

✧ **MAXIMON** ✧

# SPECIALTY COCKTAILS

<b>Camino</b>	18
Charanda Uruapan Mexican Rum, Mango, Lime, Honey, Basil, Sparkling Wine	
<b>Coqueta</b>	16
Old Line Vodka, Cherry, Lime, Almond, Ginger	
<b>Cardinal Sin</b>	16
Shot Tower Gin, Cappelletti, Prickly Pear, Lemon, Hibiscus, Fever Tree Cucumber Tonic	
<b>Espada</b>	18
Cascahuin Blanco Tequila, Grapefruit, Guava, Yuzu, Pandan, Clove & Cardamom	
<b>Red Herring</b>	17
Cimarron Reposado Tequila, Sherry, Passion Fruit, Red Pepper, Lime, Habanero	
<b>Solamente 2.0</b>	17
La Higuera Sotol, Pineapple, Lime, Aji Amarillo, Honey, Chamomile	
<b>Gold Mine</b>	20
Bozal Cenizo Mezcal, Cocchi Americano, Salers, Peach, Black Walnut	

# MARGARITAS

<b>Classic</b>	18
Olmecca Altos Plata Tequila & Kosher Salt	
<b>Smoky</b>	18
Del Maguey Puebla Mezcal & Sal de Gusano	
<b>Spicy</b>	18
Choice of Tequila or Mezcal & Arbol Chili Salt	
<b>Pomegranate - Blood Orange</b>	20
Lalo Blanco Tequila & Orange Salt	
<b>Mango - Ancho Chili</b>	20
Ocho Plata Tequila & Ancho Chili Salt	
<b>Tamarind - Lemongrass - Ginger</b>	20
Mal Bien Zacate Limon Mezcal & Coriander Salt	

# ALCOHOL-FREE

<b>Desert Rose</b>	14
Seedlip Notas de Agave, Grapefruit, Yuzu, Ginger Almond, Rose	
<b>Monchito</b>	14
Seedlip Spice, Pineapple, Coconut, Lime, Cinnamon	
<b>Agua Fresca</b>	12
Choice of Prickly Pear or Guava	

# WINES BY THE GLASS

## CHAMPAGNE & SPARKLING WINE

Santa Julia Blanc de Blancs 14  
PENEDES, SPAIN

Familia Geisse "Cave Amadeu" Moscatel 15  
SERRA GAUCHA, BRAZIL

Raventós i Blanc Conca del Riu Anoia "De Nit" Brut Rosé 19  
PENEDES, SPAIN

Laurent-Perrier "La Cuvée" Brut 30  
CHAMPAGNE, FRANCE

## ROSE WINE

Boya Rosé of Pinot Noir 2021 14  
VALLE DE LEYDA, CHILE

Santa Julia Malbec Rosé 17  
MENDOZA, ARGENTINA

## WHITE WINE

Dom Diogo "Azal" Vinho Verde 2024 14  
MINHO, PORTUGAL

Viña Mayu Pedro Ximenez 2023 13  
VALLE DEL ELQUI, CHILE

Wapisa Sauvignon Blanc 2024 15  
PATAGONIA, ARGENTINA

Sposato Reserve Chardonnay 2023 16  
LUJÁN DE CUYO, ARGENTINA

## **RED WINE**

Vina Bouchon 'Pais Viejo' 2021 MAULE, CHILE	14
Saurus Pinot Noir 2021 PATAGONIA, ARGENTINA	15
Miau Miau ¼ Gatos Locos' Malbec 2023 MENDOZA, ARGENTINA	16
VIK "Omega" Cabernet Sauvignon 2021 MILLAHUE, CHILE	19

## **DESSERT WINE**

**3 OZ POURS**

Emilio Hidalgo Pedro Ximenez Sherry SPAIN	15
Quinta de la Rosa Late Bottled Vintage Port 2017 PORTUGAL	15
Broadbent Boal 10 Year Reserve Madeira PORTUGAL	18
Graham's 20 Year Tawny Port	23

# BEER

## DRAFT

Stone "Buenaveza" Salt & Lime Lager	8
Key Brewing "PMA" Pilsner	8
Aslin "Volcano Sauce" Blackberry Sour Ale	9
EVO "Pine'hop'le" Pineapple IPA	9
Diamondback "Green Machine" Hazy IPA	9

## BOTTLES & CANS

Corona Extra	7
Corona Light	7
Pacifico	8
Modelo Especial	7
Modelo Negra	7
Dos Equis Amber	8
High Noon Tequila Seltzer	9

## ALCOHOL-FREE

Athletic Brewing "Free Wave" Hazy IPA (0.05% ABV)	7
Athletic Brewing "Cerveza Athletica" (0.05% ABV)	7



# **SPIRITS**



*agave tequilana*



*agave angustifolia*



*agave potatorum*



*agave cupreata*



*agave marmorata*



*agave karwinskii*



*agave americana*



*agave rhodacantha*



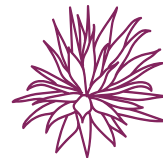
*agave durangensis*



*agave convallis*



*agave salmiana*



*agave impressa*

# AGAVE FLIGHTS

*Includes three 1oz pours*

## Current Obsessions 35

We cannot get enough of these three blanco expressions! Together they showcase the wide range of flavor possible in unaged Tequila.

Lalo Blanco, G4 Blanco, Lágrimas de Valle El Sabino Blanco

## Tahona 40

Before Jalisco was industrialized the tahona, a large wheel made from volcanic rock, was used to crush agave pinas after roasting. Today there are a few producers still carrying on this traditional production.

El Tesoro Blanco, Cascahuin Tahona Blanco, Volans Blanco

## Celebration 55

These celebratory spirits are about building community. Farmers share the fruits of their labor with a mezcalero and in turn, they return the favor.

Bozal Cempasuchil, Mezcal Vago Elote, Don Mateo Pechuga

## King of Agave 60

This tiny, slow-growing, agave has developed a reputation for being difficult to harvest. It thrives on steep cliffside, nestled amongst the trees.

Del Maguey Tobalá, Rey Campero Tobalá, 5 Sentidos Tobalá

## Negociando 70

Erick Rodriguez is often referred to as "the Indiana Jones of mezcal." He travels Mexico in search of rare and exceptional small batch spirits to feature at his tasting room, Almamezcaleria, in Mexico City.

Pal'alma Puebla, Pal'alma Nuevo Leon, Pal'alma San Luis Potosi

## AGAVE TEQUILANA

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

	<b>1oz</b>	<b>2oz</b>
123 Diabillito Rojo Extra Añejo	60	120
Arette Artesanal Blanco	11	22
Arette Artesanal Reposado	13	26
Arette Artesanal Añejo	16	32
Arette Gran Clase Extra Añejo	18	36
Artenom 1123 Blanco	14	28
Artenom 1579 Blanco	12	24
Artenom 1414 Reposado	14	28
Caballito Cerrero Azul Blanco	13	26
Caballito Cerrero Azul Blanco Puntas	33	66
Caballito Cerrero Azul Añejo	40	80
Casa Dragones Blanco	17	34
Casa Dragones Reposado	29	58
Casa Dragones Añejo	31	62
Casa Dragones Joven	61	122
Casa Noble Blanco	8	16
Casa Noble Reposado	9	18
Casa Noble Añejo	10	20
Casa Noble Marques Añejo	28	56
Casamigos Blanco	10	20
Casamigos Reposado	11	22
Casamigos Añejo	12	24
Cascahuin Blanco	9	18
Cascahuin Tahona Blanco	17	34
Cascahuin 48 Plata	16	32
Cascahuin Destino	26	52
Cascahuin Siete Veces Diez	38	76
Cazcanes No. 7 Blanco	14	28

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

Cazcanes No. 7 Reposado	21	42
Cazcanes No. 7 Añejo	25	50
Cazcanes No. 7 Extra Añejo	35	70
Cazcanes No. 9 High Proof Blanco	20	40
Cazcanes No. 9 High Proof Rosa Blanco	20	40
Cazcanes No. 9 High Proof Rosa Reposado	22	44
Cazcanes No. 10 Still Strength Blanco	21	42
Cazcanes Nuestras Raices	20	40
Chamucos Blanco	10	20
Chamucos Diablo Blanco	11	22
Chamucos Añejo	14	28
Chinaco Blanco	9	18
Chinaco Reposado	11	22
Chinaco Añejo	14	28
Chinaco Añejo Cristalino	16	32
Cimarrón Blanco	6	12
Cimarrón Reposado	7	14
Clase Azul Plata	28	56
Clase Azul Reposado	31	62
Clase Azul Gold	54	108
Clase Azul Añejo	99	198
Clase Azul Ultra Añejo	300	600
Don Fulano Blanco	11	22
Don Fulano Fuerte	13	26
Don Fulano Reposado	13	26
Don Fulano Añejo	17	34
Don Julio Blanco	10	20
Don Julio Reposado	12	24
Don Julio Añejo	14	28
Don Julio 1942	31	62
Don Julio 70	14	28
Don Julio Alma Miel	19	38
Don Julio Rosado	23	46
Don Julio Ultima Reserva	90	180

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

El Tesoro Blanco	13	26
El Tesoro Reposado	17	34
El Tesoro Añejo	20	40
El Tesoro Extra Añejo	30	60
El Tesoro 85th Anniversario	40	80
Espolòn Blanco	6	12
Espolòn Reposado	7	14
Espolòn Añejo	8	16
Fortaleza Blanco	12	24
Fortaleza Still-Strength Blanco	13	26
Fortaleza Reposado	14	28
Fortaleza Winter Blend Reposado	34	68
Fortaleza Añejo	18	36
Fuenteseca Cosecha Huerta	25	50
Fuenteseca 9yr	60	120
G4 Blanco	7	14
G4 High-Proof Blanco	12	24
G4 Classico Blanco	12	24
G4 Reposado	11	22
G4 Fermentada de Madera Reposado	44	88
G4 Fermentada de Madera Añejo	48	96
G4 7yr Extra Añejo	72	144
Gran Patrón Burdeos	94	188
Gran Patrón Piedra	65	130
Gran Patrón Platinum	15	30
La Gritona Reposado	10	20
La Venenosa Raicilla Azul	27	54
Lagrimas del Valle La Loma Blanco 2024	11	22
Lagrimas del Valle La Loma Reposado 2024	12	24
Lagrimas del Valle El Sabino Blanco 2023	11	22
Lagrimas del Valle El Sabino Reposado 2023	12	24
Lalo Blanco	8	16
Mijenta Blanco	9	18
Mijenta Maestra Selection No. 1 Blanco	15	30

*Agave tequilana continued...*

	<b>1 OZ</b>	<b>2OZ</b>
Mijenta Reposado	13	26
Mijenta Cristalino Reposado	15	30
Mijenta Añejo	29	58
Ocho Plata	8	16
Ocho Plata Puntas	14	28
Ocho Reposado	11	22
Ocho Reposado Barrel-Proof	16	32
Ocho Añejo	13	26
Olmeca Altos Plata	6	12
Olmeca Altos Reposado	7	14
Olmeca Altos Añejo	8	16
Pasote Blanco	7	14
Pasote Reposado	11	22
Pasote Añejo	13	26
Pasote Still Strength	10	20
Patrón Silver	11	22
Patrón Reposado	12	24
Patrón Añejo	13	26
Patrón Añejo Cristalino	15	30
Patrón Extra Añejo	17	34
Patrón El Cielo Silver	25	50
Patrón El Alto Reposado	30	60
Patrón Extra Añejo En Lalique: Serie 1	1,000	2,000
Purasangre Blanco	6	12
Purasangre Reposado	10	20
Purasangre Añejo	13	26
Purasangre Extra Añejo	29	58
San Matias Gran Reserva Extra Añejo	18	36
Siembra Alteño Reposado	15	30
Siembra Azul Blanco	13	26
Siembra Azul Reposado	14	28
Siembra Azul Anejo	15	30
Siembra Valles Blanco	13	26
Siembra Valles High-Proof Blanco	21	42

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

Siembra Valles Anniversario Reposado	24	48
Siembra Valles Añejo	18	36
Siembra Valles Ancestral Blanco Lot #1	13	26
Siempre Plata	9	18
Siempre Reposado	10	20
Siempre Añejo	12	24
Siempre Supremo	14	28
Siempre Exclusivo Vivo	23	46
Siete Leguas Blanco	12	24
Siete Leguas Reposado	13	26
Tapatío Blanco	8	16
Tapatio Reposado	9	18
Tapatío Añejo	11	22
Tapatío 110 Blanco	12	24
Tears of Llorona	55	110
Tres Agaves Blanco	6	12
Tres Agaves Reposado	8	16
Tres Agaves Añejo	9	18
Volans Blanco	10	20
Volans Still Strength Blanco	15	30
Volans Reposado	12	24
Volans Añejo	22	44
Volcan de Mi Tierra Blanco	11	22
Volcan de Mi Tierra Blanco Tahona	24	48
Volcan de Mi Tierra Reposado	14	28
Volcan de Mi Tierra Reposado Cristalino	15	30
Volcan de Mi Tierra X.A.	36	72

## AGAVE ANGUSTIFOLIA

This varietal is rich in sugar resulting in a mild flavor reminiscent of baking spices and squash. It grows easily in a wide variety of environments, making it the most cultivated of all the species used to make Mezcal.

	<b>1oz</b>	<b>2oz</b>
5 Sentidos Espadin	18	36
Bozal Sacatoro Ancestral	18	36
Caballito Cerrero Chato Blanco	15	30
Caballito Cerrero Chato Blanco Puntas	33	66
Caballito Cerrero Chato Reposado	22	44
Del Maguey Chichicapa	14	28
Del Maguey Minero	18	36
Del Maguey San Luis del Rio Azul	14	28
Del Maguey San Jose Rio Minas	14	28
Del Maguey Santo Domingo Albarradas	13	26
Del Maguey Vida	7	14
Mal Bien "White Tape" Espadin	6	12
Mal Bien Espadin by Felix Ramirez	10	20
Pal'alma Puebla, Espadilla Capon	24	48
Rancho Tepúa Bacanora Blanco	12	24
Real Minero Espadín	21	42
Rey Campero Espadín	9	18
Rezpiral Series 3, Espadín by Berta Vasquez	16	32
Siembra Metl Espadin by Familia Perez	27	54
Vago, Espadín by Emigdio Jarquín	10	20
Vago, Espadín by Joel Barriga	10	20
Vago, Espadín en Barro by Tío Rey	13	26

## 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>
5 Sentidos Madrecuixe	20	40
Banhez Cuishe	17	34
Bozal Chino Verde Ancestral	17	34
Bozal Cuishe	14	28
Bozal Tobasiche	14	28
El Jolgorio Barril	22	44
El Jolgorio Cuixe	22	44
Del Maguey Barril	24	48
Del Maguey Madracuixe	24	48
Fidencio Madrecuixe	18	36
Pal'alma Oaxaca, San Martinero	36	72
Real Minero Barril	21	42
Real Minero Largo	31	62
Rey Campero Cuishe	16	32
Rey Campero Madre Cuishe	21	42

## AGAVE POTATORUM

**OAXACA & PUEBLA** | Known as the king of agave, this small agave is highly sought after. It thrives 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. Once considered impossible to cultivate, this maguey is now grown in nurseries throughout Oaxaca.

	<b>1oz</b>	<b>2oz</b>
5 Sentidos Tosalá	23	46
Banhez Tosalá	21	42
Del Maguey San Pablo Ameyaltepec	18	36
Del Maguey Tosalá	24	48
Lalocura Tosalá	26	52
Mal Bien Tosalá by Victor + Emanuel Ramos	16	32
Palenqueros Alberto Ortiz Tobala	16	32
Rey Campero Tosalá	20	40

## AGAVE CONVALLIS

Jabali is Spanish for “wild boar.” This rare agave is always harvested wild in small quantities as it grows on cliffsides at high altitudes. It is a difficult agave to work with in fermentation and distillation due to the high level of protein structures which will foam and increase pressure in the still, occasionally causing it to explode. It produces exotic mezcales with an herbaceous and vegetal flavor profile.

	<b>1oz</b>	<b>2oz</b>
Bozal Jabali Ancestral	19	38
Rey Campero Jabali	20	40

## 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. These gentle giants may take upwards of 25 years to reach maturity.

	<b>1oz</b>	<b>2oz</b>
Banhez, Tepeztate	17	34
Bozal Tepeztate	14	28
Del Maguey Wild Tepextate	36	72
El Jolgorio Tepextate	22	44
Fidencio Tepextate	18	36
Rey Campero Tepextate	22	44
Mal Bien Tepextate by Felipe + Ageo Cortes	18	36

## 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, a fermented agave beverage that predates distillation. Juicy and vegetal flavors define these approachable mezcals.

	<b>1oz</b>	<b>2oz</b>
Pal'alma San Luis Potosi	26	52

## 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 Mixteca de Horno	24	48
5 Sentidos Sierra Negra	21	42
Banhez Arroqueño	19	38
Bozal Castilla Ancestral	18	36
Bozal Coyote Ancestral	18	36
Del Maguey Arroqueño	24	48
Pal'alma Nuevo Leon	34	68
Mal Bien Arroqueno by Victor + Emanuel Ramos	19	38
Mezcal Vago Arroqueño en Barro by Tio Rey	17	34
Rey Campero Sierra Negra	21	42
Siembra Metl Cenizo	14	28
Siete Misterios, Arroqueño	15	30
Siete Misterios Coyote	29	58

## 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>
Bozal Cenizo	14	28
La Venenosa Sierra Volcanes de Jalisco	17	34

## AGAVE CUPREATA

**GUERRERO, MICHOACAN, & PUEBLA** | This smaller species grows in arid regions which is mirrored in the flavor profile. The resulting mezcales have gritty, earthy, and mineral driven flavor profiles

_____	<b>1oz</b>	<b>2oz</b>
Del Maguey Wild Papalometl	23	46
Ixcateco Papalome	19	38
Mal Bien Papalote by Ciro + Javier Barranca	17	34
Mal Bien El Tigre by Familia Patricio García, Papalote	28	56
Pal'alma Guerrero, Cupreata Capon	29	58
Siembra Metl Cupreata	13	26

## AGAVE RHODACANTHA

**WESTERN MEXICO** | This varietal is commonly found in Sonora and Sinaloa but is used for limited Mezcal productions in the neighboring states that are a part of the Designation of Origin.

_____	<b>1oz</b>	<b>2oz</b>
Chacolo, Ixtero Amarillo	22	44
El Jolgorio Mexicano	25	50
Mezonte Raicilla Japo	28	56
Palenqueros Onofre Ortiz Mexicano	16	32
Rey Campero Mexicano	16	32
Vago Mexicano by Aquilino Garcia	18	36

## AGAVE ASPERRIMA

**NORTHERN MEXICO** | This small species is very similar in structure to *Agave americana* with multiple morphological variations.

_____	<b>1oz</b>	<b>2oz</b>
Pal'alma Durango, Lamparillo	36	72

## AGAVE MONTANA

**NORTHEASTERN MEXICO** | This rare species is unique in that it only grows in Tamaulipas and Nuevo Leon among pine and oak trees.

_____	<b>1oz</b>	<b>2oz</b>
Mezcales de Leyenda Unicos	86	172

## AGAVE MAXIMILLIANA

**WESTERN MEXICO, JALISCO** | This does not often grow within the Mezcal geographic DO. As a result, it is almost used exclusively to make Raicilla and unregistered agave distillates.

_____	<b>1oz</b>	<b>2oz</b>
La Venenosa Puntas, Maximilliana	31	62
La Venenosa Sierra de Occidental Jalisco, Maximilliana	13	26
La Venenosa Tabernas, Maximilliana	9	18

## AGAVE INAEQUIDENS

WESTERN MEXICO, JALISCO | This is a silvestre (wild) variation of Agave hookeri. Common names include Alto, Bruto and Lechuguilla.

—————	<b>1oz</b>	<b>2oz</b>
La Venenosa Sierra del Tigre	21	42
Mal Bien Alto by Isidro Rodriguez	13	26
Rancho Tepua Lechuguilla	21	42

## AGAVE IMPRESSA

ESCUINAPA, SINALOA, MEXICO | Tutsi is the local name used by the Huichol people who produce this agave spirit. This community is most well-known for their intricate, techni-colored beadwork.

—————	<b>1oz</b>	<b>2oz</b>
La Venenosa Etnica Tutsi Masparillo	39	78

## MEZCALES DE CELEBRACIÓN

**PECHUGA, ELOTE** | Before celebratory events such as birth, weddings, and quinceaneras, barter-based economic communities will bring produce and livestock to the mezcalero who will redistill their mezcals with those items in the still. Not all of these products contain livestock, some are vegetarian and only contain produce.

	<b>1oz</b>	<b>2oz</b>
5 Sentidos Espadin con Frutas Rojas	24	48
5 Sentidos Pechuga de Mole Poblano	18	36
Bozal Cempasuchil Ancestral	18	36
Bozal Borrego Sacrificio Pechuga	16	32
Bozal Sacrificio Jamon Iberico	16	32
Bozal Sacrificio Pechuga	15	30
Don Mateo Pechuga	17	34
Lalocura Pechuga	29	58
Macurichos Espadin con Cacao	16	32
Macurichos Conejo	19	38
Mal Bien Zacate Limon	6	12
Pal'alma Chepiche, Papalo, y Cilantro Criollo	58	116
Real Minero Pechuga	32	64
Mezcal Vago Elote	10	20
Siete Misterios Pechuga	46	92

## MEZCALES DE CAMPO Y ENSAMBLES

With an ancestral mezcal production, the mezcalero has the potential to be mobile due to the lightweight nature of the still and use of natural materials. Historically many mezcaleros would follow a fresh water source, using whatever agave they find in their vicinity. This nomadic way of working protects the fields from over-harvesting, allows agave to reproduce naturally through their quixote, and ensures that a mezcalero uses all available agave, instead of only the most sought after species.

	<b>1oz</b>	<b>2oz</b>
5 Sentidos <i>Jabali, Tobala</i>	23	46
5 Sentidos <i>Tepextate, Mexicano</i>	24	48
5 Sentidos Ensamble de 7 Plantas <i>Azul, Bicuisha, Espadín, Madrecuishe, Tepeztate, Tobala</i>	22	44
5 Sentidos Mixteca <i>Pichomel, Papalome</i>	24	48
Bozal <i>Espadín, Barril, Mexicano</i>	7	14
Chacolo <i>Brocha, Ixtero Amarillo</i>	11	22
La Venenosa Costa de Jalisco <i>Amarillo, Chico Aguillar, Mexicano</i>	18	36
Mezcalosfera de Mezcaloteca <i>Angustifolia, Convalis</i>	20	40
Mezonte Jalisco by Lorenzo Virgen <i>Ixtero Amarillo, Cenizo</i>	29	58
Mal Bien by Chucho + Poncho Sanchez <i>Mexicano, Barril</i>	16	32
Neta <i>Tepextate, Coyote, Tobala, Jabalin, Bicuixe</i>	36	72

Rey Campero	14	28
<i>Tepextate, Cuishe, Espadin</i>		
Rey Campero 12th Anniversary	23	46
<i>Tobala, Chino, Coyote</i>		
Rezpiral Series 2 by Apolonio y Simeon Ramírez	16	32
<i>Espadin, Madrecuixe</i>		
Rezpiral Series 2 by Berta Vasquez	16	32
<i>Tepextate, Tobala, Karawinskiis, Espadin</i>		
Siembra Metl by Familia Perez	29	58
<i>Inaequidens, Cupreata</i>		
Siete Misterios	16	32
<i>Espadin, Cuishe</i>		
Siete Misterios	18	36
<i>Espadin, Tepextate</i>		
Siete Misterios	21	42
<i>Espadin, Tobala</i>		
Vago, Ensemble by Emigdio Jarquín	13	26
<i>Cuixe, Espadin</i>		
Vago, Ensemble en Barro by Tío Rey	13	26
<i>Espadin, Mexicano, Coyote, Barril, Blanco</i>		

# 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 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, smoke, and pepper to fruit and herb.

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	<b>1oz</b>	<b>2oz</b>
Flor del Desierto Sierra	12	24
La Higuera	6	12

## 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.

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

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	<b>1oz</b>	<b>2oz</b>
Flor del Desierto Cascabel	16	32
La Higuera	8	16

## VODKA

**2oz**

Belvedere	16
Chopin Potato	15
Grey Goose	16
Ketel One	16
Tito's	14

## GIN

**2oz**

Barr Hill	16
Beefeater	12
Bombay Sapphire	12
BSC Shot Tower	12
Hendrick's	14
Monkey 47	20
Tanqueray No. 10	15
The Botanist	16

## BRANDY

**2oz**

Macchu Pisco	12
Rhine Hall Mango	20
Singani 63	14
Pierre Ferrand 1840 Cognac	18

## SUGARCANE

2oz

Avuá Amburana Cachaça	20
Avuá Prata Cachaça	18
Canerock Spiced	12
Charanda Uruapan	12
Diplomático Reserva Exclusiva	18
Novo Fogo Tanager	16
Paranubes Aguardiente	12
Planteray 20th Anniversary	22
Planteray Original Dark	12
Planteray Xaymaca	12
Planteray 3-Star	12
Planteray Cut and Dry Coconut	14
Planteray Stiggin's Fancy Pineapple	14
Sol Tarasco Charanda	18
Zacapa No. 23 Solera	16

## WHISKEY

2oz

### SCOTCH

2oz

Glenlivet 12 yr	22
Johnnie Walker Black	16
Johnnie Walker Blue	96
Lagavulin 16 yr	42
Macallan 12 yr Sherry Cask	38
Macallan 18 yr Sherry Cask	152

## **AMERICAN**

**2oz**

Angel's Envy	20
Angel's Envy Cellar Collection Tequila Cask Rye	98
Basil Hayden's	20
Blanton's	34
Eagle Rare 10yr	18
EH Taylor Small Batch	22
Elijah Craig Small Batch	12
Jack Daniels Old No. 7	12
Maker's Mark No. 46	20
Michter's 10yr Bourbon	60
Michter's Bourbon	18
Michter's Rye	18
Rabbit Hole x ARG Heigold Single Barrel	36
Sagamore Spirit	14
WhistlePig 10 yr	32
Woodford Reserve	14

## **MEXICAN**

Abasolo	18
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## **CANADIAN**

Crown Royal	14
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## **IRISH**

Jameson	14
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**VINOS**

## CHAMPAGNE & SPARKLING

Ramon Canals-Canals Cava Rosé Reserva PENEDES, SPAIN	48
Santa Julia Blanc de Blancs PENEDES, SPAIN	56
Familia Geisse "Cave Amadeu" Moscatel SERRA GAUCHA, BRAZIL	60
Gruet Blanc de Noirs Brut ALBUQUERQUE, NEW MEXICO	60
Alma 4 Sparkling Chardonnay 2019 MENDOZA, ARGENTINA	65
Gruet Brut Rosé ALBUQUERQUE, NEW MEXICO	70
Alma 'Negra' Brut Rosé MENDOZA, ARGENTINA	75
Raventós i Blanc Conca del Riu Anoia "De Nit" Brut Rosé PENEDES, SPAIN	76
Sipp Mack Cremant d'Alsace Rosé ALSACE, FRANCE	80
Laurent-Perrier "La Cuvée" Brut CHAMPAGNE, FRANCE	128
Veuve Clicquot 'Yellow Label' Brut CHAMPAGNE, FRANCE	240
Dom Pérignon Brut 2013 CHAMPAGNE, FRANCE	800

# WHITE WINE

## CRISP & ENERGETIC

Garciarevalo "Casamaro" Verdejo 2024 50  
CASTILLA Y LEÓN, SPAIN

Marqués de Cáceres Verdejo 2024 52  
RUEDA, SPAIN

Viña Mayu Pedro Ximenez 2023 52  
VALLE DEL ELQUI, CHILE

Laurent Miquel Albarino 2024 56  
VALLE DEL ELQUI, CHILE

## AROMATIC & ROUND

Care Garnacha Blanca 2020 45  
CARINENA, SPAIN

Tangent 'Paragon Vineyard' Sauvignon Blanc 2017 45  
EDNA VALLEY, CALIFORNIA

Viladellops Xarel-lo 2020 45  
PENEDÈS, SPAIN

Casa Silva Sauvignon Gris 2024 60  
VALLE DE COLCHAGUA, CHILE

Wapisa Sauvignon Blanc 2024 60  
PATAGONIA, ARGENTINA

Tyrrell's Wines Semillion 2018 65  
HUNTER VALLEY, AUSTRALIA

Herman J. Wiemer Dry Riesling 2021 68  
SENECA LAKE, NEW YORK

Diatom 'Bar-M Vineyard' Chardonnay 2021 75  
SANTA BARBARA COUNTY, CALIFORNIA

Los Loros 'Listan Blanco' Valle de Güímar 2020 95  
CANARY ISLANDS, SPAIN

**RICH & EXPRESSIVE**

Sposato 'Reserve' Chardonnay 2023 LUJÁN DE CUYO, ARGENTINA	56
Miguel Torres 'Cordillera' Chardonnay 2019 LIMARI VALLEY, CHILE	65
Tablas Creek 'Côtes de Tablas Blanc' 2021 PASO ROBLES, CALIFORNIA	210
Zuccardi 'Fossil' Chardonnay 2021 MENDOZA, ARGENTINA	240

# RED WINE

## LOW TANNINS, HIGH INTENSITY

Zorzal 'Terroir Único' Pinot Noir 2023 TUPUNGATO, ARGENTINA	45
Saurus Pinot Noir 2021 PATAGONIA, ARGENTINA	60
4 Monos 'GR-10' Tinto 2021 SIERRA DE GREDOS, SPAIN	64
Ver Sacrum Garnacha Chacayes 2024 VALLE DE UCO, MENDOZA	65
Guimaro 'Camiño Real' 2022 RIBEIRA SACRA, SPAIN	70
Envínate 'La Santa de Ursula' Vinos Tinto 2022 CANARY ISLANDS, SPAIN	128
Envínate 'Migan' Vinos Atlanticos Tinto 2021 CANARY ISLANDS, SPAIN	140
Carmelo Peña Santana 'Tidao' Vino Tinto 2020 CANARY ISLANDS, SPAIN	150

## MEDIUM & ROUND

Clos la Chance Cabernet Sauvignon 2020 MAULE, CHILE	56
Care Garnacha 2022 CARIÑENA, SPAIN	56
Vina Bouchon 'Pais Viejo' 2021 MAULE, CHILE	56
Jonata 'Tierra' Sangiovese 2006 SANTA YNEZ VALLEY, CALIFORNIA	95
Lopez de Heredia 'Viña Bosconia' Reserva 2014 RIOJA, SPAIN	117
La Vizcaina de Viños 'El Rapolao' Mencia 2021 BIERZO, SPAIN	120
La Rioja Alta 'Viña Ardanza' Reserva 2019 RIOJA, SPAIN	130

## **FULL: RICH & POWERFUL**

Miau Miau '4 Gatos Locos' Malbec 2023 MENDOZA, ARGENTINA	64
VIK 'Omega' Cabernet Sauvignon 2021 CACHAPOAL VALLEY, CHILE	76
Luca 'Old Vine' Malbec 2021 MENDOZA, ARGENTINA	85
Finca Adalgisa Malbec 2016 LUJÁN DE CUYO, ARGENTINA	135
Perez Pascuas 'Viña Pedrosa' Reserva 2019 RIBERA DEL DUERO, SPAIN	170
VIK 'La Piu Belle' Cabernet Sauvignon Blend 2021 CACHAPOAL VALLEY, CHILE	270
Vega Sicilia 'Pintia' Tinta de Toro 2020 TORO, SPAIN	280
Flor de Pingus 2020 RIBERA DEL DUERO, SPAIN	340
Vega Sicilia 'Alion' Tinta del País 2018 RIBEIRA DEL DUERO, SPAIN	390
Vega Sicilia 'Valbuena 5º' Tinta del País 2017 RIBEIRA DEL DUERO, SPAIN	700
Viñedo Chadwick Cabernet Sauvignon 2016 MAIPO VALLEY, ARGENTINA	900
Domaine de la Romanee Conti, Vosne Romanee 1er Cru 2020 COTE DE NUITS, FRANCE	1070
Viña Cobos Malbec 2020 MENDOZA, ARGENTINA	1100

## DESSERT WINE

Emilio Hidalgo Pedro Ximenez Sherry SPAIN	75
Broadbent Boal 10 Year Reserve Madeira PORTUGAL	190
Quinta de la Rosa Late Bottled Vintage Port 2017 PORTUGAL	165
Graham's 20 Year Tawny Port PORTUGAL	240



**M A X I M Ó N**