

BLANCO

TASTING NOTES: BLACK PEPPER, CITRUS, HERBS, TROPICAL FRUIT. 1oz

Blanco (white tequila) is the traditional tequila that started it all. This clear spirit is most often bottled straight from distillation, although it can be aged a maximum of two months in stainless steel or neutral oak barrels.

1800 L	7	Hornitos L	7
Bandistas L	8	Olmecca Altos H	7
Cabo Wabo H	10	Pasote H	12
Casamigos H	11	Patrón H	11
Casa Dragones Joven L	48	Patrón Gran Platinum H	30
Cazadores H	7	Patrón Roca H	16
Centinela H	11	Sauza 901 L	9
Clase Azul H	16	Tequila Ocho H	10
Corralejo H	9	Tierra Noble H	14
Don Julio H	11	Tres Generaciones L	10
Espolón H	7	Uno Mas L	7



REPOSADO

Reposado (rested tequila) is aged in any size oak barrel, from 2 months to one year.

TASTING NOTES: CARAMEL, VANILLA, HONEY, FLORAL. 1oz

1800 L	8	Hornitos L	8
Bandistas L	9	Maestro Dobel Diamond L	13
Cabo Wabo H	12	Olmecca Altos H	8
Casamigos H	12	Pasote H	13
Cazadores H	8	Patrón H	12
Centinela H	12	Patrón Roca H	18
Clase Azul H	22	Patrón Single Barrel H	20
Corralejo H	10	Tequila Ocho H	11
Don Julio H	12	Tierra Noble H	15
El Tesoro H	12	Tres Generaciones L	11
Espolón H	8	Uno Mas L	8
Herradura L	12		

AÑEJO

Añejo (aged tequila) is produced from aging a minimum of one year to no more than three years, in a small oak barrel.

TASTING NOTES: CHOCOLATE, TOBACCO, BUTTERSCOTCH, DRIED FRUIT. 1oz

1800 L	9	Hornitos L	9
Bandistas L	10	Hornitos Black Barrel L	10
Casamigos H	13	Pasote H	14
Cazadores H	9	Patrón H	13
Centinela H	13	Patrón Gran Burdeos H	70
Clase Azul H	100	Patrón Roca H	20
Corralejo H	11	Tequila Ocho H	12
Don Julio H	13	Tierra Noble H	16
Don Julio 1942 H	25	Tres Generaciones L	12
El Tesoro H	14	Uno Mas L	9
Herradura L	13		

H- Highland L- Lowland

EXTRA AÑEJO

Extra Añejo (extra aged tequila), is a relatively new category, for any tequilas aged over three years.

TASTING NOTES: COFFEE, ROASTED NUTS, OAK. 1oz

Asombroso 11 YR L	225	Jose Curevo Reserva L	20
Bandistas L	11	Patrón Guillermo Del Toro H	50
Clase Azul Ultra H	300	Patrón Gran Piedra H	75
Herradura Seleccion L	60		

MEZCAL

This agave based spirit is predominately from Oaxaca. Made traditionally, the agave piñas are cooked by burying them in pits lined with volcanic rocks, firewood and charcoal.

TASTING NOTES: SMOKE, PECAN, MAPLE, CLOVES. 1oz

Bruxo No.0 Receta	7	Bruxo No.3 Barril	16
Bruxo No.1 Espadín	12	Bruxo No.4 Ensamble	18
Bruxo No.2 Pechuga	14	Bruxo No.5 Tobala	20

ONE OFFS

These tequila based spirits don't fit into any traditional category, but we still love them!

1800 Coconut Tequila	8	Patrón XO Cafe	8
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SPIRITS

Not in the mood for tequila? We reluctantly offer these other spirits.

TASTING NOTES: NOTICABLE LACK OF AGAVE. 1oz

VODKA

Russian Standard	6
Stoli Blueberry	6
Stoli Raspberry	6
Tito's Handmade (Corn)	7
Grey Goose	8

GIN

Bombay Sapphire	6
Hendricks	8

RUM

Bacardi Black	6
Bacardi Gold	6
Bacardi White	6
Bacardi Oakheart Spiced	6
Flor de Cana 12yr	9
Flor de Cana 18yr	11
Flor de Cana 25yr	30
Zacapa 23	13
Zaya Gran Reserva	12

WHISKEY

Canadian Club 100% Rye	6
Fireball Whiskey	6
Jack Daniels	6
Jameson Irish Whiskey	6
Jim Beam	6
Knob Creek Bourbon 9yr	8
Basil Hayden 8yr Bourbon	10
Michter's 100% Rye	12
Michter's Sour Mash	12