

# Agave

## Mezcal

Mezcal is a spirit distilled from roasted agave which gives it its signature smokey flavor. Mezcaleros use numerous methods to create it: roast in earthen pits or clay ovens; mill by hand or by machine; ferment in wooden, clay, or stone vats; and distill in copper or clay pots. Mezcal can be made from over 40 different agave species...

### AGAVE AMERICANA: Arroqueño | Sierra Negra | Coyote

Arroqueño is the genetic mother of the Espadín (A. Anustifolia) and can take upwards of 20 years to mature. They are giants, up to 10 feet wide! This species is found most commonly in Oaxaca and Puebla. Along with the typical tropical fruit notes, this mezcal can be earthy, funky and a touch herbaceous. Their abundance of sugars keeps all the favors in balance, even at higher proofs.

#### **Del Maguey Arroqueno**

**\$31 | \$16**

Arroqueño | Santa Catarina Minas, Oaxaca | 49% | Clay Pot | Carlos Sarmiento, Florencio Carlos Vasquez

#### **5 Sentidos Sierra Negra**

**\$30 | \$15**

Sierra Negra | Santa Catarina Albarradas, Oaxaca | 47.2% | Clay Pot | Alberto Martínez

#### **Veintiocho Arroqueno**

**\$23 | \$12**

Arroqueño | Sola de Vega, Oaxaca | 48% | Clay Pot | Armando Rodriguez

### AGAVE ANGUSTIFOLIA: Espadín | Chato

Almost 90% of mezcals are made with Agave Angustifolia. The Espadín coming from Oaxaca is what gave mezcal its fame, more or less. These plants mature in about 10-12 years and produce a lot of sugar and juice. Espadín is the perfect agave to showcase mezcal's classic flavors of floral and ripe fruit, herbaceous earth and smoke. Chato is synonymous with Espadín from Jalisco, but is not included in the states of Denomination of Origin for Mezcal and thus must be called Destilado de Agave.

#### **Del Maguey Santo Domingo Albarradas**

**\$27 | \$14**

Espadín | Santo Domingo, Oaxaca | 48% | Copper | Espiridion Morales Luis

#### **Del Maguey Vida**

**\$15 | \$8**

Espadín | San Luis del Rio, Oaxaca | 42% | Copper | Pacoano Cruz Nolasco

#### **Del Maguey Vida de Muertos**

**\$15 | \$8**

Espadín | San Luis del Rio, Oaxaca | 45% | Copper | Pacoano Cruz Nolasco

<b>El Jolgorio Espadín</b>	<b>\$35   \$18</b>
Espadín   Rio Golea, San Pedro Quiatoni, Oaxaca   47.6%   Copper   Celso Luis Santiago	
<b>Ilegal Reposado</b>	<b>\$19   \$10</b>
Espadín   Santiago Matatlan Valley, Oaxaca   6 months	
<b>Ilegal Anejo</b>	<b>\$25   \$13</b>
Espadín   Santiago Matatlan Valley, Oaxaca   13 months	
<b>La Medida</b>	<b>\$19   \$10</b>
Espadín   Rio Golea, Oaxaca   49.54%   Copper   Celso Luis Santiago	
<b>Lopez Real</b>	<b>\$13   \$7</b>
Espadín   Santiago Matatlan, Oaxaca   45%   Copper   Antonio Lopez	
<b>Los Vecinos Del Campo</b>	<b>\$13   \$7</b>
Espadín   Valles Centrales, Oaxaca   45%   Copper	
<b>Nuestra Soledad Ejutla</b>	<b>\$17   \$9</b>
Espadín   La Compania, Ejutla, Oaxaca   47%   Copper   Gregorio Hernández	
<b>Tlamati Espadilla</b>	<b>\$49   \$25</b>
Espadín   San Miguel Atlapulco, Puebla   46.6%   Copper   Balbino & Sergio Salas	

### **AGAVE CONVALLIS: Jabalí**

The rare Jabalí is extremely hard to work with. Stills have been damaged in distillation because it foams and expands eventually bursting the seams of the still. This agave has a distinct wild attitude, and many of the Jabalí mezcals that can be found in Oaxaca are still somewhat chaotic. But with unpredictable fermentation comes abundant favor!

<b>El Jolgorio Jabalí</b>	<b>\$35   \$18</b>
Jabalí   Santa Maria Zoquitlan, Oaxaca   50%   Copper   Ignacio Parada	
<b>Rey Campero Jabalí</b>	<b>\$27   \$14</b>
Jabalí   Candelaria Yegole, Oaxaca   48%   Copper   Romulo Sanchez Parada	

### **AGAVE CUPREATA: Cupreata | Papalomé**

The genetic grandparent of the famed Tobala agave (*A. Potatorum*). These are short and stocky roots with broad leaves and are a little larger than Tobala. They are found mostly growing wild in Michoacán and Guerrero. Certain regions call mezcal made from Cupreata "Papalomé," meaning buttery. They lean towards earthy and a bit savory flavors, along with the usual delicate, fruity, and floral characteristics associated with mezcal.

#### **Del Maguey Wild Papalomé**

**\$43 | \$22**

Cupreata, Tobala | San Pedro Teozacoalco, Oaxaca | 48% | Clay Pot, Steel | Fernando Caballero Cruz

#### **Mezcales de Leyenda Guerrero**

**\$19 | \$10**

Cupreata | Mazatlan | Xochipala, Guerrero | 45% | Copper | Don Oscar Obregón, Rodolfo Obregon

#### **Rayo Seco Cupreata**

**\$17 | \$9**

Cupreata | Temalac, Guerrero | 48.5% | Clay Pot | Margarito Lopez

#### **Siembra Metl Don Mateo Cupreata**

**\$17 | \$9**

Cupreata | Pino Bonito, Michoacán | 46% | Copper | Emilio Vieyra

### **AGAVE DURANGENSIS: Durangensis | Cenizo**

In the Mexican state of Durango Agave Durangensis, also known as Cenizo, is the most common agave used for mezcal. These agaves have bright fruity notes with hints of earth and minerality with a rich mouth-feel.

#### **Derrumbes Durango**

**\$23 | \$12**

Cenizo | Nombre de Dios, Durango | 47% | Wood & Copper Pot Still | Antonio Panuco "El Tigre"

#### **Mezcales de Leyenda Durango**

**\$21 | \$11**

Cenizo | Nombre de Dios, Durango | 47% | Copper | Ventura Gallegos

#### **Hacienda Mezcal Dolores**

**\$13 | \$7**

Cenizo | Durango City, Durango | 41% | Copper & Steel | Fabiola Avila Valenzuela

#### **Lágrimas de Dolores**

**\$17 | \$9**

Cenizo | Durango City, Durango | 47% | Pot Still | Fabiola Avila Valenzuela

### **AGAVE GENTRYI: Verde**

Agave Gentryi is a large species originating in the mountains of northeastern Mexico, where populations occur in five states: Coahuila, Zacatecas, Nuevo Leon, San Luis Potosi and Tamaulipas. It is named after the renowned agave expert Howard Scott Gentry.

#### **Lamata Verde de la Sierra**

Gentryi | Santiago, Nuevo León | 51% | Copper | Jorge Torres

**\$43 | \$22**

### **AGAVE KARWINSKII: Barril | Madrecuixe | Tobaziche | Etc**

Karwinskii agaves are almost Doctor Seuss-like with a short stalk that the agave piña and leaves grow on top of, resembling a small palm tree. What's unique here is the stalk can also be roasted, fermented and distilled along with the piña. There are less sugars and thus less juice which results in mezcals that are drier, more tannic, herbaceous and not quite as fruity as others, though still complex and delicious.

#### **El Jolgorio Barril**

Barril | La Compania, Santa Maria Zoquitlan, Ejutla, Oaxaca | 47% | Copper | Gregorio Hernández

**\$43 | \$22**

#### **El Jolgorio Cuishe**

Cuishe | Santa Maria Zoquitlan, Oaxaca | 47.8% | Copper | Ignacio Parada

**\$43 | \$22**

#### **El Jolgorio Tobaziche**

Tobaziche | Agua Del Espino, Ejutla, Oaxaca | 48% | Copper | Pablo Vásquez

**\$35 | \$18**

#### **Rey Campero Cuishe**

Cuishe | Candelaria Yegole, Oaxaca | 48% | Copper | Romulo Sanchez Parada

**\$25 | \$13**

### **AGAVE LECHUGILLA: Univittata | Bovicornuta**

This name means "big lettuce" and is a species found only in the Chihuahuan Desert. While Lechuguilla is an agave, some brands colloquially use this name to refer to different types of plants and distillates as well.

#### **Lamata Lechuguilla Sonora**

Bovicornuta | Alamos, Sonora | 49.4% | Steel | Ramón Almadós

**\$33 | \$17**

### **AGAVE MARMORATA: Tepeztate**

Tepeztate has broad twisted leaves and can grow to be quite large and Jurassic-like. They grow mainly at very high altitudes and take 12-15 years to mature, some even up to 25+ years. These mezcals are generally quite floral and herbaceous and can be a little funky and weird.

#### **El Jolgorio Tepeztate**

**\$43 | \$22**

Tepeztate | Lachigui, El Palmar, Miahuatlan, Oaxaca | 48% | Copper | Pedro Vasquez Ogarrio

#### **Rey Campero Tepeztate**

**\$25 | \$13**

Tepeztate | Candelaria Yegole, Oaxaca | 48% | Copper | Romulo Sanchez Parada

### **AGAVE POTATORUM: Tobala**

The Tobala is the sweetheart of the agave world. These agaves are adorably small with beautiful broad leaves. Its piña is about the size of a pumpkin. They grow in the wild nestled in the shade of oak trees in elevated rocky terrain. They boast long roots that break through limestone rocks in search of nutrients. These mezcals are delicate, lightly sweet with briny and tropical fruit notes. They are endlessly complex with long finishes.

#### **Del Maguey Tobala**

**\$43 | \$22**

Tobala | Santa Maria Albarradas, Oaxaca | 46% | Copper | Don Rogelio Martinez Cruz, Leopoldino Miranda

#### **El Jolgorio Tobala**

**\$44 | \$22**

Tobala | San Baltazar Guelavila, Oaxaca | 47% | Copper | Gregorio Hernandez

#### **La Medida Tobala**

**\$27 | \$14**

Tobala | San Baltazar Chichicapam, Oaxaca | 46.35% | Copper | Fernando Hernandez

#### **Montelobos Tobala**

**\$17 | \$9**

Tobala | Puebla | 46.8% | Copper | Aarón Alva Sánchez

#### **Tlmati Papalometl**

**\$43 | \$22**

Potatorum | San Miguel Atlapulco, Puebla | 46.8% | Copper | Balbino & Sergio Salas

### **AGAVE RHODACANTHA: Dobadan | Mexicano | Cuixe | Ixtero Amarillo**

The Rhodacantha agaves are dispersed throughout the Western part of Mexico and grow quite large with “teeth” on their pen-cas. This species has a preference for foothills and pine forests. They produce some of the more intense mezcals boasting a smokier, oily, and herbal side.

#### **Chacolo Ixtero Amarillo**

**\$31 | \$16**

Ixtero Amarillo | Zapotitlan De Vadillo, Jalisco | 48.5% | Copper | Don Macario Partida

#### **El Jolgorio Mexicano**

**\$43 | \$22**

Mexicano | Santa Maria Zoquitlan, Santiago Matatlán | 47% | Copper | Ignacio Parada

#### **Marca Negra Dobadan**

**\$29 | \$15**

Dobadan | Santa Maria La Pila, Oaxaca | 49% | Copper | Alberto Ortiz

#### **Veintiocho Mexicano**

**\$23 | \$12**

Mexicano | Sola de Vega, Oaxaca | 48% | Clay | Armando Rodriguez

### **AGAVE SALMIANA: Salmiana**

This agave plant is huge with thick, dark green leaves. It takes about 7-10 years to grow and can be found in the highlands of Coahuila, Durango, and San Luis Potosi. These agaves are known for their unique green and funky favors. Unlike most mezcal that is cooked underground in earthen ovens, in the region of San Luis Potosi, it is traditional to cook the agave in above ground clay ovens similar to Tequila. This cooking process leaves the mezcal without the traditional smoky notes. What they lack in smoke, they make up for in vegetal, mineral, robust favor.

#### **Derrumbes San Luis Potosi**

**\$17 | \$8**

Salmiana | Characas, San Luis Potosí | 43% | Copper | Juan Manuel Pérez Juárez

#### **Pal'alma Salmiana**

**\$35 | \$17**

Salmiana | San Luis Potosí | 50% | Copper | Patricio Hernandez

### **AGAVE TEQUILANA: Blue Weber**

Most known for the production of tequila, Agave Tequilana is also distilled by mezcaleros with traditional mezcal processes. The result is a spirit that more accurately resembles what Tequilas used to taste like.

#### **Derrumbes Zacatecas**

**\$19 | \$10**

Azul | Huitzila, Zacatecas | 48% | Copper | Jaime Bañuelos

## AGAVE WARASH

Agave Warash is endemic to Sierra Norte, Oaxaca. It is currently not classified by the Consejo Regulador del Mezcal (CRM) and biologists from the CRM have reportedly noted that this agave is not within the CRM catalog. The agave looks like a cross between Agave Rhodacantha (Mexicano) and a smaller type of Agave Karwinskii. It takes approximately 10 years to reach maturity.

### Tosba Warash

**\$35 | \$18**

Warash | San Cristobal Lachirioag | 50.65% | Copper | Edgar Gonzalez

## ENSAMBLES | BLENDS

“Ensemble” is a technique used by skilled mezcaleros in which they roast a variety of different agaves to achieve a desired flavor profile for a single batch of mezcal. They run the gamut of favors since there is no rules but extreme nuance is guaranteed. Blending occurs when the spirits are mixed post-distillation.

### Chacolo Brocha Ixtero Amarillo

**\$31 | \$16**

Brocha, Ixtero Amarillo | Zapotitlan De Vadillo, Jalisco | 47.4% | Copper | Don Macario Partida

### Del Maguey San Pablo Ameyaltepec

**\$43 | \$22**

Tepeztate, Tobala | San Pablo Ameyaltepec, Puebla | 47% | Copper | Aurelio Gonzalez Tobon

### Del Maguey San Pedro Taviche

**\$43 | \$22**

Espadin, Tepeztate, Tobala, Tobaziche | Ocotlán, Jalisco | 49% | Copper | Alberto Hernandez Luis, Juan Hernandez

### Derrumbes Tamaulipas

**\$23 | \$12**

Funkiana, Univittata, Americana | San Carlos, Tamaulipas | 48.1% | Copper | Cuauthemoc Jacques

### Gusto Historico

**\$25 | \$13**

Bicuixe, Espadin | Miahuatlan | 49.2% | Copper | Victor Ramos

### Madre Mezcal

**\$17 | \$8**

Cuishe, Espadin | San Dionisio Ocotepec, Oaxaca | 45% | Copper | Jose Garcia Morales

### Mezonte Oaxaca

**\$39 | \$20**

Bicuixe, Madre Cuixe, Espadin | Miahuatlan, Oaxaca | 48% | Copper | Teodoro Garcia

### Montelobos Ensemble

**\$15 | \$8**

Cupreata, Espadin | Puebla | 45.3% | Copper | Aarón Alva Sánchez

**Real Minero Espadín Largo** **\$35 | \$18**  
Espadín, Largo | Santa Catarina Minas, Oaxaca | 50.7% | Clay Pot | Edgar Angeles Carreno

**Real Minero Marteno Barril** **\$39 | \$20**  
Marteno, Barril | Santa Catarina Minas, Oaxaca | 53.38% | Clay

**Vago Ensamble en Barrio** **\$27 | \$14**  
Barril, Coyote, Espadín, Mexicano, Sierra Negra, Tepeztate, Tobala | Sola de Vega, Oaxaca | 50% | Clay Pot | Salomon "Tio Rey" Rodriguez

**YOLA** **\$19 | \$10**  
Espadín, Madrecuixe | San Juan del Rio, Oaxaca | 45% | Copper | Guadalupe Bautista

## DESTILADO CON...

The "Pechuga" style is a very special style of mezcal intended to celebrate the harvest and other monumental events. The mezcal is steeped with fruits and spices then redistilled with a piece of meat, most commonly a poultry breast suspended in the still. As the vapor moves through the breast, the flavors of the herbs and fruit become softened and the mezcal gains a rich, silky mouthfeel. Now we see people making pechugas with all sorts of meats and vegetables. These mezcales are rich with fruits and spices and sometimes even a little gamey.

**Estancia Pechuga** **\$23 | \$12**  
Maximiliana | La Estancia, Jalisco | 45% | Steel | Roberto Contreras | Turkey breast, pumpkin seed, quince, apple, plum, lemon leaves

**Macurichos con Cacao** **\$27 | \$14**  
Espadín | Santiago Matatlan, Oaxaca | 52% | Clay | Gonzalo Martinez | Oaxacan cacao

**Macurichos Conejo** **\$27 | \$14**  
Espadín | Santiago Matatlan, Oaxaca | 47% | Clay | Gonzalo Martinez | Rabbit, apple, cinnamon, banana, pineapple, orange

**Montelobos Pechuga** **\$35 | \$18**  
Espadín | Santiago Matatlan, Oaxaca | 47.9% | Copper | Abel Lopez | Turkey Breast

**Tlamati Milpa Criollo Corn** **\$53 | \$27**  
Papalométl | San Miguel Atlapulco, Puebla | 49.1% | Copper | Balbino & Sergio Salas | Heirloom corn, huitlacoche, squash, and pipicha leaf



**Tosba Pechuga****\$31 | \$16**

Espadin | San Cristóbal Lachirioag, Oaxaca | 53.38% | Copper | Edgar Gonzalez | Turkey breast, pineapple, bananas, wild apples, rice

**Vago Elote****\$17 | \$9**

Espadin | Candelaria Yegole, Oaxaca | 50% | Copper | Mateo Garcia, Temo Garcia | Corn

**BACANORA**

Granted its own Denomination of Origin in 2005, Bacanora can only be made with Angustifolia Haw, commonly known as Agave Pacifica, and only in the state of Sonora. In the 1900s it was banned for fear of becoming hedonistic. But as mezcal and tequila grew in popularity, the ban was lifted in 1992. Bacanora tends to be lighter on the smoke than other mezcals and is somewhat acidic, with green vegetal flavors and black pepper.

**AGAVE ANGUSTIFOLIA****Rancho Tepua Blanco****\$19 | \$10**

Pacifica | Aconchi, Sonora | 48% | Steel | Roberto Contreras

**RAICILLA**

Made in Western Jalisco, Raicilla can be made from many different types of agave that are scattered across the landscape. The diverse harvest and methods of production give Raicilla an amazing spectrum of flavor. The humid environment results in bacteria activity affecting fermentation and can make Raicillas very funky and acidic. Raicilla can range from overripe papaya and green grass to blue cheese and brine. A real wild ride!

**Estancia****\$19 | \$10**

Maximiliana | La Estancia, Jalisco | 45% | Copper | Juan Ramos

**Mezonte Japo****\$39 | \$20**

Amarillo | Cabo Corrientes, Jalisco | 47% | Copper | Hildegardo Joya

**La Venenosa Costa de Jalisco****\$31 | \$16**

Amarillo &amp; Chico | El Tuito, Jalisco | 45.9% | Wood | Don Alberto Hernandez

**La Venenosa Sierra Occidental****\$27 | \$14**

Maximiliana | Mascota, Jalisco | 42% | Steel | Don Rubén Peña Fuentes

**La Venenosa Sur de Jalisco****\$31 | \$16**

Espadin | Zapotitlan de Vadillo, Jalisco | 47% | Clay Pot | Don Macario Partida

**La Venenosa Sierra de Tigre**

**\$43 | \$22**

Inaequidens | Manzanilla de la Paz, Jalisco | 46% | Clay Pot | Don Luis Contreras

**La Venenosa Tabernas**

**\$19 | \$10**

Maximiliana | La Vieja, Jalisco | 40% | Steel | Don Antonio Arrizon

**La Venenosa Tutsi**

**\$29 | \$15**

Mai | Tatei Kie, Jalisco | 41.1% | Huichol Still | Don Rafael Carrillo Pizano

# TEQUILA

## AGAVE TEQUILANA

Also known as “Blue Weber.” Traditionally, the piñas of the Blue Weber are roasted in brick ovens, crushed, fermented, and distilled. Like any agave plant, the terroir in which the agaves are grown has a significant impact on their flavor.

### Types of Terroir:

#### LOS ALTOS | Highlands

The soil of the highlands of Mexico tends to be rich in minerals and iron due to the red volcanic earth. The climate is also more dramatic with cooler nights and more rain. This causes the agave to mature slower with a higher sugar yield producing a fruitier, sweet taste. The aroma is much more floral and light, with hints of sweet cream, vanilla, citrus and honey.

#### EL VALLE | Valley

The Valley or “lowlands” sit at an altitude of just over 4,000 feet above sea level. Because the water runs off the mountains into the agave fields, the roots are short and stocky since there is a plethora of nutrients. These tequilas are more rustic tasting with earthy, robust and herbaceous flavors.

## TEQUILA BLANCO

Blanco Tequila showcases the true flavors of the Blue Weber agave. These Tequila’s can be grassy and vegetal with notes of green pepper as well as citrusy with subtle agave sweetness. Blanco Tequilas are typically unaged though some producers choose to rest theirs in steel tanks for up to 4 weeks or in barrels for up to 2 months for a smoother spirit.

#### Arette Blanco | Valley

**\$11 | \$6**

Blue Weber | Tequila, Jalisco | 40% | Stainless Pot w/Copper Coil | Eduardo, Jaime Orendain

#### Casahuín Blanco | Valley

**\$11 | \$6**

Blue Weber | El Arenal, Jalisco | 40% | Stainless Pot w/Copper Coil | Salvador Rosales Briseño

#### Don Fulano Blanco | Valley

**\$19 | \$10**

Blue Weber | Tequila, Jalisco | 50% | Copper & Column | E. Fonseca

#### El Velo Blanco | Valley

**\$11 | \$6**

Blue Weber | Tequila, Jalisco | 44.5% | Stainless Pot w/ Copper Coil | Carlos Hernandez Ramos

#### Fortaleza Blanco | Valley

**\$15 | \$8**

Blue Weber | Tequila, Jalisco | 40% | Copper | Guillermo Erickson Sauza

<b>G4 Blanco   Highlands</b>	<b>\$13   \$7</b>
Blue Weber   Jesus Maria, Jalisco   40%   Copper   Felipe Camarena	
<b>Partida Blanco   Valley</b>	<b>\$17   \$9</b>
Blue Weber   Tequila, Jalisco   40%   Steel   José Valdez	
<b>Siembra Azul Blanco   Highlands</b>	<b>\$15   \$8</b>
Blue Weber   Arandas, Jalisco   40%   Copper & Stainless   Sergio Cruz	
<b>Siembra Valles Ancestral   Valley</b>	<b>\$16   \$8</b>
Blue Weber   El Arenal, Jalisco   50%   Wood, Copper. Steel   Salvador Rosales Torres	
<b>Siembra Valles Blanco   Valley</b>	<b>\$14   \$7</b>
Blue Weber   El Arenal, Jalisco   40%   Wood, Copper. Steel   Salvador Rosales Torres	
<b>Siembra Valles High Proof   Valley</b>	<b>\$16   \$8</b>
Blue Weber   El Arenal, Jalisco   46%   Wood, Copper. Steel   Salvador Rosales Torre	
<b>Tapatio 110 Blanco   Highlands</b>	<b>\$18   \$9</b>
Blue Weber   Arandas, Jalisco   55%   Copper   Carlos Camarena	
<b>Tequila Ocho Plata   Highlands</b>	<b>\$17   \$9</b>
Blue Weber   Arandas, Jalisco   40%   Copper   Carlos Camarena	
<b>Tequila Ocho Plata Puntas (overproof)   Highlands</b>	<b>\$19   \$10</b>
Blue Weber   Arandas, Jalisco   50.5%   Copper   Carlos Camarena	

## TEQUILA REPOSADO

Reposado Tequilas are rested in American or French oak barrels or steel tanks for a minimum of 2 months. Producers may choose used whiskey, cognac, or wine barrels which offer a variety of flavor influences. Barrel aging contributes a soft golden color. The flavor of agave still shines in a Reposado making these tequilas soft yet spicy, with subtle hints of earth, honey, and baking spice.

**Calle 23 Reposado | Highlands** **\$20 | \$10**

Blue Weber | Ciénega, Jalisco | 40% | Copper Pot Still | Sophie Decobecq | 8 mo

**Fortaleza Reposado | Valley** **\$18 | \$9**

Blue Weber | Tequila, Jalisco | 40% | Copper | Guillermo Erickson Sauza | 7 mo

**Siete Leguas Reposado | Highlands** **\$24 | \$12**

Blue Weber | Atotonilco El Alto, Jalisco | 40% | Copper | Arturo Valle-Salcedo | 8 mo

**Siembra Valles Reposado | Valley** **\$16 | \$8**

Blue Weber | Arandas, Jalisco | 40% | Copper & Stainless | Sergio Cruz | 3 mo

**Tapatio Reposado | Highlands** **\$14 | \$7**

Blue Weber | Arandas, Jalisco | 55% | Copper | Carlos Camarena | 8 mo

**Tequila Ocho Reposado | Highlands** **\$24 | \$12**

Blue Weber | Arandas, Jalisco | 40% | Copper | Carlos Camarena | 2 mo

**El Tequileno Reposado** **\$12 | \$6**

Blue Weber | La Guarrena, Jalisco | 40% | Copper | Juan Antonio Salles

## Tequila Añejo

Añejo tequilas are rested for at least one year in barrels. The longer contact with wood allows the Tequila to take on an amber color and more flavor. Some of the greener notes from the agave fade away and the spirit takes on characteristics of oak, caramel, vanilla & cooked agave.

### **Don Fulano Añejo | Valley**

**\$26 | \$13**

Blue Weber | Tequila, Jalisco | 40% | Copper & Column | E. Fonseca | 2.5 yrs

### **Fortaleza Añejo | Valley**

**\$24 | \$12**

Blue Weber | Tequila, Jalisco | 40% | Copper | Guillermo Erickson Sauza | 1.5 yrs

### **Tequila Ocho Añejo | Highlands**

**\$24 | \$12**

Blue Weber | Arandas, Jalisco | 40% | Copper | Carlos Camerena | 1 yr

## Tequila Extra Añejo

Extra añejo tequilas are aged for minimum of three years in wood barrels that don't exceed 600 liters, taking on more color and boasting notes of dark chocolate and tobacco.

### **Don Fulano Imperial | Valley**

**\$60 | \$30**

Blue Weber | Tequila, Jalisco | 40% | Copper & Column | E. Fonseca | French Limousin  
Oloroso Sherry cask | 5 yrs

### **Tequila Ocho Extra Añejo | Highlands**

**\$64 | \$32**

Blue Weber | Arandas, Jalisco | 40% | Copper | Carlos Camerena | 3 yrs

# SOTOL

## **Dasyilirion Wheeleri | Agavaceae**

Sotol, known as the "Desert Spoon," is a shrub-like plant that matures between 8-22 years of age. This spirit is made in the same process as mezcal, but the Sotol plant is not a type of agave. Desert Spoon hails from the northern states of Chihuahua, Coahuila and Durango, and it also goes as far north as southwest United States. In all, there are 15 species of Dasyilirion, but most Sotol is made from only three: D. Wheeleri, D. Leiophyllum, D. Cedrosanum. In addition to smoke and sweet fruit flavors, sotol has a lot of root vegetable, wet stone, and fresh grass notes.

### **Clande (Green)**

**\$26 | \$13**

Wheeleri, Shrevei | Chihuahua | 45.4% | Copper | Bienvenido Fernandez

### **Flor del Desierto**

**\$28 | \$14**

Leiophyllum | Coyame del Sotol, Chihuahua | 45% | Copper | Gerardo Ruelas Hernandez

### **Flor del Desierto Cascabel**

**\$30 | \$15**

Leiophyllum | Coyame del Sotol, Chihuahua | 48% | Copper | Gerardo Ruelas Hernandez | Rattlesnake

### **La Higuera**

**\$14 | \$7**

Wheeleri | Aldama, Chihuahua | 48% | Copper | Gerardo Ruelas Hernandez

### **La Remilgosa**

**\$20 | \$10**

Dasyilirion Texanum | Nombre de Dios, Durango | 51% | Copper | Gilberto Roldan

### **Por Siempre**

**\$14 | \$7**

Wheeleri | Chihuahua | 45% | Copper | Don Manuel Ponce

# SUGARCANE

Rum represents a truly complex blending of human histories-- the result of colonization, yes, but also the rise and fall of the slave trade, and the unique cultural melting pot that was produced in the Americas. The rum industry was built on the stolen land of indigenous peoples and the backs of the African slaves. Still today, the industry is very problematic when it comes to labor conditions. It is important to recognize this history and make sure to support companies who provide humane working conditions for their employees.

## RUM (English Style)

These molasses-based rums are considered the oldest style of rum. Traditionally they are distilled in pot stills, but many producers have switched over to column stills due to their efficiency. These rums can be rich, spicy, heavy-bodies and very funky. Un-aged rums are gaining popularity here in the US, especially overproof, funky, high-ester Jamaican Rums, which have always been the best selling in the Caribbean. Many of the rums exported are barrel aged which allow them to mellow while contributing complexity, baking spice and toasty notes. Due to the warm humid climate the barrel aging process is accelerated. However, buyer beware! Age statements in rum are confusing and don't hold rules across the category. This means 8 years in Guatemala, for example, means something different than what it means in Barbados. Is the age the average in the bottle? The youngest? The oldest? Hard to say!

<b>Appleton Signature Blend</b> Molasses   Nassau Valley, Jamaica   40%   Copper Pot	<b>\$12   \$6</b>
<b>Appleton 8 yr</b> Molasses   Nassau Valley, Jamaica   40%   Copper Pot	<b>\$16   \$8</b>
<b>Appleton 12 yr</b> Molasses   Nassau Valley, Jamaica   40%   Copper Pot	<b>\$20   \$10</b>
<b>Appleton Black River Cask 15 yr</b> Molasses   Nassau Valley, Jamaica   40%   Copper Pot	<b>\$28   \$14</b>
<b>Banks 5 Island Rum</b> Molasses   Trinidad, Jamaica, Guyana, Barbados, Java   43%   Mix	<b>\$14   \$7</b>
<b>Coruba Dark Rum</b> Molasses   Jamaica   40%   Pot & Column	<b>\$12   \$6</b>
<b>Cruzan Blackstrap</b> Molasses   St. Croix, US Virgin Islands   40%   Column	<b>\$14   \$7</b>



<b>El Dorado 3</b>	<b>\$12   \$6</b>
Molasses   Demerara, Guyana   40%   Wooden Pot & Wooden Column Stills	
<b>El Dorado 12</b>	<b>\$14   \$7</b>
Molasses   Demerara, Guyana   40%   Wooden Pot & Wooden Column Stills	
<b>El Dorado 15</b>	<b>\$18   \$9</b>
Molasses   Demerara, Guyana   40%   Wooden Pot & Wooden Column Stills	
<b>Foursquare Probitas Rum</b>	<b>\$14   \$7</b>
Molasses   Barbados, Jamaica   47%   Pot & Column	
<b>Hampden Estate Single</b>	<b>\$18   \$9</b>
Molasses   Wakefield, Jamaica   46%   Copper Pot	
<b>Lost Spirits Distillery Polynesian Style Rum</b>	<b>\$18   \$9</b>
Molasses   California, USA   66%   Pot	
<b>Plantation 3 Star White</b>	<b>\$12   \$6</b>
Molasses   Barbados, Jamaica, Trinidad   41.2%	
<b>Plantation Pineapple</b>	<b>\$12   \$6</b>
Molasses   Barbados, Jamaica, Trinidad   40%   Pot & Column	
<b>Plantation Xaymaca</b>	<b>\$14   \$7</b>
Molasses   Jamaica   43%	
<b>Plantation XO 20th Anniversary</b>	<b>\$20   10</b>
Molasses   Barbados   40%	
<b>Rivers Antoine Full Proof Rum</b>	<b>\$22   \$11</b>
Molasses & Cane Juice   Grenada   69%   Pot Still	
<b>Rum-Bar White Overproof</b>	<b>\$12   \$6</b>
Molasses   Lluidas Vale, Jamaica   63%   Copper Pot Still	
<b>Rum Fire</b>	<b>\$12   \$6</b>
Molasses   Wakefield, Jamaica   43%   Pot	

<b>Smith &amp; Cross</b> Molasses   Wakefield, Jamaica   57%   Pot	<b>\$12   \$6</b>
<b>The Funk</b> Molasses   St. Catherine, Jamaica   50%   Pot	<b>\$12   \$6</b>
<b>Wray &amp; Nephew</b> Molasses   Kingston, Jamaica   63%   Copper Pot Still & Column	<b>\$12   \$6</b>

### **RON (Spanish Style)**

These rums are typically lighter, clean, crisp and slightly fruity with hints of vanilla. Also produced with molasses this rum is typically distilled in column stills. This style can vary from light-bodied to oily, round and complex with barrel aging.

<b>Don Q</b> Molasses   Puerto Rico   40%   Column	<b>\$12   \$6</b>
<b>Plantation Peru Single Cask</b> Molasses   Peru   49.8%   Pot & Column	<b>\$16   \$8</b>
<b>Ron del Barrilito Three Star</b> Molasses   Puerto Rico   43%   Column	<b>\$12   \$6</b>
<b>Santa Teresa 1796 Solera</b> Molasses   Venezuela   40%   Pot	<b>\$16   \$8</b>

## **RHUM AGRICOLE | French Style**

Rhum Agricole is predominantly distilled from fresh sugarcane juice, rather than molasses, in column stills. The agricole style has a bright, fruity nose and relatively dry mouthfeel, with more vegetal and grassy tones. The mouthfeel is silky and rich. They can be both aged and un-aged. Cognac and Armagnac barrels may be used for aging these rhums.

**Clairin Sajous** **\$14 | \$7**

Cane Juice | Haiti | 54.3% | Pot

**Clairin Vaval** **\$14 | \$7**

Cane Juice | Haiti | 51.1% | Pot

**Clement Canne Bleue Rhum Blanc Agricole** **\$16 | \$8**

Blue Cane Juice | Martinique | 50% | Column

**Neisson Reserve Speciale Rhum Vieux Agricole** **\$18 | \$9**

Cane Juice | Martinique | 42% | Alembic Column

**Rhum J.M. Blanc 110** **\$14 | \$7**

Cane Juice | Martinique | 55% | Copper Column

## **CACHAÇA | Brazilian Style**

Another rum that is produced with sugarcane, rather than molasses, is Cachaça. This style of rum can only be made in Brazil. There is a long tradition of craft distilling with over 25,000 distilleries currently in production. When un-aged, this spirit is tangy and sharp with elegant grassy qualities. Cachaça can be aged in a wide variety of woods that impart unique and distinctive flavors. The aged Cachaça can be mellow, rich and spicy.

**Avua Amburana** **\$14 | \$7**

Cane Juice | Rio de Janeiro, Brazil | 40% | Alembic Copper Pot

**Avua Balsamo** **\$20 | \$10**

Cane Juice | Rio de Janeiro, Brazil | 40% | Alembic Copper Pot

**Avua Oak** **\$16 | \$8**

Cane Juice | Rio de Janeiro, Brazil | 40% | Alembic Copper Pot

**Avua Prata** **\$12 | \$6**

Cane Juice | Rio de Janeiro, Brazil | 42% | Alembic Copper Pot

<b>Novo Fogo Bar Strength</b> Cane Juice   Paraná, Brazil   43%   Pot	<b>\$12   \$6</b>
<b>Novo Fogo Tanager</b> Cane Juice   Paraná, Brazil   40%   Pot	<b>\$14   \$7</b>
<b>Novo Fogo Chameleon</b> Cane Juice   Paraná, Brazil   43%   Pot	<b>\$12   \$6</b>
<b>Yaguara Blue</b> Cane Juice   Paraná, Brazil   40%   Pot	<b>\$12   \$6</b>

## **RUM | CHARANDA | Mexican**

Recently, we have begun to see Mexican rums enter the US market. These are made from a combination of sugarcane and molasses. The cane crops are grown at extremely high attitudes in Southern Mexico. Most producers are using wild yeast and distilling in copper pot stills. The flavors are bright, grassy and funky with a creamy mouthfeel.

<b>Dakabend Pot Still Rum</b> Cane Juice   San Cristobal Lachirioag, Oaxaca   40%   Pot	<b>\$14   \$7</b>
<b>Pa'lante Coffee Rum</b> Cane Juice & Molasses   Chiapas, Mexico   35%   Pot & Column still   Jorge Pérez	<b>\$12   \$6</b>
<b>Pa'lante Dark Rum</b> Cane Juice & Molasses   Chiapas, Mexico   35%   Pot & Column still   Jorge Pérez	<b>\$12   \$6</b>
<b>Paranubes</b> Cane Juice   Sierra Mazateca, Oaxaca   54%   Pot	<b>\$12   \$6</b>
<b>Uruapan Charanda Single Blended Rum</b> Cane Juice   Uruapan, Michoacan   46%   Pot	<b>\$12   \$6</b>

## **AGUARDIENTE**

Aguardientes traditionally have a mixed mash bill of sugarcane and corn but can be made from grains as well. POX is very important in the Mayan culture, which is used ceremonially, but also as a symbol of fraternity among the community.

### **9 Guardianes Comiteco**

Pulque, Cane | Chiapas | 42.2% | Pot | rested in glass 9 mo

**\$14 | \$7**

### **Siglo Cero POX**

Corn, Wheat, Cane | Chiapas | 42.2% | Pot

**\$14 | \$7**

# GRAPES

## PISCO

Pisco is a delicate distillate made from grapes. This spirit is tied up in the age old drama of WHERE is Pisco actually from. Both Chile and Peru produce pisco and they fight over the origin as a point of nationalistic pride. Chilean piscos tend to be softer and very floral, whereas Peruvian piscos seem to end up with a little more variation between floral and not. Both countries categorize their grapes as either "aromatic" or "non-aromatic." The so-called aromatic grapes create heavier, sweeter, and more floral spirits; non-aromatics tend to produce a more dynamic distillate.

**Barsol Acholado** **\$14 | \$7**  
Quebranta, Italia, Torontel Grapes | Peru | 41.3% | Pot

**Barsol Quebranta** **\$14 | \$7**  
Quebranta | Peru | 41.3% | Pot

**Barsol Mosto Verde Quebranta** **\$14 | \$7**  
Mosto Verde, Quebranta | Peru | 41.8% | Pot

**La Diablada Italia** **\$14 | \$7**  
Italia | Peru | 41.3% | Pot

**Suyo Quebranta** **\$14 | \$7**  
Italia | Peru | 40.5% | Pot

## SINGANI

Singani is the national spirit of Bolivia and is made only from Moscatel de Alexandria grapes. The area of the country in which a handful of producers make all of the country's singani, a region encompassing the valleys of Tarija, Chuquisaca, Potosí, and La Paz. It is exceptionally floral and clean. Great in cocktails or alone!

**Rujero Singani** **\$12 | \$6**  
Muscat Grapes | Bolivia | 40% | Pot

**Singani 63** **\$12 | \$6**  
Muscat Grapes | Bolivia | 40% | Pot

## **SHERRY**

Sherry is fortified wine made from white grapes in the area surrounding Jerez de la Frontera in the region of Spain known as Andalusia. It also happens to be one of the oldest wine making areas in all of Spain. The DO of Jerez is made of three regions: Jerez de la Frontera, Sanlucar de Barrameda, and Puerto de Santa Maria, each of which produces their own unique style. The most unique aspect of Sherry wine production is the film forming yeast called flor, which is a thick layer of yeast cells that forms naturally and blankets the top of the wine within the cask, protecting it from oxidation. There are two aging methods: Biological and Oxidative. Sherries are aged via one or both of these processes.

### **BIOLOGICALLY AGED**

In biological aging, flor yeast covers the surface of the wine, protecting it from the air in the barrels. The flor consumes the sugars in the wine, resulting in a bone dry wine. The flor also imparts tremendous aromatic character—nutty, floral, herbal, grassy, and fresh dough.

**Lustau Puerto Fino Jarana \$9**

**Lustau Manzanilla Paporusa \$9**

### **OXIDATIVELY AGED**

In oxidative aging, the wine ages with direct contact with the air and develops the unique characteristics: browning in color with nutty, spiced, toffee-like, sometimes leathery aromas.

**Lustau Amontillado Los Arcos \$9**

**Lustau Palo Cortado Peninsula \$11**

### **DULCE & CREAM**

Dulce sherries are typically made from other grape varietals, such as Pedro Ximenez or Moscatel. These sherries tend to be very rich in flavor & texture, give hints of raisins and dates. Cream sherry indicates a blending of different sherries, the most common is dulce & oxidized.

**Lustau East India Solera \$11**

**Lustau Deluxe Cream Capataz Andres \$10**

**Lustau Moscatel Emilin \$12**

**Lustau San Emilio PX \$12**

## **Vermouths & Aromatized Wines**

Fortified wine is any wine that has an added distilled spirit, typically brandy. Many times these wines will be aromatized with herbs, flowers & spices.

### **RED**

**Cocchi Vermouth di Torino Sweet Vermouth \$9**

**Gonzalez Byass La Copa Vermouth \$10**

**Lustau Vermut Rojo \$9**

### **WHITE**

**Cocchi Americano \$9**

**Dolin Blanc \$9**

**Dolin Dry \$9**

**Lillet Blanc \$9**

**Lustau Vermut Blanco \$9**

### **ROSE**

**Lillet Rose \$9**

**Lustau Vermut Rose \$9**



# FRUIT

## BRANDY | EAU DE VIE

Brandy is distilled from fermented fruit juice, most commonly from grapes but there are tons of insanely good brandies (eau de vie) made from everything from apples to mangos and even carrots! The taste of brandy varies depending on the fruit it is made from and it's age (ie; does it see time in a barrel or not?). Generally they taste of flowers, fresh and dried fruit, and citrus zest. Delicious! This is a collection of our favorite Brandies from around the world! Yum!

<b>Lairds Bonded Apple Brandy</b> Apple   New Jersey, USA   40%   Copper Pot & Column Still	<b>\$14   \$7</b>
<b>Lustau Solera Reserva Brandy</b> Airen Grapes   Spain   40%   Copper	<b>\$12   \$6</b>
<b>Maguey Melate Mango Chaparro</b> Mango   San Lorenzo Jilopequillo, Mexico   Copper Pot   Reynaldo Rodriguez Gallegos	<b>\$40   \$20</b>
<b>Neversink Apple Brandy</b> Apple   New York, USA   40%   Copper Pot & Column Still	<b>\$18   \$9</b>
<b>Pierre Ferrand 1840 Cognac</b> Grapes   France   45%   Copper Pot   Alexander Gabriel	<b>\$16   \$8</b>
<b>Rhine Hall Mango Brandy</b> Mango   Chicago, USA   40%   Copper Pot & Column Still	<b>\$16   \$8</b>
<b>Sierra Sonora</b> Prickly Pear Fruit (tuna)   Bacanora, Sonora   42%   Copper Pot	<b>\$16   \$8</b>

# GRAIN

## WHISK(E)Y

Whisky or whiskey is spirit distilled from fermented grain mash or “beer”. Various grains, which may be malted, are used for different styles. These grains include barley, corn, rye, and wheat. Whisky is typically aged in wooden casks, generally made of charred white oak.

## MEXICAN

**Abasolo Ancestral Corn Mexican Whisky** **\$12 | \$6**  
Corn | Jilotepec de Abasolo, Mexico | 43% | Copper Pot Still | Ivan Saldaña

## AMERICAN

**Del Bac Dorado Mesquite** **\$18 | \$9**  
Malted Barley | Tucson, Arizona | 46% | Copper Pot Still | Stephen Paul

**ELIJAH CRAIG BOURBON** **\$12 | \$6**  
Corn, Wheat, Rye, Malted Barley | Bardstown, Kentucky | 48% | Column Still | Conor O’Driscoll

**Wild Turkey 101 Rye** **\$12 | \$6**  
Rye, Corn, Barley | Lawrenceberg, Kentucky | 50.5% | Column Still | Jimmy Russel

## SCOTCH

**Pig Nose** **\$14 | \$7**  
Malted Barley | Scotland | 40% | Copper & Stainless Steel

**Laphroaig 10 Year** **\$20 | \$10**  
Peated Malted Barley | Islay, Scotland | 43% | Pot Still | John Campbell

**Talisker 10 Year** **\$26 | \$13**  
Malted Barley | Isle of Skye, Scotland | 45.8% | Copper

## **GIN**

Gin is a distilled spirit that typically derives its predominant flavor from juniper berries and other botanicals. Gin is one of the broadest categories of spirits, all of various origins, styles, and flavor profiles, that revolve around juniper as a common ingredient.

### **Amazzoni**

Grain | Brazil | 42% | Copper | Alexandre Mazza

**\$14 | \$7**

### **Botanist**

Wheat | Scotland | 46% | Copper | Jim McEwan

**\$16 | \$8**

### **Condesa**

Grain | Mexico City, Mexico | 43% | Copper | Hillhamn Salome

**\$16 | \$8**

### **Fords**

Juniper | London, England | 45% | Copper | Charles Maxwell

**\$14 | \$7**

## **VODKA**

Vodka is a clear, unaged spirit distilled from any ingredient that has fermentable sugars. Cereal grains like rye, barley and wheat are most common, but vodka can also be made with potatoes, grapes or sugar beets, among other things.

### **Grey Goose**

Winter Wheat | France | 40% | Column Still

**\$18 | \$9**

# LIQUEURS | AMARI

## LIQUEURS

Liqueurs are sweet, spiritbased modifiers that are typically lowproof. They can be flavored with just about anything herbs, fruits, flowers, roots, nuts, etc. Some are specific flavors, like peach or apricot, while others are blended creations, like Chartreuse.

## AMARI

Amaro is a liqueur with an added bittering agent. Their flavors can range from bright fruity and bittersweet, to dark, herbaceous and medicinal.

<b>Aperol</b> Gentian, Orange   Padua, Italy   11%	<b>\$12   \$6</b>
<b>Ancho Reyes</b> Ancho Chili   Puebla, Mexico   40%	<b>\$16   \$8</b>
<b>Amargo Vallet</b> Angostura Bark   Hidalgo, Mexico   45%	<b>\$12   \$6</b>
<b>Campari</b> Gentian, Orange   Milan, Italy   24%	<b>\$12   \$6</b>
<b>Chareau Aloe Liqueur</b> Aloe Vera   California, USA   25%	<b>\$16   \$8</b>
<b>Granada Vallet</b> Pomegranate   Hidalgo, Mexico   32%	<b>\$14   \$7</b>
<b>Nixta Licor de Elote</b> Corn   Jilotepec, Mexico   30%	<b>\$12   \$6</b>
<b>Xila Licor de Agave 7 Notas</b> Ancho Chili   Mexico City, Mexico   20%	<b>\$12   \$6</b>