

TEQUILA y MEZCAL

FLIGHT OF THE MONTH: HERRADURA

herradura silver – butter, almond, and wood with some heat on the finish, a great white tequila

herradura reposado – lean and delightfully off-dry, acidic, and fresh with a long oily finish

herradura añejo – spicy and full-bodied with a trace of vanilla and green pepper—quintessential añejo

15.

WHITE TEQUILA – LITTLE TO NO OAK

- el jimador** blanco – notes of orange citrus, pineapple & mango with a flash of pepper 8.
- don julio** blanco – lightly sweet with pure agave flavor that rounds out for a smooth and lush blanco 10.
- 7 leguas** blanco – medium-full bodied palate with dried stone fruits, floral honey, and baking spice flavors 10.
- herradura** silver – butter, almond, and wood with some heat on the finish, a great white tequila 10.
- casa noble** crystal – sweet agave with hints of spice, fresh herbs and mint 11.
- don camilo** blanco ‘limited edition’ – fresh and bright with pears and citrus 11.
- espolón** blanco – bright and peppery with vanilla bean and grilled pineapple 10.
- milagro** silver – round and delicate with hints of powdered sugar, mashed raisins and peppercorns 9.
- milagro** silver “select barrel reserve” – fresh and alive with bright citrus 11.
- avión** blanco – balanced and smooth with mint, rosemary, black pepper and pineapple 10.
- gran centenario** plata – light and citrusy with a hint of smokiness on the viscous finish 11.
- corralejo** blanco – floral and light with enough burn to remind you that it’s tequila 10.
- herencia mexicana** blanco – very feminine with sweet with notes of fennel, cinnamon and fresh lemons 9.
- tequila revolucion** silver – double distilled and very potent. 100 proof! 10.
- corazón de agave** blanco – subtle and mellow with hints of cardamom, smoke and maybe even some cream 11.
- 901** blanco – very light and delicate with a little brine and a perfect amount of fresh agave—cool stuff 10.
- peligroso** silver—peppery and loaded with herbaceous agave 11.
- fortaleza** blanco – grass, earth and roasted agave with an amazingly long finish 11.
- artá** blanco – herbal with notes of citrus peel and honey—a more feminine tequila 10.
- calle 23** blanco – soft and gentle with full agave and hints of pears and granny smith apples 8.
- corzo** blanco – lighter bodied with bright vanilla and agave; nice neat or on the rocks as an aperitif 10.
- pueblo viejo** blanco – mild and sweet with fresh herbs, citrus and a long agave finish 9.
- antiguo** blanco – rustic and definitely hot with a sweet agave-pear finish 9.
- clase azul** plata – peppery and floral with a rich, long finish 13.
- chimayo** silver – nicely balanced un-aged tequila with notes of green apples, citrus and spice 10.
- los azulejos** silver – fresh and crisp with hints of black pepper and anise 12.
- partida** blanco – flowers and mexican lime with a surprisingly long finish 10.
- asombroso** platino – green olive brine opens to sweet pepper and licorice—very smooth white 10.
- cabo wabo** blanco – very clean, straightforward blanco with freshness and grip 10.
- cava don anastacio** blanco – medium bodied with dried stone fruits, roasted peppers and spice rack 10.
- familia cuervo** platino reserve – lighter styled and feminine with hints of agave and pears 12.
- corrido cristalino** – bright with papaya and white pepper followed by a cool roasted quality—very cool 12.
- tres agaves** blanco – a pure, un-aged tequila with a full mouth of sweet agave 9.
- ocho** plata “single estate” – fruity and floral, with subtle hints of pine and spearmint 12.
- alma** blanco – spicy and sweet with hints of agave, honey and jalapeno 10.
- chamucos** blanco – smooth and sweet, loaded with flavor of cooked agave and fresh fruit 12.
- camarena** silver – bright with sweet roasted agave and orange and lemon citrus 9.
- don pilar** blanco – fresh pineapple, white chocolate and fresh citrus 11.

REPOSADO – UP TO 11 MONTHS IN OAK

- clase azul** reposado – soft and round with a medium body and a nice long finish—very cool stuff 14.
- chimayo** reposado – a little viscosity never hurt anyone—this is tequila 11.
- cabo wabo** reposado – bold and peppery with ripe fruit, tons of new oak and a nice, long finish 11.
- el jimador** reposado – golden with rich oak, vanilla and caramel 10.
- chinaco** reposado – butterscotch, roasted nuts and a hint of cedar—nice length 11.
- don anastacio** reposado – bright for a reposado with plum, apricot and anise 10.
- corralejo** reposado – mellow and soft with earth, fruit, and moderate smoky spice 10.
- corzo** reposado – very elegant with hints of black licorice and herbs and a really pretty champagne color 11.
- antiguo** reposado –light with cinnamon and cocoa hints and no shortage of alcohol 10.
- avión** reposado – rich with hints of cherries, pear and vanilla 10.
- calle 23** reposado – light amber in color with present wood and spice rack 9.
- artá** reposado – warm and smoky with herbs, honey and vanilla 11.
- don camilo** reposado – aged in new american oak barrels—smooth and simple sipping tequila 12.
- milagro** reposado – musty stone fruit and beeswax with yellow pepper and bark flavors—nice long finish 10.
- herencia mexicana** – reposado sweet with cooked herbs, citrus and oak 13.
- don julio** reposado – hints of dark chocolate, vanilla and light cinnamon with subtle notes of pear and lemon 11.
- dos lunas** reposado – rich and full of oak and caramel—a scotch lovers tequila 11.
- camarena** –reposado- very smooth and buttery with a nice warm and spicy finish 11.
- cazadores** reposado – medium and sweet with some pepper caramel and smoke 10.

REPOSADO – UP TO 11 MONTHS IN OAK (cont.)

- los azulejos** reposado – tart, acidic and lean with lots of sweet oak and vanilla 12.
- cuervo tradicional** reposado – earth, fruit and smoke with a good tequila burn 9.
- 7 leguas** reposado – understated with hints of nougat, dried jalapeno and coconut oil—soft and long 11.
- milagro** reposado “select barrel reserve” – oak and honey with a long peppery finish 12.
- carmessi** reposado – hints of mint, and fresh agave with dried apples and caramel 10.
- tequila revolucion** reposado – mellow with hints of caramel and sweet, roasted agave 12.
- espolón** reposado – full-bodied with hints of roasted agave, vanilla and cardamom 11.
- herradura** reposado – lean and delightfully off-dry, acidic, and fresh with a long oily finish 11.
- gran centenario** reposado – subtle hints of vanilla, cinnamon, citrus and pear—a very special tequila 11.
- partida** reposado – light and beautiful with hints of citrus and vanilla—very well made 13.
- chamucos** reposado especial – yum. great texture with tons of agave and earth. joe’s favorite 12.
- tonalá** reposado ‘reserva especial’ – if you like it to burn and taste like caramel, order this 11.
- casa noble** reposado – toast and caramel with great length—very high quality 12.
- tres agaves** reposado – a perfect balance of oak and agave, a great all around tequila 10.
- ocho** reposado, “single estate” – full of agave, citrus, spice and cinnamon—no bitterness 12.
- fortaleza** reposado – pine, cinnamon and grass with balanced agave and oak 12.
- peligroso** – reposado- smooth and sweet with a small amount of heat on the way down finishes with pepper 12.

AÑEJO – MINIMUM 1 YEAR IN OAK

- don julio** añejo – cherries with vanilla and oaked butterscotch. full with astonishing depth of character 12.
- el jimador** añejo – big and (american) oaky with notes of cinnamon, butter and a little toffee 10.
- corralejo** añejo – rich with sweet spice, citrus, caramel and vanilla—a staff favorite 11.
- fortaleza** añejo – oily and rich with caramel, cinnamon and roasted agave—mild and easy tequila 15.
- 7 leguas** añejo – perfume with a touch of bazooka bubble gum—complex with good balance of agave and oak 12.
- calle 23** añejo – soft and smooth with hints of oak, vanilla and coffee 10.
- herencia mexicana** añejo – ripe agave with toffee and cedar 12.
- avión** añejo – caramelly coconut with a hint of mint, rosemary and peach 10.
- artá** añejo – sophisticated, dark caramel with honey, oak and vanilla 12.
- pueblo viejo** ‘orgullo’ añejo – rich and smoky with a long, sweet finish 12.
- corzo** añejo – big, oaky and buttery—like the california chardonnay of tequila 12.
- antiguo** añejo – sweet with flowers and lavender a very feminine añejo tequila 11.
- san matias** ‘gran reserva’ añejo – soft and round with hints of soy, toasted almonds and cocoa 13 .
- los azulejos** añejo – sweet and long with peppers, pineapple, oranges and cocoa 15.
- herradura** añejo – spicy and full-bodied with a trace of vanilla and green pepper—quintessential añejo 12.
- tonalá** añejo – rich and supple with toffee, bourbon and oak 12.
- casa noble** añejo – sweet with no bitterness, semi-oily mouth feel with hints of vanilla, agave and smoke 13.
- milagro** añejo – soft, creamy and dryish with wildflowers, honey, grilled pineapple and brown pepper 11.
- tres agaves** añejo – robust and full of flavor, a perfect sipping tequila 12.
- ocho** añejo, ‘single estate’- sweet with agave and berries, not too woody for añejo—easy sipper 13.
- peligroso** añejo – loaded with agave with sweet hints of crème fraiche and bananas 13.
- don pilar** añejo – creamy and sweet with little bite as it’s been aged 13 months in new oak 13.

EXTRA AÑEJO AND OTHER CRAZY STUFF

- don julio 1942** – pure gold with a notes of vanilla, hazlenuts and apples—almost zero tequila burn 18.
- la pinta** pomegranate infused tequila – um. it kinda tastes like tequila. and um, pomegranate 9.
- gran centenario** rosangel – floral and fruity with hints of vanilla and fresh flowers 10.
- maestro dobel** diamond – a blend of reposado, añejo and extra añejo—bright and lively agave 15.
- corridor** extra añejo – heavy and seductive with cloves, cinnamon, nutmeg and brown butter—very decadent 15.
- casa dragones** 95% blanco 5% extra añejo- see, like i said, crazy stuff 30.
- jose cuervo reserva** extra añejo – toasted almonds, apples, vanilla and cinnamon—the cognac of tequila 17.
- asombroso** la rosa 3 months – flowers and vanilla reminiscent of the bordeaux barrels in which it’s aged 10.
- siete leguas d’antano** extra añejo- a shiny example of a extra añejo at it’s best. 15.

MEZCAL

- la penca** – cheap, dirty, smokey with two drunken worms 8.
- sombra** – organically grown agave the produces perfect balanced—sweet, & smoky—mezcal 12.
- mezcal vida de san luis del rio** – smoked agave with a long salty finish 11.
- oro de oaxaca** – bright orange and campfire 9.
- scorpion** ‘joven’ silver – dry and smoky with sea salt and fresh citrus 11.
- del maguey, ‘chichicapa’** – lively and complex with a ton of citrus and subtle chocolate and mint 13.
- del maguey, ‘san luis del rio’** – spicy nose of roasted fruit with a creamy texture and a loooong smoky finish 14.
- del maguey, ‘minero’** – clean and floral with hints of figs and vanilla 15.
- del maguey, ‘pechuga’** – triple distilled with apples, mangoes, almonds and CHICKEN! smooth and seductive 30.
- del maguey, ‘san luis del rio’ crema de mezcal** – creamy sweet with almonds, apples pineapple and coffee 10.
- alipús ‘snandrés** – very clean and bright mezcal, with hints of almond and citrus zest 12.
- pierde almas, ‘tobala’** – light, floral sweetness, followed by hints of butterscotch and anise 18.
- pierde almas, ‘tobaziche’** – un-aged with hints of mint, vanilla and tobacco—very subtle smoke 19.
- pierde almas, ‘dobadaà’** – notes of sweet agave, ripe fruit herbs with finishes of clove, wood smoke and earthy spice 12.