

The origin of tequila

The Blue Agave used to make Tequila can legally be grown in only five states in Mexico: Jalisco, Tamaulipas, Nayarit, Guanajuato and Michoacan. With more than 90,000 acres of Blue Agave under cultivation in Mexico, more than half of all Tequila is produced near the town of Tequila in Jalisco located 37 miles west of the capital, Guadalajara. Agave plants thrive here where conditions such as altitude and climate are perfect for its growth.

regulation

To ensure that Tequila is genuine, it is regulated by the state of Mexico's Consejo Regulador del Tequila (Tequila Regulatory Council) where it must be produced according to strict standards and bear the official standard or NOM (Norma Oficial Mexicana) as well as the Council's "CRT" on the label.

Premium Tequila must also have the "100% Agave" markings on the label.

From Agave to Tequila



harvesting

The process of Tequila begins when a Blue Agave plant is ripe, usually 8 to 12 years after it is planted. Leaves are chopped away from its core by a "jimador." The cores or piñas (Spanish for pineapple) weigh an average of 40 to 70 pounds. About 15 pounds of Agave piña are needed to produce one quart of Tequila.

roasting

Piñas are hauled to the distillery where they are cut in half or chopped and put to roast. Starches turn to sugar as the piñas are roasted in furnaces called "hornos."

fermenting

Once roasted, the piñas are then shredded, their juices pressed out and placed in fermenting tanks or vats.

Yeast is added which acts upon the sugars of the Agave plant converting them into alcohol.

They are left to ferment for 30 to 48 hours.

distilling

Once fermented, the juices are distilled twice in traditional copper or modern stainless steel stills. The first distillation produces a low-grade alcohol and the second a fiery colorless liquid that is later blended before being bottled.

Alcohol content may be between 70 and 110 proof.

aging

All types of Tequila start with a colorless distilled spirit until they are aged, dividing them into...

Blanco, Reposado, Añejo or Extra Añejo.



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Blanco

Unaged Tequila held for less than 2 months prior to bottling. Light color and crisp young flavor.
Served neat.

- 123 Organic** | sweet agave, lemon peel, black pepper 10
1800 | sweet prune, roasted pepper, fruit 7
7 Leguas | sweet agave, vanilla, pepper 8
901 | mild lemon, grapefruit, pepper 7
Abandonado | sweet agave, vanilla, pear, chamomile 7
Amate | honeycomb, vanilla nut, star fruit, spicy 7
Arette | fruity, spicy, floral 7
Asombroso | herbal, green olive, sweet agave 9
Avión | pepper, grapefruit, pineapple 8
Cabo Wabo | spicy, pepper, grilled pineapple, caramel 8
Cabrito | coconut, vanilla, white oak 7
Calavera | sweet agave, herbal, fruity, pepper 7
Casa Noble | pepper, fruit, sweet agave 8
Casamigos | agave, mint, cinnamon 9
Cazadores | citrus, roasted agave, pepper 7
Centinela | floral, cinnamon, pepper 8
Clase Azul Plata | mint, sweet agave, vanilla, black pepper 13
Corazon | creamy, nutty, minerals, sweet agave 7
Corralejo | herbal, minerals, pineapple 7
Corzo | citrus, vanilla, fruity 8
De Leon | sweet agave, citrus, warm spice, smooth vanilla 11
Don Eduardo | sweet agave, pineapple, spicy, pepper 7
Don Fulano | sweet agave, green olive, grass, earthy 7
Don Julio | spicy, herbal, sweet agave 9
Don Modesto | sweet agave, citrus, spice, orange, herbal 7
El Jimador | citrus, cherry, raisin, butterscotch 7
El Mayor | crisp, light, smoky, pepper 7
El Tesoro | green olive, juniper, pepper, sweet agave 8
Gran Centenario | floral, spicy, vanilla, herbal 6
Hacienda de La Flor | sweet agave, earthy, floral 8
Hacienda Vieja | spice, citrus, anise, spearmint 6
Herradura | floral, spicy, mineral 8
Jose Cuervo Traditional 7
Jose Cuervo Reserve de la Familia 9
Kah | sweet agave, spicy, white pepper 9
La Gran Señora | sweet agave, citrus, fruit 7
Leyenda del Milagro | toasted sugar, raisins, pepper 7
Maestro Dobel | oak, fruit, hint of vanilla and almond 9
Milagro Barrel Reserve | citrus, sweet agave, floral, honey 12
Mucha Liga | citrus, sweet agave 7
Oro Azul | vanilla, olive, pepper, sweet agave 7
Partida | raisin, prune, sweet potato, sweet agave, spice 9
Patrón | sweet agave, citrus, spicy 9
Patrón Platinum | orange, rose, vanilla, sweet agave, oak 31
Patrón Roca | black pepper, pumpkin, lime tea 13
Pura Sangre | earthy, butter, spice, apple 9
Revolucion | floral, citrus, caramel 7
Revolucion 100 proof | citrus, floral, buttery 10
Riazul | sweet agave, herbal, vanilla, floral, chocolate 8
Sauza 100 Años | cooked agave, fruity, bitter 6
Sauza Blue | fresh pressed agave, apple, grapefruit, almonds 6
Tapatio | oak, spicy agave 8
Tapatio Silver 100 proof | oak, vanilla, spice, citrus 10
Tres Generaciones | citrus, peach, spicy 8
Tequila Ardenom 1580 | sweet agave, tropical 12
Tres Agaves | sweet agave, vegetable, earthy, lemon 9
Vida | cinnamon, mint, herbal 6

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Reposado

Tequila “rested” from 2-12 months in oak barrels, a process that brings out the subtleties of the Agave and leaves a robust, slightly woody finish.

Served neat.

- 123 Organic** | salted caramel, crème brulee, toffee notes 11
- 1800** | caramel, butter, spicy, oak 7
- 7 Leguas** | caramel, citrus, spicy, oak 9
- 901** | sweet agave, caramel, vanilla, oak 9
- Abandonado** | sweet agave, oak, fruity 8
- Amate** | chocolate, hazelnut, coffee, pepper, cinnamon 8
- Arette** | vanilla, floral, citrus, light pepper 8
- Asombroso** | sweet floral, spicy, pepper, vanilla 10
- Avión** | roasted agave, cherry, herbs, oak 9
- Cabo Wabo** | herbal, briny, spicy, dried fruit, hazelnut 9
- Cabrifo** | spice, almond, fruit, vanilla 7
- Calavera** | sweet agave, vanilla, caramel, smoky, oak 8
- Calera “The Mask”** | melon, caramel, oak 9
- Carmessi** | soft agave, floral, white peaches 9
- Casa Noble** | fruity, spicy, herbal 9
- Casamigos** | agave, caramel, butterscotch 10
- Cazadores** | white pepper, sweet agave, oak 8
- Centinela** | fruity, citrus, cinnamon, spicy 9
- Clase Azul** | cream soda, spice, caramel, earthy agave 16
- Corazon** | dried fruit, caramel, spicy 8
- Corralejo** | earthy, honey, agave, spicy 8
- Corralejo Triple Distilled** | cinnamon, vanilla, oak 10
- Corzo** | coconut, banana, sweet agave, oak 9
- De Leon** | vanilla, dried fruit, hint of spice 12
- Don Eduardo** | cinnamon, vanilla, pineapple, cedar 9
- Don Fulano** | vanilla, spice, woody, earthy 9
- Don Julio** | french vanilla, dried fruit, butter, chile peppers 10
- Don Modesto** | sweet agave, floral, earthy, woody 8
- El Jimador** | sweet agave, citrus, spicy, cinnamon 8
- El Mayor** | pepper, herbal, floral, smoky 8
- El Tesoro** | floral, smoky, honey, pepper, oak 9
- Gran Centenario** | caramel, pineapple, spicy 8
- Hacienda de La Flor** | sweet agave, spicy, oak 9
- Hacienda Vieja** | agave, toasted oak, fruit, spice, mint, cloves 8
- Herradura** | dried fruit, vanilla, spicy, oak 9
- Jose Cuervo Tradicional** | smooth and subtle complexity 9
- Kah** | sweet agave, vanilla, caramel 10
- La Gran Señora** | citrus zest, peach, apple, fruity, spicy 8
- Leyenda del Milagro** | coconut, papaya, cinnamon 7
- Maestro Dobel** | oak, fruit, hint of vanilla and almond 10
- Milagro Barrel Reserve** | honey, smoky, caramel, pepper 13
- Mucha Liga** | fruit, sweet agave 8
- Orgullo Pueblo Viejo** | vanilla, caramel, fruity, floral 9
- Oro Azul** | caramel, tropical citrus, toffee, spicy 7
- Partida** | vanilla, hazelnut, almond, sweet agave, spicy, oak 10
- Patrón** | citrus, nuts, cinnamon, oak 10
- Patrón Roca** | hint of oak, vanilla, ginger, caramel 14
- Pura Sangre** | mixed peppercorn, herbal, spicy, mango 10
- Revolucion** | herbal, vanilla, oak, honey, almonds, butterscotch 8
- Riazul** | sweet agave, vanilla, chocolate, lemon grass 9
- Sauza 100 Años** | sweet agave, oak, spice 7
- Sauza Blue** | herbal, caramel, pepper, honey 7
- Sauza Hornitos** | oak, fruit, hint of vanilla 7
- Tapatio** | oak, spice, vanilla 9
- Tres Generaciones** | caramel, coconut, clove, sweet agave 9
- Tequila Ardenom 1414** | sweet agave, honey, citrus, vanilla 14
- Tres Agaves** | citrus, woody, honey, spicy 10
- Vida** | spiced butter, sweet vanilla, woody 9

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Añejo

Tequila “aged” in small, white oak barrels for 1-6 years. Amber color and full bodied with a smooth, long finish. Served neat.

- 123 Organic** | sweet agave, rich caramel, chocolate notes 12
- 1800** | vanilla, cinnamon, clove, butterscotch, toffee, pepper 9
- 7 Leguas** | sweet agave, spicy, nut, oak 10
- 901** | light vanilla, cherry, pepper, toffee, roasted oak 10
- Abandanodo** | sweet agave, oak, vanilla 10
- Amate** | white chocolate, caramel, fruity 9
- Arette** | vanilla, caramel, white oak 10
- Asombroso** | honey, vanilla, butter cream, light toffee 11
- Avión** | vanilla, caramel, coconut, maple, peach 10
- Cabo Wabo** | caramel, pepper, toasted oak 10
- Calavera** | sweet agave, bourbon oak, spicy, earthy 9
- Casamigos** | delicate, sweet agave, white pepper 12
- Casa Noble** | caramel, pepper, toasted oak 12
- Cazadores** | floral hints, vanilla, almonds, sweet agave, oak 9
- Centinela** | sweet agave, fruity, vanilla, smoky 10
- Clase Azul** | fresh baked agave, vanilla, caramel 75
- Corralejo 99,000 Horas** | sweet, vanilla bean, subtle fruit 11
- Corazon** | vanilla, almonds, sweet agave, oak 10
- Corralejo** | coconut, agave, vanilla, almonds 9
- Corzo** | honey, dates, spicy, oak 13
- De Leon** | caramel, sweet oak, dried fruit 13
- Don Eduardo** | spicy, coconut, nutty, oak 9
- Don Fulano** | cinnamon, woody, caramel, earthy 12
- Don Julio** | butter, caramel, dried tropical fruit, spicy, oak 11
- Don Julio 70** | charred oak, toasted nut, vanilla, spice, pepper 13
- Don Modesto** | sweet agave, lemon, earthy, minty 10
- El Gran Viejo** | floral, vanilla, caramel, earthy, spice 10
- El Jimador** | sweet agave, vanilla, caramel, oak 9
- El Mayor** | sweet agave, pepper, floral, smoky 9
- El Tesoro** | earthy, honey, caramel, oak 12
- Gran Centenario** | raisins, toffee, caramel, nuts, oak 9
- Hacienda de La Flor** | sweet agave, cocoa, vanilla 10
- Herradura** | sweet agave, vanilla, pear, coffee, oak 10
- Kah** | coffee, chocolate, tobacco, oak 11
- La Gran Señora** | vanilla, caramel, toffee, chocolate, fruity 9
- Los Azulejos** | pepper, chocolate, sugar cookies, citrus 14
- Leyenda del Milagro** | floral, honey, caramel, mango, oak 9
- Maestro Dobel** | double filtered, oak, fruit, vanilla 11
- Maestro Dobel Diamond** | oak, vanilla, butterscotch, honey 13
- Milagro Barrel Reserve** | oak, vanilla, honey, caramel, citrus 18
- Mucha Liga** | floral, fruit, sweet agave, caramel 9
- Oro Azul** | floral, fruity, nuts, herbal agave, oak 9
- Partida** | honey, fruit, banana, chocolate, sweet pear 11
- Patrón** | spicy, lime zest, pepper, oak 11
- Patrón Roca** | hint of wood, nut, raisins, grapefruit 15
- Pura Sangre** | vanilla, caramel, fruity, smoky, woody 11
- Revolucion** | caramel, butterscotch, honey, tobacco, leather 10
- Riazul** | sweet agave, floral, caramel, butter, vanilla, cinnamon 10
- Sauza 100 Años** | nutmeg, citrus, candied fruit, toasted coconut 8
- Sauza Blue** | sweet agave, vanilla 8
- Sauza Hornitos** | oak, nuts, vanilla 8
- Sauza Hornitos Black Barrel** | oak, vanilla, peppercorn 9
- Tapatio** | oak, spice, pepper, vanilla 11
- Tequila Ardenom 1146** | vanilla, caramel, minty, woody 16
- Tres Generaciones** | floral, honey, mineral, pepper, oak 10
- Tres Agaves** | apricot, spicy, green pepper, orange, minty 12
- Vida** | sweet agave, vanilla, herbal, bourbon tone 10

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Premium

For Connoisseurs. Served neat.

Arette

vanilla, caramel, oak 17

Asombroso

aromatic, smooth, toasted vanilla, honey 33

Avión 44

deep caramel, cinnamon, spice, green pepper 24

Casa Dragones

sweet agave, floral, citrus, earthy, vanilla, pear, spice 44

Cazadores

cinnamon, vanilla, oak 11

Chinaco Negro

caramel, nougat, toffee, buttery 55

Don Julio 1942

ripe apples, vanilla, sweet agave, oak 22

Don Julio Real

butter, vanilla, caramel, spicy, bourbon oak 55

Don Fulano Imperial

berry, caramel, olive, earthy, licorice 19

El Rey Sol

light agave, floral, vanilla, caramel 38

El Tesoro Paradiso

clove, nutmeg, honeydew 21

Herradura Suprema

coffee, caramel, black cherry, cream soda 54

Jose Cuervo Reserva de la Familia

great agave, caramel, woody, spice 21

Partida Elegante

sweet agave, vanilla, fruity, spice, floral 47

Patrón Piedra

fruity, citrus, herbaceous agave, light vanilla 61

San Matias

soft agave, dried fruit, vanilla 12

Tesoro de Don Felipe 70th

cooked agave, smoky, cherry, cognac spice 43

Flights

Served neat.

Los Compadres The Godfathers

Patrón Blanco, 7 Leguas Blanco, Don Fulano Blanco 12

Los Dones The Dons

Tesoro de Don Felipe Blanco, Don Eduardo Reposado,
Don Julio Añejo 14

Los De La Casa The House

Casa Noble Blanco, Herradura Reposado, Cabo Wabo Añejo 16

Los Jefes The Bosses

Don Julio 1942 Añejo, Tesoro de Don Felipe Paradiso Añejo,
Jose Cuervo Reserva Añejo 30

Los Del Mes

Tequila of the Month Flight
marketvalue



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Mezcal



Mezcal is a Mexican distilled spirit made from Agave (Maguey) plants and generally refers to all Agave-based distilled liquors that are not Tequila which is principally made from Blue Agave.

With many different species of Agave plant, each produces a different flavor of Mezcal.

the worm

The "worm" commonly seen in bottles of Mezcal is either the Agave Snout Weevil or the Gusano Rojo (red worm). Aside from its consumption with Mezcal, the worm is considered a delicacy in Mexico and is exclusive to Mezcal since the NOM (Norma Oficial Mexicana) prohibits adding it to Tequila.

Served neat.

Del Maguey

- Arroqueño** | cantaloupe, melon, baking chocolate 16
- Chichicapa** | citrus, mint 11
- Crema de Mezcal** | mezcal with agave syrup 8
- Espadin Especial** | vanilla, citrus, pineapple, caramel 16
- Iberico** | floral, ripe pear, dark fig, wet green hay 32
- Minero** | notably floral, vanilla sweetness, citrus tang 11
- Papalome** | black olive, dried dark black cherry 16
- Pechuga** | citrus, triple distilled 30
- San Jose Rio Minas** | papaya, peaches, floral, pepper 16
- San Luis del Rio** | spicy, creamy, smoky taste 11
- Santo Domingo Albarradas** | citrus, pear, spicy, woody 11
- Tepextate** | candied fruit, passion fruit, cinnamon 16
- Tobala** | single village, the wild mountain maguey 19
- Vida** | twice distilled, unblended, produced the original 400-year-old organic hand-crafted way 8
- Vida, Crema, Chichicapa** | flight 12

Delirio de Oaxaca

- Joven** | agave aroma, smooth fruity notes, semi-smoky 9
- Reposado** | delicate aroma, smoky, robust agave aroma 11
- Añejo** | robust wood notes, smoky, elegantly sweet 13

El Peloton de La Muerte

 | fruity, salt, smoky 33

llegal

- Joven** | hints of green apple, citrus, white pepper 9
- Reposado** | caramelized pear, clove, toffee 12
- Añejo** | maple, clover, orange, dark chocolate 16

Los Amantes

- Silver** | fruit tones, mildly smoky, citrus 9
- Reposado** | coffee, caramel, woody notes 10

Mezcales De Leyenda

- Durango** | fresh, fruity, smoky taste, green chile aroma 9
- Reposado** | oak, clove, smoke 11
- Añejo** | caramel, star anise, honey 12

Scorpion

 | dry and sweet, lime, citrus, leather, dry smoke 7

Wild Shot

- Silver** | black pepper, roasted green peppers, lime zest, cucumbers, savory herbs, toasted oak 10
- Reposado** | tropical banana, hints of taffy 12

Zignum

- Silver** | soft hints of fruit aromas, agave 8
- Reposado** | delicate vanilla aromas, woodish flavor 10
- Añejo** | strong wood and smoky aromas, floral 13

Xicaru Silver

 | robust, agave, mesquite and ocote 11

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