



## 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)
<b>ALIPÚS SAN BALTAZAR</b> .....	\$6	\$10
Mezcal of Espadín • <i>San Baltazar Guelavila, Oaxaca</i> • 48% • Copper • Don Cosmé Hernandez		
<b>ALIPÚS SAN LUIS DEL RIO</b> .....	\$6	\$10
Mezcal of Espadín • <i>San Luis del Rio, Oaxaca</i> • 47.5% • Copper • Baltazar Cruz Gomez		
<b>ALIPÚS SANTA ANA DEL RIO</b> .....	\$6	\$10
Mezcal of Espadín • <i>Santa Ana del Rio, Oaxaca</i> • 47.9% • Copper • Eduardo Hernandez		
<b>DEL MAGUEY CHICHICAPA</b> .....	\$9	\$15
Mezcal of Espadín • <i>Chichicapa, Oaxaca</i> • 46% • Copper • Faustino Garcia Vasquez		
<b>DEL MAGUEY ESPADIN ESPECIAL</b> .....	\$13	\$20
Mezcal of Espadín • <i>Anonymous, Oaxaca</i> • 45% • Copper • Anonymous		
<b>DEL MAGUEY MINERO</b> .....	\$9	\$15
Mezcal of Espadín • <i>Santa Catarina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
<b>DEL MAGUEY SAN JOSE RIO MINAS</b> .....	\$9	\$15
Mezcal of Espadín • <i>San Jose Rio Minas, Oaxaca</i> • 48% • Copper • Roberto Gutierrez Ramirez		
<b>DEL MAGUEY SAN LUIS DEL RIO</b> .....	\$9	\$15
Mezcal of Espadín • <i>San Luis del Rio, Oaxaca</i> • 47% • Copper • Pacioano Cruz Nolasco		
<b>DEL MAGUEY SAN LUIS DEL RIO - STAGS LEAP CABERNET CASK</b> .....	\$29	\$48
Mezcal of Espadín • <i>San Luis del Rio, Oaxaca</i> • 42% • Copper • Pacioano Cruz Nolasco		
<b>DEL MAGUEY SANTA DOMINGO ALBARRADAS</b> .....	\$10	\$16
Mezcal of Espadín • <i>Santa Domingo, Oaxaca</i> • 48% • Copper • Espiridion Morales Luis		
<b>DEL MAGUEY VIDA</b> .....	\$4	\$7
Mezcal of Espadín • <i>San Luis del Rio, Oaxaca</i> • 42% • Copper • Pacioano Cruz Nolasco		
<b>REY CAMPERO ESPADIN</b> .....	\$5	\$9
Mezcal of Espadín • <i>Candelaria Yegole, Oaxaca</i> • 48% • Copper • Rómulo Sánchez Parada		
<b>VAGO ESPADIN</b> .....	\$6	\$10
Mezcal of Espadín • <i>Candelaria Yegole, Oaxaca</i> • 50.8% • Copper • Aquilino Garcia Lopez		
<b>VAGO ESPADIN EN BARRO</b> .....	\$8	\$13
Mezcal of Espadín • <i>Sola de Vega, Oaxaca</i> • 52.7% • Clay • Salomon Rey Rodriguez		
<b>WAHAKA "VINO DE MEZCAL" ESPADIN EN VIDRIO</b> .....	\$19	\$32
Mezcal of Espadín Rested in Glass for 8 Years • <i>Zoquitlan, Oaxaca</i> • 51% • Copper • Justino Rios Martinez		
<b>WAHAKA "VINO DE MEZCAL" PUEBLA ESPADILLA</b> .....	\$16	\$26
Mezcal of Espadilla • <i>Zoyatla, Puebla</i> • 48.5% • Clay, Oak & 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 mezcaderos 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 mezcaderos who are producing a local spirit, Tuxca, from them as well.

	Half (¾ oz)	Standard (1½ oz)
<b>DEL MAGUEY ARROQUEÑO</b> .....	\$9	\$15
Mezcal of Arroqueño • <i>Santa Catarina Minas, Oaxaca</i> • 2013 • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
<b>EL JOLGORIO ARROQUEÑO</b> .....	\$14	\$22
Mezcal of Arroqueño • <i>Miahuatlan, Oaxaca</i> • 2013 • 49% • Copper • Pedro Vasquez		
<b>REAL MINERO ARROQUEÑO</b> .....	\$13	\$20
Mezcal of Arroqueño • <i>Santa Catarina Minas, Oaxaca</i> • 2015 • 47.9% • Clay • Lorenzo Angeles Mendoza		
<b>WAHAKA "VINO DE MEZCAL" JALISCO AZUL TELCRUZ</b> .....	\$16	\$26
Mezcal of Azul Telcruz • <i>Zapotitlán de Vadillo, Jalisco</i> • 2014 • 48% • Copper & Wood • Macario Partida Ramos		
<b>VAGO ARROQUENO</b> .....	\$12	\$18
Mezcal of Arroqueno • <i>Sola de Vega, Oaxaca</i> • 52.2% • Clay • Salomon Rey Rodriguez		
<b>MEZCALERO NO. 15</b> .....	\$12	\$18
Mezcal of Sierra Negra • <i>San Luis del Rio, Oaxaca</i> • 47.2% • Copper • Baltazar Cruz Gonzales		

## 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 mezcaderos. 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)
<b>DEL MAGUEY WILD PAPALOME</b> .....	\$9	\$15
Mezcal of Papalome • <i>Teozacoalco, Oaxaca</i> • 45% • Stainless, Clay & Carrizo (Mexican Bamboo) • Fernando Caballero Cruz		
<b>MEZCALERO NO.12</b> .....	\$8	\$12
Mezcal of Cupreata • <i>San Miguel del Monte, Michoacan</i> • 46.3% • Copper with Pine & Oyamel • Emilio Vieyra		
<b>SIEMBRA METL MICHOCAN CUPREATA</b> .....	\$8	\$12
Mezcal of Cupreata • <i>Pino Bonito, Michoacan</i> • 46% • Copper with Pine & Oyamel • Emilio Vieyra		
<b>WAHAKA "VINO DE MEZCAL" GUERRERO PAPALOTE</b> .....	\$19	\$32
Mezcal of PapaloTe • <i>Tlacotenco, Guerrero</i> • 51% • Copper, Wood • Artemio Garcia 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)
<b>DEL MAGUEY WILD TEPEXTATE</b> .....	\$9	\$15
Mezcal of Tepeztate • <i>Anonymous</i> • 45% • Copper • Anonymous		
<b>EL JOLGORIO TEPEXTATE</b> .....	\$13	\$20
Mezcal of Tepeztate • <i>Zoquitlán, Oaxaca</i> • 47% • Copper • Ignacio Parada		
<b>REY CAMPERO TEPEXTATE</b> .....	\$13	\$20
Mezcal of Tepeztate • <i>Candelaria Yegole, Oaxaca</i> • 48.2% • 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 Karwinskii'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 mezcals freaks worldwide.



	Half (¾ oz)	Standard (1½ oz)
<b>DEL MAGUEY BARRIL</b> .....	\$12	\$18
Mezcal of Barril • <i>Santa Catarina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
<b>DEL MAGUEY MADRECUIXE</b> .....	\$12	\$18
Mezcal of Barril • <i>San Luis del Rio, Oaxaca</i> • 47% • Copper • Paciano Cruz Nolasco		
<b>EL JOLGORIO BARRIL</b> .....	\$12	\$18
Mezcal of Barril • <i>La Compañía Ejutla, Oaxaca</i> • 47% • Copper • Gregorio y Gonzalo Hernandez		
<b>EL JOLGORIO MADRECUIXE</b> .....	\$12	\$18
Mezcal of Madre cuixe • <i>Santa Maria Zoquitlan, Oaxaca</i> • 47% • Copper • Ignacio Parada		
<b>MEZCALERO SPECIALTY BOTTLING NO. 1</b> .....	\$13	\$20
Mezcal of Madre cuixe • <i>Santiago Matatlan, Oaxaca</i> • 49.6% • Copper • Alberto Ortiz		
<b>REAL MINERO BARRIL</b> .....	\$12	\$18
Mezcal of Barril • <i>Santa Catarina Minas, Oaxaca</i> • 49.9% • Clay • Lorenzo Angeles Mendoza		
<b>REAL MINERO LARGO</b> .....	\$13	\$20
Mezcal of Largo • <i>Santa Catarina Minas, Oaxaca</i> • 47.8% • Clay • Lorenzo Angeles Mendoza		
<b>REY CAMPERO MADRECUISHE</b> .....	\$7	\$12
Mezcal of Madre Cuishe • <i>Candelaria Yegole, Oaxaca</i> • 48.6% • Copper • Rómulo Sánchez Parada		
<b>VAGO CUIXE</b> .....	\$9	\$15
Mezcal of Cuixe • <i>Candelaria Yegole, Oaxaca</i> • 52.1% • Copper • Aquilino Garcia Lopez		



## 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)
<b>REY CAMPERO MEXICANO</b> .....	\$7	\$12
Mezcal of Mexicano & Espadin • <i>Candelaria Yegole, Oaxaca</i> • 48.6% • Copper • Rómulo Sánchez Parada		
<b>SIEMBRA METL CENIZO</b> .....	\$8	\$14
Mezcal of Cenizo • <i>Pino Bonito, Michoacan</i> • 48% • Copper • Emilio Vieyra Angel		
<b>VAGO MEXICANO</b> .....	\$8	\$13
Mezcal of Mexicano • <i>Candelaria Yegole, Oaxaca</i> • 50.1% • Copper • Aquilino Garcia Lopez		
<b>WAHAKA "VINO DE MEZCAL" ESTADO DE MEXICO VERDE</b> .....	\$16	\$26
Mezcal of Verde • <i>Malinalco, Estado de Mexico</i> • 49% • Copper • Marcelino Perez		
<b>WAHAKA "VINO DE MEZCAL" JALISCO IXTERO AMARILLO</b> .....	\$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 Potatorum is actually the biological classification of perhaps the noblest of agaves - Tobilá! 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, Tobilá can be difficult to find. But, the perseverance of Tobilá 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...Tobilá is a privilege.



	Half (¾ oz)	Standard (1½ oz)
<b>DEL MAGUEY TOBALA</b> .....	\$13	\$20
Mezcal of Tobala • <i>Anonymous, Oaxaca</i> • 45% • Copper • Anonymous		
<b>FIDENCIO TOBALA</b> .....	\$15	\$24
Mezcal of Tobala • <i>Santiago Matatlan, Oaxaca</i> • 49.4% • Copper • Enrique Jiménez		
<b>EL JOLGORIO TOBALÁ</b> .....	\$15	\$24
Mezcal of Tobilá • <i>Santiago Matatlan, Oaxaca</i> • 48.5% • Copper • Gregorio Martínez Jarquín		
<b>REY CAMPERO TOBALA</b> .....	\$10	\$16
Mezcal of Tobala • <i>Candelaria Yegole, Oaxaca</i> • 48.9% • Copper • Rómulo Sánchez Parada		
<b>VAGO TOBALÁ EN BARRO</b> .....	\$13	\$20
Mezcal of Tobilá • <i>Sola de Vega, Oaxaca</i> • 49.5% • Clay • Salomon Rey Rodríguez		
<b>VAGO TOBALÁ</b> .....	\$13	\$20
Mezcal of Tobilá • <i>Candelaria Yegole, Oaxaca</i> • 52.1% • Copper • Aquilino García López		



## 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)
<b>DEL MAGUEY SAN LUIS DEL RIO AZUL</b> .....	\$9	\$15
Mezcal of Tequilana Weber • <i>San Luis del Río, Oaxaca</i> • 47% • Copper • Paciano Cruz Nolasco		
<b>WAHAKA "VINO DE MEZCAL" MICHOACAN AZUL</b> .....	\$16	\$26
Mezcal of Tequilana Weber • <i>Río de Parras, Michoacán</i> • 50% • Copper & Oak • María Elena Pérez		

## 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)
<b>DON MATEO DE LA SIERRA ALTO</b> .....	\$7	\$12
Mezcal of Inaequidens • <i>Pino Bonito, Michoacán</i> • 48% • Copper with Pine and Oyamel • Emilio Vieyra Ángel		
<b>REY CAMPERO JABALI</b> .....	\$9	\$15
Mezcal of Jabalí • <i>Candelaria Yegole, Oaxaca</i> • 49% • Copper • Rómulo Sánchez Parada		
<b>WAHAKA "VINO DE MEZCAL" DURANGO CENIZO</b> .....	\$16	\$26
Mezcal of Cenizo • <i>Nombre de Dios, Durango</i> • 63% • Copper & Wood • Ventura Gallegos		
<b>WAHAKA "VINO DE MEZCAL" NUEVO LEON DE CASTILLA</b> .....	\$16	\$26
Mezcal of de Castilla with Pulque • <i>Santiago, Nuevo León</i> • 51% • Copper • Jorge Torres		
<b>WAHAKA "VINO DE MEZCAL" SONORA LECHUGILLA</b> .....	\$16	\$26
Mezcal of Lechugilla • <i>Milpillas, Sonora</i> • 49% • Modified Truck Radiator • Fidel Lagarda		
<b>WAHAKA "VINO DE MEZCAL" OAXACA PENCA VERDE</b> .....	\$19	\$32
Mezcal of Penca Verde • <i>Zimatlan, Oaxaca</i> • 47% • Clay • Valentín Celis		

## ENSAMBLES

The Ensamble 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)
<b>ALIPÚS SAN MIGUEL Y SOLA</b> .....	\$9	\$15
Mezcal of Espadín (80%) & Arroqueño (20%) • <i>San Miguel, Sola de Vega, Oaxaca</i> • 48.9% • Clay • Felix Garcia & Leonardo Rojas		
<b>DEL MAGUEY SAN PEDRO TAVICHE</b> .....	\$9	\$15
Mezcal of Espadín, Tepeztate & Tobala • <i>Santa Maria la Pila, Oaxaca</i> • 49% • Copper • Don Alberto "Beto" Hernandez Luis		
<b>MEZCALERO NO. 11</b> .....	\$8	\$12
Mezcal of Madrecuishe, Mexicano & Espadín • <i>Bramaderos, Miahuatlán de Porfirio Díaz, Oaxaca</i> • 47.3% • Copper • Alberto Ortiz		
<b>MEZCALERO NO. 13</b> .....	\$9	\$14
Mezcal of Tobala & Tepextate • <i>San Luis del Rio, Oaxaca</i> • 47.3% • Copper • Don Luis Cruz		
<b>MEZCALOSFERA DE MEZCALOTECA NO. 11</b> .....	\$14	\$22
Mezcal of Tobala (50%) & Madrecuishe (50%) • <i>Miahuatlan, Oaxaca</i> • 52.6% • Copper • Felipe Cortes		
<b>VAGO ENSAMBLE DE BARRO</b> .....	\$9	\$16
Mezcal of Espadín (54%), Coyote (36%) & Cerudo (10%) • <i>Sola de Vega, Oaxaca</i> • 50.8% • Clay • Salomon Rey Rodriguez		
<b>VAGO COBRE Y BARRO - BOTTLED EXCLUSIVELY FOR THE PASTRY WAR</b> .....	\$8	\$13
Mezcal of Espadín (50%), Tepeztate (25%) & Cuixe (25%) • <i>Candelaria Yegolé, Oaxaca</i> • 53.9% • Copper Distilled & Rested 31 Days in Cántaros (Clay) • Aquilino Garcia Lopez		
<b>WAHAKA "VINO DE MEZCAL" ENSAMBLE</b> .....	\$17	\$28
Mezcal of Arroqueño, Madrecuishe, & Cuixe • <i>Miahuatlan, Oaxaca</i> • 47% • Copper • Jose 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)
<b>LA VENENOSA COSTA DE JALISCO</b> .....	\$10	\$16
Raicilla of Amarillo Grande & Chico Aguilar • <i>Llano Grande, El Tuito, Jalisco</i> • 45.5% • Higuera Blanca Wood • Alberto Hernandez		
<b>LA VENENOSA SIERRA DEL TIGRE DE JALISCO</b> .....	\$12	\$18
Raicilla of Bruto Silvestre • <i>Tienda Nueva, La Manzanilla de la Paz, Jalisco</i> • 46% • Clay • Luis Contreras		
<b>LA VENENOSA SUR DE JALISCO</b> .....	\$10	\$16
Raicilla of Criolla & Cenizo Silvestre • <i>San Juan Espanatica, Tuxpan, Jalisco</i> • 47% • Clay • Arturo Campos		

## BACANORA & SOTOL

Bacanora is a legally recognized agave spirit from the State of Sonora. Traditionally, it is crafted in a manner similar to mezcal, and the terroir from the region results in a spirit that is frequently acidic. Sotol, on the other hand, is not technically an agave spirit - It is an Agavaceae, or cousin of agave, and it has an intensely grassy flavor unique to this spirit. It is formally recognized in the states of Chihuahua, Coahuila, and Durango.



	Half (¾ oz)	Standard (1½ oz)
<b>LA NINA DE MEZCAL BACANORA</b> .....	\$8	\$12
Bacanora of Espadín • <i>La Cueva, Sonora</i> • 48% • Copper • Rafael Encinas		



## 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.

	Half (¾ oz)	Standard (1½ oz)
<b>DEL MAGUEY IBÉRICO</b> .....	<b>\$16</b>	<b>\$26</b>
Mezcal of Espadín with Ibérico Ham, Plum, Apple, Plantain, Pineapple, White Rice & Almond • <i>Santa Catarina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
<b>DEL MAGUEY PECHUGA</b> .....	<b>\$16</b>	<b>\$26</b>
Mezcal of Espadín with Chicken, Plum, Apple, Plantain, Pineapple, White Rice & Almond • <i>Santa Catarina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
<b>DON MATEO DE LA SIERRA PECHUGA</b> .....	<b>\$9</b>	<b>\$15</b>
Mezcal of Cenizo with Deer & Turkey • <i>Pino Bonito, Michoacan</i> • 45% • Copper with Pine & Oyamel • Emilio Vieyra Angel		
<b>EL JOLGORIO PECHUGA</b> .....	<b>\$14</b>	<b>\$22</b>
Mezcal of Wild Espadín with Guajolote (Creole Turkey Rooster) and Fruit • <i>Santiago Matatlan, Oaxaca</i> • 48% • Copper • Valentín Cortes y Gregorio Martinez Jarquin		
<b>FIDENCIO PECHUGA</b> .....	<b>\$10</b>	<b>\$16</b>
Mezcal of Espadín with Chicken, Apples, Bananas, Guava, Pineapple & Quince • <i>Santiago Matatlan, Oaxaca</i> • 47.3% • Copper • Valentín Cortes y Gregorio Martinez Jarquin		
<b>REAL MINERO PECHUGA</b> .....	<b>\$16</b>	<b>\$26</b>
Mezcal of Espadín with Chicken, Plantain, Criollo, Apple, Pineapple, Almond, Raisin, White Rice, Anise, & Cinnamon • <i>Santa Catarina Minas, Oaxaca</i> • 51.7% • Clay • Lorenzo Angeles Mendoza		
<b>VAGO ELOTE</b> .....	<b>\$8</b>	<b>\$13</b>
Elote-Infused Mezcal of Espadín • <i>Candelaria Yegole, Oaxaca</i> • 50.6% • Copper • Aquilino Garcia Lopez		
<b>WAHAKA "VINO DE MEZCAL" GUERRERO CUPREATA BORREGO</b> .....	<b>\$19</b>	<b>\$32</b>
Mezcal of Cupreata with Lamb • <i>Chilapa, Guerrero</i> • 48% • Copper & Wood • Moises Calzada		
<b>WAHAKA "VINO DE MEZCAL" PECHUGA DE GAILLINA CON MOLE POBLANO</b> .....	<b>\$16</b>	<b>\$26</b>
Mezcal of Espadilla with Mole Poblano Chicken • <i>Zoyatla, Puebla</i> • 52.5% • Clay, Oak & Copper • Asunción Matilde		
<b>WAHAKA "VINO DE MEZCAL" PECHUGA DE LECHON Y MOLE POBLANO</b> .....	<b>\$16</b>	<b>\$26</b>
Mezcal of Espadilla with Mole Poblano Pork • <i>Zoyatla, Puebla</i> • 57% • Clay, Oak & Copper • Asunción Matilde		

## 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)
<b>ARTE NOM SELECCIÓN DE 1580 PLATA</b> .....	\$7	\$12
Tequila • <i>Jesús-María, Jalisco</i> • 40% • Copper • Gabriel López-Garibay		
<b>ARTE NOM SELECCIÓN DE 1414 REPOSADO</b> .....	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper/Stainless • Sergio Cruz		
<b>ARTE NOM SELECCIÓN DE 1146 AÑEJO</b> .....	\$9	\$15
Tequila • <i>Atotonilco El Alto, Jalisco</i> • 40% • Copper • Enrique Fonseca		
<b>EL TESORO PLATINUM</b> .....	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>EL TESORO REPOSADO</b> .....	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>EL TESORO AÑEJO</b> .....	\$9	\$15
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>EL TESORO PARADISO</b> .....	\$18	\$28
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>FORTALEZA BLANCO</b> .....	\$9	\$15
Tequila • <i>Tequila, Jalisco</i> • 40% • Copper • Guillermo Erickson Sauza		
<b>FORTALEZA REPOSADO</b> .....	\$12	\$18
Tequila • <i>Tequila, Jalisco</i> • 40% • Copper • Guillermo Erickson Sauza		
<b>FORTALEZA AÑEJO</b> .....	\$15	\$24
Tequila • <i>Tequila, Jalisco</i> • 40% • Copper • Guillermo Erickson Sauza		
<b>ORGULLO BLANCO</b> .....	\$5	\$9
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
<b>ORGULLO REPOSADO</b> .....	\$6	\$10
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
<b>ORGULLO AÑEJO</b> .....	\$7	\$12
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
<b>PUEBLO VIEJO BLANCO</b> .....	\$4	\$7
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
<b>PUEBLO VIEJO REPOSADO</b> .....	\$5	\$8
Tequila • <i>Acatic, Jalisco</i> • 40% • Stainless Steel • Mario Echanove Carillo		
<b>SIEMBRA AZUL "VALLES" BLANCO</b> .....	\$6	\$10
Tequila • <i>El Arenal, Jalisco</i> • 40% • Copper & Stainless • Salvador Rosales Torres		
<b>SIEMBRA AZUL "SURO" REPOSADO</b> .....	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper & Stainless • Sergio Cruz		
<b>SIEMBRA AZUL "VALLES" REPOSADO</b> .....	\$7	\$12
Tequila • <i>El Arenal, Jalisco</i> • 40% • Copper & Stainless • Salvador Rosales Torres		
<b>SIEMBRA AZUL "VALLES" HIGH-PROOF</b> .....	\$7	\$12
Tequila • <i>El Arenal, Jalisco</i> • 46% • Copper & Stainless • Salvador Rosales Torres		

## TEQUILA CONTINUED...



	Half (¾ oz)	Standard (1½ oz)
<b>SIETE LEGUAS BLANCO</b> .....	\$6	\$10
Tequila • <i>Atotonilco El Alto, Jalisco</i> • 40% • Copper • Arturo Valle-Salcedo		
<b>SIETE LEGUAS REPOSADO</b> .....	\$7	\$12
Tequila • <i>Atotonilco El Alto, Jalisco</i> • 40% • Copper • Arturo Valle-Salcedo		
<b>SIETE LEGUAS AÑEJO</b> .....	\$8	\$13
Tequila • <i>Atotonilco El Alto, Jalisco</i> • 40% • Copper • Arturo Valle-Salcedo		
<b>SIETE LEGUAS D'ANTANO EXTRA AÑEJO</b> .....	\$21	\$35
Tequila • <i>Atotonilco, Jalisco</i> • 40% • Copper • Arturo Valle-Salcedo		
<b>TAPATIO BLANCO</b> .....	\$4	\$7
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TAPATIO BLANCO 110</b> .....	\$7	\$12
Tequila • <i>Arandas, Jalisco</i> • 55% • Copper • Carlos Camerena		
<b>TAPATIO REPOSADO</b> .....	\$5	\$8
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TAPATIO AÑEJO</b> .....	\$6	\$10
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TAPATIO EXCELENCIA</b> .....	\$18	\$30
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TEQUILA CABEZA</b> .....	\$4	\$7
Tequila • <i>Arandas, Jalisco</i> • 55% • Copper • Carlos Camerena		
<b>TEQUILA OCHO PLATA - LA LATILLA</b> .....	\$7	\$12
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TEQUILA OCHO REPOSADO - LA MAGUEYERA</b> .....	\$9	\$15
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TEQUILA OCHO REPOSADO - LA LATILLA</b> .....	\$9	\$15
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TEQUILA OCHO AÑEJO - EL PUERTOCITO</b> .....	\$12	\$18
Mezcal • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TEQUILA OCHO AÑEJO - SAN AUGUSTIN</b> .....	\$19	\$32
Mezcal • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TEQUILA OCHO AÑEJO - LOS FRESNOS</b> .....	\$12	\$18
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
<b>TEQUILA OCHO AÑEJO - LA MAGUEYERA</b> .....	\$12	\$18
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		



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