

# TEQUILAS

## BLANCOS

Direct from the still, Blanco or Plata (white or silver) tequilas are fresh and true to the nose and taste of the agave plant. This is tequila in its most pure and simple state, and therefore the best category to select from in the blending of a margarita.

1800 Silver	6.50
Asombroso Platino	12
Avion	11
Azunia	10
Bracero	8.50
Cabo Wabo	10
Calle 23	6
Camarena	6
Casa Noble Crystal	10
Cazadores	7
Chinaco	12
Corralejo	7
Corzo	10
Cuervo Reserva Platino	12.50
Don Eduardo	10
Don Julio	12
Dulce Vida	10
El Diamante del Cielo	12
El Gran Jubileo	11
El Jimador	6.50
El Mayor	9
El Tesoro Platinum	9.50
Espolon	7
Herradura Silver	8.50
Hornitos Plata	7
JT's 901	12
Leyenda del Milagro	7
Lunazul	6.50
Partida	12.50
Patron Silver	11
Siembra Azul	8
Siete Leguas	10
Tezon	13
Tierras	10.50
Trago Silver	12
Tres Generaciones Plata	9.50
Tres Rios	9
Voodoo Tiki	12.50

## REPOSADOS

Reposado means rested. These tequilas have been aged from two months to up to a year in oak casks which impart to Reposados their mellowed taste, pleasing bouquet, and pale color.

1800	6.50
Asombroso La Rosa	13
Avion	12
Azunia	11
Cabo Wabo	10.50
Calle 23	6.50
Camarena	6.50
Casa Noble	12
Cazadores	7.50
Chinaco	13
Corralejo	8.50
Corzo	11
Cuervo Tradicional	7
Don Eduardo	10
Don Julio	11.50
Dulce Vida	11
El Diamante del Cielo	11
El Gran Jubileo	12.50
El Jimador	6.50
El Mayor	10
El Tesoro	10
Espolon	8
Herradura	9
Leyenda del Milagro	8
Leyenda del Milagro	Select Barrel Reserve 13.50
Lunazul	6
Marquez de Valencia	14
Partida	13.50
Patron	11.50
Sauza Hornitos	7
Siembra Azul	9.50
Siete Leguas	11
Tezon	14
Tierras	11
Tres Generaciones	10
Tres Rios	11
Voodoo Tiki	13
Zafarrancho	10

## ANEJOS

Anejo tequilas are aged in wooden barrels for a minimum of one year and sometimes as long as five. The influence of the oak is more pronounced than in Reposados. Anejos may become quite dark and woody and develop their unique bouquet and taste, in part, from the oxidation which occurs over time through the porous wood.

1800	9
Avion	13
Bracero	9.50
Cabo Wabo	13.50
Calle 23	7.50
Casa Noble	14
Cazadores	9
Chinaco	14
Corazon	11
Corralejo	12.50
Don Eduardo	12.50
Don Julio	12
El Diamante del Cielo	16
El Jimador	9
El Mayor	10.50
El Tesoro	11
Herradura	10
Hornitos	8
Leyenda del Milagro	10
Partida	16
Patron	12
Reserva de la Familia	18
Siembra Azul	10
Siete Leguas	11.50
Tezon	16
Tierras	12.50
Tres Generaciones	10.50
Tres Rios	12
Voodoo Tiki	14

# TEQUILA FLIGHTS

## INTRODUCTION TO TEQUILA 12

This flight gives you the opportunity to compare the three different styles of tequila: a young Blanco, a mellowed Reposado and an aged Anejo.

El Gran Jubileo

Corralejo Reposado • Siembra Azul Anejo

## DIRECT TO BOTTLE vs. SUAVE 18

In this flight, an attempt to determine the true essence of the agave plant, you are treated to four different Blancos: two tequilas that are bottled right after distillation and two Suaves that are given around a month to idle in oak.

Tierras • Leyenda del Milagro

1800 Silver • Chinaco

## LIQUID SMOKE 14

Recommended for a lover of the distinctively peaty single malt scotches of Islay, this flight puts forward three tequilas that harken back to the assertive smoky flavors of tequila's mezcal forebears. Not for the weak of heart!

Siete Leguas Blanco

El Tesoro Reposado • El Mayor Anejo

## ONE PRODUCER, THREE TEQUILAS

These vertical flights allow you to experience all three styles of tequila: Blanco, Reposado, Anejo through the eyes and technique of a single producer.

1800 10 • Hornitos 10 • El Jimador 11 • Siembra Azul 12

El Tesoro 13 • Patron 14 • Don Julio 14 • Partida 15

## REBS vs. FROGS 20

This flight consists of four of the finest sipping tequilas whose amber color and rich, woody flavors are attributed to their time spent in oak barrels. But whose oak? The first two anejos have matured in bourbon barrels from Kentucky while the third relaxed in white French oak. The fourth, a Reposado, derives its distinct rose color from a three month stretch in French oak barrels which formerly housed vintage Bordeaux.

El Jimador • Tres Generaciones

Casa Noble • Asombroso La Rosa

## HIGHLAND vs. LOWLAND 18

Terroir in Jalisco? This flight of four Reposados compares tequilas from the Los Altos region, described as having "fruitier" characteristics, with those of the Lowlands, known generally for earthier flavors.

Cazadores • Don Julio

Sauza Hornitos • Cabo Wabo

## INTRODUCTION TO MEZCAL 20

Terroir in Oaxaca? This flight compares three mezcals from villages with different climates and growing conditions: the narrow, hot valley of San Luis del Rio; the tropical, Hawaii-like environs of Santo Domingo Albarradas; and the broad valley of both desert and semi-tropics, Chichicapa.

Del Maguey Mezcal San Luis del Rio

Santo Domingo Albarradas • Chichicapa

## PREMIUM TEQUILAS AND SUPER ANEJOS

Housed inside some of the most eye-catching and intricate crystal bottles, these tequilas are treasured for their age, color, flavor and bouquet. Best to be sipped and savored, premium tequilas and super anejos represent the ultimate expression of the spirit of the agave plant and the craft of the tequilero who tames it.

El Conde Azul Blanco 14 \* El Conde Azul Reposado 16

Maestro Dobel Diamond 15 \* Gran Patron Platinum 40

Leyenda del Milagro Select Barrel Blanco 18 \* Leyenda del Milagro Select Barrel Anejo 20

Leyenda del Milagro Romance Reposado 15 \* Anejo 28

Don Julio 1942 22 \* Don Julio Real 50

El Tesoro Paradiso 24 \* El Gran Jubileo 5 Year 24 \* Asombroso Anejo 38

Cabo Uno Anejo Reserva 45 \* Herradura Seleccion Suprema 55

## MARGARITAS

Classic (Fresh Squeezed Lime)

Rocks 5 • Up 5.50 • Frozen 6 • Pitcher 22 • Frozen Pitcher 26  
Black Currant, Prickly Pear, Blood Orange, Mango, Strawberry,  
Passion Fruit, Melon, Raspberry, Pineapple or Guava  
Rocks 6 • Up 6.50 • Frozen 7 • Pitcher 26 • Frozen Pitcher 30

### SPECIALTY MARGARITAS

Glass 7 • Pitcher 30

#### EL DORADO (The Golden One)

Tequila, Grand Marnier, Pineapple and  
Lime Juice add Chinaco Anejo 13

#### CADILLAC

Tequila, Cointreau, Guava and Lime Juice  
add Tres Generaciones Plata 11

#### LA BICICLETA DEL CAMINO (The Road Bike)

Tequila, Patron Citronge, Guanabana and  
Lime Juice add Cazadores Reposado 9

#### LA ONDA (The New Wave)

Tequila, Pama Pomegranate Liqueur and  
Lime Juice add Herradura Silver 10

#### EL CALIENTE (The Hot One)

Tequila, Triple Sec, Lime Juice and  
Chile Oil add Hornitos Reposado 8.50

### LA PERLA

#### (OUR SPECIALTY COCKTAILS)

Glass 7 • Pitcher 30

#### EL EMBAJADOR (The Ambassador)

Rum, Rose Syrup and Lime Juice  
topped with Champagne

#### LOS OVNIS (Out of this World)

Sailor Jerry and Velvet Falernum Punch  
with Tamarind and Blood Orange Juice

#### LA BUFANDA (Winter Warmer)

Tequila, Ginger and Lime Juice  
with nutmeg

#### VERANO ADENTRO (Endless Summer)

Tequila, Combier, Cucumber, Jalapeno and  
Lime Juice add Don Julio Blanco 11

#### EL HERVIDOR (The Boiler)

Tequila, Lime Juice, Refresco de Tonronja  
(grapefruit soda) on ice with a salted rim  
add Corralejo Blanco 9

## MOJITOS

Rum, Lime, Sugar and Mint Glass 6 Pitcher 26  
Black Currant, Prickly Pear, Blood Orange, Mango, Strawberry,  
Passion Fruit, Melon, Raspberry, Pineapple or Guava  
Glass 7 Pitcher 30

**SANGRIA** Red Glass 6 Pitcher 24

# VINOS

## BLANCOS

### CHARDONNAY

Enanzo, Navarra, Spain  
8 glass 30 bottle

### VERDEJO

Vevi, Rueda, Spain  
8 glass 30bottle

### SAUVIGNON BLANC

Rayun, Central Valley, Chile  
7 glass 28 bottle

### ALBARINO

Pazo Serantellos, Rias Baixas, Spain  
8 glass 30 bottle

## ROSADOS

### TEMPRANILLO ROSE

Montcastrillo, Ribera del Duero, Spain  
8 glass 30 bottle

## TINTOS

### TEMPRANILLO

Rioja Vega, Rioja, Spain  
7 glass 28 bottle

### CABERNET SAUVIGNON

Santa Rita 120, Central Valley, Chile  
7 glass 25 bottle

### MALBEC

El Portillo, Uco Valley, Argentina  
8 glass 30 bottle

## ESPUMOSOS

### BRUT ROSADO CAVA

Segura Viudas, Penedes, Spain  
8 glass 30 bottle

### CAVA

Castell Roig Brut, Penedes, Spain  
40 bottle

## MEZCAL

Though often mistaken for a psychotropic or disregarded as tequila's harsher, smoky sister, authentic mezcal can also offer the taste of 100% agave and perhaps a truer sense of place. Handcrafted in villages scattered throughout Oaxaca--often by individual family producers--these are fine, rare, unblended mezcals.

Del Maguey Mezcal Vida 8 \* Del Maguey Crema de Mezcal 10

Del Maguey Mezcal San Luis del Rio 13

Del Maguey Mezcal Santo Domingo Albarradas 13

Del Maguey Mezcal Chichicapa 13

Del Maguey Mezcal Minero 15 \* Del Maguey Mezcal Tobala 22

Del Maguey Mezcal Pechuga 38