



Agave Spirits

Tequila

The flavor profile of Tequila is impacted by the region where the agave is grown, in the highlands or the lowlands. Due to differences in elevation and weather, the agave plants grown in each area create different tasting Tequilas.

Lowlands, Central

Lowland agave have a shorter growing cycle, giving Tequila an earthy and herbaceous - often spicier- flavor.

Blanco

Herradura 12

Reposado

Sauza Hornitos 9
Corralejo 11
Fortaleza 13
Herradura 13

Añejo

Sauza Tres Generaciones 11
Corralejo 12
Don Camilo 13
Herradura 14
Fortaleza 15

Extra / Ultra Añejo

Jose Cuervo Reserva de la Familia aged in French and American oak 23
Herradura Selección Suprema aged in oak barrels for 4 years 80

Highlands, Los Altos

Highland agave plants are larger in size and richer with a longer growing cycle, making the Tequila sweeter and fruitier with floral hints.

Blanco

Patrón 11
Don Julio 12
Clase Azul 16
DeLeón Diamante 16

Reposado

Don Julio 13
Clase Azul 17

Añejo

Patrón 12
Don Julio 14
Don Julio 1942 22

Extra / Ultra Añejo

Casa San Matias Grand Reserva aged 3 years in French oak 20
DeLeón 34

Liqueur

Damiana: Damiana herb from Baja, Mexico 9
1921 Tequila Cream: Delicious on ice or in hot coffee 9

Mezcal

Mezcal is made in 8 specific regions of Mexico: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas, and Michoacan. The hearts (Piñas) are cooked in an cone shaped earthen pit 10' deep. Lined with volcanic rock the pit is fueled by mesquite wood and covered with a foot of earth. This underground "oven" smokes, cooks and caramelizes the piña over a multi-day cooking process. The piñas are then crushed, fermented and distilled.

Mezcal is traditionally accompanied with sliced oranges and "sal de gusano" a blend of sea salt, toasted & ground agave worms and chile costeño.

Los Nahuales

- Repo, Espadín 13
- Añejo, Espadín 16

Los Amantes

- Joven 13
- Repo 14

El Jolgorio

- Tobalá, Joven 16
- Madrecuixe, Joven 16

Delerio Mezcal

- Joven, Espadín & Madrecuixe 12
- Reposado, Espadín & Madrecuixe 13
- Añejo, Espadín & Madrecuixe 16

Mezcal Vago

- Mexicano: Mexicano & Espadín 16
- Tobalá: Wild Mountain Tobalá 18
- Ensemble en Barro: Espadín, Barril & Mexicano 15

Specialty Mezcals

El Jolgorio - Pechuga 23 This spirit represents the "spirits of the region" and is triple distilled. Wild-harvested Espadín distilled with fruit and breast of a guajolote - a creole turkey rooster of the region.

El Jolgorio - Tepeztate, Joven 28

Tepeztate is one of the rarest agaves and takes up to 25-35 years to mature. It prefers to grow on steep rocky soil, often hanging from mountain cliffs. It is crafted in the remote village of El Palmar by Pedro Vasquez. The palate offers complex notes of green chili, clay, tropical fruits and a hint of smoke.

Raicilla

La Venenosa - Sierra 16

Agave - Maximiliana from Jalisco - Sierra Occidental. The agave is roasted in a wood fired adobe oven and uses wild yeasts to ferment. Distillation - 1 time in a Arabic/Filipino Hybrid still. Flavors of rich tropical fruit and avocado.

La Venenosa - Puntas 35

Very rare, only 200 bottles produced per year. Agave Maximiliana from Jacales. The head of the run or puntas is highly prized by distillers as the crème de la crème. Flavors of flowers, tropical fruits, crème brûlée, and orange creamsicle. 126 Proof.

Bacanora - Rancho Tepúa Blanco 11

Bacanora is made from the agave pacifica grown in the canyons of the Rio Sonora Valley in Sonora, Mexico. Owners Roberto and Lupita Contreras Mayoral roast the agave in a wood fueled pit for 36 hours before distillation.

Sotol - Ocho Cientos, Blanco 12

Handcrafted in Chihuahua, Mexico from the indigenous dasylirion wheeleri (Desert Spoon). Fire-roasted in a 7-foot deep, rock-lined pit oven, fermented and distilled in a traditional copper pot still.