

# MEZCAL

Technically speaking, Mezcal is any fermented agave spirit produced in one of the 9 states in Mexico that make up the mezcal denomination. Much like wine grapes, there are several varieties of agave and each mezcal takes its unique flavor from both the variety of agave plant and the influence of the growing climate from where the agave comes.

The Espadin Agave is the most well-known varietal, but we highlight mezcals produced from Cayote, Tobala, Jabali and more. Many of these agaves are wild and some can take up to 20 years to mature - which drives up the scarcity and the cost! The mezcal takes on its smoky taste when the agaves are first roasted in giant charcoal fired earthen pits. The roasted agave is then pot distilled to produce a clear spirit.

The final component which determines the final flavor of the mezcal is the Mezcalero - or the distiller - the person who actually makes the mezcal.

There are 3 main styles of mezcal based on how long they are rested before being released. Far and away, the most popular style is Joven, which is unaged (silver or blanco in the tequila world) followed by Reposado which is aged 2 - 12 months & Anejo which is aged a minimum of 12 months and up to several years.

# TEQUILA

Yes, Tequila is mezcal, but not the other way around...there are 3 key differences between tequila and mezcal. First off, tequila comes from Jalisco, Mexico and that 4 states that surround it; Michoacán, Guanajuato, Nayarit & Tamaulipas. Second, all tequila is made exclusively with the Blue Weber variety of agave which grows quickly and is easily cultivated. And third, the agave is cooked in large, steam fired pressure cookers which produce tequila's clean, smokeless flavor.



# MEZCAL

Our mezcal list is grouped by the varietal of agave. They are then grouped by producer and mezcalero. Priced for 1½ oz pours

<b>ALIPUS SAN JUAN</b> fruity, agave forward <i>Rodolfo Juan Ramirez</i>	13
<b>ALIPUS SANTA ANA</b> smoky-herbal, floral <i>Hernandez Melchor</i>	13
<b>ALIPUS SAN ANDRES</b> sweet floral, earthy <i>Valente Angel Garcia</i>	13
<b>THE PRODUCER</b> Espandin + Cuishe, smooth, floral, light smoke <i>THE PRODUCER</i> Espadin (Pure Espadin) Earthy, Dry subtle smoke, minerality.	14
<b>OJO DE TIGRE ARTESANAL JOVEN</b> Sweet and smoky, notes of caramel & dried fruits	12
<b>VAGO ESPADIN</b> smoky, rich, fruity <i>Emigdio Jarquin Ramirez</i>	14
<b>VAGO ESPADIN</b> rich, garden herbs <i>Joel Barriga</i>	14
<b>QUIEREME MUCHO ESPADIN</b> fresh green apple charred wood	17
<b>QUIEREME MUCHO CUISHE</b> smoked agave rich cedar and oak	19
<b>QUIEREME MUCHO TOBALA</b> fruity nose, sweet agave, mango, Wilibaldo Rodriguez	21
<b>ILLEGAL JOVEN</b> green apple, citrus, white pepper Alvaro, Armando & Eric Hernandez	17
<b>ILLEGAL REPOSADO</b> agave, oak, black pepper Alvaro, Armando & Eric Hernandez	19
<b>ILLEGAL ANEJO</b> french oak, black pepper Alvaro, Armando & Eric Hernandez	28
<b>BOZAL CENIZO</b> mesquite, dark chocolate	22
<b>BOZAL PECHUGA</b> subtle minerality, slight smokiness	28
<b>BOZAL BARRIL</b> wet forest grass, anise	32

# TEQUILA

## BLANCO aged up to two months

<b>DULCE VIDA</b> los altos highlands, 100% organic	11
<b>CASAMIGOS</b> los altos highlands	18
<b>TEREMANA</b> los altos highlands	12
<b>CAZCANES</b> los valles jalisco	20
<b>DON JULIO</b> cienega highlands	15
<b>GRAN CENTENARIO</b> los valles jalisco	11
<b>HERRADURALOS</b> valles jalisco	14
<b>CASA NOBLE</b> los valles jalisco, 100% organic	14
<b>CURAMIA</b> los valles jalisco	15
<b>Siete Leguas-</b> Cienega Highland	14

## REPOSADO aged 2-12 months

<b>DULCE VIDA</b> los altos highlands, 100% organic	12
<b>CASAMIGOS</b> los altos highlands	20
<b>TEREMANA</b> los altos highlands	14
<b>CAZCANES</b> los valles jalisco	30
<b>DON JULIO</b> cienega highlands	18
<b>GRAN CENTENARIO</b> los valles jalisco	15
<b>HERRADURA</b> los valles jalisco	16
<b>CASA NOBLE</b> los valles jalisco, 100% organic	16
<b>CURAMIA</b> los valles jalisco	17
<b>CLASE AZUL</b> los altos highlands jalisco	50
<b>Siete Leguas-</b> Cienega Highland	16

## ANEJO aged 1-3 years

<b>CASAMIGOS</b> los altos highlands	25
<b>CAZCANES</b> los valles jalisco	35
<b>DON JULIO</b> cienega highlands	20
<b>HERRADURA LEGENDS</b> los valles jalisco	42
<b>CASA NOBLE</b> los valles jalisco, 100% organic	18
<b>CUMARIA</b> los valles jalisco	19
<b>Siete Leguas-</b> Cienega Highland	17

## EXTRA ANEJO aged 3+ years

<b>DON JULIO 1942</b> cienega highlands	50
<b>LA FAMILIA EXTRA ANEJO</b> los altos highlands	50
<b>DULCE VIDA 5 YEAR</b> los altos highlands 100% organic	50

## CRISTALINO aged/distilled

<b>DON JULIO 70</b> cienega highlands	22
<b>GRAN CENTENARIO</b> los valles jalisco	22
<b>HERRADURA ULTRA</b> los valles jalisco	18

# PREMIUM FLIGHTS

Priced for 1 oz pours

<b>BLANCO TEQUILA</b> GRAN CENTENARIO, HERRADURA, Dulce Vida	28
<b>REPOSADO TEQUILA</b> TEREMANA, CAZACANES, CASA NOBLE	30
<b>ANEJO TEQUILA</b> CASA NOBLE, CAZACANES, CASAMIGOS	40
<b>CASAMIGOS EXPRESSION</b> BLANCO, REPOSADO, ANEJO	50
<b>DON JULIO EXPRESSION</b> BLANCO, REPOSADO, ANEJO	40
<b>DULCE VIDA EXPRESSION</b> BLANCO, REPOSADO, ANEJO	30
<b>CASA NOBLE EXPRESSION</b> 100% ORGANIC BLANCO, REPOSADO, ANEJO	30
<b>MEZCAL ESPADIN</b> ALIPUS SANTA ANA, SAN ANDRES, SAN JUAN	30
<b>BOZAL EXPRESSION</b> , BOZAL CENIZO, BOZAL PECHUGA, BOZAL BARRIL	45

