



TEQUILA & MEZCAL

At El Camino, the aim is to provide guests with the highest quality ingredients and a commitment to transparency. Following the class-action lawsuit against Casamigos and Don Julio tequilas, which claims these products are not 100% agave as labeled and marketed, a decision was made to remove them from the menu. This decision reflects the values of upholding truthfulness and ensuring patrons receive the premium products they expect. We have exceptional alternatives that meet the standards of quality that guests should expect.



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
4 Copas - Vibrant with lemon peel & black pepper.....	13
Aguasol - Notes of cooked agave, citrus peel, green apple, and earthy minerality.....	14
Alma del Jaguar - Citrus-forward, floral, cooked agave, pineapple, clove, and honeydew.....	13
Atanasio - Hints of vanilla, tropical fruit, and cracked pepper.....	15
Cantera Negra - Natural hints of citrus and clean, earthy notes on the finish.....	12
Casa Noble - Honey, buttery-sweet cooked agave & citrus.....	12
Cascahuin 'Destino' - Notes of baked agave, green peppercorn, and honeyed lime.....	40
Caycya - A burst of citrus, caramelized agave, and hints of vanilla.....	12
Chamucos - Spicy, vanilla, cinnamon, fennel, citrus & orange blossoms.....	12
Clase Azul - Papaya, mango & lemon zest.....	25
Codigo - Earthy, mineral & citrus.....	14
Compoveda 'Rosa' - Floral notes backed with crisp citrus, and pops of red fruit.....	18
Don Fulano - Vegetal agave notes, herbal & sweet jasmine.....	14
El Magico -Aromas of citrus and pepper lead to a taste of roasted agave and earthy.....	14
El Tesoro - Cooked agave, citrus, pear & pineapple.....	15
El Tequileno - Pineapple, guava, lemon zest & white pepper.....	14
Espolon - Pineapple, guava, lemon zest & white pepper.....	12
G4 - Hints of cardamom and pepper, balanced by fresh agave vegetal notes.....	15
Hermosa - fresh floral aromas, followed by notes of bright crisp citrus.....	14
Herradura - Cooked agave, herbal & slight wood notes.....	12
Humano - Freshly cut agave, green herbal notes, lime zest, and subtle caramel.....	14
Insolito - Notes of basil, mint, anise, citrus and butter.....	12
La Caza - Notes of cooked agave, vanilla , orange peel, and pepper.....	13
Lost Lore - Notes of cooked agave, citrus and black pepper.....	13
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
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
Siempre - Cooked agave, grassy, black pepper & citrus.....	12
Siete Leguas - Cooked agave, citrus, earth, grass & vegetal notes.....	14
Tequila Ocho - Pear, pineapple, citrus & slightly spicy.....	14
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.

123 Tequila - Black pepper, grapefruit & lemon.....	16
4 Copas - Vanilla, caramel, coconut & maple.....	15
4 Copas 'Barrel Proof' - Notes of vanilla, caramel, coconut, and maple.....	20
Aguasol - Notes of sweet cooked agave, caramel, vanilla, and subtle baking spices.....	16
Alma Del Jaguar - Banana, vanilla, cooked agave, oak, and baking spice.....	15
Atanasio - Notes of cooked agave, vanilla, and dried fruit.....	18
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
Cayeya - Notes of creamy vanilla, rich caramel, and toasted coconut, and cinnamon.....	14
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
Don Fulano - Dark chocolate, jam & gentle spiciness.....	16
El Magico - Aromas of roasted agave, vanilla, caramel, and cinnamon.....	16
El Tesoro - Notes of cinnamon, lime & chocolate.....	18
El Tequileno - Flavors of caramelized agave, raw cocoa, vanilla, toffee, and macadamia nuts.....	15
Espolon - Tropical fruit, oak, plantains & vanilla.....	14
G4 - Cooked agave, oak, vanilla, and black pepper.....	16
General Gorostieta - Hints of warm apple, tropical fruits, and citrus.....	17
Herradura - Sweet vanilla & powdered cinnamon.....	14
Hiatus - Roasted red pepper, cinnamon, hazelnut & vanilla.....	14
Humano - Red apple, warm vanilla, caramel, and hints of white oak.....	16
Insolito - Hints of almond, vanilla and some spice.....	14
Komos 'Rosa' - sugared pineapple with floral and delicate fruit notes.....	25
La Caza - Notes of almond, agave, and banana.....	15
Los Arango - Pepper, honey & brown sugar.....	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
Siempre - Roasted agave, baking chocolate, cracked pepper, caramel, and honey.....	14
Siembra Valles - Very light influence of oak present, hints of vanilla, cinnamon spice, and orange.....	16
Siete Leguas - Vanilla, cinnamon, oak & citrus.....	16
Suerte - Caramel, vanilla, butterscotch & subtle plum.....	14
Tequila Ocho - Sweet agave, vanilla, almond & cinnamon.....	16
Volans - Caramel, green apple, toffee & buttery.....	16
Wild Common - Notes of cooked agave, fresh roasted pecans, and raw honey.....	16

TEQUILA AÑEJO

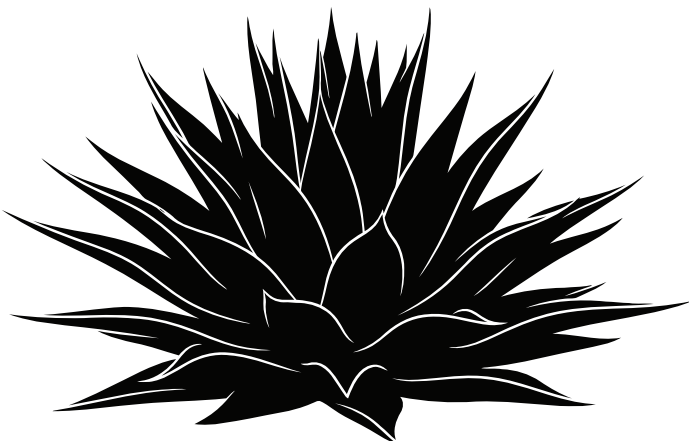
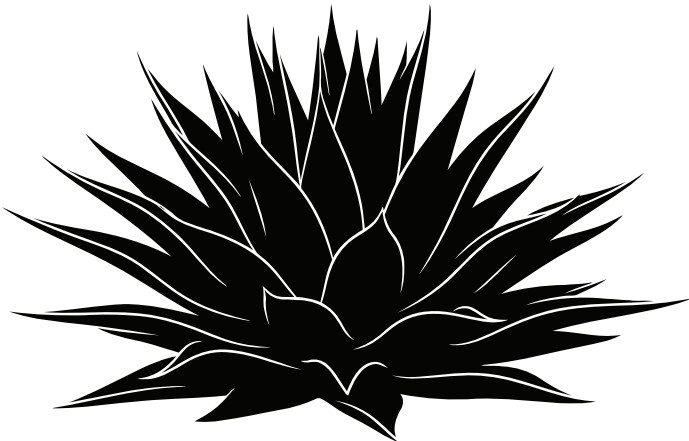
Añejo tequilas are rested for at least one year in barrels. The extra contact with wood allows the Tequila to take on an amber color and more flavor. Some of the greener notes from the Agave fade away and the spirit takes on characteristics of oak, carmel, vanilla & cooked agave.

123 Tequila - Big aromas of vanilla and oak, chocolate & sweet ripe peaches.....	18
1953 - Flavors of caramel, vanilla, hints of citrus, and chocolate.....	40
4 Copas - Vanilla, coffee & maple.....	25
Alma Del Jaguar - Notes of caramel, caramel corn, vanilla and hints of smoke.....	18
ArteNOM 1146 - Salted vanilla cookie, allspice & mild chile heat.....	25
Cabal - Rich and full bodied, aromas of butterscotch and fruity spice.....	30
Cantera Negra - Natural hints of cinnamon, toasted oak and vanilla.....	16
Casa Noble - Dried fruits, toasted oak, butterscotch & vanilla.....	16
Cierto - Notes of oak, touches of chocolate and coffee, and cooked agave.....	35
Clase Azul - Vanilla, cinnamon, apples and almonds & caramel.....	125
Don Fulano - Peppery agave, sweet banana, maple syrup & ground coffee.....	20
El Magico - Sweet agave aroma leads to complex flavors of caramel, stone fruit, and dark chocolate.....	18
El Tesoro - Orange zest, oak, cinnamon & pipe tobacco.....	25
El Tequileno - Vanilla over s un-dried raisin, flan & cocoa.....	18
Espolon - Vanilla over s un-dried raisin, flan & cocoa.....	16
G4 -Notes of butterscotch, caramel, vanilla, and subtle smoke.....	22
Herradura - Chocolate, pineapple, dried cherry & vanilla.....	16
Humano - Rich layers of caramel, vanilla, and toasted oak.....	18
Insolito - Chocolate, nuts, dried fruits and wood.....	16
La Caza - Hints of pepper, caramel, cinnamon, and hazelnut.....	18
Maracame - Buttery caramel, roasted nuts and delicate brown spice aromas.....	16
Milagro - Caramel, coconut, chocolate, tobacco & tropical fruit.....	16
Pasote - Vanilla, sweet coconut, roasted oranges & cinnamon.....	16
Patron - Vanilla, raisin, honey & caramel.....	16
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
Tequila Ocho - Vanilla, cinnamon, brown sugar, apricots & toasted almond.....	18
Terralta - Vanilla, maple, mushrooms & caramel.....	16
Volans - Layers of honey, dried fruit, cinnamon, and butterscotch.....	30

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.

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
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.....	25
Clase Azul 'Gold' - A marriage of bl anco and 8 year Ex tra Añejo tequila that was finished in sherry casks.....	50
Clase Azul 'Ultra' - Toasted oak, vanilla, spice, cinnamon, curry & butter.....	350
Compoveda - Flavors of bourbon, cooked agave, cinnamon, and caramel.....	45
El Mayor - Dried fruit, caramel, dark chocolate, smoky flavors & hazelnut.....	35
El Tesoro '85th Anniversary' - Black berries, oak, almonds, banana, tobacco, caramel and pepper.....	85
Flecha Azul - Praline, roasted pineapple & vanilla.....	75
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
Komos - Aged for three years in a combination of French ex-white wine barrels and ex-bourbon barrels.....	95
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
Patron - fruity with notes of light agave honey & vanilla.....	35
Porfidio - Baking spices, butterscotch and caramel.....	40
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
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 '6 Year' - Flavors of dark honey, cinnamon, and cocoa powder.....	150
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 Capon - Mezcalero: Alberto Martinez Orange peel, sugar syrup, fresh bark, and rainwater.....	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 Minero - Mezcalero: Felix Angeles Flower essence, vanilla & figs.....	18
El Jolgorio Espadin - Mezcalero: Celso Santiago Citrus and herbal notes.....	15
Los Nahuales Joven - Mezcalero: Joel Antonio Juan Complex flavor with a hint of agave sweetness.....	9
Los Nahuales Anejo - Mezcalero: Joel Antonio Juan Beautifully mature, with plenty of rich flavor.....	14
Neta Espadin - Mezcalero: Candido Garcia Cruz Grilled pineapple and Cinnabon cream cheese topping.....	18
The Lost Explorer 8 Year Espadin - Mezcalero: Fortino Ramos Hints of red apple, ripe fruits and a mild smoky layer.....	12
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
Bruxo No. 2 Pechuga de Maguey - Mezcalero: Pablo Garcia Nice flavor of lemon zest, roasted vanilla, cloves, and clay.....	10
Real Minero Pechuga - Mezcalero: Graciela Angeles Anise, mushrooms & raisins.....	25

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
The Lost Explorer 10 Year Jabali - Mezcalero: Fortino Ramos Exotic tropical fruit, citrus and a hint of pepper.....	18

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 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.

Bruxo No. 5 - Mezcalero: Candido Reyes A soft sweetness of maple gives balance to smoke.....	15
Cruz del Fuego Tobala - Mezcalero: Margarita Blas Fruit forward with notes of wet earth.....	15
Los Siete Misterios Tobala - Mezcalero: Eleuterio Ogarrio Aromas of ripe melon, apricots, and smoked tropical fruit.....	25
Los Vecinos Tobala - Mezcalero: Unknown Notes of mango, apple, with a spiced finish.....	18
Mezcalero No. 3 - Mezcalero: Rodolfo Juarez There was a total of 500 liters (736 bottles) in this batch.....	15
The Lost Explorer 10 Year Tobala - Mezcalero: Fortino Ramos Hints of tobacco, cocoa, vanilla and leather.....	18

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.

5 Sentidos Papalote - Mezcalero: Antonio Sonido Scents of sweet herbs, cream corn and caramelized pastry.....	14
Derrumbes Michoacan - Mezcalero: Guadalupe Perez Mature fruit aromas & herbal notes.....	10
Clase Azul Guerrero - Mezcalero: Unknown Fresh wood, seaweed, lemon juice & notes of tobacco.....	50

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.

Del Maguey Wild Tepeztate - Mezcalero: Don Cruz Notes of candied fruit, cinnamon & honeysuckle.....	20
Koch Lumbre - Mezcalero: Pedro Hernandez Licorice root, grilled pine cones, wood char & cedar.....	15
Koch Tepeztate - Mezcalero: Pedro Hernandez Floral, herbal, light with a sweet aftertaste.....	15
Mal de Amor Tepeztate - Mezcalero: Armando Hernandez Sunflower seeds, peaches and wet dirt road.....	18
Mal de Amor Cuishe - Mezcalero: Armando Hernandez Notes of Lemon heads, rauchbier and pine.....	15
Marca Negra Tepeztate - Mezcalero: Jorge Mendez Spicy green peppers, chives & peat.....	10
Neta Bicuixe - Mezcalero: Hermógenes Vasquez Tropical fruits, clove, spice and white pepper.....	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.

Derrumbes Zacatecas - Mezcalero: Jaime Bañuelos Lightly floral with raspberry and papaya.....	10
Neta Tequilana - Mezcalero: Tequilana Roasted peppers, acorn squash and honeycomb.....	25

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

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' • Bicuixe + Verde + Madrecuixe + Madrecuixe Subtle pine and int cheesecake.....	14
5 Sentidos Delgado Y Ancho – Mezcalero: Jaime Carreto • Cupreata + Espadín Pine, mature fruit and herbal notes.....	14
Alipus Destilado en Barro – Mezcalero: Felix Garcia • Arroqueno + Espadín Oreo pie crust and rolling tobacco.....	9
Bruxo No. 4 – Mezcalero: Cesareo "Hero" Rodriguez • Barril + Cuishe + Espadín Citrus and herbal notes.....	11
Gusto Historico Red Label – Mezcalero: Victor Ramos • Espadín + Bicuixe Caramel cream, vanilla and clay.....	12
La Luna – Mezcalero: Isidro Escot • Cupreata + Tequilana Pink lemonade, black pepper and honey.....	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 • Madrecuixe + 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 • Espadín + Bicuixe Sweet cream, lemon bar and pepper.....	20

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.

Koch Pulquero – Mezcalero: Pedro Hernandez Cheez-Its, cotija cheese, sagebrush & menthol.....	15
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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
Mezcalero No. 26 Arroqueno – Mezcalero: Valente Garcia Vanilla cupcakes and cake frosting.....	14

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 mezcal 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
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
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
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
Koch Barril - Mezcalero: Adrian Bautista Herbaceous & smokey.....	15
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
Rey Campero Madre Cuishe - Mezcalero: Romulo Parada White chocolate and ripe banana.....	16
Vago Madrecuixe - Mezcalero: Emigdio Jarquin Earthy, creamy, peppery and pine.....	10

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 mezcales 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 Cuishe - Mezcalero: Maximiliano "Serafin" García Fresh, vegetal, green and bright.....	10
El Jolgorio Mexicano - Mezcalero: Gonzalo Hernandez Hints of light smoke, citrus, and peppers.....	15
Mal de Amor Mexicano - Mezcalero: Armando Hernandez Menthol, smoke, light citrus and earthiness.....	15
Rey Campero Mexicano - Mezcalero: Romulo Parada Smoked wood, dry grass and cafe espresso.....	16



TEQUILA & MEZCAL

At El Camino, the aim is to provide guests with the highest quality ingredients and a commitment to transparency. Following the class-action lawsuit against Casamigos and Don Julio tequilas, which claims these products are not 100% agave as labeled and marketed, a decision was made to remove them from the menu. This decision reflects the values of upholding truthfulness and ensuring patrons receive the premium products they expect. We have exceptional alternatives that meet the standards of quality that guests should expect.

