



AGAVE ANGUSTIFOLIA

If you've had mezcal in the US prior to 2010, it's likely you had Espadín, or Agave Americana Angustifolia. It's even difficult to name examples of mezcals that weren't Espadín-based and available in the early 2000's (Del Maguey Tobala is the only one we can think of). It is easy to understand why - Espadín is the perfect agave to showcase the artistry of the traditional mezcal process. It is bold enough to balance mezcal's earthy, smokey flavor but is also a hearty plant easily cultivated by mezcaleros.

	Half (¾ oz)	Standard (1½ oz)
ALIPÚS SAN ANDRES	\$6	\$10
Mezcal of Espadín • <i>San Andres, Oaxaca</i> • 47.4% • Copper • Don Valente Garcia Juarez		
ALIPÚS SAN BALTAZAR	\$6	\$10
Mezcal of Espadín • <i>San Baltazar Guelavila, Oaxaca</i> • 47.4% • Copper • Don Cosmé Hernandez		
ALIPÚS SAN LUIS DEL RIO	\$6	\$10
Mezcal of Espadín • <i>San Luis del Rio, Oaxaca</i> • 47.5% • Copper • Baltazar Cruz Gomez		
ALIPÚS SAN JUAN	\$6	\$10
Mezcal of Espadín • <i>San Juan del Rio, Oaxaca</i> • 47% • Copper • Don Rodolfo Juan Juárez		
DEL MAGUEY CHICHICAPA	\$9	\$15
Mezcal of Espadín • <i>Chichicapa, Oaxaca</i> • 46% • Copper • Faustino Garcia Vasquez		
DEL MAGUEY CHICHICAPA - SPECIAL CASK: BOURBON BARREL	\$13	\$20
Barrel-Aged Mezcal of Espadín • <i>Chichicapa, Oaxaca</i> • 46% • Copper • Faustino Garcia Vasquez		
DEL MAGUEY ESPADIN ESPECIAL	\$13	\$20
Mezcal of Espadín • <i>Anonymous, Oaxaca</i> • 45% • Copper • Anonymous		
DEL MAGUEY MINERO	\$9	\$15
Mezcal of Espadín • <i>Santa Catarina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
DEL MAGUEY SAN LUIS DEL RIO	\$9	\$15
Mezcal of Espadín • <i>San Luis del Rio, Oaxaca</i> • 47% • Copper • Pacioano Cruz Nolasco		
DEL MAGUEY SANTA DOMINGO ALBARRADAS	\$9	\$15
Mezcal of Espadín • <i>Santa Domingo, Oaxaca</i> • 48% • Copper • Espiridion Morales Luis		
DEL MAGUEY VIDA	\$5	\$9
Mezcal of Espadín • <i>San Luis del Rio, Oaxaca</i> • 42% • Copper • Pacioano Cruz Nolasco		
REY CAMPERO ESPADIN	\$6	\$10
Mezcal of Espadín • <i>Candelaria Yegole, Oaxaca</i> • 48.9% • Copper • Rómulo Sánchez Parada		
VAGO ESPADIN - AQUILINO GARCIA LOPEZ	\$6	\$10
Mezcal of Espadín • <i>Candelaria Yegole, Oaxaca</i> • 51.0% • Copper • Aquilino Garcia Lopez		
VAGO ESPADIN - JOEL BARRIGA ARAGON	\$6	\$10
Mezcal of Espadín • <i>Candelaria Yegole, Oaxaca</i> • 50.5% • Copper • Joel Barriga Aragon		
WAHAKA "VINO DE MEZCAL" PUEBLA ESPADILLA	\$16	\$26
Mezcal of Espadilla • <i>Zoyalta, Puebla</i> • 48.5% • Clay, Wood, & Copper • Asunción Matilde		



AGAVE AMERICANA (OAXACENSIS)

The species Agave Americana variety Oaxacensis is rarely found in US, typically only found as mezcals from the Arroqueño plant. It is a giant plant, growing up to 10 feet wide and dwarfing mezcalters whom care for it for up to 20 years. Similarly, mezcals produced from this plants also have giant flavors of blue cheese, citrus, and other intense qualities. This species is found most commonly in Oaxaca and Puebla, but we've visited Jalisco mezcalters who are producing a local spirit, Tuxca, from them as well.

	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY ARROQUEÑO	\$13	\$20
Mezcal of Arroqueño • <i>Santa Catarina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
REY CAMPERO ARROQUEÑO	\$14	\$22
Mezcal of Arroqueño • <i>Candelaria Yegole, Oaxaca</i> • 48.7% • Copper • Rómulo Sánchez Parada		
WAHAKA "VINO DE MEZCAL" JALISCO AZUL TELCRUZ	\$16	\$26
Mezcal of Azul Telacruz • <i>Zapotitlán de Vadillo, Jalisco</i> • 48% • Copper & Wood • Macario Partida Ramos		
WAHAKA "VINO DE MEZCAL" OAXACA AMERICANA OAXAQUENSIS	\$16	\$26
Mezcal of Americana Oaxaquensis • <i>Miahuatlán, Oaxaca</i> • 2015 • 47% • Copper • José Lopez		

AGAVE CUPREATA

A squattier agave with large, fat leaves, the cupreata is a treasured agave in the states of Michoacán and Guerrero where it grows wild and is cultivated from seed by a few mezcalters. It also grows in a small region of Oaxaca called the Mixteca Alta region. Among the most beautiful agaves, the Cupreata has delicate, bright quality that is fruity and floral. It is also named "Papalomé" in Nahuatl, the language of the Aztecs, after the butterfly (papalotl). Rare in the US, the availability of mezcals produced from Cupreata may depend largely on the stability of the Michoacán and Guerrero states.



	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY WILD PAPALOME	\$13	\$20
Mezcal of Papalome • <i>Teozacoalco, Oaxaca</i> • 45% • Stainless, Clay & Carrizo (Mexican Bamboo) • Fernando Caballero Cruz		
SIEMBRA METL MICHOCAN CUPREATA	\$8	\$13
Mezcal of Cupreata • <i>Pino Bonito, Michoacan</i> • 46% • Copper with Pine & Oyamel • Emilio Vieyra		
WAHAKA "VINO DE MEZCAL" GUERRERO CUPREATA	\$16	\$26
Mezcal of Cupreata • <i>Tetitlán de la Lima, Guerrero</i> • 47% • Copper • Moisés Calzada Rendón		
WAHAKA "VINO DE MEZCAL" GUERRERO PAPALOTE	\$18	\$30
Mezcal of Papalote • <i>Tlacotenco, Guerrero</i> • 51% • Copper, Wood • Artemio García Barrios		



AGAVE MARMORATA

Rivaling Chartreuse in expressively herbal flavors, these mezcals are oddballs. Scattered across the landscapes of Oaxaca, Morelos, the State of México, Puebla, Michoacán, and bordering Jalisco and Colima to the west and Veracruz to the east, Marmorata has a wide distribution throughout central Mexico. However, the most commonly distilled varietal of Marmorata, Tepeztate, remains uncommon because of its larger size and tendency to grow at high altitudes. Some Tepeztates may even take 25+ years to reach maturity.

	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY WILD TEPEXTATE	\$13	\$20
Mezcal of Tepeztate • <i>Anonymous</i> • 45% • Copper • Anonymous		
REY CAMPERO TEPEXTATE	\$13	\$20
Mezcal of Tepeztate • <i>Candelaria Yegole, Oaxaca</i> • 49% • Copper • Romulo Sanchez Parada		

AGAVE KARWINSKII

Rare biologically and in the bottle, Agave Karwinskii is not for everyone. Structured different than other agave species, the Agave Karwinwkii's piña grows upright on top of short stalk of denser piña composition. Both the piña and stalk may be harvested, roasted, and fermented together. Because of this elongated body, the Karwinskii has a less rounded and fruity piña, resulting in mezcals that are extremely dry and tannic, especially when stalks are included in the process. Found in a very limited geographic region of Oaxaca and Puebla, these agaves are uncommon, but quickly gathering a cult following among mezcal freaks worldwide.



	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY BARRIL	\$13	\$20
Mezcal of Barril • <i>Santa Caterina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
EL JOLGORIO BARRIL	\$14	\$22
Mezcal of Barril • <i>La Compañía Ejutla, Oaxaca</i> • 47% • Copper • Gregorio y Gonzalo Hernandez		
EL JOLGORIO CUIXE	\$14	\$22
Mezcal of Cuixe • <i>Santa Maria Zoquitlan, Oaxaca</i> • 47% • Copper • Ignacio Parada		
MEZCALOSFERA DE MEZCALOTECA - MADRECUIXE	\$15	\$24
Mezcal of Madrecuixe • <i>Miahuatlan, Oaxaca</i> • 53.39% • Copper • Margarito Cortés		
REAL MINERO CUISHE	\$15	\$24
Mezcal of Largo • <i>Santa Catarina Minas, Oaxaca</i> • 52.6% • Clay • Lorenzo Angeles Mendoza		
REAL MINERO LARGO	\$14	\$22
Mezcal of Largo • <i>Santa Catarina Minas, Oaxaca</i> • 47.8% • Clay • Lorenzo Angeles Mendoza		
REY CAMPERO CUISHE	\$9	\$15
Mezcal of Cuishe • <i>Candelaria Yegole, Oaxaca</i> • 48.8% • Copper • Rómulo Sánchez Parada		
REY CAMPERO MADRE CUISHE	\$9	\$15
Mezcal of Madre Cuishe • <i>Candelaria Yegole, Oaxaca</i> • 48.8% • Copper • Rómulo Sánchez Parada		
VAGO CUIXE	\$12	\$18
Mezcal of Cuixe • <i>Candelaria Yegole, Oaxaca</i> • 51.2% • Copper • Aquilino Garcia Lopez		
VAGO MADRECUIXE	\$12	\$18
Mezcal of Tobalá • <i>Miahuatlan, Oaxaca</i> • 51.6% • Copper • Emilio Jarquin Ramirez		



AGAVE RHODACANTHA

The species Agave Rhodacantha has an enormous distribution throughout Mexico's western states, spanning from Oaxaca in the south to Sonora in the north. These mezcals are the most floral and delicate of any on this list. The plants themselves are quite large, however, with diameter reaching 8 feet across. The species have a preference for foothills and pine forests.

	Half (¾ oz)	Standard (1½ oz)
MEZCALERO SPECIALTY BOTTLING #2	\$14	\$22
Mezcal of Dobadaan • <i>Santiago Matalan, Oaxaca</i> • 47.4% • Copper • Don Valente Angel		
REY CAMPERO MEXICANO	\$9	\$15
Mezcal of Mexicano & Espadin • <i>Candelaria Yegole, Oaxaca</i> • 47.9% • Copper • Rómulo Sánchez Parada		
SIEMBRA METL CENIZO	\$9	\$15
Mezcal of Cenizo • <i>Pino Bonito, Michoacan</i> • 48% • Copper • Emilio Vieyra Angel		
VAGO MEXICANO	\$10	\$16
Mezcal of Mexicano • <i>Candelaria Yegole, Oaxaca</i> • 50.1% • Copper • Aquilino Garcia Lopez		
WAHAKA "VINO DE MEZCAL" JALISCO IXTERO AMARILLO	\$16	\$26
Mezcal of Ixtero Amarillo • <i>Zapotitlán de Vadillo, Jalisco</i> • 48% • Copper & Wood • Macario Partida Ramos		

AGAVE POTATORUM

Potato rum? Sounds good to us, but Agave Potatorium is actually the biological classification of perhaps the noblest of agaves - Tobalá! Sweet, complex and with a finish you'll taste tomorrow. One taste of tobalá is often an awakening moment for newcomers to mezcal. Rare because of their preference for shady and rocky terrain, Tobalá can be difficult to find. But, the perseverance of Tobalá should be inspiring - their roots can even break through limestone rock! Their small size yields very little precious mezcal to go around, however. So sip sparingly and with respect...Tobalá is a privilege.



	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY TOBALA	\$14	\$22
Mezcal of Tobala • <i>Anonymous, Oaxaca</i> • 45% • Copper • Anonymous		
EL JOLGORIO TOBALÁ	\$14	\$22
Mezcal of Tobalá • <i>Santiago Matatlan, Oaxaca</i> • 47.9% • Copper • Gregorio Martinez Jarquin		
REY CAMPERO TOBALA	\$12	\$18
Mezcal of Tobala • <i>Candelaria Yegole, Oaxaca</i> • 48.3% • Copper • Rómulo Sánchez Parada		
VAGO TOBALÁ - EMILIO JARQUIN RAMIREZ	\$14	\$22
Mezcal of Tobalá • <i>Miahuatlan, Oaxaca</i> • 50.2% • Copper • Emilio Jarquin Ramirez		



AGAVE TEQUILANA

Most notably known for the production of tequila, Agave Tequilana is also distilled by mezcaleros with traditional mezcal processes, creating a spirit that more accurately resembles a predecessor to today's modern tequilas. The Tequilana Weber-based mezcals from Oaxaca are particularly interesting, since the species does not naturally grow in the state but was introduced over the past few decades to meet demand for tequila production in Jalisco. Since Oaxaca is not one of 5 states licensed to produce tequila, such previous activity was illegal and indicative of the industry hypocrisy.

	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY SAN LUIS DEL RIO AZUL	\$13	\$20
Mezcal of Tequilana Weber • <i>San Luis del Rio, Oaxaca</i> • 47% • Copper • Paciano Cruz Nolasco		

MISCELLANEOUS AGAVE

These agaves are so rare and uncommon, that they don't neatly fit into any of the agave species categories we have on this list. Pretty damn cool.



	Half (¾ oz)	Standard (1½ oz)
REY CAMPERO JABALI	\$12	\$18
Mezcal of Jabalí • <i>Candelaria Yegole, Oaxaca</i> • 49.2% • Copper • Rómulo Sánchez Parada		
REY CAMPERO SIERRA NEGRA	\$14	\$22
Mezcal of Sierra Negra • <i>Candelaria Yegole, Oaxaca</i> • 49% • Copper • Rómulo Sánchez Parada		
WAHAKA "VINO DE MEZCAL" DURANGO CENIZO	\$16	\$26
Mezcal of Cenizo • <i>Nombre de Dios, Durango</i> • 50% • Copper & Wood • Ventura Gallegos		
WAHAKA "VINO DE MEZCAL" ESTADO DE MEXICO VERDE	\$16	\$26
Mezcal of Verde • <i>Malinalco, Estado de Mexico</i> • 49% • Copper • Marcelino Pérez		
WAHAKA "VINO DE MEZCAL" NUEVO LEON DE CASTILLA	\$16	\$26
Mezcal of de Castilla with Pulque • <i>Santiago, Nuevo León</i> • 51% • Copper • Jorge Torres		
WAHAKA "VINO DE MEZCAL" SONORA LECHUGILLA	\$16	\$26
Mezcal of Lechugilla • <i>Milpillas, Sonora</i> • 51% • Copper, Modified Truck Radiator • Fidel Lagarda		
WAHAKA "VINO DE MEZCAL" OAXACA PENCA VERDE	\$18	\$30
Mezcal of Penca Verde • <i>Zimatlan, Oaxaca</i> • 47% • Clay • Valentin Celis		

ENSAMBLES

The Ensemble is an art rather than an agave. It's a technique used by the most skilled mezcaleros that allows them to assemble different agave varieties prior to roasting for one single batch. It's their knowledge of the raw material and the way it reacts to all the different stages of production in conjunction with the conceptualization of the final product that really gives them the ability to be brave, instinctual and masters of their craft. and somehow create something beautiful all at the same time.



	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY SAN PABLO AMEYALTEPEC	\$13	\$20
Mezcal of Papalote y Pizorra • <i>San Jose Rio Minas, Oaxaca</i> • 47% • Copper • Aurelio Gonzalez Tobon		
MEZCALERO NO. 17	\$12	\$18
Mezcal of Lumbre & Espadin • <i>San Baltazar Guelavila, Oaxaca</i> • 48% • Copper • Cirilo Hernandez		
MEZCALOSFERA DE MEZCALOTECA - FIVE VARIETALS	\$14	\$22
Mezcal of Tobalá, Verde, Madrecuixe, Cuixe, & Espadin • <i>Miahuatlan, Oaxaca</i> • 52.1% • Copper • Felipe Cortes		
MEZCALOSFERA DE MEZCALOTECA - THREE VARIETALS	\$13	\$20
Mezcal of Bicuixe, Madrecuixe, & Verde • <i>Miahuatlan, Oaxaca</i> • 48.29% • Copper • Emanuel Ramos		
REAL MINERO - FOUR VARIETAL	\$16	\$26
Mezcal of Barril, Espadin, Largo, & Tripon • <i>Santa Catarina Minas, Oaxaca</i> • 51.2% • Clay • Lorenzo Angeles Mendoza		
REY CAMPERO ESPADIN PULQUERO	\$14	\$22
Mezcal of Espadin & Salmiana • <i>Candelaria Yegole, Oaxaca</i> • 50.4% • Copper • Rómulo Sánchez Parada		
VAGO - TEXAS RELEASE	\$13	\$20
Mezcal of Tobala & Mexicano • <i>Candelaria Yegole, Oaxaca</i> • 51.7% • Copper • Aquilino Garcia Lopez		



RAICILLA

Raicilla is simply another term for mezcal used in the Western portion of Jalisco. Many will try to more specifically define this mezcal as an agave spirit that is separate from mezcal, but this is neither legally correct or an accurate way of thinking of the spirit. Some will say that it is made from a specific agave, but like all agaves it is produced from many local agaves. Other will say it is sour. This may be because of the humid environment and resulting bacteria activity in the area. Again, all mezcals are impacted by their environment. Simply put, raicilla is mezcal by a different name.

	Half (¾ oz)	Standard (1½ oz)
LA VENENOSA COSTA DE JALISCO	\$10	\$16
Raicilla of Amarillo Grande & Chico Aguilar • <i>Llano Grande, El Tuito, Jalisco</i> • 45.5% • Higuera Blanca Wood • Alberto Hernandez		
LA VENENOSA SUR DE JALISCO	\$10	\$16
Raicilla of Criolla & Cenizo Silvestre • <i>San Juan Espanatica, Tuxpan, Jalisco</i> • 47% • Clay • Arturo Campos		
LA VENENOSA TUTSI	\$18	\$30
Tutsi of Masparillo • <i>Masparillo, Jalisco</i> • 43.3% • Copper, Wood • Rafeail Carrillo Pizano		

SOTOL

Sotol is not technically an agave spirit - It is a an Agavaceae, or cousin of agave, and it has a intensely grassy flavor unique to this spirit. It is formally recognized in the states of Chihuahua, Coahuila, and Durango.



CLANDE - CD MADERA

Sotol of Dasyliirion Wheeleri • *CD Madera, Chihuahua* • 49.2% • Stainless Steel • Bienvenido Fernández

Half (¾ oz)	Standard (1½ oz)
\$12	\$18

CLANDE - CHORRERAS

Sotol of Dasyliirion Leiophyllum • *Chorreras, Chihuahua* • 53.4% • Copper • Eduardo Arrieta

\$12	\$18
------	------



PECHUGA & DISTILLERY INFUSIONS

"Pechuga" is mezcal that is infused with fruits and spices and re-distilled with a piece of meat, most commonly chicken breast suspended in the still. The suspended breast or other meat acts as a natural filter the mezcal passes through and balances the fruit and other spices. While this may sound unusual, it is reflective of the nature of the mezcalero as a farmer. Today, as mezcal becomes a more global spirit, the concept of infusing and redistilling mezcal is an ongoing experiment with other tasty results.

DEL MAGUEY PECHUGA

Mezcal of Espadin with Chicken, Plum, Apple, Plantain, Pineapple, White Rice & Almond • *Santa Catarina Minas, Oaxaca* • 49% • Clay
• Florencio Carlos Sarmiento & Vasquez Brothers

Half (¾ oz)	Standard (1½ oz)
\$16	\$26

DON MATEO DE LA SIERRA PECHUGA

Mezcal of Cenizo with Deer & Turkey • *Pino Bonito, Michoacan* • 45% • Copper with Pine & Oyamel • Emilio Vieyra Angel

\$12	\$18
------	------

REAL MINERO PECHUGA

Mezcal of Espadin with Chicken, Plantain, Criollo, Apple, Pineapple, Almond, Raisin, White Rice, Anise, & Cinnamon
• *Santa Catarina Minas, Oaxaca* • 51.9% • Clay • Lorenzo Angeles Mendoza

\$15	\$24
------	------

VAGO ELOTE

Elote-Infused Mezcal of Espadin • *Candelaria Yegole, Oaxaca* • 50.8% • Copper • Aquilino Garcia Lopez

\$8	\$13
-----	------

WAHAKA "VINO DE MEZCAL" GUERRERO CUPREATA BORREGO

Mezcal of Cupreata with Lamb • *Chilapa, Guerrero* • 48% • Copper & Wood • Moises Calzada

\$18	\$30
------	------

TEQUILA

Tequila, the most well-known of agave spirits, is made from the Tequilana Weber, or Blue Agave, species of agave. Traditionally, the pinas of the plant are roasted in brick ovens, crushed, fermented, and distilled. Like any agave plant, the area in which the Blue Agaves are grown has a significant impact on their flavor. We only serve tequilas at The Pastry War from producers firmly devoted to tradition. Blanco Tequilas are unaged. Reposados are aged between two months and a year. Añejo tequilas are aged between one and three years, and Extra Añejos are aged for longer than three years.



	Half (¾ oz)	Standard (1½ oz)
ARTE NOM SELECCIÓN DE 1146 AÑEJO	\$10	\$16
Tequila • <i>Atotonilco El Alto, Jalisco</i> • 40% • Copper • Enrique Fonseca		
EL TESORO PLATINUM	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
EL TESORO REPOSADO	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
EL TESORO AÑEJO	\$9	\$15
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
EL TESORO PARADISO EXTRA AÑEJO	\$13	\$20
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
EL TESORO 80TH ANNIVERSARY EXTRA AÑEJO	\$16	\$26
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
FORTALEZA BLANCO	\$9	\$15
Tequila • <i>Tequila, Jalisco</i> • 40% • Copper • Guillermo Erickson Sauza		
FORTALEZA BLANCO - STILL STRENGTH	\$10	\$16
Tequila • <i>Tequila, Jalisco</i> • 40% • Copper • Guillermo Erickson Sauza		
FORTALEZA REPOSADO	\$10	\$16
Tequila • <i>Tequila, Jalisco</i> • 40% • Copper • Guillermo Erickson Sauza		
FORTALEZA AÑEJO	\$12	\$18
Tequila • <i>Tequila, Jalisco</i> • 40% • Copper • Guillermo Erickson Sauza		
G4 PLATA	\$8	\$13
Tequila • <i>Tequila, Jalisco</i> • 40% • Copper • Felipe Camerena		
ORGULLO BLANCO	\$6	\$10
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
ORGULLO REPOSADO	\$8	\$13
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
ORGULLO AÑEJO	\$8	\$13
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
PUEBLO VIEJO BLANCO	\$4	\$7
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
PUEBLO VIEJO BLANCO - HIGH PROOF	\$6	\$10
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
PUEBLO VIEJO REPOSADO	\$5	\$8
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		

TEQUILA CONTINUED...



	Half (¾ oz)	Standard (1½ oz)
SIEMBRA AZUL "VALLES" ANCESTRAL	\$14	\$22
Tequila (Produced as Mezcal) • <i>El Arenal, Jalisco</i> • 49% • Copper & Stainless • Salvador Rosales Torres		
SIEMBRA AZUL BLANCO	\$6	\$10
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper & Stainless • Sergio Cruz		
SIEMBRA AZUL "VALLES" BLANCO	\$8	\$13
Tequila • <i>El Arenal, Jalisco</i> • 40% • Copper & Stainless • Salvador Rosales Torres		
SIEMBRA AZUL "VALLES" HIGH-PROOF	\$9	\$15
Tequila • <i>El Arenal, Jalisco</i> • 46% • Copper & Stainless • Salvador Rosales Torres		
SIEMBRA AZUL "ELISA" EXTRA AÑEJO	\$13	\$20
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper & Stainless • Sergio Cruz		
SIETE LEGUAS BLANCO	\$8	\$13
Tequila • <i>Atotonilco El Alto, Jalisco</i> • 40% • Copper • Arturo Valle-Salcedo		
SIETE LEGUAS REPOSADO	\$9	\$15
Tequila • <i>Atotonilco El Alto, Jalisco</i> • 40% • Copper • Arturo Valle-Salcedo		
SIETE LEGUAS AÑEJO	\$10	\$16
Tequila • <i>Atotonilco El Alto, Jalisco</i> • 40% • Copper • Arturo Valle-Salcedo		
TAPATIO BLANCO	\$5	\$9
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TAPATIO BLANCO 110	\$9	\$15
Tequila • <i>Arandas, Jalisco</i> • 55% • Copper • Carlos Camerena		
TAPATIO AÑEJO	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TAPATIO EXCELENCIA	\$16	\$26
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TEQUILA CABEZA	\$5	\$9
Tequila • <i>Arandas, Jalisco</i> • 55% • Copper • Carlos Camerena		
TEQUILA OCHO PLATA - PUERTE DEL AIRE	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TEQUILA OCHO REPOSADO - EL REFUGIO	\$9	\$15
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TEQUILA OCHO AÑEJO - LA TATILLA	\$10	\$16
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TEQUILA OCHO EXTRA AÑEJO - SAN AUGUSTIN	\$16	\$26
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		



Illustrations by Rafael Ruíz obtained from CONABIO
(Comisión Nacional para del Conocimiento y Uso de la Biodiversidad).