

Tequilas

LOS ALTOS / HIGHLANDS

Located east of Guadalajara in the state of Jalisco, the two main growing regions are Arandas and Atotonilco. These plants reach maturity slower than those in the Lowlands, resulting in a balance of minerality, citrus, tropical fruit and subtle herbaceous characteristics.

LOS VALLES / TEQUILA VALLEY

This region includes the land west of Guadalajara to the Pacific Ocean. The lower altitude and higher temperatures lead to drier, aggressive tequilas with robust and earthy notes.

Blancos

As an unaged tequila bottled within sixty days of double distillation, blanco tequila is blue agave in its purest form.

LOS ALTOS / HIGHLANDS

Avión	\$14
Don Julio	\$17
El Tesoro De Don Felipe	\$13
Milagro	\$14
Milagro Select, Barrel Reserve	\$16
Patrón	\$13
Siembra Azul	\$14
Siete Leguas	\$14
Tapatio	\$12
Tequila Ocho	\$15

LOS VALLES / TEQUILA VALLEY

123 Organic Tequila '1'	\$13
Casa Noble	\$13
El Luchador Organic Tequila	\$13
Fortaleza	\$14
Partida	\$14
Tres Agaves	\$12
Siembra Valles	\$13
Siembra Valles High Proof	\$15
Siembra Valles Ancestral	\$20

Reposados

Reposado, or 'rested,' tequilas are aged from two to twelve months in oak barrels. On their own, reposados walk a fine line between zesty and elegant.

LOS ALTOS / HIGHLANDS

Avión	\$14
Don Julio	\$18
El Tesoro De Don Felipe	\$15
Milagro	\$15
Milagro Select Barrel Reserve	\$16
Patrón	\$14
Siembra Azul	\$13
Siete Leguas	\$14
Tapatio	\$15
Tequila Ocho	\$16

LOS VALLES / TEQUILA VALLEY

123 Organic Tequila '2'	\$14
Casa Noble	\$15
Codigo	\$16
Codigo Rosa	\$15
Fortaleza	\$14
Partida	\$15
Tres Agave	\$13
Siembra Valles	\$15

Añejos

Añejo, or 'aged' tequilas are aged in government-sealed barrels of no more than 600 liters each for a minimum of one year. The result is a smooth, complex tequila with a rich, mellow finish.

LOS ALTOS / HIGHLANDS

Avión	\$15
Don Julio	\$20
El Tesoro De Don Felipe	\$16
Milagro	\$16
Milagro Select Barrel Reserved	\$18
Patrón	\$17
Patrón Gran Burdeos	\$80
Siembra Azul	\$15
Siete Leguas	\$15
Tapatio	\$14
Tequila Ocho	\$18

LOS VALLES / TEQUILA VALLEY

123 Organic Tequila '3'	\$16
Casa Noble	\$16
Fortaleza	\$15
Partida	\$16
Tres Agaves	\$14

Extra Añejos

Also known as ultra añejos, this term was created in 2006 to label tequilas that had been aged for more than three years. This creates a much darker, smoother and more complex tequila with notes of caramel.


LOS ALTOS / HIGHLANDS

Avión	\$38
Don Julio 1942	\$25
Don Julio Real	\$49
El Tesoro Paradiso	\$28
Patrón Piedra	\$72
Siembra Azul 'Suro'	\$22
Tequila Ocho	\$34
Tres-Cuatro-Cinco	\$62

LOS VALLES / TEQUILA VALLEY

123 Organic Tequila 'Diablito'	\$22
Casa Noble 5 Yr.	\$26
Partida Elegante	\$70
Gran Mayan	\$22
Tears Of Llorona	\$35

Claros

These aged tequilas are carefully filtered to remove most of the color. The result is an extra smooth, rounded and truly unique tequila. 

LOS ALTOS / HIGHLANDS

Don Julio 70th Anniversary	\$23
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LOS VALLES / TEQUILA VALLEY

Maestro dobel claro	\$19
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Para todo mal mezcal y para todo bien, también!

All tequilas are mezcal, but not all mezcal are tequilas. Mezcal has ceremonial, social and medicinal value. Mezcal is the original spirit of Mexico and made by palanqueros following the most traditional ways of making them. The true body and spirit of Mezcal is captured with only three ingredients: water, fire and the maguey. Each mezcal has distinct aromas and flavors that will open your senses to the culture of Mexico.

Alipus		El Jolgorio		Leyendas De Mezcal		Pierde Almas	
San Andres, Espadín	\$13	Tobala, Tobala	\$30	Durango	\$18	Tobalá	\$22
Santa Ana Del Rio, Espadín	\$13	Cuixe, Cuixe	\$30	Guerrero	\$18	Tobaziche	\$23
Craneo , Espadín	\$15	Espadín, Espadín	\$32	Oaxaca	\$15	Pechuga	\$35
Del Maguey by Ron Cooper		Barril, Barril	\$32	Puebla	\$18	Conejo-Pechuga	\$45
Vida, Espadín	\$14	Madrecuixe	\$32	San Luis Potosi	\$18	Rey Campero	
Crema De Mezcal, Espadín		Tepeztate	\$33	Marca Negra		Espadín	\$16
<i>Blended With Agave Nectar</i>	\$12	Mexicano	\$34	Arroqueño	\$15	Cuishe	\$20
San Luis Del Rio, Espadín	\$15	Tobaziche	\$34	Mezcal Derrumbes		Madre Cuishe	\$20
Chichicapa, Espadín	\$15	Pechuga	\$35	Oaxaca, Espadín-Tobala	\$13	Mexicano	\$20
Espadín Especial, Espadín	\$18	Arroqueño	\$39	San Luis Potosí, Salmiana	\$16	Tepeztate	\$25
Minero, Espadín	\$15	Jabali	\$40	Michoacán, Cenizo-Cupreata	\$18	Jabali	\$25
San Jose Rio Minas, Espadín	\$18	Fidencio		Zacatecas, Azul	\$13	Tobala	\$25
Santo Domingo Albarradas, Espadín	\$15	Único, Espadín	\$13	Durango, Cenizo	\$16	Siembra Metl	
Arroqueño	\$17	<i>Roasted Without the Influence of Smoke</i>		Tamaulipas, Univittata-Funkiana-Americana	\$17	Cenizo	\$14
San Luis Del Rio Azul, Tequilana	\$17	Clásico, Espadín	\$13	Mezcal Real Minero		Cupreata	\$14
Madrecuixe	\$18	Pechuga	\$20	Barril	\$28	Sombra , Espadín	\$13
Wild Papalometl	\$18	Tobalá	\$25	Espadín	\$15	Vago	
Papalote De Puebla, Papalote	\$17	Madrecuixe	\$27	Largo	\$32	Espadín	\$13
Tobalá	\$22	Tierra Blanca, Espadín	\$16	Mezcla 4, Espadín-Largo-Barril-Tripon	\$32	Elote-Pechuga	\$15
Pechuga	\$35	Illegal , Espadín		Pechuga	\$35	Mexicano	\$18
Ibérico-Pechuga	\$39	Joven	\$15	Mezcalero		Cuixe	\$14
Stag's Leap Cabernet Cask Aged	\$20	Reposado	\$18	'No. 1' Madrecuishe	\$16	Tepeztate	\$16
Boca Del Cerro 20th Anniv	\$30	Añejo	\$24	'No. 13' Tobala-Tepeztate	\$16	Tobala	\$18
Don Mateo		Koch el Mezcal		'No. 16' Madrecuishe	\$16	Ensamble En Barro, Coyote-Espadín	\$16
Alto	\$14	Barril	\$24	Nuestra Soledad		Wahaka	
Pechuga	\$18	Tobasiche	\$24	San Luis Del Rio	\$13	Espadín	\$13
Silvestre	\$14	Lumbre	\$24	San Baltazar Guelavila	\$13	Reposado Con Gusano	\$14
Manso de Sahuayo	\$16	Tepeztate	\$30	Santiago Matatlan	\$15	Madre-Cuishe	\$21
El Buho		Coyote	\$35	Santa Maria Zoquitlan	\$15	Tobalá	\$21
Espadín	\$14	Ensamble De Maguey, Cirial-Tobasiche-Tobala-Lumbre	\$18	Lachigui Miahuatlan	\$15	Ensamble, Espadín-Madre Cuishe-	
Tepeztate	\$19	La Niña		Pelotón De La Muerte , Espadín	\$13	Tobalá	\$21
Jabali	\$19	Espadín	\$15	Illegal , Espadín		Botanico-Pechuga	\$24
Pulquero	\$19	Cirial	\$19	Espadín	\$15	Manzanita-Pechuga	\$24
El Silencio		Tobala	\$22	Tepeztate	\$18		
Espadín	\$13			Tobala	\$17		
Espadín-Mexicano-Tobaziche	\$18						

