

TEQUILA

All of our tequilas are 100% Blue Weber Agave tequilas that are certified and traceable directly to a distillery in Mexico. We do not carry any diluted tequilas (mixtos) and have listed the various age statements of tequilas below to help navigate you through the process. Cocktails are always a great introduction to any spirit, and our flights will offer a convenient way to try several different styles across a family of tequilas or different types within the same age classification. Please do not hesitate to ask your server about any questions you may have.

BLANCO

Also known as Silver, Plata, Platinum, Crystal, and Platino. This is agave in its purest form, with virtually no influence from barrel aging. Blancos can be aged up to 60 days in oak barrels, or bottled directly out of the still. Blanco tequilas traditionally have a little more bite to them, and intense agave flavor. These are best enjoyed in a cocktail or sipped slowly. Try one of our blanco flights to see the various characteristics different distillation processes have on these unaged spirits.

1800 Silver 8	Código 1530 Blanco 11	Eat Áss Blanco 8	Partida Blanco 8
Ápocolypto Blanco 13	Código 1530 Rosa 12	Fortaleza Blanco 10	Patrón Gran Platinum 38
Ástral Blanco 9	Corazón Blanco 9	Gran Centenario Plata 9	Patrón Roca Silver 14
Ávión Silver 9	Corralejo Blanco 8	Gran Patrón Platinum 38	Patrón Silver 11
Cabo Wabo Silver 9	Corzo Silver 11	Herradura Silver 8	Riazul Plata 11
Cabrillo Blanco 7	Deleón Platinum 14	Jose Tradicional Silver 7	Sangre de Vida Blanco 10
Camarena Silver 8	Don Eduardo Silver 9	Los Altos Olmeca Blanco 7	Siete Leguas Blanco 9
Casa Noble Crystal 9	Don Julio Blanco 11	Los Azuelos Skeleto Silver 13	Suerte Blanco 8
Casa Noble Joven 14	Dulce Vida Blanco 8	Lunazul Blanco 7	Tanteo Jalapeño 10
Casamigos Blanco 9	El Destilador Blanco 7	Mi Campo Blanco 7	Tequila Cabeza 7
Cazadores Blanco 8	El Mayor Blanco 7	Milagro Silver 8	Tres Generaciones Plata 9
Centinela Silver 8	El Tesoro Plata 10	Milagro Select Barrel Silver 11	
Cielo Silver 9	Espolón Blanco 7	Number Juan Blanco 11	
Clase Azul Silver 18	Exótico Blanco 7	Ocho Plata 13	

REPOSADO

Reposed means rested, as these tequilas are aged anywhere from 2 months to under 1 year. The golden color that aged tequilas get are from the resting that goes on in these barrels. The type of barrel that can be used varies and that is another part of the art of making tequila. Aging can happen in new barrels or in barrels that have previously been used to age another spirit like bourbon, whiskey, cognac or wine. This allows them to inherit some of the flavor from the previous spirit. The reposado will have inherited the agave flavor from its younger sibling (the blanco) while beginning to develop some oak and wood sweetness. These are great on the rocks or in a cocktail.

1800 Reposado 8	Código 1530 George Strait Reposado 13	Espolón Reposado 7	Mi Campo Reposado 7
Ávión Reposado 10	Corazón Reposado 10	Exótico Reposado 7	Milagro Reposado 8
Áyate Reposado 13	Corralejo Reposado 9	Fortaleza Reposado 12	Milagro Select Barrel Reposado 17
Cabo Wabo Reposado 9	Corralejo Triple Distilled 10	Gran Centenario Reposado 9	Number Juan Reposado 12
Cabrillo Reposado 7	Corzo Reposado 12	Herradura Reposado 8	Ocho Reposado 13
Camarena Reposado 8	Deleón Reposado 15	Hussong's Reposado 9	Partida Reposado 10
Casa Noble Reposado 11	Don Eduardo Reposado 9	Jose Tradicional Reposado 7	Patrón Reposado 12
Casa Noble Repo Single Barrel 14	Don Julio Reposado 12	Los Altos Olmeca Reposado 7	Patrón Roca Reposado 17
Casamigos Reposado 10	Don Julio Double Cask 14	Los Azuelos Skeleto Reposado 13	Riazul Reposado 12
Cazadores Reposado 8	Dulce Vida Reposado 8	Lunazul Double Barrel Reposado 9	Sangre de Vida Reposado 11
Centinela Reposado 8	El Destilador Reposado 8	Lunazul Reposado 7	Siete Leguas Reposado 10
Cielo Reposado 9	El Mayor Reposado 8	Lunazul Rye Finish 9	Suerte Reposado 9
Clase Azul Reposado 20	El Tesoro Reposado 10	Maestro Dobel Reposado 12	Tres Generaciones Reposado 9

ÁÑEJO

These are aged in the same way as a reposado, but for a longer duration (12-36 months). There is also a requirement that the barrels can be no larger than 600 liters. As you might expect, añejos inherit even more color and flavor from the barrels and they tend to have a much more mellow flavor because of the aging. These tend to have colors much more like American whiskey, and the fruity agave notes give way to wood spice and sweetness. Añejos are best to be sipped neat or on the rocks.

1800 Añejo 12	Corazón Añejo 11	Fortaleza Añejo 17	Partida Añejo 11
Ávión Añejo 12	Corralejo Añejo 14	Gran Centenario Añejo 9	Patrón Añejo 13
Áyate Añejo 14	Corzo Añejo 13	Herradura Añejo 9	Patrón Burdeos 100*
Cabo Wabo Añejo 11	Don Eduardo Añejo 10	Herradura Añejo Ultra 12	Patrón Roca Añejo 18
Casa Noble Añejo 13	Don Felix Añejo 10	Los Altos Olmeca Añejo 10	Riazul Añejo 14
Casamigos Añejo 13	Don Julio Añejo 13	Los Azuelos Skeleto Añejo 13	Sangre de Vida Añejo 12
Cazadores Añejo 11	Don Julio 1942 30	Lunazul Añejo 8	Siete Leguas Añejo 11
Centinela Añejo 9	Don Julio 70 th Anniversary 12*	Maestro Dobel Diamante 12	Suerte Añejo 12
Cielo Añejo 11	Dulce Vida Añejo 10	Milagro Añejo 10	Tres Generaciones Añejo 10
Clase Azul Añejo 125*	El Mayor Añejo 9	Milagro Select Barrel Añejo 21	
Código 1530 Añejo 22	El Tesoro Añejo 12	Number Juan Añejo 17	
Código 1530 George Strait Añejo 25	Espolón Añejo 8	Ocho Añejo 14	

EXTRA AÑEJO

This is a new classification as of 2006. Anything aged more than 3 years is now referred to as an extra or ultra añejo. These must be done with the same guidelines as an añejo and often take on even more of the qualities of the previously aged spirit. It also results in a very smooth and complex flavor. These are premium products intended to be sipped.

Ávión Reserva 44 30	El Mayor Extra Añejo 17	Jose la Familia Reserva Extra Añejo 28	Suerte Extra Añejo 23
Casa Dragones Joven 80*	El Tesoro Paradiso 26	Partida Elegante 95*	Villa Lobos Extra Añejo 24
Código 1530 Origen 56	Espolón X 19	Patron 5 yr 42*	
Don Julio Real 90*	Herradura Seleccion Suprema 56*	Patron Piedra 75*	

MEZCAL

Mezcal is an agave-based spirit, usually made from the Espadin agave, but can be made from up to 30 different agaves. Tequila is a type of mezcal made specifically from the Blue Weber agave. Mezcal production is done on a very small scale in comparison to whiskey, which results in hyper-small batches from specific pueblos and villages in the Oaxacan region of Mexico. Mezcal tend to be smoky due to the method of cooking the agave piñas in underground earthen ovens and spicier than tequila in the same way rye whiskey is spicier than bourbon. Mezcal is one of the most unique spirits on the planet, we would suggest trying this in one of our house cocktails first to ease into the taste.

Álipús San Andrés 10	Gracias a Dios Espadin Joven 9	Mala Idea Ensamble 12	Mezcalero No. 18 22*
Álipús San Juan 10	Gracias a Dios Espadin Reposado 9	Mala Idea Espadin 8	Montelobos Espadin Joven 10
Álipús San Luis 10	Gracias a Dios Tobala 13	Mala Idea Tepexate 13	Nucano Añejo 11
Bozal Cuixe 14	Los Amantes Añejo 15	Mala Idea Tobala 11	Nucano Joven 9
Bozal Espadin 9	Los Amantes Joven 10	Marca Negra Dobadan 20	Nucano Reposado 10
Casamigos Mezcal 17	Los Amantes Reposado 12	Marca Negra Ensamble 16	Nuestra Soledad Soledad 10*
Creyente Joven 10	Los Nahuales Añejo 18*	Marca Negra Espadin 14	Siete Misterios Coyote 20
Del Maguey Crema de Mezcal 9	Los Nahuales Joven 11	Marca Negra Tobala 22	Siete Misterios Doba-Yej 9
Del Maguey Minero 17	Los Nahuales Reposado 13	Meteoro Espadin 10	Siete Misterios Espadin 12
Del Maguey San Luis Del Rio 17	Mala Idea Añejo 21	Mezcalero No. 15 22*	Siete Misterios Mexicano 18
Del Maguey Vida 11	Mala Idea Cuixe 11	Mezcalero No. 17 22*	Sombra Mezcal 8

SOTOL

Sotol is the other spirit coming out of Mexico (Northern Mexico to be exact). This is not distilled from the agave plant, but rather the dasylirion (desert spoon) plant. It strongly captures its terroir, which can grow in the forest or dessert. Whatever the plant eats will be reflected in the flavor, from mint to eucalyptus. These can vary wildly in flavor and complexity. We suggest trying these on the rocks or neat to experience a different side of Mexico.

Flor de Desierto Joven Sierra 14	Hacienda de Chihuahua Añejo 9	Hacienda de Chihuahua Plata 7
Flor de Desierto Joven Desierto 11	Hacienda de Chihuahua Crema (Try w/ Coffee) 7	Hacienda de Chihuahua Reposado 7