconut 8
- Agave Underground**
jack daniels barrels / oak hints 10
- Ambhar**
slight oak / citrus / smooth 10
- Antiguo**
black pepper / oak / leather 9
- Arta**
citrus / black pepper / lush texture 10
- Asom Broso**
bordeaux barrels 14
- Avion**
vanilla / oak / caramel 18
- Azul**
floral nose / woody / apple / banana 8
- Blue Nectar**
oak / deep aromas / bittersweet 9
- Bracero**
light liquorice / wood 9
- Cabo Wabo**
mellow agave / smoke / citrus 12
- Cabrito**
fruity nose / pepper / caramel / oak 7
- Camarena**
black pepper / sweet spice 8
- Casa Noble**
cinnamon / mexican chocolate / agave 11
- Casa Pasion**
sweet spice / citrus / black pepper 14
- Casa San Matias Carmesi**
floral gardenia / white peaches 12
- Casamigos**
mint / cinnamon / caramel 10
- Cazadores**
intense pepper / dried citrus 10
- Centinela**
sweet agave / smoke 10
- Chamucos**
smoky agave / light spice / vanilla 11
- Chimayo**
butterscotch / roasted hazelnut / oak 6
- Chinaco**
buttery / raisin / cinnamon / pepper 12
- Clase Azul**
cream soda / spice / earth 20
- Corazon Expression Repo Buff**
cinnamon / caramel / vanilla notes 14
- Corazon**
woody / toasty / caramel / slight fruit 8
- Corralejo**
smoke / pepper / earthy agave 8
- Corralejo Triple Dist**
honey / cooked pear / silk finish 10
- Corzo**
smooth caramel / honey / light agave 13
- Cruz del Sol**
small batch / light 12
- Cuervo Tradicional**
brown spice / apple / vanilla / oak 10
- Cuestion**
floral / caramel / baking spice 11
- Demetrio**
white oak / slight bite 8
- Don Abraham**
oak aged / unique flavor 9
- Don Camilo**
floral nose / agave / oak / mild citrus 13
- Don Eduardo**
cinnamon / grilled pineapple / pepper 13
- Don Julio**
slight smoke / light vanilla 11
- Dos Manos**
oak / spice / long finish 7
- Dulce Vida**
spiced orange / cherry / chocolate 10
- El Charro**
wood / subtle fruit / brown spice 6
- El Conquistador**
light vanilla / oak / pepper 10
- El Jimador**
olives / smoke / light vanilla 8
- El Mayor**
strong agave / oak / hazelnut 7
- El Sagrado**
cacao / vanilla 10
- El Tesoro**
sweet / spice / agave / vanilla 11
- El Ultimo**
cacao / dried cherry / indian spice 8
- Espolon**
anise / bee pollen / pepper 8
- Excellia**
caramelized agave / honey / fruits 18
- Exotico**
spice / cooked agave 6
- Fortaleza**
sweet / orange peel / agave / citrus 14
- Frida Kahlo**
spice / honey / slight chocolate 15
- Gran Centenario**
vanilla / tropical fruit / spice 10
- Hacienda Vieja**
tropical fruit / toasted coconut / anise 11
- Herencia Mexicana**
cooked agave / wood / soft citrus 10
- Herradura**
sweet / oak / pepper 10
- Hornitos**
floral nose / strong citrus / caramel 9
- Hussongs**
vanilla / chocolate mint 8
- Julio Cesar Chavez**
slight nutmeg / oak / vanilla 7
- Kah**
spice / woody / heat / agave 13
- Los Arango**
earthy nose / creamy / salt / toffee 10
- Lunazul**
agave / pepper / smooth finish 7
- Margaritaville**
pear / apple / prune 8
- Milagro**
sweet / wood / caramel / strong agave 9
- Milagro Select Barrel**
intense oak / brown spice / mineral 15
- Muchote**
oak / smoked fruits / spicy orange 10
- Ocho**
agave / creamy / oak / nutmeg 16
- Olmeca Altos**
tropical fruits / caramel / smoke 10
- Oro Azul**
creamy nougat / toffee / tropical fruit 9
- Partida**
sweet nose / vanilla / buttery finish 11
- Patron**
citrus / pepper / salt 12
- Peligroso**
pepper / caramel / smoke 14
- Piedra Azul**
crisp citrus / caramel / honey 7
- Pueblo Viejo**
unique / complex / mild agave / oak 6
- Pura Vida**
slight pepper / jasmine / vanilla 10
- Republic**
almond / banana / soft oak 10
- Riazul**
cacao / grilled poblano / focused 12
- Richard's Herradura Reposado**
cinnamon spice / light oak 12
- Sauza Blue**
fresh cooked agave / wood notes / honey 6
- Semental**
white pepper / smooth / oak hints 12
- Siete Leguas**
smoky / spicy agave / long finish 12
- Tarrantula** 100
smoke / oak / black pepper 7
- Tierras**
creamy / spicy / hint of smoke 10
- Tonala**
agave / floral / vanilla 11
- Tres Agaves**
zesty pineapple / herb / wet stone 7
- Tres Generaciones**
mild honey / short finish 9
- Zapopan**
hot agave / light vanilla 6

ANEJOS

The word “anejo” 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.

1921 <i>savory / caramel 13</i>	Corazon Expression Van Winkl <i>smooth bourbon / caramel / long finish 15</i>	Herencia Mexicana <i>ripe agave / caramel / black pepper 14</i>
123 <i>wood / caramel / chocolate 15</i>	Corralejo <i>faint oak / caramel / citrus 12</i>	Herradura <i>sweet / oak / pepper / vanilla / floral 13</i>
1800 <i>complex / vanilla / oak / nuts 10</i>	Corzo <i>smooth / honey / caramel / long finish 13</i>	Hornitos <i>vanilla / toasted oak / chocolate 10</i>
3 Amigos <i>sweet agave / caramel / balanced 8</i>	Cuestion <i>clove / dark chocolate / rich oak 12</i>	Kah <i>spice / vanilla / long finish 14</i>
30/30 <i>caramel / cinnamon / baking spices 12</i>	Demetrio <i>wood / mellow / small oak barrels 8</i>	Lunazul <i>agave nose / oak / herbacious finish 12</i>
901 <i>pepper / nuts / coffee / roasted oak 12</i>	Don Abraham <i>aged 14 months / true agave balanced 10</i>	Milagro <i>sweet spices / smoke / pepper 10</i>
Agave Underground <i>jack daniels barrels / smooth / complex 12</i>	Don Camilo <i>floral nose / oak / slight sweet finish 14</i>	Milagro Select Barrel <i>oak / earthy / long spicy finish 18</i>
Antiguo <i>baked / toasty / suede 6</i>	Don Eduardo <i>green pepper / delicate / vegetal 12</i>	Ocho <i>spicy / toasty / honey / earthy finish 17</i>
Arta <i>smoky / vanilla / cinnamon 13</i>	Don Felix <i>georgia peach / light caramel harmonious finish 12</i>	Oro Azul <i>tropical fruit / spice / nuts / pepper 10</i>
Avion <i>dried cherry / pepper / smoke 22</i>	Don Julio 70th Anniversary <i>vanilla / ripe fruits / toasted nuts 14</i>	Partida <i>very fruity / salt / slight oak 13</i>
Blue Nectar Special Reserve <i>vanilla / nutmeg / sweet agave 13</i>	Don Julio <i>smooth / vanilla / buttery / honey 12</i>	Patron <i>oak nose / vanilla / caramel 13</i>
Bracero <i>wood / earth / black liquorice 10</i>	Dos Manos <i>oak / spice / long finish 7</i>	Patron Gran Burdeos <i>smooth / sweet / vanilla / raisins 100</i>
Cabo Wabo <i>smoke / orange peel / caramel 15</i>	Dulce Vida <i>bourbon barrel / honey / mint 10</i>	Peligroso <i>spiced walnut / smooth 14</i>
Casa Noble <i>vanilla / wood / spicy finish 14</i>	Dulce Vida Lone Star Edition <i>tantalizing / melted butter texas whiskey barrels 18</i>	Pueblo Viejo <i>mild spice / vanilla / slightly sweet 7</i>
Casa San Matias Gran Reserve <i>burnt orange peel / apple pie warm cotton candy 12</i>	El Charro <i>complex / subtle fruit / cinnamon 6</i>	Pura Vida <i>pear / vanilla / chocolate 10</i>
Casa Vieja <i>vanilla / cinnamon / spice 12</i>	El Jimador <i>vanilla / caramel / fruit / spice 7</i>	Republic <i>caramel / orange / hazelnut 14</i>
Casta Pasion <i>woody / oak / ground black pepper 16</i>	El Mayor <i>strong agave / citrus / slight fruit 8</i>	Riazul <i>pineapple / caramel / cinnamon 13</i>
Cazadores <i>citrus nose / vanilla / orange 15</i>	El Sagrado <i>grilled pepper / caramel marshmallow 11</i>	Sauza Blue Conmemorativo <i>honey / oak / tangerine / clove 9</i>
Cazadores Extra Anejo <i>vanilla custard / cinnamon / thick 15</i>	El Tesoro <i>intense agave / smoky / earthy 14</i>	Semental <i>caramel / honey / cherry 14</i>
Centinela <i>sweet agave / smoky / citrus 12</i>	El Ultimo <i>chocolate / toasted nuts / toffee 7</i>	Siete Leguas <i>complex / earthy / floral / smooth 14</i>
Chamucos <i>rich wood / sweet spice 15</i>	Excellia <i>grapes / dried apricots / sandalwood 18</i>	Tierras <i>butterscotch / vanilla / sea salt / oak 11</i>
Chinaco <i>brown spice / roasted pepper / vanilla 15</i>	Fortaleza <i>baked agave / caramel / black pepper 21</i>	Tonala 2yr <i>butterscotch / light cinnamon / grapes 14</i>
Corazon <i>full body / caramel / sweet oak 8</i>	Frida Kahlo <i>black pepper / caramel / heavy spice 20</i>	Tonala 4yr <i>honey / complex / sherry finish 15</i>
Corazon Expression GT Stagg <i>stagg bourbon barrels / firey finish 12</i>	Gran Centenario <i>vanilla / slight smoke / peppery finish 13</i>	Tres Agaves <i>creamy nougat / ginger / lingering 9</i>
Corzon Expression Saz Rye <i>slight strawberry / vanilla / heat 15</i>		Tres Generaciones <i>pepper / butterscotch / oak 10</i>
		Tres Manos <i>french / american oak / bourbon barrels 16</i>

EXTRA ANEJOS

Casa Noble 4yr
single barrel / french oak / creamy 23

Casa San Matias Reg Sol
ripe fruit / apple / plum / hazelnut 46

Casa Sauza
jasmine / almonds / chocolate 35

Casta Pasion
ground black pepper / woody 17

Chinaco
floral nose / oak / vanilla citrus 50

Clase Azul Ultra
5 years in sherry barrels 350

Don Julio 1942
cinnamon / chocolate 24

Don Julio Real
vanilla / peach / caramel 60

El Major
caramel / tropical fruit / brown spice 26

El Tesoro Paradiso
pinapple / peppercorn 26

Gran Centeriario Leyenda
4 years in French Imousin barrels 40

Herradura Suprema
49 months in white oak barrels 90

Kah
maple / carmel / certified organic 60

Partida Elegante
caramel / vanilla / pepper / toasted nut 80

ULTRA-PREMIUM, INFUSED & BLENDED

Casa Dragones
vanilla / spice / hazelnut 50

Cuerro de la Platino
light pepper / citrus 12

Cuerro Res de la Familia
toasted almonds / apples / cinnamon 38

Deleon Anejo
ultra premium 40

Deleon Blanco
ultra premium 26

Deleon Reposado
ultra premium 30

Gran Centenario Roseangel
hibiscus / fruit / spice 10

Maestro Dobel
mild spice / butter / chocolate 20

Patron Gran Platinum
smooth / full bodied / oak finish 40

Tanteo Cocoa
ultra premium 10

Tanteo Jalapeno
ultra premium 10

Tanteo Tropical
ultra premium 10

BACANORA

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

Cielo Roja
wild flowers / cocoa / anise 9

AGAVE TASTINGS

With over 350 selections, our tequila collection showcase 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 | \$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 | \$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

BARREL AGING | \$21

New oak barrels, as well as barrels that have been used to age wine, bourbon and cognac, lend unique characteristics to tequilas as they age.

**Bordeaux- Asom Broso Reposado
Cognac- Riazul Añejo
New French Oak- Casa Noble Reposado**

PREMIUM | \$75

Selection of three high end tequilas from the following:

- 1.) Maestro Dobel, Patron Gran Platinum, Casa Dragones
- 2.) Milagro Reposado SBR, La Familia, Bourdeous Reserve
- 3.) La Familia Platino, Don Julio 1942, Partida Elegante

MEZCAL | \$21

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

**Fidencio classico, Sombra,
Del Maguey Vida**

HOUSE-INFUSED | \$16

Made with seasonal fresh fruit and vegetables. Ingredients infuse in tequila for 3-7 days.

Choose three from our 8 seasonal selections:

**Tamarind / Serrano Pepper
Grilled Pineapple / Cucumber
Granny Smith Green Apple & Cinnamon
Blueberry & Lemon / Cilantro**

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 smoky cousin of tequila.

MEZCAL BLANCO

Alipus - San Andres
complex / rich / intensely floral 12

Alipus - San Baltazar
delicate / fruity / slightly sweet 12

Alipus - San Juan del Rio
fruity / rich / pleasantly sweet 12

Delirio de Oaxaca
soft oak / vanilla / herbal notes 14

El Tinieblo
black sea salt / wild sagebrush 10

Fidencio Clasico
smoke / pear / kirsch essence 10

Fidencio Tobala
toasted wood / citrus / earthy finish 27

Fidencio Unico
smoke / baked apple / mellow 9

Illegal
coconut / sage / butterscotch / pepper 12

Los Amantes
baked agave / velvet palate 12

Los Nahuales
smoke / clay / grassy / smooth 12

Mezcalero #5
smoke / sweet agave / black pepper 17

Mezcalero #6
spicy / floral / herbaceous 17

Mezcalero #7
acidic / spicy / slighy pine 17

Scorpion
lemongrass / dried fruits / spice 14

Sombra
mesquite smoke / roasted vegetable 8

Wild Shot
smoke / baked agave / earthy / spice 12

MEZCAL REPOSADO

Delirio de Oaxaca
soft oak / vanilla / herbal notes 14

El Tinieblo
salt / sagebrush / light spice 11

Illegal
mesquite smoke / green apple / wood 14

Los Amantes
light wood & spice / slightly sweet 14

Los Nahuales
vanilla / chalk / black pepper 14

Scorpion
salt / herbaceous / honey / light spice 9

Wild Shot
smoke / baked agave / earthy / spice 13

SOTOL

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.

Hacienda de Chihuahua Blanco
herbal / mint / slightly earthy 8

Hacienda de Chihuahua Reposado
vegetal / vanilla / oaky aroma 9

Hacienda de Chihuahua Anejo
floral / green fruit / medium spice 10

MEZCAL ANEJO

Delirio de Oaxaca
citrus fruits / toasted oak 16

El Tinieblo
american oak / sea salt / sage 14

Fidencio Pechuga
chicken breast / pineapple 22

Illegal
orange / eucalyptus / raisin / chocolate 20

Los Nahuales
charred oak & vanilla / pepper 22

Scorpion
lime / leather / smoke / mint 11

MEZCAL RESERVA

Scorpion Anejo 5yr
pineapple / honey / toffee / oak 34

Scorpion Anejo 7yr
mocha / pepper / vanilla / cognac 40

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.

+9 (Botanical)
mezcal-gin / juniper / grass 18

Conejo
wild rabbit / subtle gamey notes 38

Do-ba-da'an
scented clove / fruit / light wood 16

Espadin
wildflower / earth / light wood 14

La Puritita Verde
savory sweetness / smoke / earthy undertones 10

Pechuga
wild turkey breast / anise / pineapple 38

Tequilana Weber
bold / sweet / tropical fruit 16

Tobala
fresh / sweet / long finish 29

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
exotic fruit / guava / mint 15

Crema
vanilla / pear / almond / coffee 10

Minero
honey / lemon / figs / floral 14

Pechuga
apple / plum / meat / plantain / rice 38

San Luis del Rio
smoke / spiced fruit / strong citrus 15

Tobala
fruity nose / cinnamon / mango 25

Vida
ginger / sandalwood / tangerine 9