

# COCTELES

## Maximón Margarita 18

pasote blanco tequila, cointreau, agave, lime, salt

CLASSIC	SPICY	MEZCAL
---------	-------	--------

*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.*

## Tormenta Invernal 19

case one vodka, tempus fugit banane, coconut, frangelico, lemon

## Solamente 17

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

## Apasionada 16

shot tower gin, agwa de bolivia, singani, lime, grapefruit soda

## Pera Fuego 17

del maguey vida mezcal , licor 43, st george spiced pear, faccia brutto centerbe, lemon, scrappy bitters, egg white

## La Amada 20

casa del sol blanco, 5 sentidos tepextate, ancho reyes verde, lime, orgeat,mole bitters, chocolate bitters

## Sonadora 17

four roses bourbon, sol tarasco fungi,vago elote, amargo vallet, piloncillo

## COCKTAILS CONTINUED

---

### Alquimia 19

siete misterios dob-yej mezcal, pajarote ponche de chocolate, sweet vermouth, coffee amaro

### Edad de Piedra 16

bacardi ocho, apricot g&w, amontillado sherry, cynar, nux alpina, orange peel

## SPIRIT-FREE

*add tequila or mezcal +8*

---

### Agua Fresca 12

choice of prickly pear , passion fruit, or soursop

### Toronja Rosa 15

seedlip garden, guava, lime, grapefruit soda

## BY THE GLASS 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
Laurent-Perrier "La Cuvée" Brut NV CHAMPAGNE, FRANCE	28

## 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
Sposato Reserve Chardonnay 2019 LUJÁN DE CUYO, ARGENTINA	14

## ROSE WINE

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

## RED WINE

Saurus Pinot Noir 2019 PATAGONIA, ARGENTINA	15
Chakana Malbec 2020 MENDOZA, ARGENTINA	13
Urbina Rioja Crianza 2012 RIOJA, SPAIN	17
Monte Xanic, Cabernet Sauvignon & Merlot 2018 VALLE DE GUADALUPE, MEXICO	19

## ROSE WINE

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

## DESSERT WINE

Familia Geisse "Cave Amadeu" Moscatel 2020 BRAZIL	14
Emililo Hidalgo Pedro Ximenez NV ARGENTINA	15
Graham's 20 Year Tawny Port PORTUGAL	23
Broadbent Boal 10 Year Reserve Madeira PORTUGAL	18
Quinta de la Rosa Late Bottled Vintage Port 2018 PORTUGAL	15

## BEER

### DRAFT

Stone Buenaveza Salt & Lime Lager	8
Union Brewing Co. "Old Pro" Gose	8
Diamondback "Green Machine" IPA	9
Seasonal Selection	9
Stone "Xocoveza" Mexican Hot Chocolate Stout	9

### BOTTLES

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

# FLIGHTS

INCLUDES THREE 1 OZ POURS

## House Favorites 30

Tequila Ocho Blanco • HONEYSUCKLE, WHITE PEACH, JALAPENO

G4 Blanco • CARDAMON, LEMONGRASS, BLACK PEPPERCORN

Fortaleza Blanco • GREEN OLIVE, ORANGE PEEL, ANISE

## Tequilero 28

123 Organic Blanco • Earth, Citrus, Herbs

123 #2 Organic Reposado • Vanilla, Caramel, Oak

123 #3 Organic Anejo • BUTTERSCOTCH, BLACK PEPPER, CHOCOLATE

## 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 En Barro (*Espadin, Cuixe, Tepeztate*) • VEGETAL, PINE, LEATHER

## Ancestral 44

Bozal Jabali LAVENDE, SAGE, VEGETAL

Bozal Chino Verde • Dried Herbs, Ancho Chile, Charred Meat

Bozal Coyote • DARK CHOCOLATE, TOBACCO, CLOVE

## Karwinskii 48

Jolgorio • ROSE, CILANTRO, WET ASH

Jolgoria Barril • Jasmine, Vanilla, Wood

Rey Campero Madre Cuishe • WHITE CHOCOLATE, BANANA, MINT

**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
Aldez Blanco	9	18
Aldez Reposado	12	24
Aldez Anejo	14	28
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 Anejo	19	38
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 Del Sol Blanco	9	18
Casa Del Sol Reposado	12	24

*Agave tequilana continued...*

	<b>1oz</b>	<b>2oz</b>
Casa Del Sol Anejo	18	36
Casa Dragones Blanco	17	34
Casa Dragones Reposado	30	60
Casa Dragones Añejo	32	64
Casa Dragones Joven	60	120
Casa Joven	8	16
Casa Crystal	8	16
Casa Nobel Blanco	9	18
Casa Noble Reposado	9	18
Casa Noble Añejo	11	22
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
Clase Azul Anejo	76	132
Clase Azul Gold	59	118
Clase Azul Ultra Añejo	350	700
Codigo Rosa	9	18
Codigo Anejo Barril	12	24
Corazon Expresiones Blanco	11	22
Corralejo Blanco	8	16
Corralejo Reposado	8	16
Corralejo Añejo	8	16

*Agave tequilana continued...*

	<b>1oz</b>	<b>2oz</b>
Corralejo 99K	10	20
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 Fulano Blanco	10	20
Don Fulano Reposado	11	22
Don Fulano Añejo	16	32
Don Fulano Fuerte	11	22
Don Julio Reposado	11	22
Don Julio Añejo	13	26
Don Julio 1942	24	48
Don Julio 70	14	28
Don Julio Rose	24	28
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
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
Gran Patrón Burdeos	90	180
Gran Patrón Piedra	65	130
Gran Patrón Platinum	33	66
Gran Patrón Smoky	38	76
Komos Reposado Rosa	19	38
Komos Cristalino Anejo	20	40

*Agave tequilana continued...*

	<b>1oz</b>	<b>2oz</b>
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
Patrón Silver	9	18
Patrón Reposado	10	20
Patrón Añejo	11	22
Patrón Extra Añejo	16	32
Patrón El Cielo	25	50
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
Primo 1861	13	26
Purasangre Blanco	8	16
Purasangre Reposado	9	18
Purasangre Añejo	10	20
Razaul Plata	10	20
Riazul Reposado	11	22
Riazul Anejo	16	32

## *Agave tequilana continued...*

	<b>1oz</b>	<b>2oz</b>
Siembra Azul Blanco	11	22
Siembra Valles Blanco	10	20
Siembra Valles Suro Extra Añejo	21	42
Siete Leguas Blanco	9	18
Siete Leguas Reposado	10	20
Siete Leguas Añejo	12	24
Single Estate Plata		
Single Estate Reposado		
T1 Selecto Blanco	8	16
Tapatío Blanco	8	16
Tapatío Reposado	8	16
Tapatío Añejo	10	20
Tapatío Excelencia Gran Reserva	28	56
Volcan de Mi Tierra Blanco	9	18
Volcan de Mi Tierra Reposado	12	24
Volcan de Mi Tierra Cristalino	13	26
Volcan XA	48	96

## **AGAVE TEQUILANA | ANCESTRAL**

1 oz

2oz

Derrumbes Zacatecas	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.

---

	<b>1oz</b>	<b>2oz</b>
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
Koch El Tepeztate	12	24
Koch El Arroqueno	12	24
Koch El Tobala	12	24
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
Mezcales de Leyenda Vinata, Solar	16	32

*Agave angustifolia continued...*

	<b>1oz</b>	<b>2oz</b>
Mezonte Jalisco	29	58
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
Pelotón de la Muerte, Criollo	9	18
Pelotón de la Muerte, Pechuga	9	18
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, Tosalá	22	44
Banhez, Tosalá	20	40
Del Maguey, Tosalá	20	40
Mezcales de Leyenda Puebla, Tosalá	16	32
Siete Misterios, Doba-La	27	54
Wahaka, Tosalá	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 mezcalero.

---

	<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
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.

_____	1oz	2oz
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.

_____	1oz	2oz
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.

	<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.

	<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
La Herencia de Sanchez, Elixir Frutal (Fruit)	17	34
Mezcal Vago, Elote (Corn)	10	20
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 mezcal 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.

	<b>1oz</b>	<b>2oz</b>
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, Tosalá	10	20
Derrumbes Tamaulipas, Amole, Americana	13	26
Fidencio, Espadín, Tepextate, Madrecuixe	18	36
Mezcalosfera de Mezcaloteca, Madrecuixe, Bicuixe, 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, Tepextate, Tobala, Karwinskii, Espadín by Berta Vasquez	21	42
Wahaka Ensamble, Espadín, Madre Cuishe, Tosalá	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, Dasylirion. 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. Dasylirion cedrosanum can be found growing in the Sierra Madre Occidental highlands reflecting strong grass and mineral notes with hints of pine and cedar.

	1oz	2oz
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.

	1oz	2oz
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.

	1oz	2oz
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
Vanwinkle 10 YR	85
Vanwinkle 12 YR	90
Woodford Reserve	14

## CANADIAN WHISKY

Crown Royal	13
-------------	----

## **IRISH WHISKEY**

Jameson 13

## **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

Empress 18

Botanist 16

BSC Shot Tower 13

Gracias A Dios 16

Hendrick's 14

# VODKA

**2oz**

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



**VINOS**

## CHAMPAGNE & SPARKLING

Gruet Blanc de Noirs Brut NV ENGLE, NEW MEXICO	60
Gruet Brut Rosé NV ENGLE, NEW MEXICO	70
Ramon Canals-Canals Cava Rosé Reserva 2017 PENEDES, SPAIN	48
Alma 4 Sparkling Chardonnay 2019 MENDOZA, ARGENTINA	65
Alma 'Negra' Brut Rosé NV MENDOZA, ARGENTINA	65
Casa de Piedra 'Espuma de Piedra' Blanc de Noirs NV VALLE DE GUADALUPE, MEXICO	105
Laurent-Perrier "La Cuvée" Brut NV CHAMPAGNE, FRANCE	128
Clicquot 'Yellow Label' Brut NV CHAMPAGNE, FRANCE	160
Dom Pérignon Brut 2012 CHAMPAGNE, FRANCE	650



# WHITE WINE

## CRISP & ENERGETIC

Marqués de Cáceres Verdejo 2021 RUEDA, SPAIN	40
Reguiero 'Foral de Melgaço' Vinho Verde 2020 MELGAÇO, PORTUGAL	55
Henri Lurton "Le Sauvignon" Sauvignon Blanc 2019 VALLE DE GUADALUPE, MEXICO	80
Areyna Torrontés 2019 SALTA, ARGENTINA	60
Garciarevalo "Casamaro" Verdejo 2020 CASTILLA Y LEÓN, SPAIN	50

## AROMATIC & ROUND

Care Garnacha Blanca 2020 CARIÑENA, SPAIN	45
Viladellops Xarel-lo 2018 PENEDÈS, SPAIN	55
Celler Pardas 'Rupestris' Xarel-lo/Malvasia de Sitges 2017 PENEDÈS, SPAIN	59
Standing Stone Riesling 2019 FINGER LAKES, NEW YORK	62
Tangent 'Paragon Vineyard' Sauvignon Blanc 2017 EDNA VALLEY, CALIFORNIA	62
Miguel Torres 'Cordillera' Chardonnay 2018 LIMARI VALLEY, CHILE	65

## WHITE WINE

Tyrrell's Wines Semillon 2018 HUNTER VALLEY, AUSTRALIA	65
Los Loros 'Listan Blanco' Valle de Güímar 2020 TENERIFE, CANARY ISLANDS, SPAIN	75
Javier Sanz 'Malcorta' Verdejo 2017 CASTILLA Y LEÓN, SPAIN	75
Diatom 'Bar-M Vineyard' Chardonnay 2021 SANTA BARBARA COUNTY, CALIFORNIA	95
Zuccardi 'Fosil' Chardonnay 2019 MENDOZA, ARGENTINA	120

## RICH & EXPRESSIVE

Sposato 'Reserve' Chardonnay 2020 LUJÁN DE CUYO, ARGENTINA	56
Tablas Creek 'Côtes de Tablas Blanc' 2021 PASO ROBLES, CALIFORNIA	100
Au Bon Climat "Sanford & Benedict Vineyard" Chardonnay 2017 SANTA BARBARA, CALIFORNIA	105

## DESSERT WINE

Familia Geisse "Cave Amadeu" Moscatel 2020 BRAZIL	120
Emililo Hidalgo Pedro Ximenez NV ARGENTINA	104
Graham's 20 Year Tawny Port PORTUGAL	200
Broadbent Boal 10 Year Reserve Madeira PORTUGAL	144
Quinta de la Rosa Late Bottled Vintage Port 2018 PORTUGAL	120

# RED WINE

## LOW TANNINS, HIGH INTENSITY

Zorzal 'Terroir Único' Pinot Noir 2019 TUPUNGATO, ARGENTINA	50
4 Monos 'GR-10' Pinot Noir 2019 MADRID, SPAIN	65
Guimaro 'Camiño Real' 2019 RIBEIRA SACRA, SPAIN	75
Envínate 'La Santa de Úrsula' Vinos Atlanticos Tinto 2020 CANARY ISLANDS, SPAIN	115
Envínate 'Migan' Vinos Atlanticos Tinto 2020 CANARY ISLANDS, SPAIN	125
Carmelo Peña Santana 'Tidao' Vino Tinto 2020 CANARY ISLANDS, SPAIN	155

## RED WINE

### MEDIUM & ROUND

Care 'Nativa' Garnacha 2017 CARIÑENA, SPAIN	45
Ver Sacrum 'Los Chacayes' Garnacha 2020 UCO VALLEY, ARGENTINA	50
Miguel Torres 'Cordillera' Carmenère 2015 CENTRAL VALLEY, CHILE	70
Lopez de Heredia 'Cubillo' Crianza 2013 RIOJA, SPAIN	75
Vicentin, 'Blend de Malbecs' Malbec 2017 MENDOZA, ARGENTINA	80
Solar Fortun "Confabulario" Mourvedre/Petit Verdot 2016 BAJA CALIFORNIA, MEXICO	95
La Vizcaina de Viños 'El Rapolao' Mencia 2019 BIERZO, SPAIN	100
La Rioja Alta 'Viña Ardanza' Reserva 2015 RIOJA, SPAIN	105
Neyen 'Espiritu de Apalta' Old Vine Carmenère/Cab Sauvignon 2014 COLCHAGUA VALLEY, CHILE	120

**FULL: RICH & POWERFUL**

Dona Maria Red Blend 2019 ALENTEJO, PORTUGAL	55
Clos de Tafall Garnacha Blend 2019 PRIORAT, SPAIN	60
Casa Magoni 'Origen 43' Sangiovese Blend 2017 BAJA CALIFORNIA, MEXICO	65
Bousquet 'Ameri' Malbec Blend 2018 TUPUNGATO, ARGENTINA	100
Luca "Old Vine" Malbec 2018 MENDOZA, ARGENTINA	105
Finca Adalgisa Malbec 2014 LUJÁN DE CUYO, ARGENTINA	110
Cuarto Dominio Malbec 2018 TUPUNGATO, ARGENTINA	160
VIK "La Piu Belle" Cabernet Sauvignon Blend 2019 CACAPOAL VALLEY, CHILE	200
Vega Sicilia "Pintia" Tinta de Toro 2017 TORO, SPAIN	210
FLOR DE PINGUS 2020 RIBERA DEL DUERO, SPAIN	260
Vega Sicilia "Alion" Tinta del País 2018 RIBEIRA DEL DUERO, SPAIN	290
Seña Cabernet Sauvignon Blend 2019 ACONCAGUA VALLEY, CHILE	300
La Sirena Cabernet Sauvignon 2018 NAPA VALLEY, CALIFORNIA	475
Vega Sicilia "Valbuena 5º" Tinta del País 2017 RIBEIRA DEL DUERO, SPAIN	500

