BLANCO (Silver or White) unaged, bold fruit & floral flavors, ideal for mixing

REPOSADO (Rest) aged 2-12 months, mellow flavors for sipping or mixing

AÑEJO (Aged) barrel aged for a minimum of one year, smooth & warm for sipping

TEQUILA FLIGHTS: (3) 1oz SAMPLES 22

PREMIUM TEQUILAS

CLASS AZUL BLANCO 30
CLASS AZUL REPOSADO 40
DON JULIO 1942 AÑEJO 37
KOMOS REPOSADO ROSA 25
KOMOS CRISTALLINI AÑEJO 30
SKELLY REPOSADO 20
SKELLY AÑEJO 30
HERRADURA ULTRA 15
HERRADURA LEGEND AÑEJO 30
HERRADURA SELECT SUPREME 70

PREMIUM TEQUILA FLIGHTS: (3) 1oz SAMPLES 70

*subject to availability

SKINNY SENORITA 11
TEQUILA, SODA, GINGER ALE, FRESH LIME

SEÑORITA NEAT 13
Double rested for unmatched taste. Herradura Double Barrel Reposado is the product of a novel, two-step aging process. The first involves resting the tequila in charred American White Oak barrels for 11 months. It’s then moved to new charred barrels and aged for an additional 30 days. This creates a rich, dark amber colored liquid and a smooth yet complex flavor profile not found in any other Reposado, with hints of cooked agave, vanilla, allspice, clove and oak.

ASK FOR ERIN IF YOU WOULD LIKE TO BUY A BOTTLE AT OUR NEAREST LIQUOR STORE