



TEQUILA

BLANCO

The purest form of agave, Blanco or Plata, is bottled within two months of distillation. This creates a tequila with a crisp finish.

El Jimador	8
Casa Noble	10
Corazón	10
Espolón	10
Peligroso	10
Suerte	10
Avión	11
Herradura	11
Casamigos	12
Don Julio	12
Volcán	12
Patrón	13
Milagro SBR	14
Tequila Ocho	14
Casa Dragones	16
Clase Azul	16
Gran Patrón Platinum	35

REPOSADO

Reposado must be aged for no less than two months and no more than one year. The aging process often gives these tequilas more of a woody flavor.

El Jimador	9
Gran Centario	10
Casa Noble	11
Milagro	11
Peligroso	11
Suerte	11
Avión	12
Fino	12
Corazón	12
Deleón	12
Espolón	12
Herradura	12
Casamigos	13
Don Julio	14
Don Julio Double Cask	14
Patrón	14
Tequila Ocho	16
Clase Azul	18

AÑEJO

Añejo is a tequila that has been rested in oak barrels for at least a year but no more than three. This tequila often has the most intricate flavor profiles.

El Jimador	10
Casa Noble	12
Herradura	12
Milagro	12
Avión	13
Fino	13
Gran Centario	13
Peligroso	13
Suerte	13
Casamigos	14
Espolón	14
Volcán	14
Corazón	15
Don Julio	15
Patrón	16
123 Organic	17
Tequila Ocho	18
Don Julio 1942	25
Gran Patrón Burdeos	90
Clase Azul	95

EXTRA AÑEJO

Extra añejo tequila is aged for a minimum of three years. Tequila producers have their own unique secrets as to how and in what they age their extra añejo. The results create tequilas that have depth and complexity that cannot be duplicated.

Avión 44	30
Jose Cuervo Reserva De Familia	35
Gran Patrón Pierda	70
Herradura Selección Suprema	70

MEZCAL

The traditional Mexican spirit is also distilled using the agave plant. However, unlike tequila, which by law requires blue agave, mezcal can use up to 30 varieties of agave. Primarily crafted in Oaxaca, Mexico, mezcals are a single distilled smokey cousin of tequila.

Sombra	10
Del Maguey Vida	11
Ilegal	11
Casamigos Joven	14
Vago Mexicano	17
Rey Campero Mexicano	18
Rey Campero Tepextate	22
Rey Campero Jabali	22
Pierde Almas Pechuga	50

All tequilas come in 1.5oz pours and are available neat, chilled, or on the rocks.

Make any tequila a margarita for \$2.50, or a premium margarita with Cointreau and Grand Marnier for \$4