

# DESTILADOS

## DESTILADOS MEXICANOS DE AGAVE

Culturally and historically, these agave distilled spirits should be considered Mezcal, but as a result of geopolitical strife are not recognized in the denominations of origin for Tequila or Mezcal.

	1oz	1½oz
<b>MEZONTE</b>		
<p> <b>JAPO (Raicilla)</b> Cabo Corrientes, Jalisco AGAVE AMARILLO (AGAVE RHODACANTHA) age of maturity 9-12 years a tropical profile in every sense with notes of papaya and mango, a bit salty.</p>	\$15	\$23
<p> <b>SANTOS (Raicilla)</b> Tolimán, Jalisco AGAVE ALINEÑO Y CIMARRÓN (AGAVE ANGUSTIFOLIA) age of maturity 8-10 years / 10-12 years fermentation in a stone pit gives notes of minerality, with notes of grapefruit peel and a spicy pepper palate.</p>	\$14	\$21
<p> <b>LORENZO</b> Chancuellar, Jalisco AGAVE ALINEÑO Y CIMARRÓN (AGAVE ANGUSTIFOLIA) age of maturity 8-10 years / 10-12 years this awesome spirit is comprised of over 10 varietals of semi-wild agave, it is distilled in copper and parota wood. the initial taste is of lime zest, with hints of cinnamon, followed by a whiff of aged cheese and a smoked wood finish.</p>	\$22	\$33
<p> <b>CANDIDO</b> Loma de Guadalupe, Jalisco AGAVE IXTERO AMARILLO (AGAVE RHODACANTHA) age of maturity 9-12 years aromas of roasted green peppers, notes of red fruit and jalapeños, with a finish of light smoke and caramel.</p>	\$18	\$27
<p> <b>JORGE PEREZ</b> Rio de Parras, Queréndaro, Michoacan AGAVE ALTO (AGAVE INAEQUIDENS) age of maturity 15-20 years a lemony creamy taste resembling that of a baked lemon pie, mixed with yeasty, herbal &amp; earth tones, a slight floral finish.</p>	\$18	\$27



Copper/Cobre



Wood/Madera



Clay/Barro

	1oz	1½oz
<p> <b>TEODORO</b>  Miahuatlán, Oaxaca  AGAVE BICUIXE Y ESPADIN (AGAVE KARWINSKII)  age of maturity 9-12 years  very crisp and balanced, notes of banana with unripe tropical fruit and exhibits a clean finish of green mango.</p>	\$18	\$27
<p> <b>TEPE</b>  Comunidad Canoas, Frontera Jalisco, Nayarit y Durango  AGAVE COSTILLA AND CENIZO (AGAVE APLATANATA AND BOVICORNUTA)  age of maturity 12-15 years / 10-12 years  very floral with a strong velvety chocolate on the finish, fresh on the palate.</p>	\$16	\$24
<p><b>RAICILLA</b>  <b>LA VENENOSA</b></p>		
<p> <b>SIERRA DEL TIGRE DE JALISCO</b>  Tienda Nueva, La Manzanilla de la Paz  AGAVE BRUTO (AGAVE INAEQUIDENS)  aromas of gouda, orange, mango and herbs. the palate is completely different, with lush ripe fruit notes of papaya, passion fruit ripe mango and tangerine.</p>	\$12	\$18
<p> <b>COSTA DE JALISCO</b>  Cabo Corrientes, Llano Grande el Tuito  AGAVE AMARILLO GRANDE (AGAVE RHODACANTHA)  aromas of gouda, orange, mango and herbs. the palate notes of nuts, pine, olive grind, cedar and cacao, bright acid on the palate with olive flavors, resin and wine-like tannins.</p>	\$10	\$15
<p> <b>VOLCANES DE JALISCO</b>  San Juan Espanatica, Tuxpan  AGAVE CENIZO (AGAVE BOVICORNUTA)  nose is filled with notes of pine, musk, fresh herbs, moist soil, aged cheese and fresh lime. on the palate, pineapple, stewed apples, nuts, root vegetables, cream and ash.</p>	\$10	\$15



Copper/Cobre



Wood/Madera



Clay/Barro

1oz 1½oz

## BACANORA



## RANCHO TEPUA

Aconchi, Sonora

AGAVE PACIFICA (AGAVE ANGUSTIFOLIA HAW)

nose of citrus, soil, wood, yerba buena and fine herbs,  
 palate of sweet orange tea, spices, agave and lemon peel.  
 a very clean and subtle earthy finish.

\$9

\$14

## OTROS DESTILADOS



## CABALLITO CERRERO

Amititlán, Jalisco

AGAVE CHATO (AGAVE GUADALAJARANA)

bubblegum notes upfront, followed by cotton candy  
 tones and a grassy herbaceous finish.

\$10

\$15



## 5 SENTIDOS

Santa Catarina Albarradas, Oaxaca

AGAVE SIERRA NEGRA (AGAVE AMERICANA)

this hand mashed spirit is doubled distilled in clay pots  
 stills. the name translates into '5 Senses'. a citrus nose  
 with flavors of tobacco, cheese and chocolate with ash  
 tones, and a lingering creamy finish of cooked agaves.

\$18

\$27



## CHACOLO IXTERO BROCHA

Zapotitlán de Vadillo, Jalisco

AGAVE BROCHA / IXTERO AMARILLO

(AGAVE ANGUSTIFOLIA / RHODACANTHA)

creamy black licorice, peaches and cream throughout, a vanilla,  
 eucalyptus and pine on the finish with a long aftertaste.

\$18

\$27



## CHACOLO BROCHA

Zapotitlán de Vadillo, Jalisco

AGAVE BROCHA (AGAVE ANGUSTIFOLIA)

the nose is of burning pine wood sap, roasted yams and mint on  
 the palate, ending with olive and brine flavors.

\$18

\$27



## CHACOLO IXTERO AMARILLO

Zapotitlán de Vadillo, Jalisco

AGAVE IXTERO AMARILLO (AGAVE RHODACANTHA)

fruit aromas of papaya and ripe oranges, followed by notes of  
 jalapeño, tomatillo and cedar, a mild cheese finish.

\$18

\$27



Copper/Cobre



Wood/Madera



Clay/Barro

destilados

el TEQUILA es un MEZCAL?

1oz

1½oz



CHACOLO IXTERO VERDE

Zapotitlán de Vadillo, Jalisco

AGAVE IXTERO VERDE (AGAVE ANGUSTIFOLIA)

immediate aromas of lemon curd and peanut butter, a  
palate of turkey gravy, with black pepper ending in jam.

\$20

\$30



Copper/Cobre



Wood/Madera



Clay/Barro