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TEQUILA

1oz 2oz

ARTENOM

Blanco • (NOM 1579) • Jesus Maria • 40% ABV	\$10	\$18
<i>Made by Felipe Camarena</i>			
Blanco • "Historico" • (NOM 1123) • El Arenal • 43% ABV	\$12	\$22
<i>A bottling from Cascahuin that is rested for 28 days in former brandy and mezcal barrels</i>			
Reposado • (NOM 1414) • Arandas • 41.2% ABV	\$11	\$20
<i>A high elevation selection from Feliciano Vivanco</i>			

CALLE 23 (NOM 1433) • Totonilco el Alto

Blanco • "Criollo" • 49.3% ABV	\$14	\$25
<i>Criollo refers to a specific mutation of blue agave, with a much smaller piña</i>			

CASCAHUIN (NOM 1123) • El Arenal

Blanco • "Plata 48" • 48% ABV	\$9	\$16
<i>Fermented with agave fibers and distilled to strength</i>			
Blanco • "Tahona" • 42% ABV	\$11	\$20
<i>From the fine folks that brought us Siembra Azul</i>			

DON FULANO (NOM 1146) • Tequila

Blanco • "Fuerte" • 50% ABV	\$10	\$19
Extra Añejo • "Imperial" • 40% ABV	\$30	\$58
<i>Aged 5 years in Cognac casks</i>			

DON JULIO (NOM 1449) • Ciénega

Blanco • 40% ABV	\$9	\$16
Reposado • 40% ABV	\$11	\$20
<i>Rested 8 months in used bourbon barrels</i>			
Añejo • 40% ABV	\$12	\$23
<i>Rested 18 months in American white oak</i>			

EL TESORO (NOM 1139) • Arandas

Blanco • 40% ABV	\$9	\$16
Reposado • 40% ABV	\$9	\$17
<i>Rested between 9 and 11 months in used bourbon barrels</i>			
Añejo • 40% ABV	\$10	\$18
<i>Rested between 2 and 3 years in used bourbon barrels</i>			
Extra Añejo • 40% ABV	\$18	\$32
<i>A special bottling for Carlos Carmarena's father, aged between 4 and 5 years</i>			

FORTALEZA (NOM 1493) • Tequila

Blanco • 40% ABV	\$9	\$16
Reposado • 40% ABV	\$10	\$18
<i>Rested for 7 months in used bourbon barrels</i>			
Añejo • 40% ABV	\$14	\$27
<i>Rested for 18 months in used bourbon barrels</i>			

FUENTESECA (NOM 1146) • Vista Hermosa, Michoacán

Blanco • "2018" • 44.8% ABV	\$16	\$30
<i>Coming from the state south of Jalisco, this blanco is rested for 3 years in steel before bottling</i>			
Reserva Añejo • "2008" • 43% ABV	\$35	\$70
<i>Aged 8 years in French oak and used California red wine barrels</i>			

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MORE TEQUILA

G4 (NOM 1579) • Jesus Maria

	1oz	2oz
Blanco • 40% ABV	\$8	\$15
<i>Distilled using a 50/50 split of rain and well water</i>		
Blanco • "108" • 54% ABV	\$9	\$17
<i>Same as above, but bottled at 108 proof</i>		
Reposado • 40% ABV	\$9	\$17
<i>Rested for 6 months in used bourbon barrels</i>		
Añejo • 40% ABV	\$13	\$25
<i>Rested for 18 months in used bourbon barrels</i>		

LOBOS (NOM 1430) • Arandas

Blanco • 40% ABV	\$8	\$15
Extra Añejo • 40% ABV	\$26	\$50
<i>Aged for 3 years in the above barrels</i>		

OLMECA ALTOS (NOM 1111) • Arandas

Blanco • 40% ABV	\$7	\$11
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SIEMBRA VALLES (NOM 1123) • El Arenal

Blanco • "Ancestral" • 50.2% ABV	\$17	\$33
<i>First cooked in an earthen pit, these agaves are then hand crushed and distilled in a wooden still</i>		

SIETE LEGUAS (NOM 1120) • Ciénega

Blanco • 40% ABV	\$9	\$17
Reposado • 40% ABV	\$10	\$19
<i>Rested for 8 months in used bourbon barrels</i>		
Añejo • 40% ABV	\$11	\$20
<i>Rested for 24 months in used bourbon barrels</i>		

TAPATIO (NOM 1139) • Arandas

Blanco • "110" • 55% ABV	\$8	\$15
<i>Rested for 6 months in stainless steel</i>		
Reposado • 40% ABV	\$8	\$15
<i>Rested for 4 months in used Jim Beam barrels</i>		
Añejo • 40% ABV	\$9	\$17
<i>Rested for 18 months in Jim Beam barrels</i>		

TEQUILA OCHO (NOM 1474) • Arandas

Blanco • "2017 Las Águilas" • 40% ABV	\$10	\$19
Reposado • "2020 Cerro Grande" • 40% ABV	\$12	\$22
<i>Rested for 8 weeks and 8 days in used bourbon barrels</i>		
Añejo • "2018 Las Presas" • 40% ABV	\$14	\$27
<i>Rested for 12 months in used bourbon barrels</i>		

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MEZCAL

1oz 2oz

AKUL

"Espadin" • Tlacolula, Oaxaca • 40% ABV \$7 \$11
From 10 year old agave, harvested in Oaxaca and Tamaulipas

BANHEZ

"Ensemble" (90% Espadin / 10% Barril) • Ejutla, Oaxaca • 42% ABV \$7 \$11
Banhez is a co operative of 36 families

CUISH

"Capon" (Espadin) • Santiago Matatlan, Oaxaca • 45% ABV \$15 \$28
Distilled in wooded vats in 2004, rested in glass for 15 years, by Jose Santiago Lopez

DEL MAGUEY

"Chichicapa" (Espadin) • San Baltazar Chichicapa, Oaxaca • 48% ABV \$12 \$23
By Faustino Garcia Vasquez, Maximino Garcia Chavez

"Vida" (Espadin) • San Luis del Rio, Oaxaca • 42% ABV \$7 \$12
By Paciano and Marcos Cruz Nolasco

"Vida de los Muertos" (Espadin) • San Luis del Rio, Oaxaca • 45% ABV \$9 \$17
A special edition bottling inspired by autumnal batches to celebrate Dia de los Muertos

"Wild Papalome" • San Pedro Teozacotalco, Oaxaca • 45% ABV \$20 \$38
By Fernando Caballero Cruz, Fernando Caballero Miguel

"Wild Jabali" • Santa Maria Albarradas, Oaxaca • 47% ABV \$20 \$38
By Rogelino Martinez Cruz, Leopoldino Miranda

DERRUMBES

"Zacatecas" (Blue Weber) • Huitzilas, Zacatecas • 47.4% ABV \$10 \$18
Made from agave most well known for tequila production, by Jaime Bañuelos

DON AMADO

"Rústico" (Espadin) • Santa Catarina Minas, Oaxaca • 47% ABV \$10 \$18
Distilled in clay pots, by the brothers Arellanes

"Tripón, Barril + Bicuishe" • Santa Catarina Minas, Oaxaca • 46% ABV \$16 \$30
A seldom used agave makes the base of this blend, which is aged in glass for one year

EL JOLGORIO

"Jabali" • Santa Maria Zoquitlan, Oaxaca • 53% ABV \$28 \$52
2020 black bottle edition by Ignacio Parada

"Mexicano" • La Compania, Oaxaca • 47% ABV \$20 \$38
By Regulo Martinez Parada

EL MERO MERO

"Tobala" • San Dionisio Ocotepc, Oaxaca • 48% ABV \$12 \$22
An unfiltered offering, by Justino Garcia Cruz

EL SILENCIO

"Ensemble" (Espadin, Mexicano, Tobasiche)
 San Baltazar Guelavila, Oaxaca • 46% ABV \$13 \$24
All agave are separately distilled, then blended. The espadin is twice distilled, the mexicano and tobasiche are single distilled. By Pedro Hernandez

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MORE MEZCAL

LA MEDIDA

"Jabali" • Santiago Matatlan, Oaxaca • 47.6% ABV	\$17	\$32
<i>By reclusive mezcalero Don Cheto</i>				
"Tepeztate" • Las Salinas Coatecas, Oaxaca • 46.4% ABV	\$18	\$35
<i>From agave ranging 25 to 30 years in age, by Antonio Cores Aragon</i>				
"Tobala" • San Dionisio Ocotepec, Oaxaca • 45% ABV	\$17	\$32
<i>By Panfilo Hernandez Reyes</i>				

LEGENDARIO DOMINGO

"Cenizo" • Nombre de Dios, Durango • 47% ABV	\$9	\$17
<i>Fermented in wooden tanks, by the Colón family</i>				
"Cupreata" • Apango, Guerrero • 50% ABV	\$9	\$17
<i>By the Alcaraz family</i>				
"Ensemble" (Manso Sahuayo, Alto) • Pie de la Meza, Michoacán • 47% ABV	\$13	\$25
<i>By Jose Valente Velasco</i>				

LOS VESCINOS

"Espadin" • Valles Centrales, Oaxaca • 45% ABV	\$7	\$11
<i>A project between Buffalo Trace, and Casa San Matías</i>				

MACURICHOS

"Conejo" (Espadin) • Santiago Matatlan, Oaxaca • 48% ABV	\$18	\$35
<i>A pechuga style done with rabbit, by Gonzalo Martinez Seinas</i>				
"Tepeztate" • Santiago Matatlan, Oaxaca • 48.65% ABV	\$18	\$35
<i>From 2016, by Rosalino Martinez Sernas</i>				

MADRE

"Ensemble" (70% Espadin, 30% Cuishe)				
Santiago Matatlan, Oaxaca • 45% ABV	\$8	\$14
<i>By Carlos Blas and his family</i>				
"Espadin" • Santiago Matatlan, Oaxaca • 40% ABV	\$7	\$12
<i>The second offering from the Madre label, also by Carlos Blas</i>				

MAL BIEN

"Alto" • Rio de Parras, Michoacan • 44.2% ABV	\$12	\$22
<i>From Isidro Rodriguez, who works exclusively with the Alto agave</i>				
"Madurado en Vidrio" (Papalote) • Chilapa de Alvarez, Guerrero • 46.5% ABV	\$18	\$34
<i>Rested in glass for 3 years, by Refugio + Alejandro Calzada</i>				

MEZCALOSFERA

"Bicuixe" • Miahuatlan, Oaxaca • 45.6% ABV	\$17	\$32
<i>A tiny batch of 170 liters made by Margarito Cortez, bottled by the people behind the famous bar, Mezcaloteca in Oaxaca</i>				

NETA

"Ensemble" (Barril, Mexicanito) • Logoche, Oaxaca • 47.2% ABV	\$25	\$48
<i>From the father and son team of Hermógenes Garcia Vásquez and Jorge Vásquez Aquino</i>				
"Tobalá" • Logoche, Oaxaca • 46.8% ABV	\$31	\$60
<i>Tomás Garcia Cruz and his family have dedicated tremendous efforts to conserve and propagate the agaves native to their land. Because of this, this is the only fully cultivated Tobalá we've encountered.</i>				

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MORE MEZCAL

1oz 2oz

NUESTRA SOLEDAD

“Lachigui” (Espadin) • Lachigui, Oaxaca • 48% ABV \$10 \$18
By Pedro Vasquez, of El Jolgorio fame

REAL MINERO

“Barril” • Santa Catarina Minas, Oaxaca • 53.23% ABV \$22 \$42
A tiny batch of 150 liters from Edgar Angeles Carreño
“Espadin + Largo” • Santa Catarina Minas, Oaxaca • 50.7% ABV \$18 \$34
A 60/40 split by Edgar Angeles Carreño
“Pechuga” (Espadin) • Santa Catarina Minas, Oaxaca • 47% ABV \$30 \$58
A posthumous bottling by Don Lorenzo Angeles Mendoza, his daughter Graciela and son Edgar distilled it a third time in the pechuga style after their father’s passing

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RAYO SECO

“Cupreata” • Nicolás Bravo, Guerrero • 48.5% ABV \$9 \$17
Ground by hand and distilled in clay, by Margarito López Flores
“Sacatoro” • Atenago del Río, Guerrero • 52% ABV \$12 \$22
A rare species of agave, native to the region, by Israel Petronilo

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SIEMBRA METL

“Don Mateo” (Cupreata) • Pino Bonito, Michoacan • 46% ABV \$12 \$22
A mezcal brand by David Suro, the founder of Siembra Azul Tequila

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VAGO

“Elote” (Espadin) • Candelaria Yegole, Oaxaca • 50.6% ABV \$10 \$19
A pechuga style by Aquilino Garcia, where roasted corn is added before the third distillation
“Ensamble en Barro” (47% Mexicano, 39% Espadin, 7% Arroqueno, 5% Coyote Verde) Sola de Vega, Oaxaca • 48.8% ABV \$16 \$30
One of the more unique blends from Tio Rey, distilled in clay pots

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DESTILADO DE AGAVE

1oz 2oz

CHACOLO

“Vol 7” (Ixtero Verde) • Zapotitlan de Vadillo, Jalisco • 46.5% ABV \$20 \$39
Grown for 10 years, then capon for 3, from Don Marcario Partida

CINCO SENTIDOS

“Capon” (Espadin) • Santa Catarina Albarradas, Oaxaca • 48.1% ABV \$15 \$28
Caponed for one year, by Alberto Martinez

“Ensemble de Cuatro Plantas” (Bicuixe, Madrecuixe, Espadin, Cucharillo)
San Isidro Guishe, Oaxaca • 48.45% ABV \$18 \$34

Atenogenes Garcia and his son José made this blend of agave and Desert Spoon

“Papalometl” • Santa Maria Ixcatlan, Oaxaca • 45% ABV \$15 \$28
Amando Alvarez is one of the few left to ferment in rawhide and distill in clay pots

“Pechuga de Mole Poblano” • Zoyalta, Puebla • 48.3% ABV \$20 \$38
Fermented in stone, with the addition of chicken and mole poblano to create a unique flavor and weight to the distillate, made by Kevin’s uncle

GUSTO HISTORICO

“Juan Vasquez” (Cuixe 25%, Madrecuixe 10%, Tepextate 25%, Tobala 50%)
Mihuatlan, Oaxaca • 46.9% ABV \$17 \$33

This tiny batch of only 150 liters was distilled in May 2016

“Juan Garcia” (Tobaxiche Amarillo)
Mihuatlan, Oaxaca • 46.9% ABV \$18 \$34

This is the first U.S. release from Mr. Garcia, who has been distilling for over 50 years, and focuses on unique subspecies of agave. Only 100 liters made

“Victor Ramos” (equal parts: Arroqueno, Cuixe, Madrecuixe, Tepextate)
Mihuatlan, Oaxaca • 49.1% ABV \$15 \$28

Smells like cocaine

LAMATA

“Lechuguilla” • Alamo, Sonora • 49.4% ABV \$17 \$32
Caponed for one year. 100 liters produced, by Ramón Almada

“Tepemete” • Mezquital, Durango • 52% ABV \$21 \$40
A tiny wild agave fermented in pine, yeilding only 60 liters, by Federico de la Cruz

“Verde” • Nombre de Dios, Durango • 49.1% ABV \$17 \$40
Jorge Torres is the only known distiller of this type of agave. Fermented with 60% pulque, and 40% agave fiber, yielding only 60 liters.

MEZONTE

“Michoacan” (Alto) • Rio de Parras, Michoacan • 50.5% ABV \$24 \$46
Mezonte is a non-profit promoting traditional production and practices of agave spirits.

For example, Jorge Perez distilled this batch in a hollowed out tree trunk

PAL’ALMA

“Oaxaca” (Tobasiche) • 56% ABV \$28 \$55
Only 62 bottles of this ‘mezcal’ were made by Apolonia & Simeon Ramirez

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RAICILLA + SOTOL

1oz 2oz

ESTANCIA

“Raicilla” (Maximiliana) • La Estancia, Jalisco • 45% ABV \$8 \$14

“Pechuga” (Maximiliana) • La Estancia, Jalisco • 48% ABV \$9 \$17

The first commercially available raicilla made in the pechuga style, Alfredo Salvatierra adds local nuts, fruits and seeds, in addition to raw turkey before the third distillation

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FLOR DEL DESIERTO

“Pechuga” (Dasyllirion Wheeleri) • Madera, Chihuahua • 52% ABV \$15 \$28

A venison pechuga sotol, by Jose Fernandez, with plants aged 18-22 years. Fucking weird

PIZCADORES

“Silver 45 Sotol” (Dasyllirion) • Chihuahua • 45% ABV \$8 \$14

Until 2002, Sotol was mainly a clandestine production, as there was no denominacion de origin. Since then, distilleries have been promoted in three states

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OTHER SPIRITS

BOURBON

1792 "12 Year" • Kentucky • 48.3% ABV	\$18
<i>Made using the same high-rye mashbill of the flagship no age statement Small Batch Bourbon.</i>	
Angel's Envy • Kentucky • 43.3% ABV	\$16
<i>Typically made from 6 year old bourbon, finished in port casks for 3 to 6 months.</i>	
Basil Hayden's • Kentucky • 40% ABV	\$18
<i>Created using the same high rye mashbill found in Old Grand-dad.</i>	
Blanton's Single Barrel (#590) • Kentucky • 46.5% ABV	\$22
<i>Claimed to be the first single barrel bourbon, dating back to 1984. But there's not proof to this. From Warehouse H, Barrel #590 on Rick 25.</i>	
Buffalo Trace • Kentucky • 45% ABV	\$12
<i>Rumored to be between 8 and 10 years old with 10% rye or less.</i>	
Eagle Rare "10 Year" • Kentucky • 45% ABV	\$18
<i>A 10 year old, formerly single barrel expression using Buffalo Trace's mashbill #1.</i>	
E.H. Taylor "Bottled in Bond" • Kentucky • 50% ABV	\$16
<i>Bottled at 100 proof, and aged for at least 4 years.</i>	
Elijah Craig "Small Batch" • Kentucky • 47% ABV	\$12
<i>Named after a Baptist Preacher, who put his distillate into new charred oak barrels.</i>	
Evan Williams "Black Label" • Kentucky • 43% ABV	\$11
<i>Evan Williams was the first distiller in Kentucky...allegedly.</i>	
Old Rip Van Winkle 10 year • Kentucky • 53.5% ABV	\$28
<i>The founder of this brand once said "we make fine bourbon, at a profit if we can, at a loss if we must, but always fine bourbon."</i>	
Old Rip Van Winkle 12 year "Special Reserve" • Kentucky • 45.2% ABV	\$30
<i>See above</i>	
Stagg Jr. • Kentucky • 65.5% ABV	\$20
<i>Uncut, unfiltered and aged for 8 years.</i>	
Weller "12 Year" • Kentucky • 45% ABV	\$18
<i>Coming from the same recipe as Van Winkle Lot B, which is also aged for 12 years.</i>	
Weller "Reserve" • Kentucky • 45% ABV	\$15
<i>Named after William Larue Weller, who is credited with using wheat as a secondary grain.</i>	
Wild Turkey "Rare Breen" • Kentucky • 56% ABV	\$15
<i>A blend of 6, 8 and 12 year old bourbons.</i>	

JAPANESE

Akashi "Ume Plum" • Hyogo • 30.5% ABV	\$12
<i>A blend of green sour plums, rock sugar and Akashi blended whisky.</i>	
Suntory "Toki" • Kyoto, Chita + Toribara • 43% ABV	\$12
<i>Mainly distillate from Chita and Hakushu distilleries, with a little Yamazaki in the blend.</i>	

RYE

Knob Creek • Kentucky • 50% ABV	\$15
<i>Believed to be just over the legal minimum of 51% rye.</i>	
New Riff "Balboa Rye" • Kentucky • 50% ABV	\$18
<i>The first limited release of an heirloom varietal rye, distilled in June 2015</i>	
Sazerac • Kentucky • 45% ABV	\$14
<i>Coming from the Buffalo Trace distillery, it started with the cocktail, then the bar, then the company.</i>	
Rittenhouse • Kentucky • 50% ABV	\$11
<i>The workhorse of most cocktail bars, done in the Pennsylvania or Monongahela style, which produces a spicier profile from a high rye (80% and above) content. Ironically, Rittenhouse only has 51% rye.</i>	

OTHER SPIRITS

SCOTCH

- Lagavulin 16 • Islay • 43% ABV** \$30
From the south of the island and made with heavily peated malt and peat smoked barley.
- Macallan 12 • Highland • 43% ABV** \$27
One of the first legal distilleries, in production since 1824.
- Oban 14 • West Highland • 43% ABV** \$25
The distillery was founded in 1794, before the town of Oban even existed.

VODKA

- Super Gay • New York • % ABV** \$11
Distilled from 100% corn. Queer owned and operated, a percentage of every sale is donated to local LGBTQI+ organizations.

GIN

- Ford's (London Dry) • London • % ABV** \$11
A collaboration between Simon Ford of the 86 Co. and Charles Maxwell of Thames Distillers
- St. George "Terroir" • California** \$12
Botanicals include Douglas Fir and Lily of the Valley, in this earthy and aromatic gin.

RUM

- Cañada (Sugar Cane) • Oaxaca • 53% ABV** \$12
An agricole style rum from the Kressel brothers.
- Dakabend (Sugar Cane + Piloncillo) • Oaxaca • 49% ABV** \$12
A single variety sugar distilled at the Tosba mezcal palenque.
- Plantation "3 Star" (Molasses) • Barbados • 41% ABV** \$11
A blend of rums from Barbados, Jamaica and Trinidad.
- Uruapan "Charanda" (50/50 Sugar Cane + Molasses) • Michoacán • 46% ABV** \$12
Made by the Pacheco Family, who is also responsible for creating the D.O. for Charanda.