

TEQUILAS

BLANCO/PLATA

Blanco or plata (silver) tequila is generally unaged and bottled right after distillation, but it may be aged for two months or less in stainless tanks or neutral oak barrels before bottling.

123 Organic "Uno" - Highlands.....	11
<i>All organic and all natural. Earthy, citrusy and herbal.</i>	
Corazon - Highlands.....	12
<i>Sweet and oily, black pepper and asparagus.</i>	
Don Julio - Highlands.....	15
<i>Don Julio claims rights to the title of "first luxury tequila brand." Lemon, grapefruit, black pepper.</i>	
El Jimador - Well.....	8
<i>Made by Casa Herradura, this is their entry-level tier. It's the best selling tequila in Mexico. Fresh, lively, citrusy.</i>	
El Mayor - Highlands.....	9
<i>Creamy mouthfeel, hints of pepper, floral notes</i>	
Espolon - Highlands.....	9
<i>Named for the spur on the foot of a rooster. The distiller plays rock music in the distillery to "inspire" the agave. Floral, tropical, peppery.</i>	
Fortaleza - Lowlands.....	13
<i>Owned by the family that originally founded Sauza (since sold) and grown on their family estate. Dried berries, cardamom, citrus</i>	
Goza - Lowlands.....	10
<i>Goza is Atlanta-owned, but this is an estate tequila. Double distilled and triple filtered, this is a very smooth blanco.</i>	
Herradura - Lowlands.....	10
<i>Produced on Hacienda San José del Refugio, this all estate blanco is actually rested in barrels for 45 days before bottling for extra character. Made by a female master distiller, a rarity in Mexico. Wild-yeast fermented, this tequila picks up citrus notes from fruit trees on the property.</i>	
José Cuervo Tradicional	9
<i>Finished at freezing temperatures to produce a crisper flavor, this tequila was designed to be served as a chilled shot.</i>	
Milagro - Highlands.....	9
<i>Estate grown and triple distilled. Spicy nose, herbal and vegetal.</i>	
Ocho, "Puerto del Air," 2016 - Highlands.....	14
<i>Ocho is the very first vintage-dated tequila, made from a single estate. Lily, banana skin, rose water, coffee and pink pepper.</i>	
Partida - Lowlands.....	12
<i>Cooked in state of the art stainless steel ovens, rather than brick, to produce a cleaner taste. Softly floral, fresh citrus, tropical fruits.</i>	
Pasote - Highlands.....	11
<i>These tequilas are inspired by Aztec warriors, who were known to be fierce, courageous and uncompromising. Clean but creamy, with hints of white pepper.</i>	
Tanteo Jalapeno - Lowlands.....	10
<i>We mostly frown on "flavored" tequilas, but this pure infusion of earthy Lowlands tequila with the spice of pure jalapeno won us over.</i>	
Tanteo Habanero - Lowlands.....	10
<i>See above, but with habaneros...even spicier!</i>	
Tapatio - Highlands.....	9
<i>The name is a slang for "man from Guadalajara." Higher ABV so flavor comes through in cocktails.</i>	

REPOSADO

Reposado tequila is aged for more than two months but less than one year in oak barrels of any size. Reposado is considered by many tequila connoisseurs to be the most compelling expression of tequila.

123 Organic "Dos" - Highlands.....	14
<i>Vanilla, anise and citrus, very versatile.</i>	
1800 Reposado	9
<i>Aged in French and American oak for 6 months. Buttery, mildly smokey</i>	
Cazadores - Highlands.....	9
<i>Cazadores means "hunter." Light, ethereal and peppery.</i>	
Don Julio - Highlands.....	16
<i>Stone fruit, nuts, caramel apples.</i>	
El Jimador - well.....	8
<i>Made by Casa Herradura. Buttery, almond, vanilla and spice.</i>	
El Tesoro - Highlands.....	15
<i>Mellow wood, mustard seed/dill, candied almonds</i>	
Espolon - Highlands.....	9
<i>Aged 6 months in American oak barrels. Brown spices, caramel, fudge.</i>	
Fortaleza - Lowlands.....	15
<i>Owned by the family that originally founded Sauza (since sold) and grown on their family estate. Honey, lemon butter, figs, baking spices.</i>	
Goza Reposado - Highlands.....	10
<i>Atlanta owned. Aged for six months in white oak barrels. Caramel, vanilla, honey, oak.</i>	
Gran Centenario - Highlands.....	10
<i>Made at Hacienda Los Camichines and aged in brand-new French oak. The best of the Gran Centenario line-up.</i>	
Gran Centenario Rosangel - Highlands.....	10
<i>A reposado tequila aged in used port barrels and infused with hibiscus.</i>	
Herradura - Lowlands.....	11
<i>This is widely believed to be the first reposado tequila introduced to the world in 1974. Aged for 11 months in oak, this reposado is nearly an añejo. This is what everyone drinks in Guadalajara.</i>	
Herradura Double Barrel Reposado - Lowlands.....	12
<i>A single barrel of Herradura Reposado, selected especially for The El Felix, then aged for an additional 2 months in a new American oak barrel. A Ford Fry exclusive.</i>	
Jose Cuervo Tradicional	9
<i>This limited production tequila spends 2 to 6 months in white oak.</i>	
Lunazul Reposado - Lowlands.....	9
<i>This property is owned by the Beckmann family, the original owners of Jose Cuervo, who retained their agave fields when the Cuervo brand was sold.</i>	
Ocho, "Puerto del Aire," 2016 - Highlands.....	15
<i>From the same vineyard and vintage as the Plata. Aromas of kefir lime, pine, green olive and flavors of fresh grass, green pear, and toffee.</i>	
Partida - Lowlands.....	14
<i>Aged for 4 months in used Jack Daniels barrels. Called the "new benchmark" for reposado tequila by spirits critic F. Paul Pacult. Honey, hazelnut, saw dust, almond.</i>	
Pasote Reposado - Highlands.....	13
<i>Fruit forward, floral, with toffee and vanilla.</i>	
Sparkle Donkey	8
<i>A blend of highland and lowland agave, fermented longer and oxygenated for extra smoothness. Aged for 8 months in used bourbon barrels.</i>	
Tapatio Reposado - Highlands.....	9
<i>Tapatio sets the bar for old-style tequila making, rapidly disappearing as the industry modernizes. Apple, pepper, honey and spice.</i>	

I'm goin' where the sun keeps shinin'
Through the fallin' rain
Going where the weather suits my clothes

Bankin' off the northeast winds
Sailin' on summer breeze
Skippin' over the ocean like a stone



AÑEJO

Añejo tequilas are aged for at least one year but less than three years in small oak barrels, often single-use whiskey barrels from the U.S.

- 123 Organic "Tres" - Highlands**..... 16
18 months in white oak barrels gives notes of caramel, chocolate, herbs and wood oils.
- Chinaco - Tamaulipas** 18
The distillery that produces Chinaco was the first to petition the Mexican government to make tequila outside Jalisco. Aged 30 months in used Scotch and bourbon barrels, this añejo drinks like a fine cognac.
- Corazon - Highlands**..... 18
Spends two years in barrel. Sherry-like, spiced apple, briny, sweet oak.
- Correlejo - Highlands** 10
The bottle is red, which signifies prosperity in Mexico. Jalapeño, pencil lead, toffee, cardamom, white pepper.
- Don Julio - Highlands**..... 17
Aged for 18 months in American oak barrels. Grapefruit, mandarin, wild honey.
- Don Julio 1942 - Highlands** 35
Aged for a minimum of 2 ½ years in small oak barrels. Made as a tribute to the year founder Don Julio González first started making tequila. Almonds, chocolate, cinnamon, vanilla, toffee. A powerhouse.
- El Jimador - Lowlands**..... 9
Rich, hazelnut, cinnamon, cherry.
- El Tesoro** 16
Made using totally traditional methods and aged in used bourbon barrels for 2-3 years. Well balanced between oak, pepper and citrus.
- Espolon - Highlands**..... 12
Smooth, roast agave, butterscotch
- Fortaleza - Lowlands**..... 22
Aged between two to three years in oak, this añejo is rich but not sweet. Soft vanilla, buttery, floral, fruity agave.
- Goza Añejo - Highlands** 11
Atlanta owned. Warm, cinnamon, brown sugar, honey.
- Herradura - Lowlands** 12
Aged in barrel for 2 years, twice the time required by law. Nutty, toasted oak, dried fruit.
- Lunazul Primero - Lowlands** 9
Aged for 18 months in American oak barrels, then filtered 8 times for a crystal clear color. Cherry, apple, vanilla, floral and eucalyptus notes.
- Ocho, "La Latilla," 2015 - Highlands** 17
Aromas of pineapple, old wood and cinnamon meet flavors of stewed fruit, cocoa and earth.
- Partida - Lowlands**..... 16
Aged for 18 months in used Jack Daniels barrels. Cherry, almond, dried fruit, banana.
- Puro Verde - Lowlands** 13
100% organic. Mellowed in used Bourbon barrels for 18 months. Appealing for a single-malt drinker.

EXTRA AÑEJO

Extra Añejo was added as a tequila category in 2006. These tequilas must be aged for a minimum of three years in oak barrels.

- 123 Organic El Diablito - Highlands** 30
Single-estate tequila aged for 40 months in barrel. Vanilla, black pepper, chewy agave, creamy texture, citrus forward.
- El Mayor - Highlands** 22
Made by a 4th generation distiller and aged 3 ½ years. Caramel, dark chocolate, hazelnut.
- Jose Cuervo Reserva de la Familia** 35
This was the world's first Extra Añejo tequila.

MEZCAL

While tequila is produced only in the state of Jalisco (and very limited areas in a few other states) and only from the Blue Weber Agave plant, Mezcal can be produced in any one of 7 states in Mexico, most often in Oaxaca, and it can be made from numerous different varieties of agave. Joven mezcal is bottled after distillation, unaged. Like tequila, reposado and añejo mezcals are aged in barrel before release. Most mezcal is hand-crafted by small producers, using very traditional methods. The piñas are roasted underground, in pit ovens over hot rocks. This is where mezcal gets its distinctive smoky flavor. The piñas are then crushed using a stone wheel, and the juice is fermented in clay or copper pots, which also adds to the rustic flavor.

- Alipus Joven - San Baltazar**..... 11
100% agave espadin, produced in the village of San Baltazar. Fermented in pine vats. Candy, coconut, earth.
- Bahnez - Oaxaca (well)**..... 8
Honey, ginger, banana, tangerine.
- Bozal Ensemble - Guerrero**..... 12
An "ensemble" blend of Espadin, wild Barril and wild Mexicano agaves. The name Bozal means "wild and untamed." Light but complex, viscous.
- Del Maguey Vida - San Luis del Rio**..... 10
Single village mezcal designed to be very mixable. A great entry point to enjoying mezcal. Honey, ginger, banana, tangerine.
- Del Maguey Minero Single Village - Santa Catarina Minas**..... 20
Made in a mountain pass village at 5500 ft. elevation. The result is an intensely fruity mezcal. Flowers, figs, burnt honey, lemon.
- El Buho - Oaxaca** 12
El Buho is a dark, mystical owl in Mexican folklore. This is a 5th generation family recipe, a cleaner style of mezcal not masked by smoke. Salty, savory, minty.
- Fidencio Joven Pechuga - Santiago Metatlán** 25
Pechuga mezcal sees a third distillation in the presence of quince, apples, bananas, pineapples and guava... and a whole chicken breast!
- Gracias a Dios Espadin Joven - Oaxaca** 10
Fruity, slightly astringent, citrusy and sweet
- Mezcalero No. 16 - Oaxaca**..... 20
The #16 bottling of this mezcal line is made from semi-wild madrecoixte agave.
- Scorpion Añejo**..... 13
A real scorpion in every bottle! Leather, tobacco, oil, lime and mint.
- Sombra Joven**..... 10
Unaged Oaxacan mezcal. Jalapeño, tomato, pepper spice.



The Amazing Agave Plant

To be considered tequila, by law, a spirit must be made from only Blue Weber Agave, and only within the state of Jalisco, Mexico (with very limited exceptions). Tequila's expense comes from the length of time required before harvesting a mature agave (seven to ten years), as well as the artisanal and hand-crafted production methods. To this day, agave piñas must be hand-harvested, one by one, by jimadors. Tequilas from the highlands of Jalisco tend to be fruitier and sweeter, while tequilas from the lowlands are often earthier. All tequilas listed are 100% agave.