

LOWLAND TEQUILA

Volcanic soil, rainy summers, commanding, earthy tequilas.

EL ARENAL

	1oz	1½oz
NOM 1123		
SIEMBRA VALLES Blanco	\$8	\$12
fresh yet rich with dry spices, dates, figs, the buttery aroma of orange blossoms with flowers and copper notes, dry and elegant jasmine finish.		
SIEMBRA VALLES Reposado	\$10	\$14
fresh peppercorn and walnut rush to the nose with hay, mint, grapefruit and cardamom, with a palate of mint, almonds & honey.		
SIEMBRA VALLES Añejo	\$10	\$15
a warm straw color, delicate scents of agave, nuts, toasted caramel, spices and vanilla with floral notes.		
SIEMBRA VALLES High Proof	\$10	\$15
begins with a silky texture, has the same strong cooked-agave aroma as the Blanco, an invigorating finish.		
SIEMBRA VALLES ANCESTRAL	\$12	\$18
herbaceous tones of sweet, cooked agave & undertones of pine, bitterness & smokiness with aroma of orange blossoms.		
SIEMBRA VALLES ELISA (3+ yrs)	\$22	\$33
bottled straight from the barrel, the profiles vary for each bottle. mature fruit and dark chocolate are always present.		
SIEMBRA VALLES SURO (3+ yrs)	\$25	\$37
velvety textures with dark aromas of chocolate and sun-dried fruits, slightly peppery with an intense oak finish.		
NOM 1123		
CASCAHUIN Blanco	\$8	\$12
flavors of peach, citrus, smoke, mango and cinnamon, followed by a mineral and grass finish mingled with bananas, anise, vanilla & pepper.		
CASCAHUIN Reposado	\$10	\$14
raspberries alongside baking spices make for a sweet open. vanilla, oak and nuts add some barrel flavors with a spicy lingering finish with hints of citrus.		

	1oz	1½oz
CASCAHUIN TAHONA aromas of raw and cooked agave with floral notes, slides into a eucalyptus and peppery taste, an elegant herbal finish while maintaining most flavors on the palate.	\$10	\$15
CASCAHUIN PLATA High Proof an immediate nose of peppery anise, a natural cooked or roasted agave sweetness goes through the palate, a long finish of citrus, vegetal flavors and subtle notes of licorice.	\$10	\$15
CASCAHUIN Añejo ripe and bold tropical fruit with nutmeg, cinnamon and black pepper and refreshing citrus finish.	\$10	\$15
CASCAHUIN Extra Añejo cooked agave, caramel, vanilla, dried fruit, some oak with notes of honey and caramel. great oily mouth-feel, finished off with soft white pepper tones.	\$12	\$18
CASCAHUIN ANNIVERSARIO highly vegetal-like with grass and smoke on the onset, herbal flavors, earthy, straw, full body and a finish of lingering white pepper.	\$14	\$21
NOM 1549		
IXA Silver fresh agave aromas with lemon, grapefruit and citrus peel, a little smoke accompanies pear on the palate.	\$7	\$10

TEQUILA

NOM 1502

PARTIDA Blanco nose of papaya and pineapple, a palate of citrus, dried herbs and roasted peppers.	\$8	\$12
PARTIDA Reposado fruity flavors, with subtle hints of white pepper, allspice, cardamom and a drop of vanilla.	\$9	\$14
PARTIDA Añejo vanilla and spices with orange and grapefruit peel, earthy with a cedar plank smoke finish.	\$10	\$15

	1oz	1½oz
NOM 1493		
FORTALEZA Blanco earthy, vegetable & sweet agave notes, raw pineapple, lime and green olives, a slight bitter and dry finish.	\$8	\$12
FORTALEZA Reposado a palate of clotted cream, sage, pineapple and black pepper with aromas of roasted pears, toast and citrus zest.	\$10	\$15
FORTALEZA Añejo aroma of caramel, vanilla, butterscotch with nutmeg and raisin, strong flavors of toffee, citrus and hazelnut.	\$12	\$18
FORTALEZA Blanco Still Strength (high proof) taste of green olive and ripe agave, with accents of butter and black pepper, a mineral and spice finish.	\$10	\$15

AMATITLÁN**NOM 1480**

123 ORGANIC TEQUILA Blanco (UNO) delicate floral aromas of lily and honeysuckle along with fruity components of ripe peaches, watermelon and fresh cut grass.	\$8	\$12
123 ORGANIC TEQUILA Reposado (DOS) herbal and vegetable aromas of grass, mint and piquillo peppers with marzipan, orange peels, clove and Mexican chocolate.	\$9	\$14
123 ORGANIC TEQUILA Añejo (TRES) vanilla and oak are followed by dark bitter chocolate and sweet ripe peaches with sharp white pepper & lemon peel.	\$10	\$15

NOM 1531

ORO DE LIDIA Blanco slightly sweet with flavors of melon, pepper and mint, with aromas of pine, light grass and a mild smoky note.	\$8	\$12
ORO DE LIDIA Reposado floral and fruity with hints of grassier herbaceous-ness, with vanilla, white pepper, cherry oak and lavender.	\$9	\$14

	1oz	1½oz
ORO DE LIDIA Añejo prominent aromas of lavender and orange blossoms, with flavors of white pepper, black cherry and vanilla.	\$10	\$15
ORO DE LIDIA Extra Añejo (4 yrs) floral and herbal tones with a strong consistent body and hints of vanilla and almonds.	\$12	\$16

GONZÁLEZ, TAMAULIPAS (REGIÓN 3)

NOM 1127

CHINACO TEQUILA Blanco aromas of sea salt, crushed rock, dill weed & citrus peel, an impression of cooked tropical fruit, aloe and dried chiles.	\$8	\$12
CHINACO TEQUILA Reposado gentle baking spices and bitter lime pith with aromas of chocolate, vanilla and wood spices.	\$9	\$14
CHINACO TEQUILA Añejo rich, dense and oily with herbal and peppery flavors, notes of bacon and candied fruit, vanilla and toffee appear on the finish.	\$10	\$15

PÉNJAMO, GUANAJUATO (REGIÓN 4)

NOM 1368

CORRALEJO Blanco lots of minerals, light and salty, with a fresh citrus zing, exhibiting light spice and hints of cocoa.	\$8	\$12
CORRALEJO Reposado at fore cinnamon, clove, nutmeg and black pepper with flavors of mushrooms, dark chocolate and vanilla.	\$9	\$14
CORRALEJO Añejo orange spice and red pepper filter in with milk chocolates and vanillas.	\$10	\$15