

MEZCAL

	1oz	1½oz
MEXICANO (AGAVE RHODACANTHA) AGE OF MATURITY 8-10 YEARS - OAXACA		
 EL JOLGORIO notes of slate and a background of tropical fruit with chili heat.	\$9	\$14
 VAGO notes of citrus and honey dominate with nut varieties on the palate, a soft finish of wood and mint.	\$17	\$25
TOBALA (AGAVE POTATORUM) AGE OF MATURITY 12-18 YEARS - OAXACA		
 EL JOLGORIO smell of bubblegum, pine and lemon zest taffy, cedar, candies, banana and ash.	\$14	\$21
 DEL MAGUEY sweet, fruity taste with mango and cinnamon.	\$17	\$25
 YUU BAAL aromas of lemongrass and herbs, with a palate of wildflowers, smoked wood, jasmine, cloves, peach and apple.	\$13	\$20
 LALOCURA clay, fruit punch and blueberry at the open, a yummy blast of mint and pepper, a fruity, fresh pine finish.	\$17	\$25
MADRECUIXE (AGAVE KARWINSKII) AGE OF MATURITY 10-15 YEARS - OAXACA		
 EL JOLGORIO fresh cut bell peppers, earthy, with a bit of heat on the finish.	\$11	\$17
 REY CAMPERO velvety, with a strong taste of white chocolate and ripe banana.	\$11	\$17
 VAGO the nose is of lavender, candied orange, fresh mango and light pollen, descending into sweet and fruity flavors.	\$10	\$15

	1oz	1½oz
CENIZO (AGAVE MANSO DE SAHUAYO)		
AGE OF MATURITY 8-12 YEARS - MICHOACÁN		
 SIEMBRA METL	\$14	\$21
heavy on nut varieties, burst of fruits like apples and soft vanilla, with a strong reminder of pine.		
 DON MATEO MANSO DE SAHUAYO	\$10	\$15
an assortment of nut flavors, ripe apples and pine wood on the initial palette, with a long lasting vanilla and citrus finish.		
WILD PAPALOME (AGAVE POTATORUM)		
AGE OF MATURITY 10-12 YEARS - OAXACA		
 DEL MAGUEY	\$14	\$21
meatiness, black olive, slightly dried black cherries, earthy and of soft mushrooms.		
 FAROLITO	\$20	\$30
buttery, lots of nutmeg, sweet with hints of peppercorn, cinnamon and sandalwood with an oily finish.		
CUPREATA (AGAVE PAPALOMETL)		
AGE OF MATURITY 8-14 YEARS - MICHOACÁN		
 SIEMBRA METL	\$8	\$12
soft with pine needles, sweet smoky smells. moss and a red sandy clay.		
 DON MATEO EL LEGADO	\$13	\$20
created in honor of the late Don Emilio Veiyrá Rangel (master mezcalero). Visually it has a light crystal-like consistency, with notes of caramel, citrus, green apples and melon. a lasting citrus and mineral finish.		
 DERRUMBES	\$8	\$12
mature fruit aromas and herbal notes, with a taste of cinnamon, burnt sugar, dusty peat and a slightly spicy hot vanilla finish		
 DON MATEO DE LA SIERRA CUPREATA SILVESTRE	\$10	\$15
rested for two years in glass demijohn, with aromas of wet grass, green fruit, wet soil and clay, taste is acidic and fruity.		

1oz 1½oz

CUIXE (AGAVE KARWINSKII)
 AGE OF MATURITY 10-15 YEARS - OAXACA



LALOCURA
 a creamy mouth-feel of flint and leather, grapefruit, wet stone and clove with a short finish of fruit and herbs.

\$17 \$25

BARRIL (AGAVE KARWINSKII)
 AGE OF MATURITY 15-20 YEARS - OAXACA



EL JOLGORIO
 spicy nose with notes of caraway, cumin, curry and mustard with a palate of oregano and bergamot ending with an interesting light sake note.

\$14 \$21



EL JOLGORIO A. KARWINSKII
 vegetal aromas with hints of spearmint, followed by chalky minerals, sea salt and sweet nectar on the finish.

\$20 \$30



REAL MINERO
 immediate notes of fresh tropical fruits and vanilla. opening up to hints of cucumber & pear, a finish of smoked meat & roasted clay.

\$20 \$30



REAL MINERO BARRIL CUISHE
 this ancestral (hand milled) mezcal has lingering tones of citrus, flowers and grass, and features a smoky mineral-like finish.

\$18 \$27

TOBAZICHE (AGAVE KARWINSKII)
 AGE OF MATURITY 10-15 YEARS - OAXACA



LALOCURA TOBASICHE
 white pepper heat, tobacco, spicy and sweet coconut curry notes, grilled, buttered corn rounds it off.

\$17 \$25

ARROQUEÑO (AGAVE AMERICANA)
 AGE OF MATURITY 12-25 YEARS - OAXACA



DON AMADO
 bright floral aromatics with notes of caramelized agave. flavors begin at tart fruits, move on to delicate blossoms and juxtaposed with espresso and savory spices.

\$10 \$15



MACURICHOS ANCESTRAL
 this mezcal is rich and textured, carrying notes of vanilla, cream, lemon and butterscotch with soft cheese, there's hints of smoke on the finish.

\$22 \$33



Copper/Cobre



Wood/Madera



Clay/Barro

mezcal

el TEQUILA es un MEZCAL?

1oz

1½oz

LARGO (AGAVE KARWINSKII)

AGE OF MATURITY 10-14 YEARS - *OAXACA*



REAL MINERO

very peppery, notes of peanuts and coconuts, delicate smoky aromas, known for it's high level of salinity.

\$20

\$30



REAL MINERO ENSAMBLE

a variation of agave largo & espadin, well balanced, featuring herbs and orange blossoms, key lime & honeydew on the palate, a mesquite finish.

\$18

\$27

COYOTE (AGAVE AMERICANA)

AGE OF MATURITY 12- 25 YEARS - *AMATLÁN*



NOBLE COYOTE

white pepper, vanilla and marzipan, wood and spice on the palate, that leads into a minerally, pepper finish.

\$10

\$15

JABALI (AGAVE CONVALLIS)

AGE OF MATURITY 18-20 YEARS - *OAXACA*



EL JOLGORIO

green chiles and tropical fruits arrive immediately on the nose, hot peppers, cinnamon, cloves, cardamom and apple pie round it off.

\$25

\$37



REY CAMPERO

floral notes with citrus peel on the nose, the palate reinforces the nose & adds black pepper with a smoked and earthy vegetable component.

\$13

\$20

SANMARTIN (AGAVE KARWINSKII)

AGE OF MATURITY 10-15 YEARS - *OAXACA*



LALOCURA SAN MARTINERO

the nose is like chocolate cake with lavender, tangy and lots of fruit notes, fades into white chocolate and banana leaf.

\$17

\$25

DURANGENSIS (AGAVE CENIZO)

AGE OF MATURITY 10-14 YEARS - *DURANGO*



MEZCALES DE LEYENDA

aromas of sandalwood, warm earth and salted melon, with sweet corn, yellow peppers and candied plums.

\$11

\$17



Copper/Cobre



Wood/Madera



Clay/Barro

1oz 1½oz

TEPEZTATE (AGAVE MARMORATA)
AGE OF MATURITY 18-35 YEARS - OAXACA

	KOCH fresh floral notes of toffee on the nose, a bit harsh with notes of cranberry and burnt rubber, peppery ash on the finish.	\$15	\$20
	EL JOLGORIO intensely vegetal, very herbal and quite earthy.	\$12	\$18
	TOSBA light nose with lasting citrus and fruitiness, converts to smoky with a tropical finish.	\$11	\$17

PECHUGA
MICHOACÁN

	DON MATEO DE LA SIERRA agave manso de sahuayo (VENISON & TURKEY) herbal notes, tall pine trees on the nose, with a palate of mango, pineapple, roasted peppers and corn tortilla chips.	\$14	\$21
	LALOCURA agave espadin/tobaziche (CHICKEN) starts off with red apples and baking spices, followed by smoky charred meat and cheese, fading into melon and dried banana	\$17	\$25
	DON MATEO DE LA SIERRA agave cupreata (VENISON, IGUANA & TURKEY) hints of peppers and grilled pineapple on the palate, a nose of minerals, wet soil, cantaloupe and mango.	\$18	\$27

OAXACA

	EL JOLGORIO agave espadín (WILD TURKEY) aromatic and spicy, botanical notes and a big finish.	\$17	\$25
	YUU BAAL agave espadín (TURKEY) notes full of citrus, herbs, fruits and spices, tastes of anise, orange, pineapple and mango, with slight hints of turkey and cinnamon.	\$11	\$17

	1oz	1½oz
<p> TOSBA agave espadín (TURKEY) wild pineapple, crisp apples and bananas, aromas of almonds, basil and chocolate.</p>	\$11	\$17
<p> MACURICHOS ANCESTRAL CONEJO agave espadín (RABBIT) bright and fruity with green apple and banana upfront, hints of cherry and passion fruit with notes of cilantro and jasmine, a pineapple finish.</p>	\$13	\$20
<p>ESPADÍN (AGAVE ANGUSTIFOLIA) AGE OF MATURITY 8-12 YEARS</p> <p><i>SAN LUIS DEL RÍO, OAXACA</i></p>		
<p> ALIPUS natural sweetness and very fruity, exhibiting big, bold and smoky flavors.</p>	\$8	\$12
<p> NUESTRA SOLEDAD sparkling grapefruit and citrus aromatics with wet stone, savory butterscotch and herbs.</p>	\$9	\$14
<p> MARCA NEGRA ripe plus roasted fruit, sweet and milky with a strong refreshing citrus finish.</p>	\$8	\$12
<p><i>SAN JUAN DEL RÍO, OAXACA</i></p>		
<p> ALIPUS raw fruit towards agave, floral notes of rose water & young mint, over-ripe lemon, dried parsley & sweet basil with a black pepper finish.</p>	\$8	\$12
<p><i>SANTA CATARINA MINAS, OAXACA</i></p>		
<p> DON AMADO aromatics leading towards ash, crushed walnuts & savory spices alongside flavors of terracotta against caramel, butterscotch & herbs.</p>	\$8	\$12
<p> REAL MINERO ESPADIN very fruity notes of banana and plum, featuring a smoky palette with a sweet chocolate and mint finish.</p>	\$18	\$27
<p> MINA REAL bright vanilla on the nose with light earthy soil tones on the palette with a citrus and sweet background.</p>	\$8	\$12

1oz 1½oz

CANDELARIA YEGOLÉ, OAXACA

 REY CAMPERO notes of leather, licorice, sweet banana and minerals, dry and finite on the finish with metallic and citric tones.	\$8	\$12
 VAGO explosive, very clean, bright, leads with guava, tomato leaf, thai basil and fresh turmeric root, alongside lavender and mixed garden cuttings.	\$8	\$12
 VAGO ELOTE (CORN) smoky, toasted corn and dry river stones, honeycomb, green tropical fruit with a mint and papaya finish.	\$9	\$14

SANTIAGO, MATATLÁN, OAXACA

 AGAVE DE CORTÉS slight hints of rose, dry with notes of green grapes and olive oil.	\$8	\$12
 FIDENCIO CLÁSICO the nose is earthy and rusty with notes of wet soil, lemon and black pepper, the taste is of bright lime, cinnamon and wild tropical fruits.	\$7	\$11
 MACURICHOS ANCESTRAL CON CACAO smoky with hints of cacao throughout, herbs, peppercorn and jasmine on the palate, the finish is of light chocolate, earthy & salty.	\$12	\$18

EJUTLA, OAXACA

 NUESTRA SOLEDAD bright with white flowers, cilantro and mint on the nose with roasted chiles and wood smoke on the palate.	\$8	\$12
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SANTA ANA DEL RÍO, OAXACA

 ALIPUS over-ripe cantaloupe with a bit of coppery tone, mildly smoky with dried herbs.	\$8	\$12
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SAN LUIS AMATLÁN, OAXACA

 NOBLE COYOTE CAPÓN perfume and spice aromas jump out, shifting to tangerine and wood, with a lemongrass and peppery finish.	\$8	\$12
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1oz 1½oz

SAN BALTAZAR GUÉLA VILA, OAXACA**NUESTRA SOLEDAD**

sweet, ripe, tropical fruits, caramelized agave, Asian/Chinese spices and wet stone.

\$8

\$12

**ALIPUS**

well fruited and lots of minerals, flavors of apricot, toffee and pear, slightly bitter and smoky finish.

\$8

\$12

LACHIGUIRI MIAHUATLÁN, OAXACA**EL JOLGORIO**

approachable with a herbaceous nose of roasted agave and mint, the palate has notes of citrus, oregano, basil and rosemary.

\$8

\$12

**NUESTRA SOLEDAD**

wet earth, fresh cherries, cedar wood and cigar box, peppery green, bright and citrusy.

\$8

\$12

SANTA MARIA ZOQUITLÁN, OAXACA**NUESTRA SOLEDAD**

lemon zest, red pepper, tropical fruit, with a taste of honeysuckle and sandalwood, a finish of lychee stone fruits and savory herbs.

\$11

\$17

SOLA DE VEGA, OAXACA**VAGO ENSAMBLE EN BARRO**

almost a scotch-like complex, wood and melon aromas with a smoked chile assault on the palate. A warm, delicate, seductive finish.

\$11

\$17

SAN ANDRÉS MIAHUATLÁN, OAXACA**ALIPUS**

cooked vegetables, earthy mushrooms and sweet tobacco aromas, sweet and fruity with a slight oily quality to the mouth-feel.

\$8

\$12



Copper/Cobre



Wood/Madera



Clay/Barro

mezcal

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SAN DONISIO OCOTEPEC, OAXACA



WAHAKA

nose of smoke and vegetables, palate of pepper, holiday spices, dried fruits and a hint of vanilla.

\$8

\$12

VALLE CENTRAL, OAXACA



DERRUMBES

hints of butterscotch, dried limes, acacia, honey and citrus with wood smoke on the finish.

\$8

\$12

*PENCA VERDE (AGAVE SP)
AGE OF MATURITY 7-10 YEARS*

ZIMATLÁN DE ÁLVAREZ, OAXACA



FAROLITO

earthy aromas of clay, rich tobacco, green apples, body of leather and sweet roasted agave, with a very creamy finish.

\$20

\$30



Copper/Cobre



Wood/Madera



Clay/Barro