

HIGHLAND TEQUILA

Red clay soil cool winters, approachable, citrusy tequilas.

ARANDAS

	1oz	1½oz
NOM 1414		
SIEMBRA AZUL Blanco citrus notes, smoked agave, geraniums and tobacco sweet floral, cooked green peppers and fresh cucumber on the palate.	\$8	\$12
SIEMBRA AZUL Reposado a light-honey colored nectar with aromas of chocolate, cinnamon, butterscotch and almonds.	\$9	\$14
SIEMBRA AZUL Añejo notes of cinnamon, tobacco, raspberries, black olive, vanilla and butterscotch.	\$10	\$15
SIEMBRA AZUL SURO (aged 5 yrs) velvety texture and presence of herbs and spices with a hint of floral accents, apricot and citrus.	\$13	\$20
SIEMBRA AZUL ELISA (aged 6 yrs) bottled straight from the barrel, notes of honey, spices and fruit.	\$23	\$35
SIEMBRA AZUL PIÑERA (aged 7 yrs) sweet and spicy with a hint of sauternes, flavors of apricot, prune, cantaloupe, butterscotch and orange peel.	\$27	\$40
ARTE NOM 1414 Reposado sweet and savory vegetable flavors, green banana, orange blossom, honey, nutmeg and fresh citrus peel.	\$8	\$12
NOM 1139		
EL TESORO DE DON FELIPE Blanco fresh cut cabbage, kiwi, pear, aloe vera, ripe heirloom carrots, limes and roasted pear.	\$8	\$12
EL TESORO DE DON FELIPE Reposado mild notes of cinnamon, lime and chocolate, slightly sweet with vanilla and mint.	\$9	\$14

	1oz	1½oz
EL TESORO DE DON FELIPE Añejo cinnamon, vanilla and chocolate, slightly sweeter than the Reposado.	\$10	\$15
EL TESORO DE DON FELIPE ORIGINAL Añejo <i>(available in limited quantities)</i> cinnamon, vanilla and hints of chocolate bordering on bourbon notes.	\$20	\$30
EL TESORO PARADISO (5 yrs) mixture of barrel spices, raw peppers and vanilla cream with strong cognac profiles.	\$16	\$24
EL TESORO REPOSADO SINGLE BARREL crisp and clean with aromas of herbs, cinnamon and spice, a long creamy finish with leather and oak.	\$10	\$15
TAPATÍO Blanco raw juicy agave notes with a base of licorice, black pepper and tar, with a clean mineral finish.	\$8	\$12
TAPATÍO Reposado the vegetables notes of the Blanco are still present with a caramelized texture and a good amount of spice.	\$9	\$14
TAPATÍO Añejo creamy and rich with milk chocolate, vanilla, cinnamon and clove, with a subtle peppery spice.	\$10	\$15
TAPATÍO EXCELENCIA (4 yrs) heavily resonated, dried fruit, banana, dark caramel and sweet vanilla, with funky herbal notes of dill, sage and thyme.	\$14	\$21
TAPATÍO Blanco High Proof peppery spices with notes of bell peppers, mushrooms, grapefruit and lime, with a hot cinnamon finish.	\$10	\$15
NOM 1474		
TEQUILA OCHO Blanco strong citrus and green pepper notes, with lots of salinity ending in a peppery, mineraly and clean finish.	\$8	\$12
TEQUILA OCHO Reposado notes of black tea, crushed macadamia nuts and a smidgen of fresh mango and papaya, with a finish of eucalyptus.	\$9	\$14

highland tequila

el TEQUILA es un MEZCAL?

	1oz	1½oz
TEQUILA OCHO Añejo aromas of cedar and cinnamon with honey and orange marmalade, flavors of vanilla, orange peel and nutmeg.	\$10	\$15
TEQUILA OCHO Blanco High Proof (Limited) intense flowers and caramel open up citrus, white pepper and minerals, smokiness leads to finish of coriander and lemongrass.	\$10	\$15
TEQUILA OCHO Extra Añejo (3 yrs) spicy yet sweet, notes of spice poached pears and a touch of tellicherry black peppers.	\$20	\$30

ATOTONILCO EL ALTO

NOM 1120

SIETE LEGUAS Blanco full of sweet agave and earthy notes, maybe even smoky with a bit of pepper and a rich palate.	\$8	\$12
SIETE LEGUAS Reposado a hint of lemon peel and vanilla, with a peppery bite, a touch of oak and a mineraly ending.	\$9	\$14
SIETE LEGUAS Añejo cedar, browned butter, vanilla frosting and butterscotch with hints of bell pepper, banana and apple.	\$10	\$15

NOM 1530

SUERTE Blanco herbaceous nose with cut grass, hay and lime, palate of tropical fruit & spice with a finish of citrus & peppery notes.	\$8	\$12
SUERTE Reposado butterscotch, honey, vanilla and subtle oak, with hints of vegetal notes of baked agave.	\$9	\$14
SUERTE Añejo sweet notes of maple syrup and brown sugar give way to a viscous palate with vanilla, honey and agave.	\$10	\$15

	1oz	1½oz
NOM 1146		
ARTE NOM 1146 Añejo butterscotch, freshly squeezed orange juice, cinnamon, vanilla and cocoa with dense chewy notes of toffee, Mexican chocolate and walnuts.	\$8	\$12
NOM 1558		
CHAMUCOS Blanco freshly roasted agave flavors, raw bell peppers and a touch of jalapeño heat, some grassiness and grapefruit peel with an earthy finish.	\$8	\$12
CHAMUCOS Reposado golden apple and pear share the stage with sweet floral notes, a hot and pepper spicy finish.	\$9	\$13
CHAMUCOS Añejo sweet flavor with notes of cocoa, toasted almonds, dried fruit, vanilla and custard.	\$10	\$15

JESÚS MARÍA

NOM 1579		
ARTE NOM 1579 Blanco a lovely fruit character from ripe citrus all the to tropical fruit aromas, laced with minerality and a finish of sapid-pepper and mint.	\$8	\$12
VOLANS Blanco the nose starts off with mineral and light smoke, followed by anise, citrus, pear and agave with a peppery and spice finish.	\$10	\$15
VOLANS Reposado cooked agave, orange zest and clove on the nose, ripe stone fruit and toasted nuts, with a buttery and black pepper finish.	\$12	\$18
VOLANS Extra Añejo (3+ yrs) starts with some caramel, oak and vanilla, sweet flavors of butterscotch, lime zest and agave, fading into a spiced, dried fruit ending.	\$20	\$30