



» **COCTELES** ‹

## Maximón Margarita 18

pasote blanco tequila, cointreau, agave, lime, salt

CLASSIC	SPICY	MEZCAL
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*The margarita (Spanish for “daisy”) is a variation on a popular American drink, the Daisy, remade with tequila instead of brandy. Tequila rose in popularity during Prohibition as people traveled over the border in search of spirits. The first mention of the drink was in 1936 in an Iowa newspaper article by James Graham, who found the drink in Tijuana.*

## Resolana 16

wheatley vodka, grapefruit, coconut, lemongrass, guava

## Solamente 17

olmeca altos plata tequila, pineapple, aji amarillo, honey, chamomile

## Quetzal 16

paranubes mexican rum, fino sherry, apricot, lime, almond

## Black Magic Woman 17

del maguey vida mezcal , watermelon, hibiscus, ginger, habanero

## Kingdom of the Sun 18

macchu pisco, blueberry, coconut, purple corn, egg white

## Feathered Serpent 17

banhez ensamble mezcal, oloroso sherry, passion fruit, coffee, ancho

## Sombremesa 16

buffalo trace bourbon, honey, anise, mole

## GIN & TONIC

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**Baltimore Spirits Company Shot Tower | USA 18**  
q tonic, elderflower, lemon, juniper, violet

**Príncipe de los Apóstoles | Argentina 18**  
q tonic, bitters, grapefruit, pink peppercorn, huacatay

**Gracias a Dios | México 20**  
q tonic, lemon, pineapple, marigold

## SPIRIT-FREE

*add tequila or mezcal +8*

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**Agua Fresca 12**  
choice of guava, mango, or strawberry

**Viva la Vida 14**  
seedlip garden, aji amarillo, honey, thyme, ginger

# BY THE GLASS

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## CHAMPAGNE & SPARKLING WINE

Santa Julia Blanc de Blancs MENDOZA, ARGENTINA	12
Geisse "Amadeu" Brazil Brut 2018 BRAZIL	15
Raventós i Blanc Conca del Riu Anoia "De Nit" Brut Rosé 2018 PENEDES, SPAIN	19
Taittinger Brut NV CHAMPAGNE, FRANCE	25

## WHITE WINE

Dom Diogo "Azal" Vinho Verde 2020 MINHO, PORTUGAL	12
Viña Mayu Pedro Ximenez 2020 VALLE DEL ELQUI, CHILE	13
Garzón Sauvignon Blanc Reserva 2020 URUGUAY	13
Errazuriz "Max" Aconcagua Chardonnay Reserva VALLE DE ACONCAGUA, CHILE	14

## ROSE WINE

Boya Rosé of Pinot Noir VALLE DE LEYDA, CHILE	12
Miraval Cotes de Provençe 2020 PROVENÇE, FRANCE	16

## RED WINE

Saurus Pinot Noir 2019 PATAGONIA, ARGENTINA	15
Quatro Gatos Locos Malbec 2019 VALLE DE UCO, ARGENTINA	13
Urbina Rioja Crianza 2012 RIOJA, SPAIN	17
Monte Xanic, Cabernet Sauvignon & Merlot 2018 VALLE DE GUADALUPE, MEXICO	19

## BEER

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### DRAFT

Pacifico	8
Stone "Tangerine Express" Hazy IPA	8
Diamondback "Green Machine" IPA	9
Evolution "Lot #3" IPA	9
Modelo Negra	8
Hysteria "Morning After" Stout	8

### BOTTLES

Corona Light	7
Corona Extra	7
Victoria Lager	7
Modelo Especial	7

# FLIGHTS

INCLUDES THREE 1 OZ POURS

## House Favorites 25

Uno Blanco • FLORAL, FRESH-CUT GRASS, WET CLAY

Siembra Valles Blanco • VEGETAL, MINERALS, PEPPERCORN

Chamucos Blanco • BELL PEPPER, JALAPEÑO, EARTH

## Tequilero 40

Milagro Select Barrel Reserve Silver • MARSHMALLOW, PEPPER, BUBBLEGUM

Milagro Select Barrel Reserve Reposado • HERBAL, CITRUS, CARDAMOM

Milagro Select Barrel Reserve Añejo • BUTTERSCOTCH, VANILLA, TOBACCO

## Estado 30

Derrumbes San Luis Potosí • JALAPEÑO, LIME ZEST, GREEN APPLE

Derrumbes Durango • PAPAYA, WILDFLOWER, GRASS

Derrumbes Tamaulipas • EARTH, GREEN VEGETATION, LEATHER

## Ensamble 52

Wahaka (*Espadin, Madre Cuishe, Tobala*) • FLORAL, CITRUS, MINERALS

Neta (*Azul, Rayo, Sierrudo*) • LEATHER, DRIED FRUIT, BERRIES

Vago by Emigdio Jarquin (*Espadin, Cuixe, Tepeztate*) • VEGETAL, PINE, LEATHER

## Pechuga 48

Rezpiral Capón Con Frutas (*Fruit*) • BANANA, PEACHES & CREAM, TOBACCO

Don Mateo Pechuga (*Chicken & Deer*) • TROPICAL FRUIT, DRIED MEAT, BAKING SPICES

Bozal Borrego Sacrificio (*Lamb*) • CITRUS, CINNAMON, GAMEY

## Tesoro Escondido 100

Wahaka VdM Nuevo León de Castilla • FLORAL, COCONUT, FIG

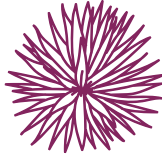
Mezonte Michoacan • COTIJA, PEPPERMINT, STRAWBERRY

La Venenosa Etnica Tutsi • CEDAR, CITRUS, DRIED HERBS

**LICORES**



*agave tequilana*



*agave angustifolia*



*agave potatorum*



*agave cupreata*



*agave marmorata*



*agave karwinskii*



*agave americana*



*agave rhodacantha*



*agave durangensis*



*agave convallis*



*agave salmiana*



*agave impressa*



# DESTILADO DE AGAVE

## AGAVE TEQUILANA

There are over 200 species of agave, the majority indigenous to Mexico. While many types of agave are used in creating mezcal, there is only one type that is used in the making of tequila, agave tequilana, also known as "blue agave."

	1oz	2oz
123 El Luchador Blanco	9	18
123 Uno Blanco	9	18
123 Dos Reposado	10	20
123 Tres Añejo	11	22
123 Diabillito Extra Añejo	30	60
Arette Artesanal Blanco	9	18
Arette Artesanal Reposado	10	20
Arette Artesanal Añejo	14	28
Arette Gran Clase Extra Añejo	24	48
Artenom 1579 Blanco	10	20
Artenom 1414 Reposado	10	20
Artenom 1146 Añejo	14	28
Azuñia Blanco	8	16
Azuñia Reposado	8	16
Azuñia Añejo	9	18
Cabeza Blanco	8	16
Casamigos Blanco	8	16
Casamigos Reposado	9	18
Casamigos Añejo	10	20
Casa Noble Crystal	8	16
Casa Noble Joven	8	16
Casa Noble Reposado	9	18
Casa Noble Single Barrel Reposado	12	24
Casa Noble Añejo	11	22

*Agave tequilana continued...*

	<b>1oz</b>	<b>2oz</b>
Casa Noble Single Barrel Añejo	26	52
Casa Noble Seleccion del Fundador	350	700
Cascahuin 48 Plata	9	18
Cascahuin Extra Añejo	18	36
Chamucos Blanco	8	16
Chamucos Diablo Blanco	9	18
Chamucos Reposado	9	18
Chamucos Añejo	11	22
Chamucos Extra Añejo	30	60
Chinaco Blanco	8	16
Chinaco Reposado Exceptional	10	20
Chinaco Añejo	12	24
Chinaco Añejo Cristalino	12	24
Cimarrón Blanco	8	16
Cimarrón Reposado	8	16
Clase Azul Plata	18	36
Clase Azul Reposado	22	44
Corazon Expresiones Blanco	11	22
Corralejo Blanco	8	16
Corralejo Reposado	8	16
Corralejo Añejo	8	16
Don Abraham Blanco	8	16
Don Abraham Reposado	9	18
Don Abraham Añejo	10	20
Don Abraham Extra Añejo	17	34
Don Julio Blanco	10	20
Don Julio Reposado	11	22
Don Julio Añejo	13	26
Don Julio 1942	24	48
El Tesoro Blanco	8	16
El Tesoro Reposado	9	18
El Tesoro Añejo	10	20
El Tesoro Paradiso Extra Añejo	17	34
Elvelo Blanco	8	16

*Agave tequilana continued...*

	<b>1oz</b>	<b>2oz</b>
Elvelo Reposado	9	18
Espolòn Blanco	8	16
Espolòn Reposado	9	18
Espolòn Añejo	10	20
Fuenteseca Cosecha Huerta	15	30
Fuenteseca 11yr Reserva Extra Añejo	58	116
G4 Blanco	9	18
G4 Reposado	10	20
G4 Añejo	15	30
G4 Extra Añejo	22	44
Gran Patrón Burdeos	90	180
Gran Patrón Piedra	65	130
Gran Patrón Platinum	33	66
Gran Patrón Smoky	38	76
Herencia Mexicana Añejo	12	24
Mi Campo Blanco	8	16
Mi Campo Reposado	9	18
Milagro Select Barrel Silver	10	20
Milagro Select Barrel Reposado	12	24
Milagro Select Barrel Añejo	20	40
Ocho 'La Ladera' Blanco 2021	11	22
Ocho 'El Pastizal' Reposado 2021	12	24
Ocho 'La Laja' Añejo 2019	13	26
Ocho 'La Latilla' Extra Añejo 2015	13	26
Olmecca Altos Plata	8	16
Olmecca Altos Reposado	9	18
Olmecca Altos Añejo	10	20
Partida Blanco	8	16
Partida Reposado	9	18
Partida Añejo	10	20
Pasote Blanco	8	16
Pasote Reposado	9	18
Pasote Añejo	11	22
Pasote Extra Añejo	30	60

*Agave tequilana continued...*

	<b>1oz</b>	<b>2oz</b>
Patrón Silver	9	18
Patrón Reposado	10	20
Patrón Añejo	11	22
Patrón Extra Añejo	16	32
Patrón Extra Añejo 10yr	64	128
Patrón Extra Añejo En Laliq: Serie 1	1,000	2,000
Patrón Extra Añejo En Laliq: Serie 2	1,000	2,000
Purasangre Blanco	8	16
Purasangre Reposado	9	18
Purasangre Añejo	10	20
San Matias Blanco	10	20
San Matias Reposado	11	22
San Matias Añejo	13	26
Siembra Valles Blanco	10	20
Siembra Valles Reposado	8	16
Siembra Valles Elisa Extra Añejo	21	42
Siembra Valles Suro Extra Añejo	21	42
Siete Leguas Blanco	9	18
Siete Leguas Reposado	10	20
Siete Leguas Añejo	12	24
T1 Selecto Blanco	8	16
Tapatío Blanco	8	16
Tapatío Reposado	8	16
Tapatío Añejo	10	20
Tapatío Excelencia Gran Reserva	28	56

**AGAVE TEQUILANA | ANCESTRAL**

Derrumbes Zacatecas

**1oz 2oz**

10 20

Siembra Valles Ancestral Blanco Lot #1

22 44

## AGAVE ANGUSTIFOLIA

Rich in sugar resulting in a mild flavor reminiscent of baking spices and squash. It is fairly easy to cultivate making it the most cultivated of all species used to make Mezcal.

	1oz	2oz
Bozal, Sacatoro	12	24
Clase Azul, Espadín	50	100
Del Maguey Chichicapa, Espadín	12	24
Del Maguey Minero, Espadín	12	24
Del Maguey San Luis del Rio Azul, Espadín	12	24
Del Maguey San Jose Rio Minas, Espadín	12	24
Del Maguey San Pablo Ameyaltepec, Espadín	12	24
Del Maguey Santa Domingo Albarradas, Espadín	12	24
Del Maguey Vida, Espadín	8	16
Don Amado Rústico, Espadín	10	20
Don Amado Reposado, Espadín	11	22
Don Amado Añejo, Espadín	14	28
El Buho, Espadín	8	16
Fidencio Clásico, Espadín	8	16
Fidencio Unico, Espadín	8	16
Ilegal Joven, Espadín	8	16
Ilegal Reposado, Espadín	10	20
Ilegal Añejo, Espadín	17	34
Maximo, Espadín	8	16
Mezcal Vago, Espadín by Emigdio Jarquín	9	18
Mezcal Vago, Espadín by Joel Barriga	9	18
Mezcal Vago, Espadín en Barro by Tío Rey	13	26
Mezcales de Leyenda Oaxaca, Espadín	12	24
Nuestra Soledad San Luis del Rio, Espadín	8	16
Nuestra Soledad Santa Maria Zoquitlan, Espadín	9	18
Nuestra Soledad Santiago Matatlan, Espadín	8	16
Pelotón de la Muerte, Espadín	8	16

*Agave angustifolia continued...*

	<b>1oz</b>	<b>2oz</b>
Rancho Tepúa Bacanora Blanco	9	18
Real Minero, Espadín	17	34
Rey Campero, Espadín	9	18
Rezpiral Series 3, Espadín by Berta Vasquez	16	34
Sombra, Espadín	8	16
Wahaka, Espadín	8	16
Wahaka Reposado Con Gusano, Espadín	9	18

## AGAVE POTATORUM

**OAXACA & PUEBLA** | Known as the king of agave, this small agave is highly sought after. It only grows on rocky hillsides under the shade of an oak tree, making the harvest difficult and time consuming. It is fairly sweet and produces nutty and buttery flavors with hints of tropical fruit.

_____	<b>1oz</b>	<b>2oz</b>
5 Sentidos, Tobala	22	44
Banhez, Tobala	20	40
Del Maguey, Tobala	20	40
Mezcales de Leyenda Puebla, Tobala	16	32
Rezpiral Series 3, Tobala by Aureliano Hernandez Martinez	21	42
Siete Misterios, Doba-La	27	54
Wahaka, Tobala	18	36

## AGAVE CUPREATA

**GUERRERO, MICHOACAN, & PUEBLA** | This smaller species grows in arid regions and thus produces gritty, earthy, mineral driven distillates.

_____	<b>1oz</b>	<b>2oz</b>
5 Sentidos, Papalometl	21	42
Del Maguey Wild Papalometl	32	64
Machetazo Guerrero, Wild Cupreata	8	16
Mezcales de Leyenda Guerrero, Papalote	14	28
Pal'alma Guerrero, Cupreata Capon	26	52



## AGAVE MARMORATA

**SOUTHERN MEXICO** | The flavor of this mezcal can have intensely “green” flavors due to the large amount of wax covering its leaves. It grows in areas with heavy precipitation during the rainy season and it uses this wax as a defense mechanism. It has very low genetic and morphological variation within the species, so differences in flavor clearly reveal the production decisions of the mezalero.

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	<b>1oz</b>	<b>2oz</b>
Banhez, Tepeztate	16	32
El Buho, Tepextate	23	46
El Jolgorio, Tepeztate	24	48
Fidencio, Tepextate	18	36
Del Maguey, Wild Tepextate	36	72
Rey Campero, Tepextate	17	34

## AGAVE KARWINSKII

**TECHUACAN VALLEY & CENTRAL OAXACA** | This species can be divided into two variants, those with low sugar and high sugar. Those with low sugar have concentrated acidity and bitterness, with coffee notes (cuixe, largo, tobasiche). The high sugar variants produce brighter and fruitier distillates and sometimes nutty flavors (madrecuixe, bicuixe, barril).

	<b>1oz</b>	<b>2oz</b>
Banhez, Cuishe	16	32
Bozal, Chino Verde	18	36
Bozal, Cuishe	13	26
Bozal, Tobasiche	12	24
El Buho, Cuishe	13	26
El Jolgorio, Barril	20	40
El Jolgorio, Cuixe	20	40
El Jolgorio, Madrecuixe	20	40
Del Maguey, Barril	32	64
Del Maguey, Madracuixe	32	64
Don Amado, Largo	18	36
Fidencio, Madrecuixe	24	48
Mezcal Vago, Cuixe by Aquilino García	17	34
Mezcal Vago, Cuixe by Emigdio Jarquín	17	34
Real Minero, Barril	20	40
Real Minero, Largo	25	50
Rey Campero, Cuishe	14	28
Siete Misterios, Barril	16	32
Wahaka, Madre Cuishe	18	36
Wahaka Vino de Mezcal, Penca Verde	38	72

## AGAVE AMERICANA

The morphological variations in this species are vast, resulting a wide variety of potential flavors. Mezcales made from coyote are dark and mysterious, while those made from Arroqueño are sharp, green, and chalky.

	<b>1oz</b>	<b>2oz</b>
5 Sentidos, Sierra Negra	20	40
Banhez, Arroqueño	20	40
Bozal, Castilla	17	34
Del Maguey, Arroqueño	32	64
Don Amado, Arroqueño	18	36
Mezcal Vago, Arroqueño en Barro	17	34
Rey Campero, Sierra Negra	20	40
Siembra Metl, Cenizo	14	28
Siete Misterios, Arroqueño	20	40
Wahaka Vino de Mezcal, Castilla	38	76

## AGAVE RHODACANTHA

**SONORA TO OAXACA** | This species grows to a similar size as Espadín but just slightly smaller. It grows in a variety of regions from the Sonoran Desert down the coast to Oaxaca. Mezcales produced with this plant have a multitude of spice notes and are intensely sharp.

	<b>1oz</b>	<b>2oz</b>
Chacolo, Ixtero Amarillo	22	44
La Venenosa Costa de Jalisco Raicilla, Amarillo, Chico	16	32
Mezcal Vago, Mexicano by Aquilino García López	17	34
Mezonte Raicilla Japo, Amarillo	28	56
Rey Campero, Mexicano	14	28

## AGAVE DURANGENSIS

**DURANGO & ZACATECAS** | One of the only species found in Northern Mexico. The dry, arid climate of Durango produces the earthy, mineral driven characteristics that we also find in cupreata.

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	<b>1oz</b>	<b>2oz</b>
Derrumbes Durango, Cenizo	12	24
La Venenosa Sur de Jalisco, Cenizo	16	32
Mezcales de Leyenda Durango, Cenizo	16	32

## AGAVE CONVALLIS

Spanish for “wild boar.” This rare agave is always harvested wild in small quantities as it grows on cliffsides at high altitudes. A difficult agave to work with in fermentation and distillation due to the high level of protein structures. It produces an exotic mezcal with an herbaceous and vegetal flavor profile.

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	<b>1oz</b>	<b>2oz</b>
Bozal, Jabali	18	36
El Buho, Jabali	19	38
Wahaka, Jabali	24	48

## AGAVE SALMIANA

**SAN LUIS POTOSI & ZACATECAS** | This species plays an important role in the history of mezcal production as it was one of the more popular species used in making pulque (an alcoholic beverage made from the fermented sap of the agave plant).

	<b>1oz</b>	<b>2oz</b>
Derrumbes San Luis Potosí, Salmiana	8	16
Machetazo, San Luis del Potosí, Wild Salmiana	8	16
Mezcales de Leyenda San Luis del Potosí, Verde	16	32
Pal'alma San Luis Potosi, Salmiana	24	48

## AGAVE IMPRESSA

**ESCUINAPA, SINALOA, MEXICO** | This species grows in tropical regions where the summers are hot and wet and winters are mild and dry. It dwells among volcanic rocks in open woodland together with field grasses.

	<b>1oz</b>	<b>2oz</b>
La Venenosa Etnica Tutsi, Masparillo	38	76

## AGAVE MONTANA

**NORTHEASTERN MEXICO** | This species is unique in that it only grows in Tamaulipas and Nuevo Leon among pine and oak trees. This agave has very distinct flavor profile from any other mezcal. Aromas of deep coal, herbal notes and moist forest. Flavors are medium sweet and powerful.

_____	<b>1oz</b>	<b>2oz</b>
Mezcales de Leyenda Unicos, Montana	90	180

## AGAVE MAXIMILLIANA

**WESTERN MEXICO, JALISCO** | This does not grow often within the Mezcal geographic DO. As a result, it is almost used exclusively to make Raicilla. Flavor variation in agave maximilliana widely varies from notes of herbs, grass, blueberry, and cheese.

_____	<b>1oz</b>	<b>2oz</b>
La Venenosa Puntas, Maximilliana	32	64
La Venenosa Sierra del Tigre, Maximilliana	20	40
La Venenosa Sierra de Occidental Jalisco, Maximilliana	12	24
La Venenosa Tabernas, Maximilliana	8	16

## MEZCALES DE CELEBRACIÓN

**PECHUGA, ELOTE** | Before celebratory events such as birth, weddings, and quinceaneras, locals will bring their goods like fruit, nuts, and livestock to the mezcalero who will redistill their product with those items in the still. (Not all of these products contain livestock, some are vegetarian and only contain produce.) These are traditionally produced exclusively for these events and to be given as gifts for enjoyment during a consequential birthday or anniversary.

	<b>1oz</b>	<b>2oz</b>
Bozal Borrego Sacrificio, Pechuga (Lamb)	16	32
Bozal Sacrificio, Pechuga (Chicken)	16	32
Del Maguey, Pechuga (Jamon Iberico)	32	64
Don Mateo, Pechuga (Chicken & Deer)	16	32
El Buho, Pechuga (Mango)	16	32
El Jolgorio, Pechuga (Turkey)	25	50
La Herencia de Sanchez, Elixir Frutal (Fruit)	17	34
Mayalen, Borrego, Pechuga (Lamb)	12	24
Mezcal Vago, Elote (Corn)	10	20
Rezpiral Series 2, Espadín Capon con Frutas by Aureliano Hernandez Martinez (Fruit)	19	38
Siete Misterios, Pechuga (Turkey)	30	60
Wahaka, Guajolote con Fruta (Turkey)	26	52
Yuu Baal, Pechuga (Turkey)	11	22

## MEZCALES DE CAMPO & ENSAMBLES

Ensamble (also sometimes called “del campo”) mezcals are made with a combination of different agave subspecies. With an ancestral mezcals production, the mezcalero is fairly mobile. They often follow a water source, harvesting whatever species they find and distilling them together. This nomadic way of working protects the fields from over-harvesting and ensures that a mezcalero uses all agave, instead of just the species that are the most sought after.

	1oz	2oz
Banhez, Espadín, Barril	8	16
Bozal Ensamble, Espadín, Barril, Mexicano	9	18
Chacolo, Brocha, Ixtero Amarillo	22	44
Derrumbes Michoacan, Cupreata, Cenizo	14	28
Derrumbes Oaxaca, Espadín, Tobala	10	20
Derrumbes Tamaulipas, Amole, Americana	13	26
El Silencio Joven, Espadín, Tobasiche, Mexicano	13	26
Fidencio, Espadín, Tepeztate, Madrecoixte	18	36
Mezcalosfera de Mezcaloteca, Madrecoixte, Bicoixte, Verde	19	38
Mezcal Vago Ensamble by Emigdio Jarquín	14	28
Mezcal Vago Ensamble en Barro by Tío Rey	14	28
Mezonte Jalisco, Alineno, Cimarrón	27	54
Rey Campero, Barril, Cuishe	21	42
Rey Campero, Espadín, Cuishe, Tepeztate	19	38
Rezpiral Series 2, Espadín, Mexicano, Tobasiche by Apolonio y Simeon Ramírez	21	42
Rezpiral Series 3, Espadín, Mexicano, Tobasiche by Apolonio y Simeon Ramírez	21	42
Rezpiral Series 3, Tepeztate, Tobala, Karwinskii, Espadín by Berta Vasquez	21	42
Wahaka Ensamble, Espadín, Madra Cuishe, Tobala	18	36



# SOTOL

Sotol, is a spirit closely related to Mezcal in flavor and production, but made from a plant of a different genus in the Asparagaceae family, *Dasy-lirion*. These plants are commonly referred to as "the Desert Spoon."

## DASYLIRION CEDROSANUM

**CHIHUAHUA, COAHUILA & DURANGO** | Sotol plants strongly capture the terroir in their flavor profiles. *Dasy-lirion cedrosanum* can be found growing in the Sierra Madre Occidental highlands reflecting strong grass and mineral notes with hints of pine and cedar.

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	<b>1oz</b>	<b>2oz</b>
Fabriquero Coahuila	12	24
La Higuera	8	16

## DASYLIRION LEIOPHYLLUM

**CHIHUAHUA, COAHUILA & DURANGO** | Found in the Chihuahuan Desert, this sotol produces herbal, earthy, leathery flavors reminiscent of the arid climate.

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	<b>1oz</b>	<b>2oz</b>
Flor del Desierto Cascabel (Rattlesnake)	15	30
La Higuera	8	16
Pizcadores Silver	8	16

## DASYLIRION WHEELERI

**CHIHUAHUA, COAHUILA & DURANGO** | This plant is the most commonly used in the making of sotol and inhabits rocky hillsides and grasslands. Its flavors range from earth, fruit, herb, pepper, and smoke.

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	<b>1oz</b>	<b>2oz</b>
Clande by Bienvenido Fernandez	16	32
Fabriquero Durango	12	24
La Higuera	8	16
Sotol Por Siempre	8	16

# SUGARCANE

2oz

Avuá Amburana Cachaça	16
Avuá Prata Cachaça	12
Bacardi 8 yr	14
Bacardi Superior	12
Captain Morgan	12
Charanda Uruapan	12
Diplomático Reserva Exclusiva	15
Havana Club Añejo Blanco	12
Havana Club Añejo Clásico	13
Novo Fogo Tanager	14
Paranubes Aguardiente	12
Plantation 3-Star	13
Plantation Stiggins' Fancy Pineapple	14
Plantation Original Dark	16
Zacapa 23 Sistema Solera	18

# BRANDY

## PISCO

**2oz**

Caravedo Mosto Verde

13

Caravedo Puro Quebranta

11

Macchu Pisco

11

## SINGANI

**2oz**

Rujero Singani

12

Singani 63

12

## AMERICAN

**2oz**

Rhine Hall Mango

20

# WHISKEY

## SCOTCH WHISKY

2oz

Dewar's	12
Glenlivet 12 yr	20
Glenfiddich 12 yr	16
Glenfiddich 14 yr	25
Glenmorangie 10 yr	18
Johnnie Walker Black	14
Johnnie Walker Blue	65
Lagavulin 16 yr	24
Macallan 12 yr	22
Macallan 18 yr	80

## AMERICAN WHISKEY

Angel's Envy	16
Angel's Envy Rye	20
Basil Hayden's	16
Blanton's	20
BSC Epoch Rye	16
Buffalo Trace	13
Bulleit	13
Bulleit Rye	13
Jack Daniel's	12
Maker's Mark	17
Maker's 46	18
Rittenhouse	11
Sagamore Spirit	15
Sagamore Spirit Tequila Finish	20
Woodford Reserve	14

## CANADIAN WHISKY

Crown Royal	13
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## IRISH WHISKEY

Jameson

## MEXICAN WHISKEY

Sierra Norte Black Corn	24
Sierra Norte Purple Corn	22
Sierra Norte Yellow Corn	22

## GIN

**2oz**

Barr Hill	14
Beefeater	14
Bombay Sapphire	14
Botanist	16
BSC Shot Tower	13
Gracias A Dios	16
Hendrick's	14
Plymouth	14
Príncipe de Los Apóstoles	16
Tanqueray	14

# VODKA

**2oz**

Belvedere	15
Chopin	15
Grey Goose	15
Ketel One	15
Reyka	15
Stolichnaya	15
Tito's	16
Wheatley	14



**VINOS**

## CHAMPAGNE & SPARKLING

Gruet Blanc de Noirs Brut NV ENGLE, NEW MEXICO	60
Gruet Brut Rosé NV ENGLE, NEW MEXICO	70
Camille Braun, Cremant de Alsace Rosé FRANCE	68
Sant'Anna Prosecco ITALY	45
Ramon Canals-Canals Cava Rosé Reserva 2016 PENEDES, SPAIN	48
Miguel Torres 'Estelado' Brut Rosado Uva Pais Espumoso NV CURICO VALLEY, CHILE	65
Bodega Alma Negra Brut NV MENDOZA, ARGENTINA	65
Casa de Piedra "Espuma de Piedra" Blanc de Noirs NV VALLE DE GUADALUPE, MEXICO	105
Taittinger NV CHAMPAGNE, FRANCE	100
Veuve Clicquot "Yellow Label" Brut NV CHAMPAGNE, FRANCE	160
Moët & Chandon Brut "Dom Pérignon" 2010 CHAMPAGNE, FRANCE	500



# WHITE WINE

## LIGHT & CRISP

Paloma de Plata Albariño 2018 RIAS-BAIXAS, SPAIN	64
Bodegas Henri Lurton "Le Sauvignon" Sauvignon Blanc 2018 VALLE DE GUADALUPE, MEXICO	80
Rudi Pichler Terrassen Grüner Veltliner Smaragd 2018 WACHAU, AUSTRIA	90
Domaine Schieferkopf Riesling Trocken-Sec 2016 BADEN, GERMANY	79
Pratsch Grüner Veltliner Rottenpüllen NEIDERÖSTERREICH, AUSTRIA	65
Herman J. Wiemer Dry Riesling 2018 SENECA LAKE, NEW YORK	65
Wieninger Wiener Gemischter Satz 2017 VIENNA, AUSTRIA	68
Bodega Areyna Torrontes 2019 SALTA, ARGENTINA	60
Garciarevalo "Casamaro" Verdejo 2020 CASTILLA Y LEÓN, SPAIN	50
Camina Verdejo 2019 LA MANCHA, SPAIN	48

## WHITE WINE

### MEDIUM & FRUITY

Vicentin Blanc de Malbec 2019 MENDOZA, ARGENTINA	75
Celler Pargas "Rupestris" Xarel-lo/Malvasia de Sitges 2017 PENEDÈS, SPAIN	59
Miguel Torres "Cordillera" Chardonnay 2018 LIMARI VALLEY, CHILE	65
Diatom "Bar-M Vineyard" Chardonnay 2018 SANTA BARBARA COUNTY, CALIFORNIA	95
Zuccardi "Fossil" Chardonnay 2019 MENDOZA, ARGENTINA	120
Tangent "Paragon Vineyard" Sauvignon Blanc 2017 EDNA VALLEY, CALIFORNIA	62
Javier Sanz "Malcorta" Verdejo Marcorta 2017 CASTILLA Y LEÓN, SPAIN	75
Tyrrell's Wines Semillon 2018 HUNTER VALLEY, AUSTRALIA	65
Standing Stone Riesling 2019 FINGER LAKES, NEW YORK	62
Lunae Bosoni "Colli di Luni" Vermentino 2017 LIGURIA, ITALY	69
Viladellops Xarel-lo 2018 PENEDÈS, SPAIN	55

**FULL & OAKY**

Tablas Creek "Côtes de Tablas Blanc" Viognier/Marsanne/Garnacha Blanc/Counoise 2017 <b>PASO ROBLES, CALIFORNIA</b>	100
Errazuriz "Max Reserva" Chardonnay 2018 <b>ACONCAGUA, CHILE</b>	65
Au Bon Climat "Historic Vineyard Collection" Chardonnay 2017 <b>SANTA BARBARA, CALIFORNIA</b>	105

# RED WINE

## LIGHT & FRUITY

Tolpuddle Vineyard Pinot Noir 2018 150

TASMANIA, AUSTRALIA

Saurus Pinot Noir 2019 60

PATAGONIA, ARGENTINA

## MEDIUM & JUICY

Neyen "Espiritu de Apalta" Old Vine Carmenère/Cab Sauvignon 2014 120

COLCHAGUA VALLEY, CHILE

George Albrecht Schneider Dornfelder Trocken 2016 55

RHEINHESSEN, GERMANY

Solar Fortun "Confabulario" Mourvedre/Petit Verdot 2016 100

BAJA CALIFORNIA, MEXICO

Vicentin, "Blend de Malbecs" Malbec 80

MENDOZA, ARGENTINA

Bodegas Henri Lurton, Nebbiolo 2017 120

BAJA CALIFORNIA, MEXICO

De Martino Gallardia Cinsault 2018 60

ITATA VALLEY, CHILE

La Vizcaina de Vinos "El Rapolao" Mencia 2019 100

BIERZO, SPAIN

Miguel Torres "Cordillera" Carmenère 2015 70

CENTRAL VALLEY, CHILE

La Rioja Alta "Vina Ardanza" Reserva 2012 105

RIOJA, SPAIN

Turley Vineyards "Duarte" Zinfandel 2019 100

CONTRA COSTA, CALIFORNIA

**FULL & OAKY**

Halter Ranch "Synthesis" Cabernet Sauvignon Blend 2017 PASO ROBLES, CALIFORNIA	80
Tortoise Creek Zinfandel 2018 LODI, CALIFORNIA	58
Luca "Old Vine" Malbec 2018 MENDOZA, ARGENTINA	105
Domaine Bousquet Winery "Ameri" Malbec Blend 2015 TUPUNGATO, ARGENTINA	100
Bodega Cuarto Dominio Malbec TUPUNGATO, ARGENTINA	160
Tournon Shays "Flat Vineyard" Shiraz 2014 VICTORIA, AUSTRALIA	80
Casa Magoni "Origen 43" Sangiovese Blend 2017 BAJA CALIFORNIA, MEXICO	85
Camina Tempranillo BAJA CALIFORNIA, MEXICO	85
Solar Fortun "O Positivo" Cabernet Sauvignon/Syrah 2018 BAJA CALIFORNIA, MEXICO	120
VIK "La Piu Belle" Cabernet Sauvignon Blend 2012 CACAPOAL VALLEY, CHILE	185
La Sirena Cabernet Sauvignon 2017 SONOMA COUNTY, CALIFORNIA	554



**M A X I M Ó N**