



» **COCTELES** ‹

# COCKTAILS

## 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 travelled 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.*

## Dos Amantes · 16

Old Line Vodka, Brandy, Strawberry, Coconut, Rose, Damiana

## Solamente · 17

Olmecca Altos Plata Tequila, Pineapple, Aji Amarillo, Honey, Chamomile

## Camino · 16

Charanda Uruapan, Mango, Lime, Honey, Basil, Sparkling Wine

## El Topo · 17

BSC Shot Tower Gin, Bozal Tepextate, Cucumber, Poblano, Ginger, Cilantro

## Corazon Partio · 19

Del Maguey Vida Mezcal, Watermelon, Hibiscus, Ginger, Habanero

Sonadora • 19

Four Roses Bourbon, Mushroom Charanda,  
Amargo Vallet, Elote, Piloncillo

Desperado • 20

Reposado Tequila, Coffee, Banana, Allspice

Ultimo Beso • 20

Codigo Rosa, Amontillado Sherry, Vanilla, Spiced Pineapple

**SPIRIT-FREE**

*add tequila or mezcal +9*

Pura Sangre • 14

Seedlip Notas de Agave, Cucumber, Lime, Hibiscus

Agua Fresca • 12

Choice of: Tamarind; Strawberry; Exotic Blend (Mango, Banana,  
Passionfruit)

# BY THE GLASS

## CHAMPAGNE & SPARKLING WINE

Santa Julia Blanc de Blancs MENDOZA, ARGENTINA	12
Familia Geisse "Cave Amadeu" Moscatel 2020 SERRA GAUCHA, BRAZIL	15
Raventós i Blanc Conca del Riu Anoia "De Nit" Brut Rosé PENEDES, SPAIN	19
Laurent-Perrier "La Cuvée" Brut CHAMPAGNE, FRANCE	28

## ROSE WINE

Boya Rosé of Pinot Noir 2021 VALLE DE LEYDA, CHILE	12
Hecht & Bannier 2021 PROVENÇE, FRANCE	17

## WHITE WINE

Dom Diogo "Azal" Vinho Verde 2022 MINHO, PORTUGAL	12
Viña Mayu Pedro Ximenez 2021 VALLE DEL ELQUI, CHILE	13
Morande Gran Reserva Sauvignon Blanc 2022 CASABLANCA VALLEY, CHILE	13
Sposato Reserve Chardonnay 2023 LUJÁN DE CUYO, ARGENTINA	14

## **RED WINE**

Saurus Pinot Noir 2021 PATAGONIA, ARGENTINA	15
Chakana Malbec 2020 MENDOZA, ARGENTINA	13
Obalo La Encina Crianza 2019 RIOJA, SPAIN	17
Monte Xanic Cabernet Sauvignon & Merlot 2022 VALLE DE GUADALUPE, MEXICO	19

## **DESSERT WINE**

Emilio Hidalgo Pedro Ximenez Sherry SPAIN	15
Quinta de la Rosa Late Bottled Vintage Port 2018 PORTUGAL	15
Broadbent Boal 10 Year Reserve Madeira PORTUGAL	18
Graham's 20 Year Tawny Port PORTUGAL	23

# BEER

## DRAFT

Modelo Especial	7
Blue Moon Belgian Wheat Ale	7
Modelo Negra	8
Pacifico	8
Evo Craft "Ruby Slippers" Raspberry Sour	9
Diamondback "Green Machine" Hazy IPA	9

## BOTTLES

Corona Extra	7
Corona Light	7
Athletic Brewing Free Wave Hazy IPA (0.05% ABV)	7
Athletic Brewing Cerveza Athletica Mexican Lager (0.05% ABV)	7
High Noon Tequila Seltzer	8

# FLIGHTS

INCLUDES THREE 1 OZ POURS

## House Favorites • 35

Lalo Blanco • FRESH CITRUS, GRASS, RAW AGAVE

Lágrimas de Valle Blanco • VANILLA, HAY, FRUIT

Fortaleza Blanco • GREEN OLIVE, ORANGE PEEL, ANISE

## Tequilero • 45

G4 Fermentada de Madera Blanco • MINERAL, MINT, CLOVE

G4 Reposado • VANILLA, CAMEL, OAK

G4 Extra Anejo • BUTTERSCOTCH, BLACK PEPPER, CINNAMON

## Tiempo • 85

Patron el Alto Reposado • BUTTER, CAMEL, OAK

Komos Anejo Cristalino • VANILLA, COOKED AGAVE, CHOCOLATE

123 Diablito Extra Anejo • CINNAMON, TABACCO, BLACK PEPPER

## Celebracion • 55

Bozal Cempasuchil • ORANGE ZEST, NUTMEG, BLACK PEPPER

Mezcal Vago Elote • ORANGE RIND, CILANTRO, SWEET CORN

Don Mateo Pechuga • FRESH LYCHEE, PAPAYA, PINEAPPLE

## Potatorum • 60

Siete Misterios Doba-La • GRAPEFRUIT, VIOLETS, TOASTED CAMEL

Del Maguey Tobala • LACTIC ACID, MINERALS, WARM PASTRY

5 Sentidos Papalometl • ANIMALISTIC, LEATHER, PEPPERMINT

## Negociando • 70

Pal 'alma Puebla • VANILLA, STRAWBERRY, FRESH CREAM

Pal 'alma Nuevo Leon • SOUR FRUIT, CHEESE, ASPARAGUS

Pal 'alma San Luis Potosi • HONEYCOMB, GREEN PEPPER, COCOA

**LICORES**





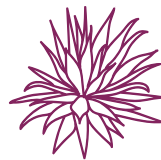
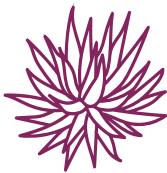
*agave tequilana* *agave angustifolia* *agave potatorum*



*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."

	1 OZ	2OZ
123 El Luchador Blanco	14	28
123 Uno Blanco	11	22
123 Dos Reposado	12	24
123 Tres Añejo	15	30
123 Diabillito Extra Añejo	50	100
123 Diabillito Rojo Extra Añejo	120	240
Aldez Blanco	10	20
Aldez Reposado	12	24
Aldez Añejo	14	28
Arette Artesanal Blanco	10	18
Arette Artesanal Reposado	11	22
Arette Artesanal Añejo	16	31
Arette Gran Clase Extra Añejo	28	56
Artenom 1123 Blanco	14	28
Artenom 1579 Blanco	12	24
Artenom 1414 Reposado	13	26
Artenom 1146 Añejo	19	38
Avion 44	17	34
Caballito Cerrero Azul Blanco	13	26
Caballito Cerrero Azul Blanco Puntas	33	66
Caballito Cerrero Chato Blanco	15	30
Caballito Cerrero Chato Blanco Puntas	34	68
Caballito Cerrero Añejo	40	80
Cantera Negra Blanco	9	18
Cantera Negra Reposado	14	28

*Agave tequilana continued...***1 OZ 2OZ**

Cantera Negra Añejo	15	30
Cantera Negra Extra Añejo	23	46
Casa Del Sol Blanco	10	20
Casa Del Sol Reposado	13	26
Casa Del Sol Añejo	18	36
Casa Dragones Blanco	18	36
Casa Dragones Reposado	30	60
Casa Dragones Añejo	32	64
Casa Dragones Joven	60	120
Casa Noble Blanco	9	18
Casa Noble Reposado	10	20
Casa Noble Añejo	11	22
Casa Noble Marques Añejo	55	110
Casamigos Blanco	9	18
Casamigos Reposado	10	20
Casamigos Añejo	11	22
Cascahuin 48 Plata	16	32
Cascahuin Tahona Blanco	17	34
Cazcanes Blanco	14	28
Cazcanes Reposado	20	40
Cazcanes Añejo	25	50
Cazcanes No 9 Blanco	18	36
Cazcanes No 10 Still Strength Blanco	20	40
Chamucos Blanco	10	20
Chamucos Diablo Blanco	11	22
Chamucos Reposado	11	22
Chamucos Añejo	12	24
Chamucos Extra Añejo	38	76
Chinaco Blanco	9	18
Chinaco Reposado	11	22
Chinaco Añejo	13	26
Chinaco Añejo Cristalino	15	30
Cimarrón Blanco	8	16
Cimarrón Reposado	10	20

*Agave tequilana continued...***1 OZ    2OZ**

Clase Azul Plata	28	54
Clase Azul Reposado	33	66
Clase Azul Gold	60	120
Clase Azul Añejo	100	200
Clase Azul Dia De Los Muertos LE	134	268
Clase Azul Ultra Anjeo	350	700
Corralejo Blanco	8	16
Corralejo Reposado	9	18
Corralejo Añejo	10	20
Corralejo 99K	12	24
Don Fulano Blanco	11	22
Don Fulano Fuerte	12	24
Don Fulano Reposado	13	26
Don Fulano Añejo	17	34
Don Julio Blanco	11	22
Don Julio Reposado	12	24
Don Julio Añejo	14	28
Don Julio 1942	32	64
Don Julio 70	15	30
El Tesoro Blanco	11	22
El Tesoro Reposado	14	28
El Tesoro Añejo	25	50
El Tesoro 85th Anniversario	85	170
Espolòn Blanco	8	16
Espolòn Reposado	9	18
Espolòn Añejo	10	20
Fortaleza Blanco	12	24
Fortaleza Reposado	14	28
Fortaleza Añejo	17	34
Fortaleza Still Strength	14	28
Fortaleza Winter Blend	34	68
Fortaleza Blanco Lot 150	15	30
Fuenteseca Cosecha Huerta	25	50
Fuenteseca 11yr Reserva Extra Añejo	72	144

*Agave tequilana continued...***1 OZ 20Z**

G4 Blanco	10	20
G4 Blanco Fuerte	12	24
G4 Reposado	11	22
G4 Six Barrels Añejo	27	54
G4 Extra Añejo	24	48
Gran Patrón Burdeos	90	180
Gran Patrón Piedra	65	130
Gran Patrón Platinum	35	70
Herradura Seleccion Suprema Extra Añejo	66	132
Jose Cuervo Reserva de La Familia Extra Añejo	40	80
Komos Cristalino Añejo	20	40
Lagrimas de Valle El Sabino Blanco	12	24
Lagrimas De Valle Palo Verde Blanco	12	24
Lagrimas de Valle El Sabino Reposado	13	26
Lalo Blanco	11	22
Maestro Dobel 50 Cristalino Extra Añejo	21	42
Mi Campo Blanco	8	16
Mi Campo Reposado	9	18
Mijenta Blanco	8	16
Mijenta Reposado	9	18
Milagro Select Barrel Silver	10	20
Milagro Select Barrel Reposado	11	22
Milagro Select Barrel Añejo	12	24
Ocho Blanco	11	22
Ocho Reposado	12	24
Ocho Añejo	14	28
Olmecca Altos Plata	8	16
Olmecca Altos Reposado	9	18
Olmecca Altos Añejo	10	20
Pasote Blanco	9	16
Pasote Reposado	12	18
Pasote Añejo	14	22
Pasote Still- Strength	13	26
Patrón Silver	10	20

*Agave tequilana continued...***1 OZ    2OZ**

Patrón Reposado	11	22
Patrón Añejo	12	24
Patrón Extra Añejo	17	34
Patrón Ahumado Silver	12	24
Patrón Ahumado Reposado	14	28
Patrón El Cielo	22	44
Patrón El Alto Reposado	30	60
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	10	20
Purasangre Añejo	16	32
Purasangre Extra Añejo	28	56
San Matias Gran Reserva Extra Añejo	17	34
Siembra Azul Blanco	13	26
Siembra Azul Reposado	15	30
Siembra Valles Blanco	13	26
Siembra Valles Anniversario Reposado	22	44
Siembra Valles Ancestral Blanco Lot #1	22	44
Siete Leguas Blanco	11	22
Siete Leguas Reposado	12	24
Tanteo Jalepeno Blanco	7	14
Tapatío Blanco	8	16
Tapatío Reposado	9	18
Tapatío Añejo	11	22
Tapatío 110 Blanco	12	24
Tears of Llorona	48	96
Volcan de Mi Tierra Blanco	10	20
Volcan de Mi Tierra Reposado	12	24
Volcan de Mi Tierra Cristalino	14	28
Volcan de Mi Tierra XA Blended	48	96
Volans Blanco	13	26
Volans Still Strength Blanco	15	30

## 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>1 OZ</b>	<b>2OZ</b>
5 Sentidos Espdain	18	36
Bozal Sacatoro	18	36
Clase Azul, Espadín	50	100
Del Maguey Chichicapa, Espadín	14	28
Del Maguey Minero, Espadín	18	36
Del Maguey San Luis del Rio Azul, Espadín	14	28
Del Maguey San Jose Rio Minas, Espadín	14	28
Del Maguey San Pablo Ameyaltepec, Espadín	18	36
Del Maguey Santo Domingo Albarradas, Espadín	17	34
Del Maguey Vida, 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
La Medida	14	28
Maximo, Espadín	8	16
Mezcales de Leyenda Oaxaca, Espadín	12	24
Mezcales de Leyenda Vinata, Solar	16	32
Mezonte Jalisco	29	58
Nuestra Soledad La Compania Ejutla	11	22
Nuestra Soledad San Luis del Rio, Espadín	11	22
Nuestra Soledad Santa Maria Zoquitlan, Espadín	11	22
Nuestra Soledad Santiago Matatlan, Espadín	11	22

Pal'alma Puebla	22	44
Pelotón de la Muerte, Espadín	8	16
Pelotón de la Muerte, Criollo	9	18
Rancho Tepúa Bacanora Blanco	11	22
Real Minero, Espadín	20	40
Rey Campero, Espadín	9	18
Rezpiral Series 3, Espadín by Berta Vasquez	16	34
Sombra, Espadín	8	16
Siembra Metl Espadín	26	52
Vago, Espadín by Emigdio Jarquín	9	18
Vago, Espadín by Joel Barriga	9	18
Vago, Espadín en Barro by Tío Rey	13	26
Wahaka, Espadín	8	16
Wahaka Abocado 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>1 OZ</b>	<b>2 OZ</b>
5 Sentidos Papalometl	21	42
5 Sentidos, Tosalá	22	44
Banhez, Tosalá	20	40
Del Maguey, Tosalá	26	52
Lalocura, Tobala	25	50
Rey Campero, Tobala	17	34
Mezcales de Leyenda Puebla, Tosalá	16	32
Siete Misterios, Doba-La	28	56



## AGAVE CUPREATA

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

---

	<b>1 OZ</b>	<b>2OZ</b>
Clase Azul Guerrero	68	132
Del Maguey Wild Papalometl	32	64
Ixcateco Papalome	18	36
Machetazo Guerrero, Wild Cupreata	8	16
Mezcales de Leyenda Guerrero, Papalote	14	28
Mal Bien Papalote	17	34
Pal'alma Guerrero, Cupreata Capon	26	52
Siembra Metl Cupreata	13	26

## AGAVE MARMORATA

**SOUTHERN MEXICO** | The flavor of this mezcal can have intensely “green” flavors due to the large amount of wax covering it's 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>1 OZ</b>	<b>2OZ</b>
5 Sentidos Tepextate	20	40
Banhez, Tepeztate	16	32
Bozal Tepeztate	12	24
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>1 OZ</b>	<b>2OZ</b>
Banhez, Cuishe	17	34
Bozal, Chino Verde	20	40
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
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.

	1 OZ	2OZ
5 Sentidos Mixteca de Horno	22	44
5 Sentidos, Sierra Negra	20	40
Banhez, Arroqueño	20	40
Bozal, Castilla	20	40
Del Maguey, Arroqueño	32	64
Pal Alma Nuevo Leon	32	64
Mezcal Vago, Arroqueño en Barro	17	34
Rey Campero, Sierra Negra	20	40
Siembra Metl, Cenizo	19	38
Siete Misterios, Arroqueño	20	40
Siete Misterios Coyote	28	56

## 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.

	1 OZ	2OZ
La Venenosa Etnica Tutsi, Masparillo	38	76

## 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>1 OZ</b>	<b>2OZ</b>
Bozal Cenizo	13	26
Clase Azul Durango	68	136
La Venenosa Sierra Volcanes de Jalisco	16	32
Mezcales de Leyenda Durango	16	32
Mezcales de Leyenda Vinata Solar	16	32
Siembra Metl Cenizo		

## 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>1 OZ</b>	<b>2OZ</b>
Bozal, Jabali	20	40
Rey Campero, Jabali	20	40

## 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>1 OZ</b>	<b>2OZ</b>
Mezcales de Leyenda Unicos, Montana	90	180

## 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>1 OZ</b>	<b>2OZ</b>
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
Clase Azul San Luis Potosi	66	132

## 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>1 OZ</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.

	1 OZ	2OZ
5 Sentidos Pechuga Con Frutas Rojas (Chicken & Fruit)	25	50
5 Sentidos Pechuga de Mole Poblano	22	44
Bozal Cempasuchil	22	44
Bozal Guias De Calabeza	16	32
Bozal Borrego Sacrificio, Pechuga (Lamb)	17	34
Bozal Sacrificio, Jamon Iberico	17	34
Bozal Sacrificio, Pechuga (Chicken)	16	32
Del Maguey, Pechuga (Jamon Iberico)	26	52
Don Mateo, Pechuga (Chicken & Deer)	16	32
Lalocura Pechuga	28	56
Macurichos Cacao	16	32
Macurichos Conejo	18	34
Pal alma Cafe de la Olla	40	80
Pal Alma Ofrenda	40	80
Peloton de la Muerte Pechuga con Cirticos	9	18
Real Minero Pechuga (Chicken)	30	60
Mezcal Vago, Elote (Corn)	10	20
Siete Misterios, Pechuga (Turkey)	45	90
Wahaka Botaniko	32	64
Wahaka, Guajolote con Fruta (Turkey)	26	52
Wahaka Manzanita	15	30
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.

	<b>1 OZ</b>	<b>2OZ</b>
5 Sentidos Ensamble de 7 Plantas	22	44
5 Sentidos Mixteca Pichomel y Papalome	24	48
5 Sentidos Tobala	21	42
Banhez, Espadín, Barril	8	16
Bozal Ensamble, Espadín, Barril, Mexicano	8	16
Chacolo, Brocha, Ixtero Amarillo	22	44
La Venenosa Costa de Jalisco	16	32
Mezcalosfera de Mezcaloteca,	20	40
Mezcal Vago Ensamble by Emigdio Jarquín	14	28
Mezcal Vago Ensamble en Barro by Tío Rey	14	28
Mezonte Jalisco	26	52
Neta Ensamble	32	64
Rey Campero, Espadín, Cuishe, Tepeztate	19	38
Rezpiral Series 2 by Apolonio y Simeon Ramírez	21	42
Rezpiral Series 3 by Apolonio y Simeon Ramírez	21	42
Rezpiral Series 3, by Berta Vasquez	21	42
Siembra Metl Ensamble	26	52
Wahaka Ensamble, Espadín, Madre Cuishe, Tobaalá	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.

	<b>1 OZ</b>	<b>2 OZ</b>
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.

	<b>1oz</b>	<b>2oz</b>
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.

	<b>1oz</b>	<b>2oz</b>
La Higuera	8	16
Sotol Por Siempre	8	16



## SUGARCANE

2 OZ

Avuá Amburana Cachaça	20
Avuá Prata Cachaça	18
Bacardi 8 yr	14
Bacardi Superior	12
Captain Morgan	12
Charanda Uruapan	12
Diplomático Reserva Exclusiva	16
Don Q Coconut	14
Goslings Black Seal	12
Novo Fogo	12
Novo Fogo Tanager	14
Paranubes Aguardiente	12
Plantation 3-Star	14
Plantation Stiggins' Fancy Pineapple	14
Plantation Original Dark	16
Santa Theresa 1796	20
Sol Tarasco	16
Zacapa 23 Sistema Solera	18

## VODKA

2 OZ

Absolut Elyx	18
Belvedere	15
Chopin Potato	15
Cold River Blueberry	12
Grey Goose	16
Ketel One	16
Old Line	12
Stoli	12
Stoli Oranj	12
Tito's	14

## **GIN**

**2 OZ**

Barr Hill	15
Beefeater	12
Bombay Sapphire	12
Empress 1908	16
Botanist	16
BSC Shot Tower	13
Gracias A Dios	18
Hendrick's	14
Monkey 47	21
Plymouth	13
Príncipe de Los Apóstoles	12
Tanqueray	14
Tanqueray 10	16
Xoriguer Mahon	12

## **BRANDY**

**2 OZ**

Caravedo Mosto Verde	17
Caravedo Puro Quebranta Si	11
Macchu Pisco	11
Rhine Hall Mango	24
Rujero	12
Singani 63	12
B&B Benedictine	12
Pierre Ferrand Ambre	19

## **WHISKEY**

**2 OZ**

### **CANADIAN WHISKY**

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

### **IRISH WHISKY**

Jameson	14
---------	----

## SCOTCH WHISKY

Dewar's	12
Glenlivet 12 yr	20
Glenfiddich 12 yr	20
Glenmorangie 10 yr	18
Johnnie Walker Black	16
Johnnie Walker Blue 1.5 OZ POUR	96
Lagavulin 16 yr	40
Macallan 12 yr Sherry Cask	36
Macallan 18 yr Sherry Cask 1.5 OZ POUR	80
Oban 14 yr	26

## MEXICAN WHISKEY

Sierra Norte Black Corn	24
Sierra Norte Purple Corn	22
Sierra Norte Yellow Corn	22
Alasolo	17

## AMERICAN WHISKEY

Angel's Envy Bourbon	20
Angel's Envy Rye	32
Basil Hayden's	20
Blanton's Atlas Select Sazerac Barrel	26
Buffalo Trace	13
Elijah Craig Small Batch	13
Elijah Craig Small Batch Rye	13
Jack Daniels Old No. 7	12
Maker's Mark No. 46	19
Old Rip Van Winkle's 10yr 1.5 OZ POUR	85
Sagamore Spirit Rye	15
Van Winkle Special Reserve 12yr Lot B 1.5 OZ POUR	90
Whistle Pig 10 yr Rye	13
Woodford Reserve	15



**VINOS**

## CHAMPAGNE & SPARKLING

Gruet Blanc de Noirs Brut ALBUQUERQUE, NEW MEXICO	60
Gruet Brut Rosé ALBUQUERQUE, 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 MENDOZA, ARGENTINA	65
Laurent-Perrier "La Cuvée" Brut CHAMPAGNE, FRANCE	128
Clicquot 'Yellow Label' Brut CHAMPAGNE, FRANCE	160
Dom Pérignon Brut 2013 CHAMPAGNE, FRANCE	800

## WHITE WINE

### CRISP & ENERGETIC

Marqués de Cáceres Verdejo 2021 RUEDA, SPAIN	40
Reguiero 'Foral de Melgaço' Vinho Verde 2021 MELGAÇO, PORTUGAL	55
Henri Lurton "Le Sauvignon" Sauvignon Blanc 2019 VALLE DE GUADALUPE, MEXICO	80
Areyna Torrontés 2020 SALTA, ARGENTINA	60
Garciarevalo "Casamaro" Verdejo 2022 CASTILLA Y LEÓN, SPAIN	50

## AROMATIC & ROUND

Care Garnacha Blanca 2020 CARIÑENA, SPAIN	45
Viladellops Xarel·lo 2020 PENEDÈS, SPAIN	55
Tangent 'Paragon Vineyard' Sauvignon Blanc 2017 EDNA VALLEY, CALIFORNIA	62
Casa Silva Sauvignon Gris 2022 VALLE DE COLCHAGUA, CHILE	65
Herman J. Wiemer Dry Riesling 2021 Seneca Lake, NY	68
Los Loros 'Listan Blanco' Valle de Güímar 2020 CANARY ISLANDS, SPAIN	75
Diatom 'Bar-M Vineyard' Chardonnay 2021 SANTA BARBARA COUNTY, CALIFORNIA	95

## RICH & EXPRESSIVE

Sposato 'Reserve' Chardonnay 2020 LUJÁN DE CUYO, ARGENTINA	56
Miguel Torres 'Cordillera' Chardonnay 2018 LIMARI VALLEY, CHILE	65
Tablas Creek 'Côtes de Tablas Blanc' 2021 PASO ROBLES, CALIFORNIA	100
Zuccardi 'Fossil' Chardonnay 2021 MENDOZA, ARGENTINA	120

# RED WINE

## LOW TANNINS, HIGH INTENSITY

Zorzal 'Terroir Único' Pinot Noir 2023 TUPUNGATO, ARGENTINA	50
4 Monos 'GR-10' Pinot Noir 2021 MADRID, SPAIN	65
Guimaro 'Camiño Real' 2019 RIBEIRA SACRA, SPAIN	75
Envínate 'La Santa de Úrsula' Vinos Atlanticos Tinto 2021 CANARY ISLANDS, SPAIN	115
Envínate 'Migan' Vinos Atlanticos Tinto 2021 CANARY ISLANDS, SPAIN	125
Carmelo Peña Santana 'Tidao' Vino Tinto 2020 CANARY ISLANDS, SPAIN	155

## MEDIUM & ROUND

Care 'Nativa' Garnacha 2020 CARIÑENA, SPAIN	45
Ver Sacrum 'Los Chacayes' Garnacha 2020 UCO VALLEY, ARGENTINA	50
Miguel Torres 'Cordillera' Carmenère 2020 CENTRAL VALLEY, CHILE	70
Lopez de Heredia 'Cubillo' Crianza 2013 RIOJA, SPAIN	75
Solar Fortun "Confabulario" Mourvedre/Petit Verdot 2016 BAJA CALIFORNIA, MEXICO	95
La Vizcaina de Viños 'El Rapolao' Mencia 2019 BIERZO, SPAIN	100
Jonata 'Tierra' Sangiovese 2006 SANTA YNEZ VALLEY, CALIFORNIA	120

La Rioja Alta 'Viña Ardanza' Reserva 2015 RIOJA, SPAIN	105
Neyen 'Espiritu de Apalta' Old Vine Carmenère/Cab Sauvignon 2016 COLCHAGUA VALLEY, CHILE	120
<b>FULL: RICH &amp; POWERFUL</b>	
Dona Maria Red Blend 2017 ALENTEJO, PORTUGAL	55
Clos de Tafall Garnacha Blend 2019 PRIORAT, SPAIN	60
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 2018 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 2018 ACONCAGUA VALLEY, CHILE	300
Vega Sicilia "Valbuena 5º" Tinta del País 2017 RIBEIRA DEL DUERO, SPAIN	500



## DESSERT WINE

Emilio Hidalgo Pedro Ximenez Sherry SPAIN	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