



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		
DEL MAGUEY CHICHICAPA	\$9	\$15
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 JOSE RIO MINAS	\$13	\$20
Mezcal of Espadín • <i>San Jose Rio Minas, Oaxaca</i> • 48% • Copper • Roberto Gutierrez Ramire		
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	\$18	\$30
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 mezcal from the Arroqueño plant. It is a giant plant, growing up to 10 feet wide and dwarfing mezcaleros 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 mezcaleros who are producing a local spirit, Tuxca, from them as well.



	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY ARROQUEÑO	\$14	\$22
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		
REY CAMPERO SIERRA NEGRA	\$14	\$22
Mezcal of Sierra Negra • <i>Candelaria Yegole, Oaxaca</i> • 49% • Copper • Rómulo Sánchez Parada		

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 mezcaleros. 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 • Teozacoalco, Oaxaca • 45% • Stainless, Clay & Carrizo (Mexican Bamboo) • Fernando Caballero Cruz		
SIEMBRA METL MICHUACAN CUPREATA	\$8	\$13
Mezcal of Cupreata • Pino Bonito, Michoacan • 46% • Copper with Pine & Oyamel • Emilio Vieyra		
WAHAKA "VINO DE MEZCAL" GUERRERO CUPREATA	\$16	\$26
Mezcal of Cupreata • Tetitlán de la Lima, Guerrero • 47% • Copper • Moisés Calzada Rendón		
WAHAKA "VINO DE MEZCAL" GUERRERO PAPALOTE	\$18	\$30
Mezcal of Papalote • Tlacotenca, Guerrero • 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)
DEL MAGUEY WILD TEPEXTATE	\$13	\$20
Mezcal of Tepeztate • Anonymous • 45% • Copper • Anonymous		
EL JOLGORIO TEPEXTATE	\$15	\$24
Mezcal of Tepeztate • Santa Maria Zoquitlan, Oaxaca • 48% • Copper • Reynaldo Altamirano		
REY CAMPERO TEPEXTATE	\$13	\$20
Mezcal of Tepeztate • Candelaria Yegole, Oaxaca • 49% • Copper • Romulo Sanchez Parada		
VAGO TEPEXTATE	\$10	\$16
Mezcal of Tepeztate • Candelaria Yegole, Oaxaca • 52% • Copper • A		

AGAVE POTATORUM

Potato rum? Sounds good to us, but Agave Potatorum is actually the biological classification of perhaps the nobalíst of agaves - Tosalá! Sweet, complex and with a finish you'll taste tomorrow. One taste of tosalá is often an awakening moment for newcomers to mezcal. Rare because of their preference for shady and rocky terrain, Tosalá can be difficult to find. But, the perseverance of Tosalá 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...Tosalá is a privledge.



	Half (¾ oz)	Standard (1½ oz)
DEL MAGUEY TOBALÁ	\$14	\$22
Mezcal of Tosalá • Anonymous, Oaxaca • 45% • Copper • Anonymous		
EL JOLGORIO TOBALÁ	\$14	\$22
Mezcal of Tosalá • Santiago Matatlan, Oaxaca • 47.9% • Copper • Gregorio Martinez Jarquin		
LOS NAHUALES "STILL STRENGTH" TOBALÁ	\$16	\$26
Mezcal of Tosalá • Santiago Matatlan, Oaxaca • 53% • Copper • Karina Abad Rojas		
VAGO TOBALÁ - EMILIO JARQUIN RAMIREZ	\$14	\$22
Mezcal of Tosalá • Miahuatlan, Oaxaca • 50.2% • Copper • Emilio Jarquin Ramirez		

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		
DEL MAGUEY MADRECUIXE	\$14	\$22
Mezcal of Madrecuixe • <i>San Luis Del Rio, Oaxaca</i> • 47% • Copper • Paciano Cruz Nolasco, Marcos Cruz Mendez		
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% • Refrescador • Margarito Cortés		
MEZONTE - TEPE	\$14	\$24
Destilado de Agave Cenizo • <i>Jalisco, Nayarit & Durango</i> • 48% • Copper, Clay • Aciano Mendoza		
REY CAMPERO CUISHE	\$14	\$22
Mezcal of Madre Cuishe • <i>Candelaria Yegole, Oaxaca</i> • 49.5% • 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		



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)
REY CAMPERO MEXICANO	\$9	\$15
Mezcal of Mexicano • <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		



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		



SOTOL

Sotol is not technically an agave spirit - It is 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.

	Half (¾ oz)	Standard (1½ oz)
CLANDE SOTOL BEINVENIDO	\$12	\$18
Sotol of Dasyilirion Wheeleri • <i>CD Madera, Chihuahua</i> • 46.5% • Stainless Steel • Bienvenido Fernandez		
CLANDE SOTOL BIENVENIDO ENSAMBLE	\$12	\$18
Sotol of Dasyilirion Wheeleri & Agave Churique • <i>CD Madera, Chihuahua</i> • 50.5% • Stainless Steel • Bienvenido Fernandez		
CLANDE SOTOL LUPE LUPEZ	\$12	\$18
Sotol of Dasyilirion Wheeleri • <i>CD Madera, Chihuahua</i> • 47.4% • Stainless Steel • Lupe Lopez		
HIGUERA - CEDROSANUM	\$8	\$13
Sotol of Dasyilirion Cedrosanum • <i>Aldama, Chihuahua</i> • 43.4% • Copper • Gerardo Ruelas		
HIGUERA - LEIOPHULLUM	\$8	\$13
Sotol of Dasyilirion Leiophyllum • <i>Aldama, Chihuahua</i> • 43.4% • Copper • Gerardo Ruelas		
HIGUERA - WHEELERI	\$8	\$13
Sotol of Dasyilirion Wheeleri • <i>Aldama, Chihuahua</i> • 43.4% • Copper • Gerardo Ruelas		

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 seperate from mezcal, but this is neither legally correct or an accurate way of thinking of the spirit. Some will say that 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 Mexicano • <i>Llano Grande, El Tuito, Jalisco</i> • 45.5% • Copper • Alberto Hernandez		
LA VENENOSA SIERRA DEL TIGRE	\$13	\$20
Raicilla of Bruto • <i>Manzanilla de la Paz, Jalisco</i> • 46.5% • Clay • Luis Contreras		
LA VENENOSA SIERRA OCCIDENTAL DEL JALISCO	\$13	\$20
Raicilla of Maximiliana • <i>Mascota, Jalisco</i> • 42% • Copper, Clay • Ruben Pena Fuentes		
LA VENENOSA SUR DE JALISCO	\$10	\$16
Raicilla of Espadin • <i>Jalisco</i> • 47% • Clay • Macario Partida		
LA VENENOSA TUTSI	\$19	\$34
Tutsi of Mai • <i>Tatei Kie, Jalisco</i> • 41.1% • Copper, Wood • Rafaeil Carrillo Pizano		
LA VENENOSA PUNTAS	\$14	\$26
Raicilla of Maximiliana • <i>Jacales, Jalisco</i> • 63% • Steel • Gerado Penó		
MEZONTE- RACILLA JAPO	\$14	\$22
Raicilla of Amarillo • <i>Cabo Corrientes, Jalisco</i> • 47% • Copper, Clay • Hildegardo Joya		

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)
ALIPUS DESTILADO EN BARRO	\$8	\$13
Mezcal of Arroqueno & Espadin • <i>Sola de Vega, Oaxaca</i> • 47% • Copper • Leonardo Rojas		
DEL MAGUEY SAN PABLO AMEYALTEPEC	\$13	\$20
Mezcal of Tepextate and Tobala • <i>San Jose Rio Minas, Oaxaca</i> • 47% • Copper • Aurelio Gonzalez Tobon		
DERRUMBES MICHOACAN	\$12	\$18
Mezcal of Alto, Cupreata • <i>Tzitzio, Michoacan</i> • 46% • Clay, Rested in Glass • J. Guadalupe Perez		
LOS NAHUALES SPECIAL EDITION NO. 1	\$12	\$18
Mezcal of Cuishe, Sierrudo • <i>Santiago, Matalan, Oaxaca</i> • 48% • Copper • Karina Abad Rojas		
LOS NAHUALES SPECIAL EDITION NO. 2	\$12	\$18
Mezcal of Cirial, Espadin • <i>Santiago, Matalan, Oaxaca</i> • 47% • Copper • Karina Abad Rojas		
LOS NAHUALES SPECIAL EDITION NO. 3	\$16	\$16
Mezcal of Espadin, Sierrudo, Tepeztate, Tobala • <i>Santiago, Matalan, Oaxaca</i> • 47% • Copper • Karina Abad Rojas		
MEZCALERO NO. 17	\$14	\$22
Mezcal of Lumbre & Espadin • <i>San Baltazar Guélavila, Jalisco</i> • 48% • Copper • Cirilo Hernandez		
MEZCALERO NO. 18	\$13	\$20
Mezcal of Mexicano, Espadin, Bicuishe & Madrecuisse • <i>Santa Maria La Pila, Jalisco</i> • 47% • Copper • Valente Angel		
MEZCALERO NO. 19	\$13	\$20
Mezcal of Espadin & Cirial • <i>San Luis del Rio, Jalisco</i> • 47.8% • Copper • Balatazar Cruz Gomez		
MEZCALERO NO. 21	\$13	\$20
Mezcal of Cirial, Tepextate & Tobala • <i>San Luis del Rio, Jalisco</i> • 48% • Copper • Balatazar Cruz Gomez		
MEZCALOSFERA DE MEZCALOTECA - FIVE VARIETALS	\$14	\$22
Mezcal of Tobalá, Verde, Madrecuisse, Cuixe, & Espadin • <i>Miahuatlan, Oaxaca</i> • 52.1% • Copper, Refrescador • Felipe Cortes		
MEZCALOSFERA DE MEZCALOTECA - FOUR VARIETALS	\$16	\$26
Mezcal of Madrecuisse, Bicuisse, Tobaxiche and Tepextate • <i>Miahuatlan, Oaxaca</i> • 51.12% • Copper, Refrescador • Emanuel Ramos		
MEZCALOSFERA DE MEZCALOTECA - THREE VARIETALS	\$13	\$20
Mezcal of Bicuisse, Madrecuisse, & Verde • <i>Miahuatlan, Oaxaca</i> • 48.29% • Refrescador • Emanuel Ramos		
MEZCALOSFERA DE MEZCALOTECA - TWO VARIETALS	\$13	\$20
Mezcal of Espadin, Jabali • <i>Miahuatlan, Oaxaca</i> • 47.71% • Refrescador • Emanuel Ramos		
MEZONTE- JALISCO- SANTOS JUAREZ	\$14	\$22
Destilado de Agave Alineño & Cimarron • <i>Toliman, Jalisco</i> • 47% • Copper, Clay • Santos Juarez		
MEZONTE- JALISCO- LORENZO VIRGEN	\$14	\$22
Destilado de Agave Ixtero Amarillo & Cenizo • <i>Chancuellar, Jalisco</i> • 47% • Copper • Lorenzo Virgen		
REY CAMPERO ESPADIN PULQUERO	\$14	\$22
Mezcal of Espadin & Salmiana • <i>Candelaria Yegole, Oaxaca</i> • 50.4% • Copper, Clay • Rómulo Sánchez Parada		
REY CAMPERO JABALI + TEPEZTATE	\$14	\$22
Mezcal of Jabali & Tepeztate • <i>Candelaria Yegole, Oaxaca</i> • 4% • Copper • Rómulo Sánchez Parada		
VAGO ENSAMBLE EN BARRO	\$13	\$20
Mezcal of Espadin, Coyote, Cerrudo • <i>Sola de Vega, Oaxaca</i> • 4% • Clay • Salomon Rey Reodriguez		



PECHUGA & PECHUGA-STYLES

"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)
DEL MAGUEY PECHUGA	\$17	\$28
Mezcal of Espadin with Chicken, Plum, Apple, Plantain, Pineapple, White Rice & Almond • <i>Santa Catarina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento & Vasquez Brothers		
DEL MAGUEY IBERICO	\$17	\$28
Mezcal of Espadin with Iberico Ham, Plum, Apple, Plantain, Pineapple, White Rice & Almond • <i>Santa Catarina Minas, Oaxaca</i> • 49% • Clay • Florencio Carlos Sarmiento		
DON MATEO DE LA SIERRA PECHUGA	\$12	\$18
Mezcal of Cenizo with Deer & Turkey • <i>Pino Bonito, Michoacan</i> • 45% • Copper with Pine & Oyamel • Emilio Vieyra Angel		
EL JOLGORIO PECHUGA	\$16	\$26
Mezcal of Espadin with Turkey Breast • <i>Santiago Matatlan, Oaxaca</i> • 47% • Copper • Gregorio Hernandez, Ignacia Parada, Valentin Cortes		
MEZCALOSFERA ESPADIN CON CAFE	\$16	\$26
Mezcal of Espadin with Coffee • <i>Miahuatlan, Oaxaca</i> • 47.11% • Refrescador • Margarito Cortes		
MEZCALOSFERA ESPADIN CON CACAO	\$16	\$26
Mezcal of Espadin with Coffee • <i>Miahuatlan, Oaxaca</i> • 52.34% • Refrescador • Margarito Cortes		
MEZCALOSFERA ESPADIN CON MANGO Y CHILE HABANERO	\$16	\$26
Mezcal of Espadin with Mango and Chile • <i>Miahuatlan, Oaxaca</i> • 53.1% • Refrescador • Margarito Cortes		
REAL MINERO PECHUGA	\$15	\$24
Mezcal of Espadin with Chicken, Plantain, Criollo, Apple, Pineapple, Almond, Raisin, White Rice, Anise, & Cinnamon • <i>Santa Catarina Minas, Oaxaca</i> • 51.9% • Clay • Lorenzo Angeles Mendoza		
VAGO ELOTE	\$8	\$13
Elote-Infused Mezcal of Espadin • <i>Candelaria Yegole, Oaxaca</i> • 50.8% • Copper • Aquilino Garcia Lopez		
WAHAKA "VINO DE MEZCAL" GUERRERO CUPREATA BORREGO	\$18	\$30
Mezcal of Cupreata with Lamb • <i>Chilapa, Guerrero</i> • 48% • Copper & Wood • Moises Calzada		

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)
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	\$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> • 46% • 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		
G4 EXTRA AÑEJO	\$14	\$26
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	\$9	\$15
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		
SIEMBRA AZUL BLANCO	\$6	\$10
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper & Stainless • Sergio Cruz		
SIEMBRA AZUL AÑEJO	\$14	\$22
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper & Stainless • Sergio Cruz		
SIEMBRA AZUL SURO REPOSADO 12th ANNIVERSARY	\$14	\$22
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper & Stainless • Sergio Cruz		
SIEMBRA AZUL SURO EXTRA AÑEJO	\$14	\$22
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper & Stainless • Sergio Cruz		



TEQUILA CONTINUED...

	Half (¾ oz)	Standard (1½ oz)
SIEMBRA "VALLES" BLANCO	\$8	\$13
Tequila • <i>El Arenal, Jalisco</i> • 40% • Copper & Stainless • Salvador Rosales Torres		
SIEMBRA "VALLES" HIGH-PROOF	\$9	\$15
Tequila • <i>El Arenal, Jalisco</i> • 46% • Copper & Stainless • Salvador Rosales Torres		
SIEMBRA "VALLES" REPOSADO	\$9	\$15
Tequila • <i>El Arenal, Jalisco</i> • 40% • Copper & Stainless • Salvador Rosales Torres		
SIEMBRA "VALLES" ELISA EXTRA AÑEJO SINGLE BARREL, BARREL-PROOF	\$15	\$26
Tequila • <i>El Arenal, Jalisco</i> • 40% • Copper & Stainless • Salvador Rosales Torres		
SIEMBRA "VALLES" ANCESTRAL	\$14	\$22
Tequila (Produced as Mezcal) • <i>El Arenal, Jalisco</i> • 49% • Copper & Stainless • Salvador Rosales Torres		
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 REPOSADO	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TAPATIO AÑEJO	\$16	\$26
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 LOS PATOS	\$8	\$13
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TEQUILA OCHO REPOSADO LOS PATOS	\$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 2009- SAN AUGUSTIN	\$24	\$42
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		
TEQUILA OCHO EXTRA AÑEJO 2014- LA MAGUEYERA	\$24	\$42
Tequila • <i>Arandas, Jalisco</i> • 40% • Copper • Carlos Camerena		



Illustrations by Rafael Ruíz obtained from CONABIO
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