

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 7	Contigo Plata 8	Fortaleza Blanco 10	Patrón Roca Silver 14
30/30 Blanco 6	Corazón Blanco 9	Gran Centenario Plata 8	Patrón Silver 11
Ávion Silver 9	Corralejo Blanco 8	Gran Patrón Platinum 38	Riazul Plata 11
Cabo Wabo Silver 9	Corzo Silver 11	Herradura Silver 7	Sangre de Vida Blanco 10
Cabrillo Blanco 7	Deleon Platinum 14	Jose Tradicional Silver 7	Senor Rio Blanco 10
Camarena Silver 7	Don Eduardo Silver 9	Los Altos Olmeca Blanco 7	Siete Leguas Blanco 9
Casa Noble Crystal 9	Don Julio Blanco 11	Los Ázuelos Skeleto Silver 13	Suerte Blanco 8
Casamigos Blanco 9	Dulce Vida Blanco 7	Lunazul Blanco 7	Talero 9
Cazadores Blanco 7	El Mayor Blanco 7	Milagro Silver 8	Tanteo Jalapeno 10
Centinela Silver 8	El Tesoro Plata 10	Milagro Select Barrel Silver 11	Tequila Cabeza 7
Cielo Silver 8	El Ultimo Blanco 6	Number Juan Blanco 11	Tequila Chamucos Blanco 10
Código 1530 Blanco 11	Espolon Blanco 7	Ocho Plata 13	Tres Ágaves Blanco 7
Código 1530 Blanco Rosa 12	Exotico Blanco 6	Partida Blanco 8	Tres Generaciones Plata 9

Reposado

Reposado 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 7	Corazón Reposado 10	Fumador 9	Ocho Reposado 13
30/30 Reposado 7	Corralejo Reposado 9	Gran Centenario Reposado 9	Partida Reposado 10
Ásombroso La Rosa Reposado 13	Corzo Reposado 12	Herradura Reposado 8	Patrón Reposado 12
Ávion Reposado 10	Deleon Reposado 15	Herradura Scotch Cask 17	Patrón Roca Reposado 17
Cabo Wabo Reposado 9	Don Eduardo Reposado 9	Jose Tradicional Reposado 7	Riazul Reposado 12
Cabrillo Reposado 7	Don Julio Reposado 12	Los Altos Olmeca Reposado 7	Sangre de Vida Reposado 11
Camarena Reposado 7	Dulce Vida Reposado 8	Los Ázuelos Skeleto Reposado 13	Senor Rio Reposado 12
Casa Noble Reposado 11	El Mayor Reposado 8	Lunazul Double Barrel Reposado 9	Siete Leguas Reposado 10
Casamigos Reposado 10	El Tesoro Reposado 10	Lunazul Reposado 7	Suerte Reposado 9
Cazadores Reposado 7	El Ultimo Reposado 7	Lunazul Rye Finish 9	Tequila Chamucos Reposado 11
Centinela Reposado 8	Espolon Reposado 7	Milagro Reposado 8	Tres Generaciones Reposado 9
Cielo Reposado 9	Exotico Reposado 7	Milagro Select Barrel Reposado 17	
Código 1530 Reposado 13	Fortaleza Reposado 12	Number Juan Reposado 12	

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 Áñejo 12	Don Eduardo Áñejo 10	Gran Centenario Áñejo 9	Riazul Áñejo 14
Ávion Áñejo 12	Don Felix Áñejo 10	Herradura Áñejo 9	Sangre de Vida Áñejo 12
Cabo Wabo Áñejo 11	Don Julio Áñejo 13	Los Ázuelos Skeleto Áñejo 13	Senor Rio Áñejo 17
Casa Noble Áñejo 13	Don Julio 1942 30	Maestro Dobel 12	Siete Leguas Áñejo 11
Casamigos Áñejo 12	Dulce Vida Áñejo 9	Milagro Áñejo 10	Suerte Áñejo 12
Cazadores Áñejo 10	El Macho 15	Milagro Select Barrel Áñejo 21	Tequila Chamucos Áñejo 13
Centinela Áñejo 9	El Mayor Áñejo 9	Number Juan Áñejo 17	Tres Ágaves Áñejo 8
Cielo Áñejo 10	El Tesoro Áñejo 12	Ocho Áñejo 14	Tres Generaciones Áñejo 10
Código 1530 Áñejo 22	El Tesoro Paradiso 26	Partida Áñejo 11	
Corazón Áñejo 11	Espolon Áñejo 8	Patrón Áñejo 13	
Corralejo Áñejo 14	Fortaleza Áñejo 17	Patrón Roca Áñejo 18	

Extra Áñejo

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.

Ávion Reserva 44 30	El Mayor Extra Áñejo 17	Patron 5 yr 42
Casa Dragones Joven 80	Espolon X 19	Patron Piedra 75
Código 1530 Origen 56	Herradura Seleccion Suprema (W.A.) 56	Suerte Extra Áñejo 23
Dulce Vida Extra Áñejo 25	Jose la Familia Reserva Extra Áñejo 28	

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 tends 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	Los Nahuales Joven 11	Nuestra Soledad Soledad 10
Álipús San Juan 10	Gracias a Dios Espadin Reposado 9	Los Nahuales Reposado 13	Siete Misterios Coyote 20
Álipús San Luis 10	Gracias a Dios Tobala 13	Marc-a Negra Dobadan 20	Siete Misterios Doba-Yej 9
Bozal Cuixe 14	Kimo Sabe Joven 9	Marc-a Negra Ensemble 16	Siete Misterios Espadin 12
Bozal Espadin 9	Kimo Sabe Reposado 10	Marc-a Negra Espadin 14	Siete Misterios Mexicano 18
Creyente 10	Los Amantes Áñejo 15	Marc-a Negra Tobala 22	Sombra Mezcal 8
Del Maguey Minero 17	Los Amantes Joven 10	Mezcalero No.15 19	Zignum Áñejo 11
Del Maguey San Luis Del Rio 17	Los Amantes Reposado 12	Meteoro Espadin 10	Zignum Reposado 9
Del Maguey Vida 11	Los Nahuales Áñejo 18	Montelobos Espadin Joven 10	Zignum Silver 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 desert. 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 Áñejo 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