



A L L T H I N G S A G A V E

Perhaps the greatest thing about the world of tequila today is the unprecedented quality of products coming out of Mexico. With the advent of higher caliber brands and a focused effort to bring them to the public, we've seen the popularity of the spirit explode. San Diego is no exception to the scene across the country, as tequila is enjoying a tremendous upswing in restaurants and cocktail lounges. Here at Rancho Valencia, we're shining a light on all things agave, not just tequila. While tequila is produced from Blue Weber Agave grown in five distinct states in Mexico, there are agave based products grown in other states as well. Besides tequila, we carry Sotol (from Chihuahua), Bacanora (from Sonora), and Mezcal (mostly from Oaxaca).

CONTINUED

CONTINUED FROM PREVIOUS PAGE

We enjoy serving our signature sangrita with each blanco tequila we offer. We've had wooden tasting boards and ceramic cups produced locally to present the tequila and its sipping sidecar of sangrita. Ours is very traditional. Rather than a tomato base that you may have encountered, the base of our sangrita is a house made grenadine. We spice it up with chili powder, jalapeños, serrano peppers, and add citrus. Sip this special sangrita and a blanco tequila alternately for a delicious pairing.

For a unique tasting experience, we also offer various flights that allow guests to sample a variety of tequilas and other agave based spirits. It's a great opportunity to try several options without committing fully to any one in particular. And if you're interested in furthering your tequila knowledge, please ask about setting up a structured tequila tasting where we will be happy to be your libation guides.

Cheers,

THE PONY ROOM TEAM

B L A N C O

- L O W L A N D -

HERRADURA • AMATITÁN, JALISCO 8

A soft agave nose leads to a deeply vegetal and black pepper palate.

AZUNIA PLATINUM BLANCO • AMATITÁN, JALISCO 9

100% certified organic. Clean floral nose with light agave and a hint of lemon.

Unaged with a finish of light pepper and long citrus aftertaste.

ARTÁ • ARENAL, JALISCO 10

Artá originates exclusively from a single estate in the birthplace of tequila itself - Arenal, Mexico.

TRES AGAVES • TEQUILA, JALISCO 10

Full bodied and earthy with aromas of roasted agave. This is one smooth blanco with grassy notes and a warm finish.

123 • AMATITÁN VALLEY, JALISCO 11

Small batch, certified organic, super smooth and earthy with citrus and herbal character.

DON ABRAHAM • AMATITÁN VALLEY, JALISCO 11

Carefully handcrafted, the agave is cooked in old-style brick ovens for 48 hours.

CASA NOBLE • TEQUILA, JALISCO 12

Full of roasted agave notes with a pleasing finish not always found in blancos.

FORTALEZA • TEQUILA, JALISCO 12

The house favorite and a great representation of the best the lowlands have to offer. Surprisingly complex for a blanco.

ARETTE • TEQUILA, JALISCO 12

Aromas of ripe and pure agave flowers. Elegant with a touch of spice on the finish.

B L A N C O

- L O W L A N D -

PATRÓN • TEQUILA, JALISCO 12

Fresh agave and citrus on the nose and palate with a touch of pepper on the finish.

KAH DAY OF THE DEAD • TEQUILA, JALISCO 13

Cooked agave on the nose followed by a spicy white pepper and velvety palate. Certified organic and kosher.

DON FULANO • TEQUILA, JALISCO 14

A nose of cooked agave and green olive is followed by notes of citrus and mint.

DON FULANO FUERTE • TEQUILA, JALISCO 16

100 proof. Floral glimmers of jasmine and orange blossom, with coconut and tropical aromas.

B L A N C O

- H I G H L A N D -

ALMA • ATOTONILCO, JALISCO 8

Produced with the finest blue weber agave cultivated from the shores of Lake Chapala. Twice distilled and rich in body and flavor with an extra soft taste.

SINO TEQUILA • VALLE DE GUADALUPE, JALISCO 9

The only 100% female owned and operated tequila distillery in Mexico. A silver tequila with a fresh agave aroma and a clean, slightly sweet finish.

HERENCIA • ZAPOPAN, JALISCO 9

Roasted agave, floral and earthy nose. A great expression of well crafted blanco tequila.

B L A N C O

- H I G H L A N D -

ESPOLÓN • ARANDAS, JALISCO *10*

Soft mouth feel, light to medium-bodied palate with bright agave flavor.
Notes of pepper, vanilla bean, grilled pineapple and spice.

CRUZ • LOS ALTOS, JALISCO *12*

Graceful earth notes followed by sweet orange citrus and hints of spice
with a warm, creamy finish.

FRIDA KAHLO TEQUILA • ARANDAS, JALISCO *12*

4 day fermentation, all natural and handcrafted in the traditional process.

CROTALO • LOS ALTOS, JALISCO *12*

Triple distilled and aged for 45 days in oak. Specially filtered so that the
tequila remains clear, yet retains the flavors from the barrel making it complex
and distinct.

CASAMIGOS • ARANDAS, JALISCO *12*

A carefully produced expression. George Clooney's tequila is crisp and linear
with notes of light agave and mint.

DON PILAR • LOS ALTOS, JALISCO *12*

Notes of lime, pineapple and baked agave. A wonderfully fragrant profile with
a clean finish.

1921 TEQUILA • ARANDAS, JALISCO *12*

The savory palate is loaded with fruit, spice and citrus notes on the
extended finish.

KARMA • GUADALAJARA, JALISCO *12*

A 100% blue agave tequila handmade in small batches. A clean, refreshing
silver that shows off the agave fruit.

B L A N C O

- H I G H L A N D -

EL TESORO • ARANDAS, JALISCO 12

Proudly handcrafted, boasting great terroir expressions of roasted agave and earth.

NOBLEZA • ARANDAS, JALISCO 12

Vegetal bouquet with a wisp of orange zest and pepper, and a silky, lightweight body.

SIETE LEGUAS • ATOTONILCO, JALISCO 12

An exceptional line of tequila, this silver expression boasts roasted agave on the nose with lingering pepper and mint on the finish.

EL CARTEL • GUADALAJARA, JALISCO 12

From famed NOM 1416 this expression is great served straight or in a cocktail.

AVIÓN • GUADALAJARA, JALISCO 13

Voted World's Best Tequila in the 2012 San Francisco World Spirits Competition. Sweet yet lingering spicy flavor.

EXCELLIA • ARANDAS, JALISCO 13

A few weeks in Grand Cru Sauternes casks give this a complex mix of spices, vanilla, fruits and leather. Smooth and vibrant with complex agave character.

MELOZA • GUADALAJARA, JALISCO 13

Twice distilled for a clean and crisp flavor. Generous natural agave sweetness with soft citrus finish.

ALQUIMIA • LOS ALTOS, JALISCO 14

Intense, sweet agave flavor, with good balance of fruit, white pepper, and floral hints.

DON JULIO • ATOTONILCO, JALISCO 14

Cooked agave nose graciously moves to a linear and clean palate.

B L A N C O

- H I G H L A N D -

TEQUILA OCHO • ARANDAS, JALISCO 14

Tequila heavyweights Tomas Estes and Carlos Camarena teamed up for this delicious and unique line. Vintage-dated and single estate.

CLASE AZUL • GUADALAJARA, JALISCO 21

This blanco tequila is crisp and clear with a sweet and smooth finish. Perfect for drinking neat and in cocktails using fresh, all natural ingredients.

DELEON 'DIAMANTE' • PURÍSIMA DEL RINCÓN, JALISCO 32

Given the name “Diamante” from the locals, this 100% blue agave tequila has a clean nose, citrus and a hint of nuttiness. A top world award winner.

B L A N C O

- D R Y T R O P I C A L F O R E S T -

CHINACO • GONZALEZ, TAMAULIPAS 12

The only distillery authorized to produce in Tamaulipas, Chinaco is a benchmark.

LUNA MALVADA • SOUTHERN JALISCO 12

Initial aromas of charred marshmallow and chiles lead to lasting crisp peppermint and licorice flavors with hints of agave, white pepper, and lime zest.

B L A N C O

- L O W L A N D & H I G H L A N D -

AMBHAR • ARANDAS 12

A floral nose leads to a green palate with earth and pepper undertones.

R E P O S A D O

- L O W L A N D -

DOS MANOS • TEQUILA, JALISCO 9

Aged for over 6 months, this expression offers rustic flavors of wet clay and orange peel.

HERRADURA • AMATITÁN, JALISCO 11

Intense cooked agave and spice, toasted oak and nutty notes on the nose.
This is a smooth yet deeply complex reposado.

AZUNIA REPOSADO • AMATITÁN, JALISCO 11

Light agave with hints of vanilla and wood. Aged in excess of three months in American oak barrels for a touch of smokiness and a slight vanilla finish.

TRES AGAVES • TEQUILA, JALISCO 11

Sweet agave blends with citrus, honey, grass and wood. A perfectly balanced reposado with a spicy finish, cooled with a touch of mint.

ARTÁ • ARENAL, JALISCO 13

A distinctive, triangular bottle created by artisan hands from recycled glass transports the spirit of Artá's origins to you.

123 • AMATITÁN VALLEY, JALISCO 13

Very complex with aromas of raw and cooked agave, and crème brûlée with spicy notes of vanilla and citrus. Certified organic.

R E P O S A D O

- L O W L A N D -

CASA NOBLE • TEQUILA, JALISCO 13

100% organic. Well integrated notes of oak, vanilla and citrus separate Casa Noble from the pack.

ARETTE • TEQUILA, JALISCO 14

Aromas of fresh agave despite the barrel aging, which adds subtle baking spices. Simultaneously graceful yet spicy.

FORTALEZA • TEQUILA, JALISCO 15

Entirely estate produced, this distillery proudly uses traditional methods in all phases of production.

KAH DAY OF THE DEAD • TEQUILA, JALISCO 16

This tequila is aged in French white oak barrels and presented in a striking glass bottle, 100% hand painted as “El Diablo.”

ARETTE UNIQUE • TEQUILA, JALISCO 19

Beautiful agave aromas with fresh orange peel. Smooth and rich, with vanilla, spice, and a touch of wood in the background.

CASA MAESTRI • TEQUILA, JALISCO 19

Copper pot distillation. Aged eight to ten months with dried coconut in American oak bourbon barrels. Double Gold Medal, SF Spirits.

R E P O S A D O

- H I G H L A N D -

ALMA • ATOTONILCO, JALISCO 10

Delightful notes of coconut, vanilla, and roasted agave all enveloped within a smooth oak finish.

SINO TEQUILA • VALLE DE GUADALUPE, JALISCO 10

The distillery is the only 100% female owned and operated tequila distillery in Mexico. Rich fruit tones and a warm, smooth finish.

SINO TEQUILA - IRISH REPOSADO

VALLE DE GUADALUPE, JALISCO 11

Sino Adh Mor or “Good Luck” edition. Aged in Irish whiskey barrels, giving this 100% blue agave tequila a dark amber color with the smooth taste of whiskey.

CARMESSI • GUADALAJARA, JALISCO 11

Very soft with a pleasing viscosity on the palate. Floral with hints of white peaches. The finish is long and amazingly soft.

CASAMIGOS • ARANDAS, JALISCO 12

Soft oak on the nose with a bit of baking spice. Oily viscosity on the palate with persistent cinnamon and vanilla.

NOBLEZA • ARANDAS, JALISCO 13

From single use American white oak bourbon barrels. A pleasant nose and a clean, distinct linear palate of white pepper and green banana peel.

CROTALO • LOS ALTOS, JALISCO 13

Aged for 6 months in French Oak and 5 additional months in proprietary oak barrels. The combination results in a smooth tequila with a deep gold color.

R E P O S A D O

- H I G H L A N D -

CORZO • TULTITLAN, JALISCO 13

Corzo is the only tequila that uses sparging, a process which introduces microscopic air bubbles before bottling and allows the tequila to breathe.

1921 TEQUILA • ARANDAS, JALISCO 13

A smooth, spicy tequila aged 9 months in American white oak barrels.

EL TESORO • ARANDAS, JALISCO 13

A spectacularly balanced reposado. Light on the entry with complementing notes of sweet agave, citrus, and some oak.

SIETE LEGUAS • ATOTONILCO, JALISCO 13

A staff favorite. A very solid repo with toffee, citrus and brown sugar on the nose followed with a complex array of wooded agave, pepper, and cinnamon. Wow.

KARMA • GUADALAJARA, JALISCO 14

Karma is aged for 364 days in bourbon barrels, resulting in an amber hue with touches of vanilla and hazelnut. Smooth and sweet.

CHAMUCOS • MAZAMITLA, JALISCO 14

Cellar aged in new, virgin American white oak barrels (medium toast plus) and new, virgin French oak barrels (medium toast plus).

FRIDA KAHLO TEQUILA • ARANDAS, JALISCO 14

Handcrafted traditionally and aged 364 days in 50% whiskey barrels and 50% American oak in small batches.

R E P O S A D O

- H I G H L A N D -

ALQUIMIA • LOS ALTOS, JALISCO 15

Aged for 6 months in white oak. The light gold color is suggestive of its mild presentation on the nose and palate. Ends with a nice warm finish.

MELOZA • GUADALAJARA, JALISCO 15

Green agave notes, pine and mint mingle with a fruit sweetness from light barrel aging.

DON JULIO REPOSADO • ATOTONILCO, JALISCO 15

Incredibly soft and elegant with hints of dark chocolate, vanilla and light cinnamon.

TEQUILA OCHO • ARANDAS, JALISCO 16

Rich custard with a slight accent of cinnamon and ripe tropical fruits. Earthy agave with apricots and accents of oak and nutmeg.

EXCELLIA • ARANDAS, JALISCO 18

Golden straw color with a complex nose of honey, toasted wood, dried lavender and jasmine. Aged 9 months in Grand Cru Sauternes casks.

CLASE AZUL • GUADALAJARA, JALISCO 24

Aged in oak barrels for at least 8 months. Incredibly smooth and clean with hints of rich vanilla, it is the ideal sipping tequila.

DELEON • PURÍSIMA DEL RINCÓN, JALISCO 35

Aged for 8 months in oak, this pale colored tequila is smooth and elegant with a balanced finish. Apple and roasted agave flavor with a touch of pepper.

REPOSADO

- DRY TROPICAL FOREST -

LUNA MALVADA • SOUTHERN JALISCO *14*

Honey and butterscotch aromas lead to a complex body of oak, caramel and hazelnut with an enduring spicy, smoky finish.

REPOSADO

- NORTH -

CHINACO • GONZALEZ, TAMAULIPAS *14*

Proudly hailing from Tamaulipas, this is the first tequila legally produced outside the state of Jalisco.

UNIQUE BLENDS

- LOWLAND -

MAESTRO DOBEL • TEQUILA, JALISCO *13*

A blend of reposado, añejo, and extra añejo tequilas, aged in Balkan oak barrels and filtered through a unique system that removes the color.

UNIQUE BLENDS

- HIGHLAND -

GRAN CENTENARIO ROSANGEL • LOS ALTOS, JALISCO *10*

Aged in port barrels for 2 months and infused with hibiscus flower.
Light floral notes, dried fruit mellow finish.

A Ñ E J O

- L O W L A N D -

DOS MANOS • TEQUILA, JALISCO 11

One of our best valued añejos. Presents great vanilla and oak character.

TRES AGAVES • TEQUILA, JALISCO 12

Essential agave flavors embraced by oak influence. Green pepper, sweet orange, apricot, and mint.

AZUNIA AÑEJO • AMATITÁN, JALISCO 13

Classic añejo nose full of fruit and caramel. Aged over 12 months in American oak for a smooth, buttery finish of vanilla, chocolate and caramel.

HERRADURA • AMATITÁN, JALISCO 14

Light golden in color with a butterscotch and toffee nose. Leads to a green-like palate with a lightly oily texture.

CASA NOBLE • TEQUILA, JALISCO 14

Aged in new French white oak barrels. Incredible viscosity and complex notes of vanilla, chocolate, citrus, and rich oak.

ARTA • ARENAL, JALISCO 15

2 years of aging in American oak barrels lends a refined air layered with complexity and hints of vanilla and caramel.

123 • AMATITÁN VALLEY, JALISCO 15

This lovely añejo opens up with caramel and some chocolate tones.
Certified organic.

A Ñ E J O

- L O W L A N D -

ARETTE • TEQUILA, JALISCO 17

Aged for over 18 months in American white oak. Delicious sweet vanilla alongside peppery notes and a silky mouth feel.

KAH DAY OF THE DEAD • TEQUILA, JALISCO 17

The depth of flavor rivals the coolness of the bottle. Oak, caramel and apricot lead into charred agave and a long, peppery finish.

FORTALEZA • TEQUILA, JALISCO 20

Sweet agave notes on the nose with complex flavors of oak, pepper and caramel punctuated by a long finish.

CASA MAESTRI • TEQUILA, JALISCO 20

A lighter añejo expression with some vegetal notes on the nose and a quickly diminishing oily entry.

AZUNIA 2 YEAR • AMATITÁN, JALISCO 22

Crafted to salute the moments of triumph, love, passion, friendship, validation, and honor. Luscious aromas of caramel, vanilla, and hints of chocolate with a wonderfully smooth finish.

CASA NOBLE SINGLE BARREL • TEQUILA, JALISCO 25

Aged an impressive 5 years, this staff favorite has an intense caramel and brown sugar nose that leads into an oily texture with less sweet and more wood on the palate.

A Ñ E J O

- H I G H L A N D -

ALMA • ATOTONILCO, JALISCO *12*

Matured in oak barrels for 18 months - twice the required regulated norm - producing a bold honey taste with a natural wood-scented aroma.

Extra smooth and best enjoyed neat.

SIETE LEGUAS • ATOTONILCO, JALISCO *14*

One of the oldest in Mexico, this distillery was responsible for producing the original Patrón brand.

NOBLEZA • ARANDAS, JALISCO *14*

Wafting bouquet of black pepper, cinnamon, and vanilla. The finish is long, buttery, and remarkably elegant.

DON PILAR • LOS ALTOS, JALISCO *14*

Aromas of toasty oak, fruit and butterscotch. Layers of pineapple, chocolate, and sweet wood combine for a decadent finish.

EL TESORO • ARANDAS, JALISCO *14*

Think pepper, spice, oak and minerality and you'll have this añejo cornered.

1921 TEQUILA • ARANDAS, JALISCO *15*

A satiny texture and a delectable bouquet comprised of fruit, cocoa and citrus aromas. Spicy with a lingering, slightly smoky finish.

CORZO • TULTITLAN, JALISCO *15*

Corzo combines art and science to create the purest spirit possible - a tequila of extraordinary character with the full aroma and flavor of blue agave.

CASAMIGOS AÑEJO • ARANDAS, JALISCO *15*

Pure and complex aromas of caramel and vanilla. The perfect balance of sweet agave and subtle hints of spice and barrel oak.

A Ñ E J O

- H I G H L A N D -

PELIGROSO • GUADALAJARA, JALISCO 15

A wonderful expression displaying sweet agave with pepper, chocolate, and a long enduring finish.

TONALA • TEQUILA, JALISCO 15

The beautiful decanter is hand painted and blown in the town of Tonala, a community well known for its beautiful art production.

CROTALO • LOS ALTOS, JALISCO 16

Baked pear and vanilla aromas. Buttery texture with a soft, spiced finish.

DON JULIO • ATOTONILCO, JALISCO 16

Notes of lime and grapefruit blend with honey and butterscotch.

MELOZA • GUADALAJARA, JALISCO 16

Aged 24 months in American white oak. Jalapeño on the nose and sweet caramel flavors make for a long and pleasing finish.

ALQUIMIA • LOS ALTOS, JALISCO 17

Aromas of caramel, fruit, mild vanilla and spice. This añejo has a pleasant finish with moderate notes of agave, earth, and florals.

TEQUILA OCHO • ARANDAS, JALISCO 17

White pepper, brown sugar, vegetal and ripe agave with oak undertones, candied spices and marshmallow.

CHAMUCOS • MAZAMITLA 17

This tequila's distillery is at the highest elevation of any distillery in Mexico, providing an ideal environment for fermentation, distilling and barrel aging.

FRIDA KAHLO • ARANDAS, JALISCO 19

Golden raisin on the nose, vegetal palate and a creamy finish.

A Ñ E J O

- H I G H L A N D -

DON JULIO CLARO • ATOTONILCO, JALISCO 19

A delicate nose of roasted agave and brown sugar lead to a pleasantly oily palate with pleasing soft citrus, smooth oak, and a creamy finish.

EXCELLIA • ARANDAS, JALISCO 21

18 months of aging produces dessert wine aromas. The palate is round and strong, fresh with spice, and finishes with notes of cocoa.

DON JULIO 1942 • ATOTONILCO, JALISCO 35

A highly rated tequila with delicious notes of warm oak, soft pepper and cinnamon.

CLASE AZUL • LOS ALTOS, JALISCO 95

Aged for 25 months in American white oak and double distilled in copper stills. Intense amber color in the glass, this is a full-bodied tequila with aromas of cooked agave, vanilla, caramel, almonds, and apples.

DELEON • PURÍSIMA DEL RINCÓN, JALISCO 45

This velvet smooth añejo is aged 17 months in new French oak, and further aged in barrels formerly used for Chateau d'Yquem. Notes of butterscotch and black cherry.

A Ñ E J O

- N O R T H -

CHINACO • GONZALEZ, TAMAULIPAS 16

This rare tequila is aged 30 months in government sealed and certified white oak barrels to ensure consistent smoothness and character.

A Ñ E J O

- L O W L A N D & H I G H L A N D -

AMBHAR • ARANDAS, JALISCO 16

A combination of Highland and Lowland agave, this añejo aims to please with delicious notes of vanilla, cinnamon, and light oak.

E X T R A A Ñ E J O

- L O W L A N D -

SIN RIVAL • TEQUILA, JALISCO 18

An extra añejo that truly celebrates the agave flavors. Hints of wood and agave fade to dry fruit, floral, grass, and spice notes.

ARETTE • TEQUILA, JALISCO 33

Intense aromas of agave flowers and earth give way to caramel, wood, vanilla, and dried fruit.

ARETTE UNIQUE • TEQUILA, JALISCO 35

6 years of barrel aging give this tequila a beautiful deep amber hue. Intense aromas of agave, fruit, vanilla, and caramel combine with mild earth and sweet wood.

DON FULANO 5 YEAR IMPERIAL • TEQUILA, JALISCO 36

A great combination of elegance and power. Abundant in fruit notes and spices like clove and nutmeg. Deep notes of maple, dark chocolate, tobacco and black cherries frame its defined style.

HERRADURA SELECTION SUPREMA • AMATITÁN, JALISCO 80

Chocolate covered pineapple on the nose with a citrus forward and slightly green fruit palate. For the true tequila connoisseur, top dollar brings top quality.

E X T R A A Ñ E J O

- H I G H L A N D -

SAN MATIAS GRAN RESERVA • LOS ALTOS, JALISCO 16

Aged for 3 years in French oak. Flavors of burned orange peel, apple pie, pears and spiced cotton candy.

MELOZA • GUADALAJARA, JALISCO 19

Rich golden color with hints of smoke, caramel and agave, with a light pepper finish.

CROTALO • LOS ALTOS, JALISCO 28

Annual production of 1500 bottles. A beautiful balance of sweetness, fruit, chocolate and wood. It finishes like silk.

ALQUIMIA • LOS ALTOS, JALISCO 33

The aromas are dominated by cinnamon, herbs and spices. Robust on the palate, it has a bold complexity, and a lingering sweet and spicy finish.
A tequila to savor slowly.

EL TESORO PARADISO • ARANDAS, JALISCO 34

Complex and all encompassing. Fruit notes of ripe berries intermingle with roasted agave, pepper, a slight smoky undertone and vanilla.

JOSE CUERVO RESERVA DE LA FAMILIA

LOS ALTOS, JALISCO 35

For those who enjoy the best, salud! A deep caramel color with wonderful oak, vanilla and lasting viscosity.

DON PILAR • LOS ALTOS, JALISCO 36

Aged for 36 months in American white oak and finished in French Limousin oak for 4 months. Notes of apricot, caramel, chocolate, and sweet wood.

E X T R A A Ñ E J O

- H I G H L A N D -

EL TESORO 70TH ANNIVERSARY • ARANDAS, JALISCO 37

Impressive viscosity showcases the seven years of barrel aging this beauty endures. Truly well made tequila.

TEQUILA OCHO • ARANDAS, JALISCO 38

Nose of salted caramel, mint, cedar, molasses, and olive brine. Palate is a thick, rich mouth feel, with butterscotch, lively fruit, cacao, cooked mint and coffee.

SAN MATIAS REY SOL • LOS ALTOS, JALISCO 55

Aged for 6 years in French oak. Aromas of hazelnut, oak and cinnamon. Smooth palate sensation, with ripe apple and plum flavors. A work of art from start to finish.

DELEON • PURÍSIMA DEL RINCÓN, JALISCO 61

102 proof-cask strength, first of its kind. Despite its concentration there is no alcohol sting. Honey, buttered almonds, cherries and cedar essences.

DON JULIO 'REAL' • ATOTONILCO, JALISCO 85

Enticing vanilla flavors layered with caramel, chocolate and almond undertones. Sweetly seductive with a hint of oak for a warm, sensuous finish.

CLASE AZUL • GUADALAJARA, JALISCO 276

This highly revered extra añejo is made in small batches of 100 numbered bottles. Aged for 5 years in sherry wood casks, it is smooth and full of agave character.

S O T O L

DON CUCO TRADICIONAL • CHIHUAHUA 9

Distilled only once. Aromas of leather, citrus, grass, and peppered meat, finishing with a touch of smoke.

HACIENDA DE CHIHUAHUA • CHIHUAHUA 10

Sotol is the official spirit of Chihuahua, Mexico. A smooth, clean entry that's lightly green and vegetal with a dry, earthy finish.

DON CUCO SUAVE • CHIHUAHUA 10

Pleasant aromas of citrus, coriander, pepper and smoke lead to a smooth, complex finish with a mild hint of toasted almonds.

DON CUCO REPOSADO • CHIHUAHUA 11

The perfect balance of sweet and savory, with notes of vanilla, leather, green pepper, and lime.

B A C A N O R A

CIELO ROJO BLANCO • SONORA 13

Bright green floral nose with hints of white pepper and wispy smoke lead to a soft oily entrance with bold agave and smoke notes.

M E Z C A L

DEL MAGUEY-VIDA • OAXACA 10

A wonderful introduction to mezcal. Light citrus on the nose with a palate of burnt sandalwood, honey, and vanilla.

DEL MAGUEY-CREMA DE MEZCAL • OAXACA 10

A combination of Mezcal San Luis del Rio and Miel de Maguey (agave syrup), this mezcal is “For women only...and...a few strong men.”

AGAVE DE CORTES • OAXACA 11

Subtle notes of smoke with bright, refreshing hints of citrus and herbs on the nose and palate.

ILEGAL MEZCAL JOVEN • OAXACA 14

Sweet smoked agave and light tobacco on the nose leads to fresh agave and citrus.

ILEGAL MEZCAL REPOSADO • OAXACA 17

Light wood with some baking spices meld into a delicious chocolate and citrus finish.

DEL MAGUEY-CHICHICAPA • OAXACA 20

If you're after the traditional smoky character of mezcal, you'll love this. Finishes with notes of chocolate and mint.

DEL MAGUEY-MINERO • OAXACA 20

From the village of Minero, this mezcal has delicious hints of minerality and mango with a velvety finish.

ILEGAL MEZCAL ANEJO • OAXACA 23

A house favorite, incredible depth of character with smoked agave, leather, chocolate and raisins.