

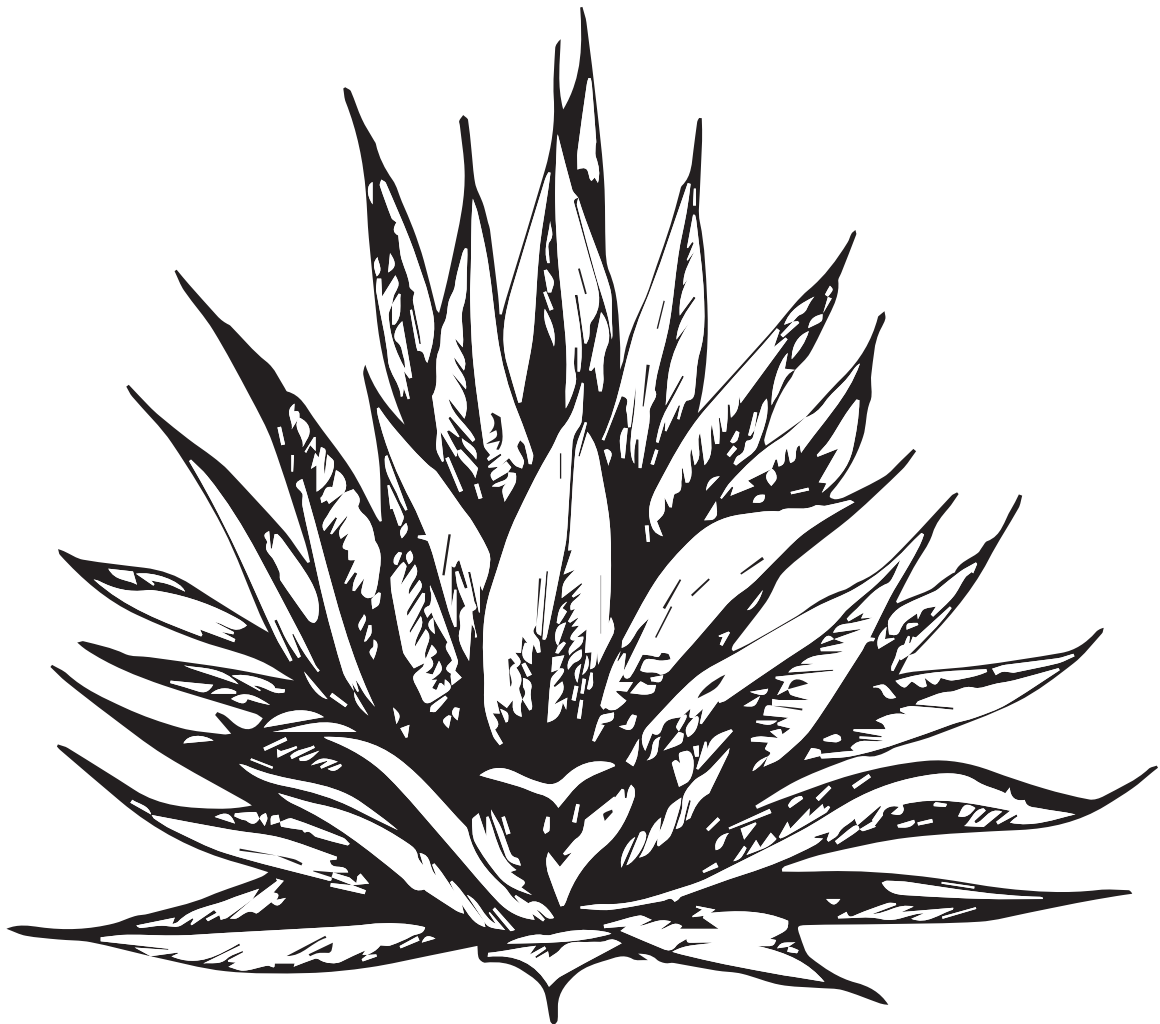
**EL CAMINO**



**ESTD**

**2014**

**TEQUILA & MEZCAL**



# TEQUILA BLANCO

Blanco Tequilas typically unaged. Some producers choose to rest their Blanco Tequila in steel tanks for up to 4 weeks or in barrels for up to 2 months for a smoother spirit. Blanco Tequila showcases the true flavors of the Agave plant.

123 Tequila - Black pepper, grapefruit & lemon.....	14
ArteNOM 1123 - Aged for 28 days in a barrel that previously held Don Amado Mezcal.....	14
Cantera Negra - Natural hints of citrus and clean, earthy notes on the finish.....	12
Calirosa 'Rosa' - Aged in California red wine barrels. Orange, cherry, and dark berry notes.....	15
Casa Noble - Honey, buttery-sweet cooked agave & citrus.....	12
Casamigos - Freshly chopped herbs (think mint leaves), vanilla & subtle agave.....	16
Casahuin 'Tahona' - Long but crisp, caramelized banana, and dry minerality.....	18
Casahuin 'Plata 48%' - Mint, green agave, cilantro, and raw walnuts.....	16
Cazcanes No.7 - Wet stone, guava, citrus, sea salt, baked pineapple.....	16
Cazcanes No.9 - Floral notes with hints of sweet agave, and candy corn.....	20
Cazcanes 'Still Strength' No.10 - Notes of cooked agave, black pepper, and lime.....	20
Chamucos - Spicy, vanilla, cinnamon, fennel, citrus & orange blossoms.....	12
Cierto - Floral, light citrus, touches of minerality, and cooked agave.....	20
Cincoro - Tropical fruits, including pineapples & overripe mangoes.....	20
Clase Azul - Papaya, mango & lemon zest.....	25
Codigo - Earthy, mineral & citrus.....	14
Codigo 'Rosa' - Bright agave & soft floral notes of cabernet.....	16
Codigo 'Still Strength' - Buttery with notes of nutty pumpkin seed, clove and mint.....	20
Compoveda 'Rosa' - Floral notes backed with crisp citrus, and pops of red fruit.....	18
Curado 'Blue agave' - Traditionally made Blue Weber Tequila infused with cooked Blue Weber agave.....	14
Curado 'Cupreata' - Traditionally made Blue Weber Tequila infused with cooked Cupreata agave.....	14
Curado 'Espadin' - Traditionally made Blue Weber Tequila infused with cooked Espadin agave.....	14
Don Fulano - Vegetal agave notes, herbal & sweet jasmine.....	14
Don Julio - Fresh agave, lemon & grapefruit.....	14
El Tesoro - Cooked agave, citrus, pear & pineapple.....	14
Espolon - Pineapple, guava, lemon zest & white pepper.....	12
Fuenteseca 'Cosecha' - Buttercream, cinnamon & citrus.....	20
G4 - Hints of cardamom and pepper, balanced by fresh agave vegetal notes.....	15
G4 'Madera' - Sweet cooked agave, Cinnamon, Salt, and lime.....	25
Grand Mayan - Fresh agave, hints of citrus fruit & mint.....	20
Herencia Mexicana - Ripe agave, creamy texture & lemon curd.....	12
Hermosa - fresh floral aromas, followed by notes of bright crisp citrus.....	14
Herradura - Cooked agave, herbal & slight wood notes.....	12
Insolito - Notes of basil, mint, anise, citrus and butter.....	12
IXA - Vanilla, white flowers mint & grapefruit peel.....	14
Jaja - Black pepper & citrus fruit.....	12
LALO - Cooked agave, sweet potato, citrus and tropical fruit notes.....	13
Los Arango - Roasted agave & salted pineapple.....	12
Maracame - Fruity, silky, creamy & robust.....	12
Mijenta - Grapefruit peel, plenty of vegetal and grassy notes, lemon juice & cotton candy.....	14
Milagro - Vegetal, citrus & black pepper.....	12
Number Juan - Slightly sweet, light grass, and roasted agave.....	12
Pasote - Crisp, zesty citrus & hints of white pepper.....	12
Patron - Citrus fruits, white pepper & floral.....	14
PM Tequila - Notes of ripe limes, toasted coconut, sweet herbs and whole peppercorns.....	16
PM Tequila 'Still Strength' - Agave, tart fruit, minerals, earth, mint, and cinnamon.....	18
San Matias - Citrus blossoms, mineral notes & hint of pink pepper.....	12
Santaleza - Jasmine and lime on the nose, with peppercorn, citrus and some minerality.....	13
Siembra Azul - Fresh banana, earthy, sugarcane, pineapple, pear & hints of herb.....	12
Siete Leguas - Cooked agave, citrus, earth, grass & vegetal notes.....	12
Siete Leguas 'Siete Décadas' - Cooked agave, flowers, citrus & grass.....	30
Tapatio - White pepper, cinnamon, black tea & apples.....	12
Tepozan - Green agave, a tiny bit of caramel, minerals and cinnamon.....	12
Tequila Ocho - Pear, pineapple, citrus & slightly spicy.....	14
Tequila Ocho 'Puntas' - 'Distillers Cut' Cooked agave, baked green apple, fresh grass and eucalyptus.....	25
Terralta - Bright citrus with a smooth, fresh finish.....	12
Tromba - Caramelized agave, pineapple, bread & white pepper.....	12
Volans - Black pepper, cinnamon, light fruits & rain water.....	14

# TEQUILA REPOSADO

Reposado tequilas are rested in wood barrels or tanks for a minimum of 2 months. American or French Oak are the most common woods used. Many producers choose used bourbon/whiskey, cognac and wine barrels which offer flavors from the previous spirits they held.

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123 Tequila - Black pepper, grapefruit & lemon.....	16
4 Copas - Vanilla, caramel, coconut & maple.....	14
ArteNOM 1414 - Salted vanilla cookie, allspice & mild chile heat.....	17
Cantera Negra - Notes of roasted agave, oak, vanilla, and a hint of citrus.....	14
Casa Noble - Vanilla, lemongrass, sweet cooked agave & toasted oak.....	14
Casamigos - Smoky, caramel, vanilla & butter flavor.....	17
Cazcanes No.7 - Sweet vanilla and caramel with a slight peppery finish.....	25
Chamucos - Tropical fruit, vanilla, toffee, cinnamon spice & black pepper.....	14
Cierto - Touches of butter and vanilla, and caramel.....	25
Cincoro - Sweet cooked agave, caramel, white chocolate.....	25
Clase Azul - Cream soda, spice, caramel & earthy agave.....	35
Clase Azul '25th Anniversary 2022' - Notes of caramel, vanilla, almond, agave syrup and banana.....	250
Codigo - Vanilla, toasted caramel & cocoa powder.....	18
Corazon 'Weller Barrel' - Rich, vanilla, nutty, and oaked finish.....	15
Don Fulano - Dark chocolate, jam & gentle spiciness.....	16
Don Julio - Pear, apple & lemon.....	15
El Mayor - Toasty agave, caramel, cinnamon & black pepper spice.....	14
El Mayor "Chardonnay Cask" - Aged for 9 months in French oak chardonnay casks with notes of vanilla, and spices.....	25
El Tesoro - Notes of cinnamon, lime & chocolate.....	16
Espolon - Tropical fruit, oak, plantains & vanilla.....	14
Fortaleza 'Winter Blend 2021' - Savory oak, roasted agave, holiday spice, and vanilla.....	35
G4 - Cooked agave, oak, vanilla, and black pepper.....	17
Grand Mayan - Aromas of crisp mint, earth, vanilla & orange flower.....	25
Herencia Mexicana - Allspice, vanilla, toast, bananas foster & marzipan.....	14
Hermosa - Fresh agave with a hint of oak and honey.....	16
Herradura - Sweet vanilla & powdered cinnamon.....	14
Hiatus - Roasted red pepper, cinnamon, hazelnut & vanilla.....	14
Insolito - Hints of almond, vanilla and some spice.....	14
Jaja - Vanilla, oak, honey & caramel.....	14
Komos 'Rosa' - sugared pineapple with floral and delicate fruit notes.....	25
La Gritona - Oak, pepper & dulce de leche.....	12
Los Arango - Pepper, honey & brown sugar.....	14
Lunazul 'Rittenhouse Rye Double Barrel' - Lush caramel, sweet vanilla, fruit & spices.....	14
Maracame - Agave, cinnamon, coconut & herbs.....	14
Mijenta - Watermelon and bananas with cinnamon, oak, cloves & vanilla.....	18
Milagro - Tropical fruit, peppery zest & vanilla.....	14
Number Juan - Flavors of creme brulee, faint caramel, and maple.....	15
Pasote - Roasted agave, ripe coconut & sweet American oak.....	14
Patron - Caramel, agave, honey & white pepper.....	15
San Matias - Ripe fruits, vanilla, honey & sweet hazelnuts.....	14
Santaleza - Aromas of citrus, caramel, butter, and cooked agave.....	16
Siembra Valles - Almond, honey, vanilla & roasted agave.....	16
Siete Leguas - Vanilla, cinnamon, oak & citrus.....	14
Suerte - Caramel, vanilla, butterscotch & subtle plum.....	14
Tapatio - Fruity apple, roasted agave, sweet cream & wood smoke.....	14
Tepozan - Cinnamon roll, minerals and wet oak Finish.....	14
Terralta - Ripe full agave notes with floral undertones, sweet spices, and ripe peaches.....	14
Tequila Ocho - Sweet agave, vanilla, almond & cinnamon.....	16
Tromba - pure cacao, walnut and almond, light citrus & caramelized pineapple.....	14
Volans - Caramel, green apple, toffee & buttery.....	16

# TEQUILA AÑEJO

Añejo tequilas are rested for at least one year in barrels. The extra contact with wood allows the Tequila to take on an amber color and more flavor. Some of the greener notes from the Agave fade away and the spirit takes on characteristics of oak, caramel, vanilla & cooked agave.

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123 Tequila - Big aromas of vanilla and oak, chocolate & sweet ripe peaches.....	18
4 Copas - Vanilla, coffee & maple.....	16
ArteNOM 1146 - Salted vanilla cookie, allspice & mild chile heat.....	18
Cabal - Rich and full bodied, aromas of butterscotch and fruity spice.....	30
Cantera Negra - Natural hints of cinnamon, toasted oak and vanilla.....	16
Calirosa - Aged for 18 months in California red wine barrels. Notes of vanilla, caramel & chocolate.....	20
Casa Noble - Dried fruits, toasted oak, butterscotch & vanilla.....	16
Casa Noble 'Marques de Casa Noble' - Flavors of vanilla, ripe fruits, hints of peach, and roasted nuts.....	35
Casamigos - Vanilla, dark chocolate & sweetly spiced oak.....	20
Cazcanes No.7 - Warm spices, vanilla nose with sweet undertones of coconut.....	30
Casahuin - Vanilla bean, almond and pepper.....	18
Chamucos - Dried fruit, prunes, almonds, vanilla & chocolate.....	16
Cierto - Notes of oak, touches of chocolate and coffee, and cooked agave.....	35
Cincoro - Sweet cooked agave, caramel, white chocolate.....	35
Clase Azul - Vanilla, cinnamon, apples and almonds & caramel.....	125
Codigo - Dried fruit, oak, vanilla & baking spices.....	25
Corazon - Cooked agave joined by rich caramel and supple vanilla.....	14
Don Fulano - Peppery agave, sweet banana, maple syrup & ground coffee.....	20
Don Julio - Cooked agave, wild honey & oak-infused butterscotch.....	16
Don Julio '1942' - Brown spices, buttered caramel apples & baked pineapple.....	45
El Tesoro - Orange zest, oak, cinnamon & pipe tobacco.....	18
El Tequileno - Sweet oak, vanilla, cooked agave, sweet spices, orange, dried fruit, and caramel.....	18
Espolon - Vanilla over s un-dried raisin, flan & cocoa.....	16
Flecha Azul - Aromas of rich maple, caramel, dried herbs & pineapple cream soda.....	18
Herencia Mexicana - Tootsie Roll, caramel, butterscotch & brown butter.....	16
Hermosa - Luxurious agave, oak and vanilla.....	20
Herradura - Chocolate, pineapple, dried cherry & vanilla.....	16
Insolito - Chocolate, nuts, dried fruits and wood.....	16
IXA - Caramel, toffee and a warm, toasty flavor reminiscent of roasted coffee beans.....	18
Jaja - Vanilla, almond, honey & oak.....	16
Komos 'Cristalino' - Sugared pineapple surrounded by bright agave freshness & lime zest.....	30
Los Arango - Oak, vanilla & cinnamon.....	16
Maracame - Buttery caramel, roasted nuts and delicate brown spice aromas.....	16
Mijenta - Notes of cacao, butterscotch & tobacco.....	30
Milagro - Caramel, coconut, chocolate, tobacco & tropical fruit.....	16
Pasote - Vanilla, sweet coconut, roasted oranges & cinnamon.....	16
Patron - Vanilla, raisin, honey & caramel.....	16
Patron 'Sherry Cask' - Caramel, vanilla, clove, walnut & dried fruit.....	25
San Matias - Pineapple, vanilla, bread crust, orange peel & sweet cinnamon.....	16
Siete Leguas - Browned butter, vanilla frosting, butterscotch & banana.....	16
Suerte - Maple syrup and brown sugar, vanilla, hints of chocolate & fruit.....	16
Tapatio - Nutmeg, cinnamon, clove, sweet fruit & cocoa richness.....	16
Tepozan - Sweet agave, oak, cinnamon and a vanilla finish.....	16
Tequila Ocho - Vanilla, cinnamon, brown sugar, apricots & toasted almond.....	18
Terralta - Vanilla, maple, mushrooms & caramel.....	16
Tromba - Chocolate, Sweet Herbs, Buttered Popcorn, Dried Fruits, Apple & Peach.....	16

# TEQUILA EXTRA AÑEJO

Extra añejos are aged for three years or longer, in barrels that don't exceed 600 liters, taking on more color and boasting notes of dark chocolate and tobacco.

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123 Tequila 'Diablito' - Vanilla, stewed agave, cinnamon with toasty oak flavors.....	60
123 Tequila 'Diablito Rojo' - Dried cherries, semi-sweet chocolate, and touch of leather.....	125
3-4-5 (Tres, Cuatro, Cinco) - Family blend of 30% three year, 40% four year and 30% five year aged tequila.....	125
4 Copas - Vanilla, tobacco, Pineapple, coffee & maple.....	30
Cabal - Deep, rich, sweet oak, soft pepper, butterscotch and vanilla.....	75
Calirosa '3 Year' - Vanilla, caramel, butterscotch, with hints of leather & honeycomb.....	50
Calirosa '5 Year' - Aromas of chocolate with hints of vanilla and marshmallow.....	75
Cascahuin - Cooked agave, dried fruit, nuts, vanilla and caramel.....	40
Chamucos - Chocolate, Cinnamon, Peach, Tropical Fruit & Vanilla.....	50
Cierto - Notes of cognac, cherries, and agave sweetness.....	60
Cincoro - Vanilla LifeSaver candy dipped in coco powder.....	250
Clase Azul 'Gold' - A marriage of bl anco and 8 year Ex tra Añejo tequila that was finished in sherry casks.....	200
Clase Azul 'Ultra' - Toasted oak, vanilla, spice, cinnamon, curry & butter.....	350
Compoveda - Flavors of bourbon, cooked agave, cinnamon, and caramel.....	45
Don Julio 'Ultima' - Hints of apricot, orange, warm oak, vanilla, and roasted agave.....	100
El Mayor - Dried fruit, caramel, dark chocolate, smoky flavors & hazelnut.....	35
El Mayor 'Port Cask' - Aged for 42 months in port casks with hints of dried fruit and vanilla.....	35
El Tesoro '80th Anniversary' - A kaleidoscope of vanilla, caramel, and maple.....	60
El Tesoro '85th Anniversary' - Black berries, oak, almonds, banana, tobacco, caramel and pepper.....	85
Flecha Azul - Praline, roasted pineapple & vanilla.....	75
G4 - Soft oakiness with leading vanilla aroma, citrus notes, hints of floral & dark berries.....	35
G4 '6 Year Reserva' - Floral and fruity, with hints of spice, leather, tobacco, and citrus.....	200
Herradura 'Suprema' - Baked apples, pineapples, citrus, vanilla & caramel.....	80
Herradura '150 Aniversario' - 100 month aged Extra Añejo.....	100
Jose Cuervo 'Reserva de la Familia' - Rich oak, toasted almonds, vanilla & cinnamon.....	50
Komos - Aged for three years in a combination of French ex-white wine barrels and ex-bourbon barrels.....	75
Number Juan - Aromas of pineapple, peach, butter and light agave.....	30
Number Juan 'Juan In A Million' - Pleasantly sweet at first, with notes of brown sugar and cinnamon.....	125
One With Life - Caramel and butterscotch with hints of chocolate & honey.....	50
Pasote - Roasted agave, warming spices & toasty oak.....	35
Patron - fruity with notes of light agave honey & vanilla.....	35
Patron 'Piedra' - Fresh fruit, vanilla, mushroom & toasted French oak.....	85
Porfidio - Baking spices, butterscotch and caramel.....	40
Rey Sol - Notes of dried fruit, butterscotch and hints of dark chocolate.....	50
Riazul - Spice, vanilla, ripe fruit, fig & buttersotch.....	35
San Matias - Notes of chocolate and toasted almond with intense hazelnut.....	20
Siete Leguas 'D'Antano' - Flavors of chocolate, caramel, cinnamon, spice, nutmeg, honey, and agave.....	55
Suerte '8 year - Lucky Lips" - Cherry, apricot, vanilla & cinnamon.....	30
Tears of Llorona - Bouquet of black cherry, vanilla, honeysuckle and apple.....	65
Terralta - Cinnamon, caramel, baking spices & brown sugar.....	25
Tequila Ocho 'Las Presas 2018' - Crème caramel, cacao, coffee, peach, iodine & toffee.....	50
Tromba - Aromas of vanilla taffy, candy cigarettes, scented tobacco, rice pudding.....	35
Volans - Dried fruit, butterscotch, earthy, lime zest & light spice.....	35
Volcan 'X.A. Reposado' - Reposado base, and Añejo and Extra Añejo adding aromatic balance.....	40

# MEZCAL

## AGAVE ANGUSTIFOLIA *Espadin* | *Chato*

*Almost 90% of mezcals are made with Agave Angustifolia. The Espadin coming from Oaxaca is what gave mezcal its fame, more or less. These plants mature in about 10-12 years, are hardy and produce a lot of sugar and juice to make mezcal with. Espadin is the perfect agave to showcase mezcal's classic flavors of floral and ripe fruit, herbaceous earth and smoke. Chato is synonymous with Espadin from Jalisco, but is not included as one of the states for making mezcal and thus must be called Destilado de Agave.*

5 Sentidos Espadin - Mezcalero: Tio Pedro   Hot Tamale candy, dark cherries and tobacco.....	12
5 Sentidos Espadin Capon - Mezcalero: Alberto Martinez   Orange peel, sugar syrup, fresh bark, and rainwater.....	12
Animas Espadin - Mezcalero: Luis Angeles Reyes   Asparagus, celery juice and cotton candy.....	10
Bozal Castilla - Mezcalero: Israel Vasquez   It's fruit forward with notes of wet earth.....	12
Chacolo Brocha Vol 3b - Mezcalero: Don Macario Partida   pine needles, thyme and peppermint patties.....	18
Cruz del Fuego Espadin - Mezcalero: Margarita Blas   vanilla, jackfruit and bubblegum.....	10
Del Maguey Chichicapa - Mezcalero: Faustino Vasquez   Lots of citrus and a complex character.....	15
Del Maguey Las Milpas - Mezcalero: Anastacio Antonio   Notes of tropical fruit, citrus, lavender, and tarragon.....	10
Del Maguey Minero - Mezcalero: Felix Angeles   Flower essence, vanilla & figs.....	18
Del Maguey Vida de Muertos - Mezcalero: Marcos Mendez   Floral notes, green herbs, and poblano peppers.....	10
El Jolgorio Espadin - Mezcalero: Celso Santiago   Citrus and herbal notes.....	15
Illegal Reposado - Mezcalero: Alvaro Hernandez   Toffee and hints of vanilla on the palate.....	8
Illegal Extra Anejo (7 year) - Mezcalero: Alvaro Hernandez   Baked apple, honey, dark chocolate, and figs.....	17
Koch Elemental - Mezcalero: Pedro Hernandez   Taste of coconut mixed with herbs and spices (2oz).....	12
La Luna Manso Sahuayo - Mezcalero: Edgar "Jigy" Perez   Cotija cheese, savory barbecue, mesquite wood, and fresh mint....	15
Los Nahuales Joven - Mezcalero: Joel Antonio Juan   Complex flavor with a hint of agave sweetness.....	9
Los Nahuales Reposado - Mezcalero: Joel Antonio Juan   Clean, refined, well-structured, with a deep long finish.....	10
Los Nahuales Anejo - Mezcalero: Joel Antonio Juan   Beautifully mature, with plenty of rich flavor.....	14
Los Siete Misterios Doba-Yej - Mezcalero: Joel Velasco   Notes of orange, lavender, and citrus.....	9
Neta Espadin - Mezcalero: Candido Garcia Cruz   Grilled pineapple and Cinnabon cream cheese topping.....	18
Ojo de Tigre Joven - Mezcalero: Gerardo Mendez   Notes of sour overripe peaches, figs, and plums.....	9
Real Minero Espadin - Mezcalero: Eduardo Angeles   Plum, banana, smoke, leafy mint & sweet chocolate.....	15
Rey Campero Espadin - Mezcalero: Romulo Parada   Lime zest, pine, rosemary, quince and tamarind.....	10
The Lost Explorer 8 Year Espadin - Mezcalero: Fortino Ramos   Hints of red apple, ripe fruits and a mild smoky layer.....	12
Vago Elote - Mezcalero: Mateo Garcia   Layers of honeycomb, green tropical fruit & smoke.....	10
Vago Espadin - Mezcalero: Emigdio Ramirez   Sumptuous carrot cake minus the frosting.....	10

## PECHUGA

*The "Pechuga" style is a very special style of mezcal intended to celebrate the harvest and other monumental events. The mezcal is steeped with fruits and spices then redistilled with a piece of meat, most commonly a poultry breast suspended in the still. As the vapor moves through the breast the flavors of the herbs and fruit become softened and the mezcal gains a rich, silky mouthfeel. Now we see people making pechugas with all sorts of meats and vegetables. These mezcals are rich with fruits and spices and sometimes even a little gamey. Delicious!*

Bozal Borrego - Mezcalero: Adrian Bautista   Pineapple and spices, followed by delicious smoked meat.....	14
Brujo No. 2 Pechuga de Maguey - Mezcalero: Pablo Garcia   Nice flavor of lemon zest, roasted vanilla, cloves, and clay.....	10
Del Maguey Pechuga - Mezcalero: Fernando Cruz   Cured ham and reblochon cheese. Panettone cake & lychee.....	25
Montelobos Pechuga - Mezcalero: Don Lopez   Brown sugar, mole poblano & vanilla ice cream.....	25
Real Minero Pechuga - Mezcalero: Graciela Angeles   Anise, mushrooms & raisins.....	25
Xicaru 'Mole' - Mezcalero: Fernando Santibañez   Mole, Mole, Mole! Cinnamon, spice, and savory chocolate-chile.....	12

# MEZCAL

## AGAVE POTATORUM *Tobala*

*The Tobala is the sweetheart of the agave world. These agaves are adorably small with beautiful broad leaves, its piña itself is about the size of a pumpkin. They grow in the wild nestled in the shade of oak trees up in highly elevated rocky terrains; like a truffle of the agave world. They boast long roots that break through limestone rocks contributing in search of nutrients. These mezcals are delicate, lightly sweet with briny notes and tropical fruits. They are endlessly complex with long, long finishes.*

<b>5 Sentidos Tobala - Mezcalero: Israel Palestino   Birthday cake frosting and a buttery sake flavor.....</b>	<b>14</b>
<b>Bozal Tobala - Mezcalero: Israel Palestino   Aromas of ripe melon, apricots, and smoked tropical fruit.....</b>	<b>14</b>
<b>Bruxo No. 5 - Mezcalero: Candido Reyes   A soft sweetness of maple gives balance to smoke.....</b>	<b>15</b>
<b>Cruz del Fuego Tobala - Mezcalero: Margarita Blas   Fruit forward with notes of wet earth.....</b>	<b>15</b>
<b>Cuentacuentos Seemanniana - Mezcalero: Ángel Cruz Calvo   Creamy, Uber fresh, orange and mango.....</b>	<b>15</b>
<b>Del Maguey San Pablo Ameyaltepec - Mezcalero: Aurelio Tobon   Very floral with notes of spice, lilac and tropical fruit.....</b>	<b>20</b>
<b>Los Siete Misterios Tobala - Mezcalero: Eleuterio Ogarrio   Aromas of ripe melon, apricots, and smoked tropical fruit.....</b>	<b>25</b>
<b>Los Vecinos Tobala - Mezcalero: Unknown   Notes of mango, apple, with a spiced finish.....</b>	<b>18</b>
<b>Mezcalero No. 3 - Mezcalero: Rodolfo Juarez   There was a total of 500 liters (736 bottles) in this batch.....</b>	<b>15</b>
<b>Mezcalosfera Tobala - Mezcalero: Ageo Cortés   Jammy, with flavors of grape spree candy and fig Newtons.....</b>	<b>15</b>
<b>Rey Campero Tobala - Mezcalero: Romulo Parada   Unripe banana, honeydew, honey and fresh cut flowers.....</b>	<b>18</b>
<b>The Lost Explorer 10 Year Tobala - Mezcalero: Fortino Ramos   Hints of tobacco, cocoa, vanilla and leather.....</b>	<b>18</b>

## AGAVE CUPREATA *Cupreata* | *Papalome*

*The genetic grandparent of the famed Tobala agave. These are short and stocky with broad leaves and generally a little larger than tobala. They are found mostly growing wild in Michoacán and Guerrero. Certain regions call mezcal made from cupreata "Papalomé," meaning butterfly. They lean towards earthy and a bit savory, along with the usual delicate, fruity and floral characteristics associated with mezcal.*

<b>5 Sentidos Papalote - Mezcalero: Antonio Sonido   Scents of sweet herbs, cream corn and caramelized pastry.....</b>	<b>14</b>
<b>5 Sentidos Papalometl - Mezcalero: Alvarado Jimenez   Funkiness of a dry-aged ribeye steak and peppermint.....</b>	<b>16</b>
<b>Animas Papalometl - Mezcalero: Luis Angeles Reyes   Maple syrup, banana, creamsicle and brown butter.....</b>	<b>18</b>
<b>Codigo Ancestral Papalome - Mezcalero: Candido Reyes   Honey, tobacco, clay, salt, vanilla, cantaloupe, and hazelnut.....</b>	<b>20</b>
<b>Derrumbes Michoacan - Mezcalero: Guadalupe Perez   Mature fruit aromas &amp; herbal notes.....</b>	<b>10</b>
<b>Clase Azul Guerrero - Mezcalero: Unknown   Fresh wood, seaweed, lemon juice &amp; notes of tobacco.....</b>	<b>150</b>
<b>Mezcal de Leyenda Grandes Leyendas - Mezcalero: Don Anastacio   Recognizes great master mezcaleros over the age of 70.....</b>	<b>30</b>

## AGAVE MARMORATA *Tepeztate*

*Tepeztate has broad twisted leaves and can grow to be quite large and jurassic-like. They grow mainly at very high altitudes and take 12-15 years on average, and in some cases up to 25 years or more. These mezcals are generally quite floral and herbaceous flavors and can be a little funky and weird.*

<b>Bozal Tepeztate - Mezcalero: Honorato Molina   Grapefruit zest, orange flower and pine.....</b>	<b>10</b>
<b>Cruz del Fuego Tepextate - Mezcalero: Margarita Blas   Smoky, grilled cantaloupe, mango and raspberry.....</b>	<b>16</b>
<b>Del Maguey Wild Tepextate - Mezcalero: Don Cruz   Notes of candied fruit, cinnamon &amp; honeysuckle.....</b>	<b>20</b>
<b>Mezcal de Leyenda Reservas de la Biosfera - Mezcalero: Ortega Family   Sweet cooked agave, sea salt &amp; mineral.....</b>	<b>35</b>
<b>El Jolgorio Tepeztate - Mezcalero: Don Goyo   Tepeztate can be found hanging from mountain cliffs.....</b>	<b>15</b>
<b>Koch Lumbre - Mezcalero: Pedro Hernandez   Licorice root, grilled pine cones, wood char &amp; cedar.....</b>	<b>15</b>
<b>Koch Tepextate - Mezcalero: Pedro Hernandez   Floral, herbal, light with a sweet aftertaste.....</b>	<b>15</b>
<b>Los Siete Misterios Tepeztate - Mezcalero: Jose Calvo   Flavors of citrus, melon, mint and herbs.....</b>	<b>10</b>
<b>Mal de Amor Tepeztate - Mezcalero: Armando Hernandez   Sunflower seeds, peaches and wet dirt road.....</b>	<b>18</b>
<b>Mal de Amor Cuishe - Mezcalero: Armando Hernandez   Notes of Lemon heads, rauchbier and pine.....</b>	<b>15</b>
<b>Marca Negra Tepeztate - Mezcalero: Jorge Mendez   Spicy green peppers, chives &amp; peat.....</b>	<b>10</b>
<b>Neta Bicuixe - Mezcalero: Hermógenes Vasquez   Tropical fruits, clove, spice and white pepper.....</b>	<b>25</b>
<b>Pierde Almas Tepextate - Mezcalero: Gregorio Luis   Complex with flavors of chocolate and banana.....</b>	<b>10</b>
<b>Rey Campero Tepextate - Mezcalero: Romulo Parada   Black pepper, nasturtium flower, jalapeño and bell pepper.....</b>	<b>18</b>

# MEZCAL

## ENSAMBLES *Blends*

*Ensemble is a technique used by skilled mezcaleros that allows them to assemble different agave varieties roasting for one single batch. Like a painter, they can pick and choose through a variety of agaves to achieve the flavor profile they would like. Some argue that this style demonstrates what mezcal was like many many years previously when whichever agave was ripe was what was roasted and produced. They really run the gamut of flavors since there is no rule but extreme nuance is guaranteed. Blending occurs when the spirits are mixed postdistillation.*

5 Sentidos Ensemble Reposado - Mezcalero: Atenogenes García   Cotton candy sweetness, apples, pears and cider vinegar.....	14
5 Sentidos 'Ensamble de 4 Magueyes' • Bicuixe + Coyote + Tepextate + Madrecuixe   Peaches & cream and some wet rock.....	14
5 Sentidos 'Ensamble de 7 Magueyes' • Bicuishe + Verde + Madrecuixe + Madrecuixe   Subtle pine and int cheesecake.....	14
5 Sentidos Delgado Y Ancho - Mezcalero: Jaime Carreto • Cupreata + Espadin   Pine, mature fruit and herbal notes.....	14
Alipus Ensemble - Mezcalero: Valente Garcia • Espadin + Bicuishe   Fresh jalapeño, bell pepper and vanilla.....	9
Alipus Destilado en Barro - Mezcalero: Felix Garcia • Arroqueno + Espadin   Oreo pie crust and rolling tobacco.....	9
Bruxo No. 4 - Mezcalero: Cesareo "Hero" Rodriguez • Barril + Cuishe + Espadin   Citrus and herbal notes.....	11
Codigo Artesanal - Mezcalero: Unknown • Espadin + Tobala   Vanilla, citrus, dark cherry and earth.....	9
Derrumbes Oaxaca - Mezcalero: Javier Mateo • Espadin + Tobala   Light Smoke, Oatmeal cookie & butterscotch.....	10
Gusto Historico Red Label - Mezcalero: Victor Ramos • Espadin + Bicuixe   Caramel cream, vanilla and clay.....	12
La Luna - Mezcalero: Isidro Escot • Cupreata + Tequilana   Pink lemonade, black pepper and honey.....	9
Los Vecinos No. 1 - Mezcalero: Victor Ramos • Barril + Espadin + Madrecuishe   Black pepper, honey and soy sauce.....	9
Mal de Amor - Mezcalero: Alvaro Hernandez • Tepextate + Cuishe   Peaches, Spiced apple and ginger rock candy.....	14
Mal de Amor - Mezcalero: Alvaro Hernandez • Tobala + Cuishe   Lemon heads, floral and sweet.....	14
Mal de Amor - Mezcalero: Alvaro Hernandez • Madrecuishe + Coyote   Strawberries and raspberries mixed with menthol..	14
Mezcalosfera Blend of 3 - Mezcalero: Emanuel Ramos • Bicuixe + Madrecuixe + Verde   Nose is full of peanut & leather..	30
Neta Blend of 2 - Mezcalero: Candido Garcia Cruz • Espadin + Bicuixe   Sweet cream, lemon bar and pepper.....	20
Real Minero Blend of 2 - Mezcalero: Eduardo Angeles • Barril + Cuishe   Hand milled mezcal that is fermented in open air....	18
Real Minero Blend of 4 - Mezcalero: Eduardo Angeles • Largo + Barril + Espadin   Herbal notes, smoke, and hints of fruit.....	18
Vago Ensemble - Mezcalero: Tio Rey • Barril + Coyote + Espadin   Charred cinnamon, pumpkin and chestnuts.....	12

## AGAVE SALMIANA *Salmiana*

*This agave plant is huge with leaves that are thick, dark green with a large point at the tip and strong spines on the edges. It takes about 7-10 years to grow and can be found in the highlands of Coahuila, Durango, and San Luis Potosi. These agaves are known for their unique green and funky flavors. Unlike most mezcal that we know as being cooked underground in earthen ovens, in San Luis Potosi, it is traditional to cook the agave in above ground clay ovens similar to tequila that make some of these spirits lack the traditional smoky notes of other mezcals, but for what they lack in smoke they make up for in vegetal, mineral, robust flavor.*

Derrumbes San Luis Potosi - Mezcalero: Guadalupe Perez   Serrano-wrapped dates and pine needles.....	10
Koch Pulquero - Mezcalero: Pedro Hernandez   Cheez-Its, cotija cheese, sagebrush & menthol.....	15
The Lost Explorer 12 Year Salmiana - Mezcalero: Fortino Ramos   Hints of green chili, grapefruit and fresh agave.....	25

## AGAVE TEQUILANA *Blue Weber*

*Most notably known for the production of tequila, Agave Tequilana is also distilled by mezcaleros with traditional mezcal processes. The result is a spirit that more accurately resembles what Tequilas used to taste like.*

Del Maguey San Luis del Rio Azul - Mezcalero: Marcos Mendez   Creamy with bright citrus notes of dried tropical fruit.....	12
Derrumbes Zacatecas - Mezcalero: Jaime Bañuelos   Lightly floral with raspberry and papaya.....	10
Neta Tequilana - Mezcalero: Tequilana   Roasted peppers, acorn squash and honeycomb.....	25



# MEZCAL

## AGAVE KARWINSKII *Madrecuixe* | *Barril* | *Tobaziche* | *Etc*

*Karwinskii agaves are almost Doctor Seuss-like with a short stalk that the agave piña and leaves grow on top of, almost resembling a small palm tree. The importance here is the stalk can also be roasted, fermented and distilled along with the piña. There are less sugars and thus less juice so this results in mezcals that are drier, more tannic, herbaceous and not quite as fruity and floral as others, though still plenty complex and delicious.*

5 Sentidos Madrecuixe - Mezcalero: Atenogenes García   freshly cooked agave, licorice, almonds, and minerals.....	12
5 Sentidos Bicuixe - Mezcalero: Atenogenes García   Round, mineral and sweet fruit flavors.....	12
Bozal Barril - Mezcalero: Francisco Mendoza   Herbaceous with notes of wet forest grass and anise.....	12
Bozal Chino Verde - Mezcalero: Alberto Vasquez   Ancho chiles are on the palate with flavors of charred meats.....	12
Bozal Madrecuixe - Mezcalero: Israel Vasquez   Flavors of beet and sweet potato along with minerality.....	10
Bozal Tobaziche - Mezcalero: Adrian Bautista   High minerality and sweet notes of anise and botanicals.....	10
Bruxo No. 3 Barril - Mezcalero: Tio Conejo (Uncle Rabbit)   Savory with notes of minerality.....	9
Cuentacuentos Madrecuixe - Mezcalero: Garcia Salvador   Rich aromas of bubblegum and freshly churned butter.....	12
Del Maguey Madrecuixe - Mezcalero: Marcos Mendez   Notes of banana leaf, green papaya & fresh cut bamboo.....	20
El Jolgorio Barril - Mezcalero: Gonzalo Hernandez   Sweetness, citrus and a distinct minerality.....	15
El Jolgorio Madrecuixe - Mezcalero: Gregorio Jarquin   High minerality mixed with vegetal and floral notes.....	15
El Jolgorio Tobaziche - Mezcalero: Pablo Garcia   Winter pine, fresh green bananas, and lime peel.....	18
Koch Barril - Mezcalero: Adrian Bautista   Herbaceous & smokey.....	15
Los Siete Misterios Cuishe - Mezcalero: Julio Mestres   Notes of tobacco, pepper, and olives.....	12
Mal de Amor Cuishe - Mezcalero: Alvaro Hernandez   Gassy, herbaceous, citrus and potted soil.....	14
Mal de Amor Madrecuixe - Mezcalero: Alvaro Hernandez   This tropical fruit bomb with a symphony of exotic flavors.....	14
Mal de Amor Barril - Mezcalero: Alvaro Hernandez   Coffee beans, tobacco, cantaloupe and red delicious apples.....	14
Mezcalosfera Madrecuixe - Mezcalero: Margarito Cortes   Limited batch with only 237 litres in production.....	30
Mezcalosfera Madrecuixe - Mezcalero: Felipe de Jesus   Lots of stone, salt and dry vanilla bean.....	18
Pierde Almas Tobaziche - Mezcalero: Agapito Hernandez   Fresh agave plant mix with a cedar, woody aroma.....	10
Real Minero Barril - Mezcalero: Eduardo Angeles   Full-bodied with notes of tropical fruit and vanilla.....	15
Real Minero Largo - Mezcalero: Eduardo Angeles   high salinity, peppery, peanuts & coconut.....	18
Rey Campero Madre Cuishe - Mezcalero: Romulo Parada   White chocolate and ripe banana.....	16
Vago Madrecuixe - Mezcalero: Emigdio Jarquin   Earthy, creamy, peppery and pine.....	10

## RAICILLA *Lechuguilla* | *Inaequidens* | *Maximiliana* | *Etc*

*Raicilla is made in Western Jalisco. Raicilla can be made from many different types of agave that are scattered across the landscape. These varied agave species, along with great diversity in terroir, equipment and techniques, give Raicilla an amazing spectrum of flavor. The humid environment results in bacteria activity which affects the fermentation and can make Raicillas very funky and acidic. Raicilla can range from overripe papaya and green grass to blue cheese and brine. A real wild ride!*

La Luna Bruto - Mezcalero: Edgar "Jigy" Perez • Inaequidens   Notes of nori, roasted green pepper, and cantaloupe.....	18
La Venenosa Raicilla Costa - Mezcalero: Gerardo Pena • Maximiliana   Elegant, subtle and incredibly complex.....	15
Las Perlas Costa - Mezcalero: Santiago Ramos • Rhodacantha   Wrigley's Juicy Fruit gum and sweet cream cheese funk....	12

## AGAVE DURANGENSIS *Durangensis* | *Cenizo*

*Agave Durangensis is the most common agave used for mezcal in the Mexican state of Durango. These agaves have bright fruity notes with hints of earth and minerality with a rich mouth-feel.*

Clase Azul Durango - Mezcalero: Unknown   Soft mineral notes and elegant smoke.....	125
Derrumbes Durango - Mezcalero: Uriel Simental   Sweet dark fruit flavors and minerality.....	12
Mezcal de Leyenda Durango - Mezcalero: Ventura Gallegos   The flavor is buttery with notes of coriander and fruit.....	10

# MEZCAL

## AGAVE AMERICANA Arroqueno | Sierra Negra | Coyote

Giants, up to 10 feet wide! Arroqueño is the genetic mother of the Espadín and can take upwards of 20 years to mature. Along with the typical tropical fruit notes, the mezcals can be earthy, funky and a touch herbaceous. Their abundance of sugars keeps all the flavors in balance, even at higher proofs. This species is found most commonly in Oaxaca and Puebla, but can be found hiding in other places.

5 Sentidos Cuascomite - Mezcalero: Pedro Garcia   The usage of clay imparts a savory element on both the nose and taste..	14
5 Sentidos Arroqueno - Mezcalero: Tio Pedro   Green tobacco, blueberry Greek yogurt, soy sauce, and honeydew.....	16
5 Sentidos Sierra Negra - Mezcalero: Alvarado Jimenez   Cherry cheesecake, cinnamon and eucalyptus.....	18
Bozal Coyote - Mezcalero: Alberto Vasquez   Notes of minerals, dark chocolate, and wet clay.....	12
Cuentacuentos Coyote Ancestral - Mezcalero: Ángel Cruz Robles   Clay, fruit, and wood.....	14
Del Maguey Arroqueno - Mezcalero: Florencio Sarmiento  Cantaloupe, baking chocolate & green beans.....	20
Koch Arroqueno - Mezcalero: Adrian Bautista   Fruity notes with hints of earth & herbs.....	15
Koch Coyote - Mezcalero: Pedro Hernandez   herbal flavor notes with hints of light fruit tones.....	25
Los Siete Misterios Coyote - Mezcalero: José Calvo   Hints of eucalyptus, leather, maple and candy licorice.....	18
Mal de Amor Sierra Negra - Mezcalero: Armando Hernandez   Sweet flavors of cantaloupe and watermelon.....	18
Mezcal de Leyenda Cementerio - Mezcalero: Guadalupe Perez   Aromatic flavors of roasted chestnuts and dried fruit.....	30
Mezcalero No. 26 Arroqueno - Mezcalero: Valente Garcia   Vanilla cupcakes and cake frosting.....	14

## AGAVE RHODACANTHA Dobadaan | Mexicano | Cuixe | Ixtero Amarillo

The Rhodacantha agaves are dispersed throughout the Western part of Mexico and grow quite large with large teeth on their pencas. This species has a preference for foothills and pine forests. They produce some of the more intense mezcals and are good if you're seeking something on the smokier, oily and herbal side.

5 Sentidos Cuishe - Mezcalero: Tio Tello   fig newton, pencil eraser, cherry and almond.....	13
Chacolo Ixtero Amarillo - Mezcalero: Don Macario Partida   Sweet, creamy, grassy and black licorice.....	18
Chacolo Ixtero Amarillo Vol 2 - Mezcalero: Don Macario Partida   Tomatillo, cedar, starfruit, and rosemary.....	18
Cuentacuentos Cuish - Mezcalero: Maximiliano "Serafin" García   Fresh, vegetal, green and bright.....	10
El Jolgorio Mexicano - Mezcalero: Gonzalo Hernandez   Hints of light smoke, citrus, and peppers.....	15
Los Siete Misterios Mexicanito - Mezcalero: Eleuterío Ogarrío   Five spice, cinnamon, aniseed and lemon peel.....	10
Mal de Amor Mexicano - Mezcalero: Armando Hernandez   Menthol, smoke, light citrus and earthiness.....	15
Real Minero Cuishe - Mezcalero: Eduardo Angeles   Very round and mellow with caramel notes.....	18
Rey Campero Mexicano - Mezcalero: Romulo Parada   Smoked wood, dry grass and cafe espresso.....	16

## AGAVE CONVALLIS Jabali

The rare Agave Jabali is extremely hard to work with: it foams and expands during fermentation and distillation, which has led to some stills being damaged during distillation as the spirit has been known to burst out of the seams of the still. This agave has a distinctly wild attitude, and many of the Jabali mezcals that can be found in Oaxaca are still somewhat chaotic and unrefined. But with crazy and unpredictable fermentation comes abundant flavor! Creamy yet acidic, floral green melon.

5 Sentidos Jabali-Tobala - Mezcalero: Alberto Martinez   Bubble gum, chamomile and lavender.....	14
Bozal Jabali - Mezcalero: Israel Vasquez   Notes of lavender and sage with bright green vegetal flavors.....	12
Del Maguey Jabali - Mezcalero: Don Cruz   Sweet violets, tarragon and hints of sandalwood.....	18
Koch Jabali-Coyote - Mezcalero: Pedro Hernandez   Citrus and herbal notes.....	30
Rey Campero Jabali (Clay Pot) - Mezcalero: Romulo Parada   Mild cheesy, milky, lactose, caramel, earthy and clay.....	30
Rey Campero Jabali - Mezcalero: Romulo Parada   Tropical fruit, citrus and a hint of pepper.....	20
The Lost Explorer 10 Year Jabali - Mezcalero: Fortino Ramos   Exotic tropical fruit, citrus and a hint of pepper.....	18