

# BLANCO

**TASTING NOTES: BLACK PEPPER, CITRUS,**

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	8	Herradura L	12
Arette L	8	Hornitos L	8
Arette Suave L	18	Jose Cuervo Platina L	12
Bandistas L	9	Milagro Single Barrel H	13
Cabo Wabo H	11	Olmecca Altos H	8
Casamigos H	12	Orendain Ollitas L	9
Casa Dragones Joven L	50	Pasote H	12
Casino Azul H	13	Patrón H	13
Cazadores H	8	Patrón Gran Platinum H	35
Canote L	12	Patrón Roca H	18
Centinela H	11	Siempre H	9
Clase Azul H	16	Sparkle Donkey H	8
Corralejo H	9	Tierra Noble H	14
Don Julio H	11	Tres Generaciones L	10
Espolón H	8	Tromba H	9
Gran Orendain L	11		



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# 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	9	Herradura L	13
Arette L	9	Hornitos L	9
Arette Suave L	19	Maestro Dobel Diamante L	14
Bandistas L	10	Milagro Single Barrel H	13
Cabo Wabo H	12	Olmecca Altos H	9
Casamigos H	13	Orendain Ollitas L	10
Casino Azul H	14	Pasote H	13
Cazadores H	9	Patrón H	14
Cenote L	14	Patrón Roca H	19
Centinela H	12	<b>Patrón Barrel Select* H</b>	20
Clase Azul H	24	Sparkle Donkey H	9
Corralejo H	10	Tequila Ocho H	12
Don Julio H	12	Tierra Noble H	15
El Tesoro H	14	Tres Generaciones L	11
Espolón H	9	Tromba H	10
Gran Orendain L	12		



***\*We made a tequila! Two tequilas actually. These exclusive collaboration blends are only available at Añejo Restaurant & Blanco Cantina. Your server would love to tell you all about this delicious premium juice!***

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# 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	10	Gran Orendain L	13
Arette L	10	Herradura L	14
Arette Suave L	20	Hornitos L	10
Bandistas L	11	Hornitos Black Barrel L	10
Casamigos H	14	Milagro Single Barrel H	15
Casino Azul H	15	Pasote H	14
Cazadores H	10	Patrón H	15
Cenote L	14	Patrón Gran Burdeos H	75
Centinela H	13	Patrón Roca H	20
Clase Azul H	100	<b>Patrón Barrel Select* H</b>	30
Corralejo H	11	Tierra Noble H	16
Don Julio H	13	Tres Generaciones L	12
Don Julio 1942 H	25	Tromba H	11
El Tesoro H	15		





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# 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	Herencia Historico H	25
Bandistas L	12	Herradura Seleccion L	65
Cazadores H	14	Jose Curevo Reserva L	20
Centinela Tres Años H	75	Patrón Guillermo Del Toro H	85
 Clase Azul Ultra H	350	Patrón Gran Piedra H	75
El Bastion Del Rey L	50	Tierra Noble Single Barrel H	30
Gran Orendain L	28		



**Treat yourself to a once in a lifetime experience, with an ounce of ultra premium tequila, and become immortalized with your name on our “Tequila Club” wall!**

# FLIGHTS

The experience of a tasting flight is a great way to discover unique styles & flavours. Save a dollar on every ounce!

**ALL FLIGHTS ARE BLANCO, REPOSADO & AÑEJO. 1.5oz / 3oz**

1800 L	12 / 24	Don Julio H	16.5 / 33
Bandistas L	13.5 / 27	Gran Orendain L	16.5 / 33
Arrette L	12 / 24	Herradura L	16.5 / 33
Arrete Suave	27 / 54	Hornitos L	12 / 24
Casamigos H	16.5 / 33	Pasote H	18 / 36
Casino Azul H	19 / 38	Patrón H	18 / 36
Cenote L	19.5 / 39	Patrón Roca H	25.5 / 51
Centinela H	16.5 / 33	<b>Patrón Barrel Select H</b>	30/60
Clase Azul H	68.5 / 137	Tierra Noble H	21 / 42
Cazadores H	12 / 24	Tres Generaciones L	15 / 30
Corralejo H	13.5 / 27	Tromba H	13.5 / 27

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# ONE OFFS

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

1800 Coconut Tequila  
Luna Rosa

9 Patrón XO Cafe  
12

8

# 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**

400 Conejos	7	Koch El Barril	20
Bruxo No.0 Receta	8	Koch El Lumbre	20
Bruxo No.1 Espadín	12	Koch El Madrecuishe	20
Bruxo No.2 Pechuga	14	Koch El Mexicano	20
Bruxo No.3 Barril	16	Koch El Tobasiche	20
Bruxo No.4 Ensamble	18	Marca Negra Espadin	13
Bruxo No.5 Tobala	20	Marca Negra Ensamble	21
Casamigos	15	Marca Negra Dobadan	21
Creyente	10	Marca Negra Tepeztate	23
Koch El Arroqueno	20	Marca Negra Tobala	23



# CRISTALINOS

**TASTING NOTES: HERBACEOUS, CAMEL, CRISP AGAVE 1oz**

Cristalino is an añejo tequila that has been filtered (often through charcoal) to remove its color.

Hornitos Cristalino L 10 Maestro Dobel Diamante L 14

# SPIRITS

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

**TASTING NOTES: NOTICABLE LACK OF AGAVE. 1oz**

## VODKA

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

## RUM

Bacardi Black 7  
Bacardi Oakheart Spiced 7  
Brugal Anejo 7  
Brugal Blanco 7  
Flor de Cana 12yr 9  
Flor de Cana 18yr 11  
Zacapa 23 13  
Zaya Gran Reserva 12

## GIN

Bombay Sapphire 7  
Aviation 7  
Sipsmith 8

## WHISKEY

Canadian Club 100% Rye 7  
Fireball Whiskey 7  
Jack Daniels 7  
Jameson Irish Whiskey 7  
Jim Beam White Label 7  
Knob Creek Bourbon 9yr 8  
Basil Hayden 8yr Bourbon 10  
Michter's 100% Rye 12  
Michter's Sour Mash 12



# We Made a Tequila!



PATRÓN ROCA BARREL SELECT AÑEJO

PATRÓN BARREL SELECT REPOSADO



NOW AVAILABLE AT THE BAR:

**AÑEJO RESTAURANT & BLANCO CANTINA**

**AÑEJO**  
RESTAURANT

**BLANCO**  
TEX-MEX CANTINA



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@BLANCOYYC

The perfect way to enjoy is responsibly. ©Añejo Restaurant Group 2018. 40% alc/vol