



NUEVO

MODERN MEXICAN
& TEQUILA BAR

FEATURED SPIRITS

BLANCO

This is the blue agave spirit in its purest form. It is clear and often unaged, bottled directly after the final distillation. However, by law, blanco tequilas can be stored up to 2 months in oak barrels and can still be classified as blancos. Intense in flavor, bright and acidic, the natural sweetness of the agave is very present.

EL JIMADOR BLANCO	LIME, EARTHY, CRAB APPLES	6
JOSE CUERVO TRADICIONAL SILVER	CITRUS, SWEET, SPICY	6
LUNAZUL BLANCO	PEPPER, RIPE FRUIT, VANILLA	6
ALTOS BLANCO	SWEET, FRUIT, AGAVE	7
CAMARENA SILVER	VANILLA, BROWN SPICE, PEPPER	7
CORRALEJO SILVER	AGAVE, SPEARMINT, PEPPERCORN	7
HORNITOS PLATA	FLORAL, HERBS, WOOD	7
1800 SILVER	ROASTED PEPPERS, SPICE, CITRUS	8
CAZADORES BLANCO	CITRUS, HERBS, AGAVE	8
EL MAYOR BLANCO	FLORAL, AGAVE, PEPPER	8
ESPOLON BLANCO	PINEAPPLE, VANILLA, SPICE	8
MI CAMPO BLANCO	HONEY, SWEET ORANGE, WHITE PEPPER	8
MILAGRO SILVER	CITRUS, VEGETAL, MINERALS	8
TRES AGAVES BLANCO	AGAVE, VANILLA, LEMON	8
CABO WABO BLANCO	LIME, MINT, SPICE	9
PARTIDA BLANCO	TROPICAL FRUIT, PEPPER, GRAPEFRUIT	9
TRES GENERACIONES PLATA	CITRUS, HERBS, LIGHT PEPPER	9
TEREMANA BLANCO	PEPPER, CITRUS, AGAVE	9
CASA NOBLE CRYSTAL	WOOD, AGAVE	11
EL TESORO BLANCO	WHITE PEPPER, AGAVE, EARTHY	11
HERRADURA SILVER	OAK, AGAVE, GRASS	11
KAH BLANCO	SWEET, SPICE, PEPPER	11
SUAVECITO BLANCO	AGAVE, MINT, PEPPER	11
PATRON SILVER	FRUIT, CITRUS, LIGHT PEPPER	12
AVION SILVER	HERBS, FLORAL, PEPPER	12
CORZO SILVER	FRUIT, PEPPER, SPICY	12
VILLA ONE SILVER	AGAVE, DRIED PINEAPPLE, ROASTED NUTS	12
CASAMIGOS BLANCO	SWEET, CINNAMON, MINT	13
DON JULIO BLANCO	AGAVE, CITRUS, LIGHT PEPPER	13
EL MAYOR SINGLE ESTATE BLANCO	AGAVE, WILD HERBS, PEPPER	13
CANTERA NEGRA SILVER	EARTHY, MINERALS, AGAVE	14
MILAGRO SELECT BARREL RESERVE	AGAVE, VANILLA, SPICE	14
CAMPEON SILVER	PEPPER, EARTHY, AGAVE	15
ROCA PATRON SILVER	BLACK PEPPER, PUMPKIN, LIME	16
CASA DRAGONES BLANCO	AGAVE, PEPPER, ALMONDS	18
CLASE AZUL PLATA	NECTAR, HERBS, CITRUS	20
JOSE CUERVO RESERVA PLATINO	VANILLA, FLORAL, COGNAC	20
PATRON ESTATE RELEASE	COOKED AGAVE, CITRUS, HERBS	25
DELEON DIAMANTE	SPICE, TOASTED OAK, RICH HONEY	28
GRAN PATRON PLATINUM	CITRUS, OAK, PEPPER	35

REPOSADO

Reposado (meaning “rested”) are tequilas aged in oak barrels for a period of 2 to 12 months. These tequilas are influenced by the barrels without over-shadowing the characteristics of the agave. Each distillery has its preference for the type of barrels used for aging—whether new, used, toasted, charred, or steamed—they are carefully selected to create the desired flavor. These differences—the resins, tannins, and residues exuded—have a dramatic impact on the finished product.

EXOTICO REPOSADO VANILLA, DRIED FRUIT, OAK	6
LUNAZUL REPOSADO CARAMEL, FRUIT, SPICE	6
ALTOS REPOSADO CITRUS, VANILLA, WOODY	7
CAMARENA REPOSADO SWEET, SPICY, ROBUST	7
EL JIMADOR REPOSADO AGAVE, CINNAMON, SPICE	7
HORNITOS REPOSADO JALAPEÑO, SALT, SPICE	7
1800 REPOSADO STONE FRUIT, COFFEE, OAK	8
CAZADORES REPOSADO CITRUS, SMOKE, SPICE	8
CORRALEJO REPOSADO RICH, SMOKY, PEPPER	8
ESPOLON REPOSADO SPICE, CARAMEL, FRUIT	8
JOSE CUERVO TRADICIONAL REPOSADO AGAVE, OAK, PEPPER	8
MILAGRO REPOSADO AGAVE, CARAMEL, SPICE	8
TRES AGAVES REPOSADO PEPPER, LEMONGRASS, WOOD	8
EL MAYOR REPOSADO SPICES, AGAVE, WOOD	9
CORRALEJO REPOSADO TRIP. DISTILLED CITRUS, OAK, HONEY	10
PARTIDA REPOSADO VANILLA, AGAVE, CARAMEL	10
CABO WABO REPOSADO CITRUS, PEPPER, SPICE	11
TEREMANA REPOSADO OAK, VANILLA, PEPPER	11
EL TESORO REPOSADO VANILLA, OAK, SMOKE	12
HERRADURA REPOSADO CINNAMON, VANILLA, SPICES	12
PATRON REPOSADO OAK, CITRUS, VANILLA	12
SUAVECITO REPOSADO SPICE, BOURBON, CHERRY	12
CASA NOBLE REPOSADO WOOD, EARTHY, COFFEE	13
AVION REPOSADO OAK, CARAMEL, FRUIT	13
CASAMIGOS REPOSADO OAK, WHITE PEPPER, CARAMEL	14
DON JULIO REPOSADO STONE FRUIT, CHOCOLATE, NUTTY	14
CANTERA NEGRA REPOSADO OAK, VANILLA, SUGAR	15
AYATE REPOSADO VEGETAL, PEPPER, AGAVE	17
ROCA PATRON REPOSADO VANILLA, GINGER, CARAMEL	17
CAMPEON REPOSADO GRASS, AGAVE, MINERALS	18
CLASE AZUL REPOSADO CARAMEL, CHOCOLATE, LIGHT OAK	35

AÑEJO

Añejo (Spanish for “vintage” or “old”) must be aged between 1 and 3 years. A year of resting in a cool bodega produces a smoother taste. American whiskey barrels, French oak casks, or cognac barrels are commonly used to age this tequila.

ALTOS AÑEJO	DRIED FRUIT, VANILLA, CHOCOLATE	8
HORNITOS AÑEJO	VANILLA, TOASTED OAK, CHOCOLATE	8
1800 AÑEJO	VANILLA, ORANGE PEEL, SPICE	9
CAZADORES AÑEJO	CINNAMON, PEPPER, CITRUS	9
EL JIMADOR AÑEJO	BAKED FRUIT, CINNAMON, PEPPER	9
ESPOLON AÑEJO	VANILLA, BUTTERSCOTCH, AGAVE	9
HORNITOS CRISTALINO	BUTTERSCOTCH, TOASTED OAK, VANILLA	9
TRES AGAVES AÑEJO	HONEYCOMB, NOUGAT, OAK	9
EL MAYOR AÑEJO	CARAMEL, GRILLED PINEAPPLE, BROWN SPICES	10
HORNITOS BLACK BARREL	CHARRED OAK, BOURBON, SMOKE	10
TRES GENERACIONES AÑEJO	CARAMEL, MAPLE, MOLASSES	10
CABO WABO AÑEJO	CARAMEL, WOOD, CHOCOLATE	12
GRAN CENTENARIO AÑEJO	AGAVE, SPICE, TOASTED OAK	12
HERRADURA AÑEJO	BUTTERSCOTCH, LIME, VANILLA	13
KAH AÑEJO	COFFEE, VANILLA, SPICES	13
1800 CRISTALINO	HONEY, AGAVE, OAK	14
AVION AÑEJO	MAPLE, HERBS, VANILLA	14
SUAVECITO AÑEJO	WOOD, BURNT SUGAR, CHOCOLATE	14
CASA NOBLE AÑEJO	OAK, CINNAMON, BUTTER	15
PATRON AÑEJO	OAK, VANILLA, RAISIN	15
CASAMIGOS AÑEJO	CARAMEL, WHITE PEPPER, OAK	15
DON JULIO AÑEJO	HONEY, AGAVE, BUTTERSCOTCH	16
HERRADURA ULTRA	AGAVE, CARAMEL, HONEY	16
CANTERA NEGRA AÑEJO	CINNAMON, TOASTED MARSHMALLOW, AGAVE	17
DON JULIO 70TH	VANILLA, HONEY, TOASTED OAK	17
AYATE AÑEJO	DARK CHOCOLATE, TOFFEE, SPICE	20
ROCA PATRON AÑEJO	WOOD, RAISINS, GRAPEFRUIT	20
DON JULIO 1942	TOFFEE, VANILLA, TROPICAL FRUIT	35
GRAN PATRON BURDEOS	OAK, AGAVE, VANILLA, RAISIN	75
CLASE AZUL AÑEJO	COOKED AGAVE, VANILLA, CARAMEL	80

EXTRA AÑEJO

Any tequila aged over 3 years. With this extended amount of aging, the spirit becomes much darker in color and richer in flavor, often dominated by the barrels they are contained in. Smooth, yet very complex and often limited in production.

SUAVECITO EXTRA AÑEJO	CHARRED OAK, EARTHY, COFFEE	19
PATRON EXTRA AÑEJO	FRUIT, AGAVE, BANANA	22
CANTERA NEGRA EXTRA AÑEJO	SMOOTH OAK, CARAMEL, BROWN SUGAR	23
TEQUILA OCHO EXTRA AÑEJO	PLANTAIN, COCOA, ORANGE PEEL	31
JOSE CUERVO RESERVA DE FAMILIA	BOURBON, VANILLA, COGNAC	33
AVION RESERVA 44	LUSCIOUS FRUIT, VANILLA, SPICE	34
DON JULIO REAL	AGAVE, CARAMEL, ALMOND, OAK	50
HERRADURA SELECCION SUPREMA	OAK, ROSE PETAL, VANILLA	55
GRAN PATRON PIEDRA	CITRUS, TOASTED OAK, VANILLA	65
PATRON EXTRA AÑEJO 10	VANILLA, DRIED FRUIT, CITRUS	69
PATRON X GUILLERMO DEL TORO	DRIED FRUIT, NUTS, VANILLA	75

MEZCAL

Mezcal, like tequila, is a distilled alcoholic beverage made from the agave plant. Due to the cooking process of the agave after harvesting, mezcal has a stronger more intense flavor often described as smoky - roasting for two or more days underground in covered earthen pits gives mezcal these intense and distinctive notes. Meats and/or various fruit can be added during the final distillation for even more depth of character.

BANHEZ JOVEN	PINEAPPLE, PLANTAIN, FLORAL	8
WAHAKA ESPADIN	DRIED FRUIT, BLACK PEPPER, SPICES	10
PELTON DE LA MUERTE	KIWI, LEMON ZEST, PEPPERCORN	10
DEL MAGUEY VIDA	GINGER, SANDALWOOD, VANILLA	11
BOZAL ENSEMBLE	CITRUS, HERBS, FLORAL	12
EL SILENCIO ESPADIN	AGAVE, ROASTED FIG, CHARRED STONE FRUIT	12
ILEGAL JOVEN	GREEN APPLE, HOT PEPPER, AGAVE	12
WAHAKA REPOSADO	CITRUS PEEL, TOASTED OAK, BUTTERSCOTCH	13
LOS AMANTES JOVEN	CITRUS, COOKED AGAVE, PEPPERCORN	13
ILEGAL REPOSADO	CLOVE, TOFFEE, SMOKY	13
MEZCAL VAGO ESPADIN	ANISE, PLANTAINS, PINE, CARAMEL	15
MEZCAL VAGO ELOTE	HONEYCOMB, TROPICAL FRUITS, POPCORN	16
CASAMIGOS JOVEN	TAMARIND, LICORICE, MANGO	18
MEZCAL VAGO ENSAMBLE EN BARRO	CHARRED CINNAMON, PUMPKIN, CHESTNUTS	20
DEL MAGUAY PECHUGA	COOKED FRUIT, LICORICE, ROASTED ALMOND	50

**NOT SURE?
TAKE A
TASTING TOUR!**

**CHECK OUT OUR CAREFULLY
SELECTED ASSORTMENT OF
FLIGHTS ON THE NEXT PAGE!**

TEQUILA FLIGHTS

BLANCO FLIGHT 13

ROCA PATRÓN | HERRADURA | CORZO

Stunning examples of tequila in the purest form - full flavored, yet gentle on the palate, this flight showcases three totally unique approaches to tequila making.

REPOSADO FLIGHT 15

CASAMIGOS | CASA NOBLE | DON JULIO

A cross-section of reposado tequilas designed to show the true diversity of the category, from some of the most renowned brands in the world.

AÑEJO FLIGHT 16

GRAN CENTENARIO | CANTERA NEGRA | SUAVECITO

A full nose of caramel, vanilla, and toasted oak makes way for a sweet yet smoky finish. Aged between 12 to 36 months in a variety of oak barrels, these are some of the finest tequilas on the market today.

MEZCAL FLIGHT 15

VAGO ELOTE

Beginning as the Vago brand's 100% agave espadin Mezcal, toasted corn is added to the spirit after its second distillation. After infusing for days, the corn is separated, and the mezcal undergoes its third and final distillation.

ILEGAL REPOSADO

Founder John Rexer began smuggling mezcal out of Mexico into his bar in Guatemala in 2004, when very few mezcals were certified for export, lending this company its namesake. Aged for 4 months in ex-bourbon barrels, this spirit is one of only a few aged mezcals available on the market.

DEL MAGUEY VIDA

Each mezcal from Del Maguey is produced by individual families in old-style villages, and the name of each product reflects their unique origin. Vida is twice distilled very slowly in small wood-fired, riverside copper stills to exacting flavor specifications, lending the palate exquisite notes of ginger, cinnamon, burnt sandalwood, banana and tangerine.

TEQUILA FLIGHTS

BOURBON BARREL FLIGHT 14

ESPOLON AÑEJO

Aging in Wild Turkey barrels provides a truly unexpected and complex finish with notes of roasted agave, vanilla, and wood with hints of dried fruit and butterscotch.

HORNITOS BLACK BARREL

Using Hornitos Añejo as the base, this tequila rests four extra months in deeply charred Jim Beam barrels, adding smoky flavor and a golden amber color. For more depth and distinct complexity, it is finished with two more months in toasted oak.

TRES AGAVES AÑEJO

Maturing in Woodford Reserve oak barrels for 18 months creates a truly memorable tequila. Oak and mature agave present exquisite layers of taste - honeycomb, nougat, and ginger paired with a lingering smoky finish.

PATRON FLIGHT 20

SILVER | REPOSADO | AÑEJO | EXTRA AÑEJO

Created in 1989 by John Paul Dejoria and Martin Crowley, Patron has went on to not only define and create the premium tequila market, but also become one of the most popular tequila brands in the world. Retaining a traditional process in which over sixty hands touch and inspect each bottle from start to finish, Patron has created an impeccable line of tequila.

CANTERA NEGRA FLIGHT 22

BLANCO | REPOSADO | AÑEJO | EXTRA AÑEJO

Meaning “Black Quarry Rock” in Spanish, Cantera Negra was founded more than 30 years ago, after Don Alberto Becherano spent over a decade perfecting his proprietary method. With agave grown solely in mineral rich volcanic soil, aged in house-built oak barrels, each of the tequilas on display here are flavorful, smooth, and individually memorable, and present the perfect way to taste how tequila matures and changes with aging.

TEQUILA FLIGHTS

CRISTALINO FLIGHT 17

DON JULIO 70TH

The world's first clear añejo, it pioneered the category of tequila known as "crystalino" - these are premium añejo tequilas which have been filtered to remove coloration, to achieve all the brightness of a blanco with the complexity of an añejo. 70th Anniversary is aged for 18 months in American white oak before filtration.

1800 CRISTALINO

This tequila is aged in both American and French oak barrels for 16 months, after which the liquid is married together and finished in Port Wine casks for an additional 6 months.

HERRADURA ULTRA

Herradura combines añejo tequila with a touch of their Selección Suprema extra-añejo, which ages 49 months in American White Oak to create Ultra - it is then charcoal-filtered through charred coconut husks to create a rich, crystal-clear tequila.

THE CONNOISSEUR FLIGHT 35

CLASE AZUL REPOSADO

After being aged for a minimum of 8 months in a blend of bourbon, cognac, and sherry cask small oak barrels, the tequila is then blended together for bottling, giving this tequila a unique flavor profile worth experiencing.

DON JULIO 1942

Produced in small batches and aged for a minimum of two and a half years, Don Julio 1942 is handcrafted from premium highlands agave, in tribute to the year that Don Julio González began his tequila-making journey. Warm oak, vanilla and roasted agave flavors take center stage in this iconic tequila.

AVION 44

Aging for 43 months in oak barrels before spending a final month in daily rotating petite barrels lends this legendary tequila its "44" namesake. Although it is an extra añejo, the agave flavor is never overshadowed by the barrel's flavor, and features exquisitely mingling notes of honey, toffee, and caramel.

FEATURED SPIRITS

WHISKEY

BULLEIT BOURBON	8
BULLEIT RYE	8
CROWN ROYAL	8
ELIJAH CRAIG	8
KNOB CREEK	9
MAKER'S MARK	9
WOODFORD RESERVE	10
WOODFORD RESERVE RYE	10
BASIL HAYDEN'S	11
SUNTORY TOKI	11
BASIL HAYDEN'S DARK RYE	12
ANGEL'S ENVY	14

SCOTCH

JOHNNY WALKER BLACK	10
GLENLIVET 12	13
MCCALLAN 12	15
OBAN 14	16
LAGAVULIN 16	20

GIN

BEEFEATER	7
TANQUERAY	8
BOMBAY SAPPHIRE	9
WATERSHED FOUR PEEL	11
HENDRICK'S	12

RUM

BACARDI 4	8
LEBLON CACHACA	8
BACARDI 8	9
SCARLET IBIS	9
SMITH & CROSS	9
ZAYA GRAN RESERVA	9
BACARDI 10	10
DIPLOMATICO RESERVA EXCLUSIVA	12
RON ZACAPA 23	13
GOSLING'S FAMILY RESERVE	15

VODKA

ABSOLUT	8
TITO'S	8
KETEL ONE	9
GREY GOOSE	10

LIQUEUR

COINTREAU	8
GRAND MARNIER	10
GRAND MARNIER CUVÉE 100	50
PATRÓN XO CAFÉ	8
CANTERA NEGRA CAFÉ	9
AMARETTO DISARONNO	9



Hey, if you're going to take a picture of your incredible drink or food, why not post & tag us?

Your friends will be jealous they missed out.



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