



BLANCO/ SILVER



Blanco tequila, also known as silver or white tequila, is a type of tequila that is typically unaged or aged for a very short period (less than two months) in stainless steel or neutral oak barrels. This minimal aging process allows blanco tequila to retain the pure, vibrant flavors of the blue agave plant from which it's made.

- Adictivo.** Agave, citrus, herbaceous, smooth, sweet. 9
- Ambhar.** Crisp, smooth, citrusy, peppery and slightly sweet finish. 8
- Casa Azul.** Agave, ripe fruit, herbs, smooth minerals. 11
- Casamigos.** Citrus, vanilla, sweet agave, smooth finish. 10
- Cava de Oro.** Agave, citrus, coconut, smooth finish. 9
- Centenario.** Pear, lime, citrus, black pepper, smooth oak. 8
- Centinela.** Fresh, herbal, slightly sweet, with a crisp, peppery finish. 8
- Cincoro.** Agave, citrus, vanilla, pepper, smooth finish 12
- Clase Azul.** Agave, orange, vanilla, mint, smooth. 24
- Corralejo.** Agave, lime, pepper, herbal, crisp. 9
- Don Fulano.** Herbal, citrusy, peppery, smooth, mineral finish. 10
- Don Julio.** Citrus, agave, pepper, crisp finish. 9
- Don Ramon** Agave, cinnamon, salt, jalapeño. 8
- El Tesoro.** Fresh and vibrant, hints of citrus. 10
- Husong's.** Crisp, earthy, slightly sweet, smooth, peppery finish. 8
- Herradura.** Agave, citrus, green apple, smooth. 9
- J.C. Tradicional.** Agave, pepper, citrus, crisp finish. 7
- J.C. Reserva de la Familia.** Agave, citrus, floral, smooth spice. 12
- Lalo.** Agave, citrus, cinnamon, smooth finish. 9
- Maestro Dobel.** Agave, caramel, vanilla, citrus, smooth. 9
- MiJenta.** Agave, citrus, floral, honey, crisp. 10
- Milagro.** Agave, citrus, pepper, herbal, smooth. 9
- Padre azul.** Agave, citrus, vanilla, pineapple, smooth. 14
- Patron.** Citrus, agave, pepper, smooth finish. 10
- Patron Cielo.** Smooth, citrusy, herbal, with a light, peppery finish. 22
- Tequila Ocho** Fresh agave, citrus, peppery, smooth, lingering finish. 9
- Terramana.** Citrus, agave, vanilla, smooth finish. 8
- Tres Generaciones.** Agave, herbal, smooth, light, crisp. 9
- Volando.** fresh agave, citrus zest, and a subtle peppery finish 10
- 1800.** Agave, pepper, citrus, smooth finish. 8



REPOSADO



Tequila reposado, or "rested" tequila, is aged in oak barrels for 2 to 12 months, giving it a light golden hue and a smooth, balanced profile. Unlike blanco, it mellows the sharp agave edge with notes of vanilla, caramel, and oak, often accented by hints of citrus, honey, or spice. Crafted from 100% blue Weber agave, its aroma blends cooked agave with subtle wood and fruit undertones. The aging process softens its bite, making it ideal for sipping neat, on the rocks

- Adictivo.** Rich caramel, creamy vanilla, toasted oak, agave sweetness. 10
- Ambhar.** Rich caramel, oak, vanilla, with a smooth, spiced finish. 10
- Casamigos.** Caramel, vanilla, oak, sweet agave; smooth, medium finish. 12
- Cava de Oro.** Caramel, oak, agave, vanilla; smooth, sweet finish. 10
- Centenario.** Toasted vanilla, rich oak, sweet agave, hint of cinnamon. 9
- Centinela.** Smooth caramel, oak, vanilla, with a warm, spicy finish. 10
- Cincoro.** Creamy vanilla, caramel, toasted oak, spice; smooth, long finish 16
- Clase Azul.** vanilla, caramel, agave, nutmeg; velvety, extended finish. 28
- Corralejo.** Bright citrus, fresh agave, soft vanilla, oak. 10
- Don Fulano** Rich, caramel, oak, smooth, spiced, and lingering finish. 12
- Don Julio.** Smooth vanilla, toasted oak, sweet agave, subtle honey. 11
- El Tesoro** Light vanilla and caramel from the oak. 13
- Gran Coramino.** Toasted oak, roasted agave, stone fruit. 14
- Herradura.** Bright citrus, fresh agave, soft vanilla, oak. 10
- Hussong's.** Vanilla, caramel, oak, agave, citrus, honey, smooth finish 9
- J.C. Tradicional.** Agave, oak, vanilla, caramel, spice, warm finish. 8
- J.C. Reserva de la Familia.** Oak, vanilla, agave, caramel. 16
- Komos Rosa.** Agave, vanilla flavor; smooth, rich finish. 14
- Maestro Dobel.** Caramel, vanilla, oak, agave; smooth finish. 10
- Mijenta.** Agave, cacao flavor; long, smooth finish. 12
- Milagro.** Oak, agave flavor; smooth, spicy finish. 10
- Padre Azul.** Vanilla, caramel flavor; sweet, smooth finish. 17
- Patron.** Oak, citrus flavor; smooth, sweet finish 12
- Patron El Alto.** Agave, citrus, vanilla, smooth, woody finish. 25
- Tequila Ocho.** Oak, caramel, vanilla, smooth, spicy, lingering finish. 11
- Tres Generaciones.** Initial Spiciness, Toasted oak, herbal, agave, 10
- Terramana.** Vanilla, oak flavor; smooth, rich finish. 9
- Volando.** earthy agave sweetness, gentle spice, and subtle vanilla warmth. 12
- 1800.** Caramel, spice flavor; smooth, warm finish. 9



AÑEJO



Tequila Añejo is aged 1-3 years in oak barrels, offering a rich, amber hue. Its flavor profile deepens with notes of caramel, vanilla, and toasted wood, often complemented by hints of spice, dried fruit, or chocolate. The aging process smooths out the agave's sharpness, creating a complex, velvety texture. The finish is typically long and warm, with lingering sweetness and subtle smokiness. This style appeals to those who enjoy sipping tequila like a fine whiskey or cognac, balancing bold flavors with refined elegance.

- Adictivo.** Rich caramel, oak flavor; smooth, lingering sweet finish. 13
- Ambhar** caramel, vanilla, and citrus flavors smooth, lingering finish. 13
- Casa Azul.** caramel, vanilla, smooth lingering finish. 20
- Casamigos.** Vanilla, spice flavor; smooth, sweet finish. 15
- Cava de Oro.** Toasted oak, honey flavor; smooth, sweet finish. 13
- Centenario.** Caramel, almond flavor; warm, silky finish. 10
- Centilena.** caramel, vanilla, oak, dried fruit, smooth finish. 12
- Chaquira.** Caramel, vanilla, oak; smooth, spicy finish. 35
- Cincoro.** Butterscotch, spice flavor; long, dark chocolate finish. 22
- Clase Azul.** Toffee, dried fruit flavor; velvety, long finish. 75
- Corralejo.** Caramel, pear flavor; smooth, peppery finish. 12
- Don Fulano.** banana, citrus, dried fruits, spices, honey, warm finish. 16
- Don Julio.** Vanilla, honey flavor; smooth, warm finish. 13
- Don Ramon swarovski.** dried fruit, agave, cinnamon, smooth finish. 60
- El Tesoro** Toffee, molasses, and warm vanilla. 15
- Gran Coramino.** Oak, butterscotch, cacao; long, sweet finish. 18
- Gran Corralejo** Flavors of sweet agave, toffee, and dried fruits. 27
- Herradura.** Caramel, spice flavor; rich, lingering finish. 12
- Hussong's.** Caramel, vanilla flavor; smooth, oaky finish. 12
- J.C.Tradicional.** Oak, spice flavor; warm, smooth finish. 10
- Komos.** Dark chocolate, fruit flavor; rich, smooth finish 25
- Maesro Dobel.** Nutty, caramel flavor; smooth, spicy finish. 12
- MiJenta.** Vanilla, caramel, spice; smooth, short finish. 35
- Milagro.** Citrus, floral, oak; smooth, warm finish. 12
- Padre Azul.** Vanilla, chocolate, caramel; long, smooth finish. 20
- Patron.** Oak, vanilla, raisin; smooth, sweet finish. 15
- Roca Patron** Smooth and mellow; vanilla, caramel, oak, and spice. 15.50
- Tequila Ocho.** caramel, vanilla, spice; smooth, lingering finish. 12
- Terramana.** Oak, vanilla, roasted agave; smooth, sweet finish. 10
- Tres Generaciones.** Brown sugar, soft oak, clean agave. 12
- 1800.** Toffee, spice, oak; smooth, warm finish. 12



EXTRA AÑEJO

Extra Añejo tequila is aged over three years in oak barrels, yielding a deep amber color and complex, smooth flavor. It offers rich notes of caramel, vanilla, and toasted oak, often with hints of spice, dried fruit, or chocolate. The extended aging softens the agave's bite, creating a velvety texture akin to fine whiskey or cognac.

- Adictivo.** Sweet, oaky flavor; warm, spicy finish. 16
- Avion 44.** caramel, vanilla flavor; long, spicy finish. 30
- Cava de oro.** cinnamon, maple flavor; smooth, lingering finish. 16
- Centenario Leyenda** caramel, spice flavor; warm, oaky finish. 30
- Clase Azul Gold.** fig, cocoa, dark chocolate, fruity finish. 60
- Codigo 1530.** Toasted oak, caramel flavor; smooth, warm finish. 40
- Compoveda.** Sweet vanilla, oak flavor; smooth, lasting finish. 30
- Corralejo 1821.** Spicy caramel flavor; warm, oaky finish. 30
- Don Julio 1942.** Caramel, vanilla flavor; smooth, warm finish. 35
- Don Ramon swarovski.** Smooth, fruity, elegant pepper finish. 75
- Gran Corralejo.** Caramel, oak flavor; silky, woody finish. 28
- Gran Centenario gallardo.** Complex, fruity, smooth, long finish. 60
- Herradura legend.** Toffee, spice flavor; warm, smooth finish. 30
- Herradura 150.** Cocoa, oak flavor; rich, smooth finish. 75
- Herradura suprema.** Vanilla, fruit flavor; long, silky finish. 45
- J.C. Reserva De La Familia.** Caramel, honey; sweetness finish. 35
- Rey sol.** Caramel, vanilla flavor; smooth, spicy finish. 40
- Komos.** Dark chocolate, vanilla flavor; smooth, rich finish. 40
- 1800 Milenio.** Nutty, caramel flavor; warm, oaky finish. 35



TEQUILA FLIGHTS

1oz pour



Our tequila flights are brought to you for an experience designed to demonstrate the distinction and quality of tequila. Allowing you to find the difference in silver, reposado and anejo by aging affects such as flavor and aroma.

Clase Azul 65

Silver/Reposado/Anejo

Reserva De La Familia 30

Silver/Resposado/Ex Anejo

Don Fulano 20

Silver/Reposado/Anejo

Padre Azul 25

Silver/Reposado/Anejo

Casamigos 20

Silver/Reposado/Anejo

Centenario 15

Silver/Reposado/Añejo

Adictivo 18

Silver/Reposado/Anejo

El Tesoro 20

Silver/Reposado/Anejo

Cava de Oro 16

Silver/Reposado/Anejo

Tequila Ocho 16

Silver/Reposado/Anejo



CRISTALINO



Tequila Cristalino is a clear tequila, typically añejo or extra añejo, filtered to remove color while retaining aged flavors. The process, often using charcoal, preserves the rich, complex notes—like caramel, vanilla, or oak—from barrel aging, but results in a crystal-clear appearance. It combines the smoothness and depth of aged tequila with the crisp, clean look of a blanco. Popularized in Mexico, it's ideal for sipping or mixing, offering a unique balance of tradition and innovation, appealing to those who enjoy both aesthetics and flavor in their tequila.

- J.C.Reserva de la familia.** Vanilla, stone fruit, smooth finish. 30
- Casa Dragones.** Vanilla, citrus flavor; smooth, crisp finish. 40
- Maestro Dobel 50.** Creamy fig, vanilla flavor, spicy finish. 30
- Don Julio 70.** Citrus, vanilla flavor; crisp, silky finish. 14
- Gran Centenario.** Honey, oak flavor; smooth, clean finish. 12
- Gran coramino.** Vanilla, caramel flavor; bright, smooth finish. 12
- Herradura ultra.** Agave, spice flavor; crisp, warm finish. 12
- J.C.tradicional.** Peppery, citrus flavor; clean, smooth finish. 12
- Komos.** Vanilla, pineapple flavor; smooth, mineral finish. 16
- MiJenta.** Floral, citrus flavor; crisp, silky finish. 12
- 1800.** Caramel, spice flavor; smooth, clear finish. 14

MEZCAL

Mezcal is a traditional Mexican spirit distilled from fermented agave, distinct for its smoky flavor from roasting agave hearts in underground pits. Unlike tequila, which uses only blue agave, mezcal can be made from various agave species, offering diverse taste profiles. Produced mainly in Oaxaca, it ranges from unaged (joven) to aged (añejo), with flavors like earth, fruit, or spice. Its artisanal process often involves small-batch distillation, emphasizing regional traditions. Mezcal's bold, complex character makes it a sipping spirit or a cocktail base, celebrated for its cultural heritage and unique smokiness.

- Bozal Borrego.** Fruity, herbaceous, citrus, smoky lamb finish. 12
- Bozal Castilla.** Green apple, lime, mineral, subtle smoke finish. 17
- Bozal Cenizo.** Orange, floral, mesquite, smoky finish. 12
- Bozal espadin-mexicano.** Pineapple, banana, spice. 9
- Casamigos.** Smoky, peppery flavor; long, silky finish. 12
- Clase Azul.** Smoky, sweet agave flavor; smooth, herbal finish. 40
- Creyente.** Smoky, sweet fruit flavor; smooth, mesquite finish. 9
- Del Maguey Vida.** Sweet grass, anise, mint, charred pine wood. 10
- Dos Hombres.** Smoky, earthy flavor; warm, smooth finish. 12
- 400 Conejos.** Smoky, agave, herbal, vegetal, mild. 10