



TEQUILA [te'kila]

made from the blue agave plant, tequila is produced only in the state of Jalisco and limited regions in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas

ALACRAN

From the Lowlands of Jalisco

BLANCO made through a selective column distillation process **13**

AVION / flight 25

From the Highlands of Jalisco

SILVER unaged, double distilled **13**

REPOSADO rested for 6 months in oak barrels **14**

AÑEJO aged for 2 years in oak barrels **15**

RESERVA 44 aged for 43 months in oak barrels and then 1 month in selected petite barrels **30**

CASA NOBLE / flight 20

From the Highlands of Jalisco

CRYSTAL triple distilled from 14 year old agaves **13**

REPOSADO SINGLE BARREL rested for 364 days in french oak barrels **18**

AÑEJO SINGLE BARREL aged for 5 years in french oak barrels **22**

CHINACO / flight 18

From Tamaulipas

BLANCO bottled five days after distillation **13**

REPOSADO aged for eleven months in white oak barrels from France and England **14**

AÑEJO aged for 30 months in white oak barrels from France and England, and american bourbon casks **15**

CLASE AZUL / flight 20

From the Highlands of Jalisco

PLATA double distilled and filtered before bottling **15**

REPOSADO aged in used American oak barrels for eight months **20**

DELEON / flight 30

From the Highlands of Jalisco

DIAMANTE clean, double distilled **18**

REPOSADO the aging process and blend remains a guarded secret **21**

AÑEJO aged in 150 - 200 year old Haute Futaie French Oak for seventeen months, then finished in French Sauternes barrels **30**

DON JULIO / flight 45

From the Highlands of Jalisco

BLANCO double distilled **13**

REPOSADO rested in charred oak bourbon barrels for up to 11 months **14**

AÑEJO aged in charred American oak bourbon barrels for 18 months **15**

AÑEJO 70 CLARO aged in American white oak barrels for 18 months, then carefully filtered **20**

1942 aged for two and a half years in American white-oak barrels **28**

REAL aged in American white-oak barrels for three to five years **47**

EL MAYOR / flight 25

From the Highlands of Jalisco

BLANCO pure and unaged **13**

REPOSADO aged in white oak barrels for up to 9 months **14**

AÑEJO aged in white oak barrels for a minimum of 18 months **15**

EXTRA AÑEJO aged for 37 onths in white oak barrels **22**

EL TESORO DE DON FELIPE / flight 25

From the Highlads of Arandas

PLATINUM bottled within 24 hours of distillation **13**

REPOSADO rested for 11 months in aged oak barrels **14**

AÑEJO aged for two to three years in oak barrels **15**

PARADISO aged for 5 years in cognac barrels **22**

FORTALEZA / flight 18

From the Lowlands of Jalisco

BLANCO distilled and stored in stainless steel tanks **13**

REPOSADO aged in oak barrels for 6-9 months **14**

AÑEJO aged in wood oak barrels for 2-3 years **15**

GRAN CENTENARIO / flight 20

From the Highlands of Jalisco

PLATA rested for 28 days in French limousin oak barrels **13**

REPOSADO aged in new oak barrels **14**

AÑEJO aged for 18 months in toasted American oak barrels **18**

HERRADURA / flight 30

From the Lowlands of Jalisco

SILVER unaged and pure, bottled after distillation **13**

REPOSADO aged in American oak barrels for 11 months **14**

AÑEJO aged for 25 months in American oak barrels **15**

SELECCION SUPREMA rests in barrels for 49 months **44**

JOSE CUERVO / flight 30

From the Lowlands of Jalisco

TRADICIONAL SILVER double distilled **13**

TRADICIONAL REPOSADO
Rested in oak barrels six months **14**

PLATINO handcrafted using a unique process called "Esencia de Agave" **17**

RESERVA DE LA FAMILIA
blend of Jose Cuervo Family's special tequila reserves **22**

LEYENDA DEL MILAGRO / flight 25

From the Highlands of Jalisco

SELECT BARREL RESERVE SILVER
aged no more than 59 days in new French oak **18**

SELECT BARREL RESERVE REPOSADO
aged 10 months in new French single oak barrels **19**

SELECT BARREL RESERVE AÑEJO
aged 3 years in new French single oak barrels **20**

OCHO / flight 18

From the Highlands of Jalisco

PLATA double distilled, estate-grown agave **13**

REPOSADO rested for 8 weeks and 8 days **15**

AÑEJO aged for at least one year **18**

PARTIDA / flight 30

From the Lowlands of Jalisco

BLANCO double distilled **13**

REPOSADO aged for 6 months in American oak Jack Daniel's barrel **14**

AÑEJO aged for 18 months in American oak Jack Daniel's barrel **15**

ELEGANTE aged to perfection for more than 36 months in American oak **40**

PATRON / flight 30

From the Highlands of Jalisco

SILVER double distilled **13**

REPOSADO aged in oak barrels for an average of six months **14**

AÑEJO aged in small white oak barrels for a minimum of 12 months **15**

GRAN PATRON PIEDRA made from the highest quality agave cooked and then crushed with a volcanic stone "tahona" wheel, then aged for three years in french oak **45**

RIAZUL / flight 18

From the Highlands of Jalisco

SILVER bottled immediately following distillation **13**

REPOSADO aged for 9 months in American and French oak barrels **14**

AÑEJO aged in French white oak barrels previously used for XO cognac / brandy **16**

SEMENTAL / flight 18

From the Lowlands of Jalisco

SILVER triple distilled **13**

REPOSADO rested over two months in white American oak, medium toast **14**

AÑEJO aged over one year, in hybrid French oak caps and American oak staves **15**

SIEMBRA AZUL / flight 40

From the Highlands of Arandas

BLANCO pristine double distilled spirit **13**

REPOSADO rested between 2 and 12 months in white oak barrels from the Missouri Ozarks **14**

AÑEJO aged for 18 months in white oak barrels from the Missouri Ozarks **15**

EXTRA AÑEJO SURO rested patiently for 5 to 7 years in proprietary oak barrels **25**

EXTRA AÑEJO PIÑERA sublime combination of 7-12 year old Blue Agave and 75 year old Ozark oak **25**

SIETE LEGUAS / flight 18

From the Highlands of Jalisco

BLANCO double distilled **13**

REPOSADO rested for 8 months in white oak barrels **14**

AÑEJO aged for 24 months in white oak barrels **15**

HORIZONTAL FLIGHTS

choice of three different brands

BLANCOS **15**

REPOSADOS **18**

AÑEJOS **22**

EXTRA AÑEJOS **35**

all flights are served with freshly made sangrita



MEZCAL [mes'kal]

made from the maguey plant (a form of agave, *Agave americana*) native to Mexico

DEL MAGUEY / flight 16

From different Single Villages in Oaxaca

CHICHICAPA 100% Agave Espadín
twice distilled and hand crafted the traditional way **16**

MINERO 100% Agave Espadín
twice distilled in a clay still **16**

FIDENCIO / flight 20

From Santiago Matatlán, Oaxaca

SIN HUMO JOVEN 100% Agave Espadín
roasted on a neutral oven and doble distilled **14**

CLASICO JOVEN 100% Agave Espadín
distilled twice in a traditional, wood-fired Alembic
and then bottled at 44% ABV **14**

PECHUGA 100% Agave Espadín
created by distilling undiluted Fidencio Clasico along
with the traditional mixture of quince, apples, bananas,
pineapple and guava. A chicken breast is hung from
the cap of the still to round the flavor **19**

ILEGAL / flight 18

From Tlacolula, Oaxaca

JOVEN 100% Agave Espadín
small batch artisanal product **14**

REPOSADO 100% Agave Espadín
rested approximately four months in medium char
American oak barrels **16**

AÑEJO 100% Agave Espadín
blend from medium char French and
American oak barrels **18**

JARAL DE BERRIO

100% Agave Salmiana

crafted using tahona crushing and stone ovens **16**

LOS NAHUALES / flight 18

From Santiago Matatlán, Oaxaca

JOVEN 100% Agave Espadín
artisan Mezcal, richer and more complex than
most Mexican spirits **15**

REPOSADO 100% Agave Espadín
aged for up to one year in French Nevers Oak barrels **16**

AÑEJO 100% Agave Espadín
aged for 2 years in French Oak barrels **17**

MEZCALES DE LEYENDA / flight 16

Expressions from three different States in Mexico

DURANGO 100% Agave duranguensis
silver unblended from Durango **14**

GUERRERO 100% Agave cupreata
silver unblended from Guerrero **14**

OAXACA 100% Agave angustifolia
silver unblended from Oaxaca **14**

MEZCALERO JOVEN

From San Baltazar Guélavila, Oaxaca

Agave Espadín & Tepeztate
unaged, double distilled **16**

SCORPION / flight 18

From Oaxaca

SILVER 100% Agave Espadín
unaged, double distilled **14**

REPOSADO 100% Agave Espadín
rested in oak barrels for between 2 and 11 months **16**

AÑEJO 100% Agave Espadín
matured for 1 year in oak barrels **18**

SOMBRA

From Oaxaca

100% Agave Espadín
unaged, double distilled **14**

HORIZONTAL FLIGHTS

choice of three different brands

JOVEN (BLANCOS) **15**

REPOSADOS **16**

AÑEJOS **18**

all flights are served with orange slices and sal de gusano