

TEQUILA FLIGHTS

THREE .5 OZ. TASTES

SILVER FLIGHT \$9

ESPOLON (highlands) AVION (highlands)
SIETE LEGUAS (highlands)

REPOSADO FLIGHT \$12

CASAMIGOS (highlands) FORTALEZA (lowlands)
HACIENDA (highlands)

ANEJO FLIGHT \$14

PELIGROSO (highlands) CHINACO (highlands)
DON EDUARDO (highlands)

PRIVATE STASH FLIGHT \$32

KAH X-TRA ANEJO (highlands)
DELEON ANEJO (highlands)
CASA DRAGONS SILVER (lowlands)

TEQUILA

Tequila is a spirit distilled from the fermented sugars of the Weber Blue Agave plant, a desert succulent. Although there is over 194 recognized types of agave, tequila can only be made from the Weber Blue Agave. With close to 1000 Tequila brands to choose from, it helps to know the different types of Tequilas and the categories they fall into. The main two types of tequila categories are, 100% Blue Agave, and Tequila Mixto (required to only have a minimum of 51% Blue Agave, the remaining 49% from other sugars, such as sugar cane and often contain food coloring) All of our carefully hand selected tequilas are made up from 100% Blue Agave and are profiled and grouped according to two regions in which they are produced the Highlands and the Lowlands of the Mexican state of Jalisco. To be called Tequila, it can only be made in the state of Jalisco. Within each region, the Weber Blue Agave presents different profile characteristics of each taste.

HIGHLANDS vs LOWLANDS

Highlands agave tends to grow larger and mature more slowly thereby producing sweeter, fruity tequila; though many say the flavor can be reminiscent of "wet cement". Lowlands agave is usually drier, rounder and has more earthy, vegetal and woody flavors.

**ENJOY YOUR JOURNEY THROUGH
THE MEXICAN STATE OF JALISCO AND
THE WORLD OF FINE TEQUILAS**

PLATA / BLANCO / SILVER / WHITE

This is the Blue Agave spirit in its purest form. It is clear and typically un-aged, where the true flavors and the intensity of the Agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks. There are some Blanco products that are aged for up to 2 months to provide a smoother or "Suave" spirit.

TEQUILA ARETTE bright agave, floral nose, spice (highlands) 7
EL TESORO fruity, peppery, touch of smoke (highlands) 8.5
AVION pineapple, citrus, rosemary (highlands) 8.5
CASA NOBLE agave, citrus, hints of pepper (lowlands) 9
CAZADORES strong citrus, peppery (highlands) 8
CHINACO citrus, agave, earth, spice (north region) 8
DON JULIO rich, wild flowers, pineapple (highlands) 8.5
EL JIMADOR crisp, citrus, sweet, agave (lowlands) 6.5
ESPOLON agave, spice, smoke (highlands) 8
MILAGRO single barrel, black pepper, ginger, mango (highlands) 9
HERRADURA citrus, agave, oak (lowlands) 8
PATRON pineapple, pear, pepper (highlands) 9
SIETE LEGUAS peppercorn, mesquite (highlands) 8.5
SAUZA TRES GENERACION sweet agave, floral, pear (lowlands) 8.5
CHAMUCOS pine aroma, citrus fruit, peppermint (highlands) 8.5
CASAMIGOS smooth, clean, pepper, citrus fruit (highlands) 8.5
CLASE AZUL strong citrus, light spice, pineapple, (highlands) 11.5
TEQUILA OCHO sweet, cinnamon, spearmint (highlands) 11
CASA DRAGONES volcanic rock, exotic citrus tropical (lowlands) 41

REPOSADO

A Reposado Tequila is the first stage of "rested and aged". The Tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the Agave and wood flavors. Many different types of wood barrels are used for aging, with the most common being American or French oak. Reposado Tequilas are referred to as "rested" and "aged".

ARETTE slight berry taste, light heat finish (highlands) 7
HACIENDA VIEJA white oak, double distillation (highlands) 8
1800 cilantro, pepper, cinnamon (lowlands) 8
FORTALEZA smokey, rich, wood finish (lowlands) 12
AVION carmel, vanilla, rich body (highlands) 9
CASA NOBLE organic, vanilla, citrus, sweet agave (lowlands) 9.5
CHINACO agave, carmel, wood (north region) 9.5
DON JULIO roasted pecans, pepper, spice (highlands) 9.5
EL JIMADOR smooth, mellow, hints of vanilla / carmel (lowlands) 7
CLASE AZUL carmel, wood, dark chocolates, agave (highlands) 13
ESPOLON roasted agave, spice, vanilla, tropical fruit (highlands) 8.5
HERRADURA wild flowers, pepper, oak (lowlands) 10
KAH citrus, cinnamon, carmel, butter, chocolate (lowlands) 9.5
PATRON balanced with bourbon finish (highlands) 9
SAUZA TRES GENERACION light agave, oak, grapes (lowlands) 8.5
SAUZA HORNITOS light pine, sage, pepper, honey (lowlands) 7
CAZADORES intense pepper, well balanced (highlands) 9
CASAMIGOS spice, mellow wood, carmel, earthy (highlands) 9
PELIGROSO light pepper, wood, agave (highlands) 10
CORRALEJO triple distilled, lemon, oak, honey, vanilla (lowlands) 9

ANEJO

After aging for at least one year, Tequila can then be classified as an "Añejo". The distillers are required to age Añejo Tequila in barrels that do not exceed 600 liters. This aging process darkens the Tequila to an Amber color, and the flavor can become smoother, richer, and more complex. Añejo Tequilas are also referred to as "aged" and "extra-aged".

ARETTE 100% blue agave, estate grown (highlands) 8
GRAN CENTENARIO aged 18 months, light wood (lowlands) 8
SIETE LEGUAS aged 24 months, the original Patron (highlands) 9
AVION vanilla, oak, leather, tobacco (highlands) 9
EL TESORO dark, vanilla, caramel (highlands) 9
FORTALEZA honey, cinnamon, nutmeg, oak spice, (lowlands) 14
ORO AZUL toasted nuts, dried fruit, white pepper (highlands) 10
CASA NOBLE organic, butterscotch, vanilla, chocolate 16
CAZADORES sweet, light pepper finish (highlands) 9.5
CHINACO, oil, oak, dark fruit, cinnamon (highlands) 12
DON JULIO cinnamon, vanilla, caramel, earth, leather (highlands) 11
EL JIMADOR vanilla, oak, cinnamon, caramel (lowlands) 7
DON EDUARDO caramel, honey, oak, vanilla (highlands) 9.5
PELIGROSO black pepper, raspberry, chocolate (highlands) 12
HERRADURA smooth, cooked agave, dried fruit (lowlands) 10
KAH oak, caramel, apricot, mint chocolate finish (lowlands) 12
MILAGRO single barrel reserva select, oak, agave, light fruit (highlands) 16
PATRON agave, vanilla, caramel (highlands) 10
SAUZA TRES GENERACIONES butter, agave, oak, lemon (lowlands) 9
DELEON aged 18 months, stone fruit, salt water taffy, pink pepper, soft and smooth depth (highlands) 25

EXTRA ANEJOS, ESPECIALS and RESERVES

A new classification added in the summer of 2006, labeling any Tequila aged more than 3 years, an "Extra Añejo". Following the same rule as an "Añejo", the distillers must age the spirit in barrels or containers with a maximum capacity of 600 liters. With this extended amount of aging, the Tequila becomes much darker, more of a Mahogany color. Extra Añejo Tequilas are also referred to as "ultra-aged"

ARETTE GRAN ANEJO great body, vanilla, caramel (highlands) 14
AVION 44 carmel, cocoa, vanilla, long finsh, oak (highlands) 19
CUERVO RESERVA FAMILIA floral, vanilla, cognac (highlands) 19
CUERVO RESERVA FAMILIA PLATINO anise, minerals (highlands) 12
CAZADORES EXTRA ANEJO oak, cinnamon, vanilla (highlands) 14
DON JULIO 1942 pepper, caramel, vanilla (highlands) 19
DON JULIO REAL ultra premium, nutmeg, cocoa (highlands) 42
HERRADURA SELECT SUPREMA dried fruit, vanilla (lowlands) 39
KAH-X-TRA ANEJO smokey, wood tones, earthy, caramel cocoa, tobacco, vanilla leather (lowlands) 32
PATRON GRAN PLATINUM world finest platinum tequila, triple distilled, a connoisseurs silver sipping tequila (highlands) 29
PATRON GRAN BURDEOS ANEJO aged 12 months in bordeaux barrels, citrus, caramel, vanilla, dark berry, long finish (highlands) 62
PATRON PIEDRA sweet, carmel, cigar, clove, spice (highlands) 41
ASOMBROSE EXTRA ANEJO 5 years french oak, sweet vanilla, bold and smooth with a relaxing finish, (owners favortie) (highlands) 25
CORRALEJO GRAN RESERVA clear cinnamon note, vanilla sweetness, dry with a hint of orange and cocoa (lowlands) 15
CLASE AZUL ANEJO aged 25 months, Weber blue agave double distilled (owner favorite) (highlands) 60
CLASE AZUL ULTRA Experienc one of the finest tequilas in the world!(highlands) 150

MEZCAL

Mezcal (also spelled mescal) is a related distilled spirit, and is the older form of the name for all tequila as well. The name for the product made in Jalisco state - tequila - was adopted in the late 19th century.

Technically, all tequilas are mezcal, which were also known as mezcal wines and mezcal brandies before the name tequila became common and replaced mezcal for that one particular type of mezcal. Today they are distinct products, differentiated by production process, place of origin and taste, much the same way rye whiskey and Scotch whisky differ. Most mezcal is made in Oaxaca state today, although some (mostly regional and not for export) is also made in Guerrero, Zacatecas, and other states.

Mezcal has its own magic and mystery. It retains its traditions as a 'people's drink' - made in tiny operations that have hardly changed over the intervening centuries. Slow to modernize, family run, tiny output, mezcal is still at the heart and soul of ancient Mexico and her traditions. Mezcal's main characteristic is a smokey "campfire" nose and taste, very similar to scotch.

XICARU JOVEN characteristics of traditional smokey mezcal 12
MOTELOBOS JOVEN anise, roasted agave, smoke, chile,
chocolate finish 10

PIERDE ALMAS JOVEN smokey, floral notes, apple, banana 11

LOS AMANTES REPOSADO earthy, smokey, soft, sweet 10

DELIRIO REPOSADO aged 4 months in copper, soft agave, smoke 15

ILEGAL ANEJO dried fig, anise, tobacco, leather, baked agave 17

VODKA

ABSOLUT 8.5
ABSOLUT Mandrin 8
ABSOLUT Citron 8
TITO'S 8.5
RE:FIND (Paso Robles) 9
KETEL ONE 9
CHOPIN 10
GREY GOOSE 10

GIN

HENDRICKS 9
SAPPHIRE 9
TANQUERAY 8.5
RE:FIND (Paso Robles) 9

LIQUEUR + CORDIALS

FIREBALL 7
JAGERMEISTER 7
MIDORI 7
KAHLUA 8
BAILEY'S 8
GRAND MARNIER 9
CHAMBORD 8
FERNET BRANCA 8.5

BOURBON / WHISKEY

CROWN ROYAL 8
JACK DANIELS 8
JAMESON 8
BULLEIT 8.5
MAKERS MARK 9
KNOB CREEK RYE 10
MASTERTON'S 11
PENDLETON 8.5
SEAGRAM'S 7 7.5
WHISTLE PIG 14

SCOTCH

GLEN LIVET 18YR 14
CHIVAS 18YR 11
JOHNNY WALKER BLACK 9
DEWARS 8

RUM

BACARDI LIGHT 7.5
CAPTIAN MORGANS 7.5
MALIBU COCONUT 7.5
MYERS'S DARK 7

