

# MEZCAL

	1oz	1½oz
<b>MEXICANO (AGAVE RHODACANTHA)</b> AGE OF MATURITY 8-10 YEARS OAXACA		
<b>C</b> REY CAMPERO smoked wood, dry grass and café espresso.	\$10	\$15
<b>C</b> EL JOLGORIO notes of slate and a background of tropical fruit with chili heat.	\$9	\$14
<b>TOBALA (AGAVE POTATORUM)</b> AGE OF MATURITY 12-18 YEARS OAXACA		
<b>C</b> EL JOLGORIO smell of bubblegum, pine and lemon zest, taffy, cedar, candies, banana and ash.	\$14	\$21
<b>C</b> DEL MAGUEY sweet, fruity taste with mango and cinnamon.	\$17	\$25
<b>C</b> TOSBA smoky with a sweet and fruity nose.	\$13	\$20
<b>C</b> YUU BAAL aromas of lemongrass and herbs, with a palate of wildflowers, smoked wood, jasmine, cloves, peach and apple.	\$13	\$20
<b>PUEBLA</b>		
<b>C</b> MEZCALES DE LEYENDA light campfire smokes, dulce de leche and apple cake. dry mineral flavors with a blast of sea salt and brined lemon.	\$11	\$17
<b>MADRECUIXE (AGAVE KARWIINSKI)</b> AGE OF MATURITY 10-15 YEARS OAXACA		
<b>C</b> EL JOLGORIO fresh cut bell peppers, earthy, with a bit of heat on the finish.	\$11	\$17
<b>C</b> REY CAMPERO velvety, with a strong taste of white chocolate and ripe banana.	\$10	\$15

**C** Copper

**W** Wood

**B** Clay

	1oz	1½oz
<b>YUU BAAL</b>		
 unmistakable herbal aroma, with intense notes of green vegetation, wet earth and a strong mineral smell.	\$14	\$21
<b>VAGO</b>		
 the nose is of lavender, candied orange, fresh mango and light pollen, descending into sweet and fruity flavors.	\$10	\$15
<b>WILD PAPALOME (AGAVE POTATORUM)</b> AGE OF MATURITY 10-12 YEARS OAXACA		
 <b>DEL MAGUEY</b>	\$14	\$21
meatiness, black olive, slightly dried black cherries, earthy, soft mushrooms.		
<b>CENIZO (AGAVE MANSO)</b> AGE OF MATURITY 8-12 YEARS MICHOACÁN		
 <b>SIEMBRA METL</b>	\$14	\$21
strong nut varieties, burst of fruits like apples and soft vanilla, with a strong reminder of pine.		
<b>CUPREATA (AGAVE PAPALOMETL)</b> AGE OF MATURITY 8-14 YEARS MICHOACÁN		
 <b>SIEMBRA METL</b>	\$8	\$12
soft with pine needles, sweet smoky smells, moss and a red sandy clay.		
 <b>DERRUMBES</b>	\$8	\$12
mature fruit aromas and herbal notes, with a taste of cinnamon, burnt sugar, dusty peat and a slightly spicy, hot vanilla finish.		
 <b>DON MATEO DE LA SIERRA CUPREATA SILVESTRE</b>	\$10	\$15
rested for two years in glass demijohn. aromas of wet grass, green fruit, wet soil and clay. taste is acidic and fruity.		

 Copper

 Wood

 Clay



	1oz	1½oz
<b>GUERRERO</b>		
<b>e</b> <b>MEZCALES DE LEYENDA</b> burnt sagebrush and hay, aromas of cactus milk, bitter greens, bell pepper, olive brine and yogurt, long sweet finish with a gentle heat.	\$8	\$12
<b>BARRIL (AGAVE KARWINSKII)</b> AGE OF MATURITY 15-20 YEARS OAXACA		
<b>e</b> <b>EL JOLGORIO</b> spicy nose with notes of caraway, cumin, curry, and mustard with a palate of oregano and bergamot, and an interesting light sake note.	\$14	\$21
<b>JABALÍ (AGAVE CONVALLIS)</b> AGE OF MATURITY 18-20 YEARS OAXACA		
<b>e</b> <b>REY CAMPERO</b> floral notes and citrus peel on the nose. the palate reinforces the nose and adds black pepper with smoked and earthy vegetable component.	\$13	\$20
<b>PECHUGA</b> MICHHOACÁN		
<b>W</b> <b>DON MATEO DE LA SIERRA agave cenizo (VENISON &amp; TURKEY)</b> herbal notes, tall pine trees on the nose, with a palate of mango, pineapple, roasted peppers and corn tortilla chips.	\$14	\$21
<b>W</b> <b>DON MATEO DE LA SIERRA agave cupreata (VENISON, IGUANA &amp; TURKEY)</b> hints of peppers, grilled pineapple on the palate, a nose of minerals, wet soil, cantaloupe and mango.	\$18	\$27
<b>OAXACA</b>		
<b>e</b> <b>EL JOLGORIO agave espadín (WILD TURKEY)</b> aromatic and spicy, botanical notes and a big finish.	\$17	\$26
<b>B</b> <b>DEL MAGUEY agave espadín (HEN)</b> wild apples, plantains, pineapples and almonds. meaty.	\$27	\$40

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	1oz	1½oz
<b>B</b> DEL MAGUEY IBERICO agave espadín (BLACK-FOOTED PIG) nose of carnation, gardenia and jasmine, caramel taste, dark fig and wet green hay.	\$20	\$30
<b>C</b> YUU BAAL (TURKEY) notes full of citrus, herbs, fruits and spices, with tastes of orange, anise, pineapple, mango with slight hints of turkey and cinnamon.	\$11	\$17
<b>C</b> TOSBA agave espadín (TURKEY) wild pineapple, wild apples and bananas, aroma of almonds, basil and chocolate.	\$11	\$17

**ALTO (AGAVE INAEQUIDENS)**  
AGE OF MATURITY 20-25 YEARS  
MICHUACÁN

<b>W</b> DON MATEO DE LA SIERRA floral with a dominance of melon, ripe mango, prunes, chili pepper and wet soil with herbal aromas.	\$10	\$15
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**AZUL (TEQUILANA WEBER)**  
AGE OF MATURITY 7-10 YEARS  
OAXACA

<b>C</b> DEL MAGUEY bright citrus note and banana, sweet green and white peppercorn.	\$10	\$15
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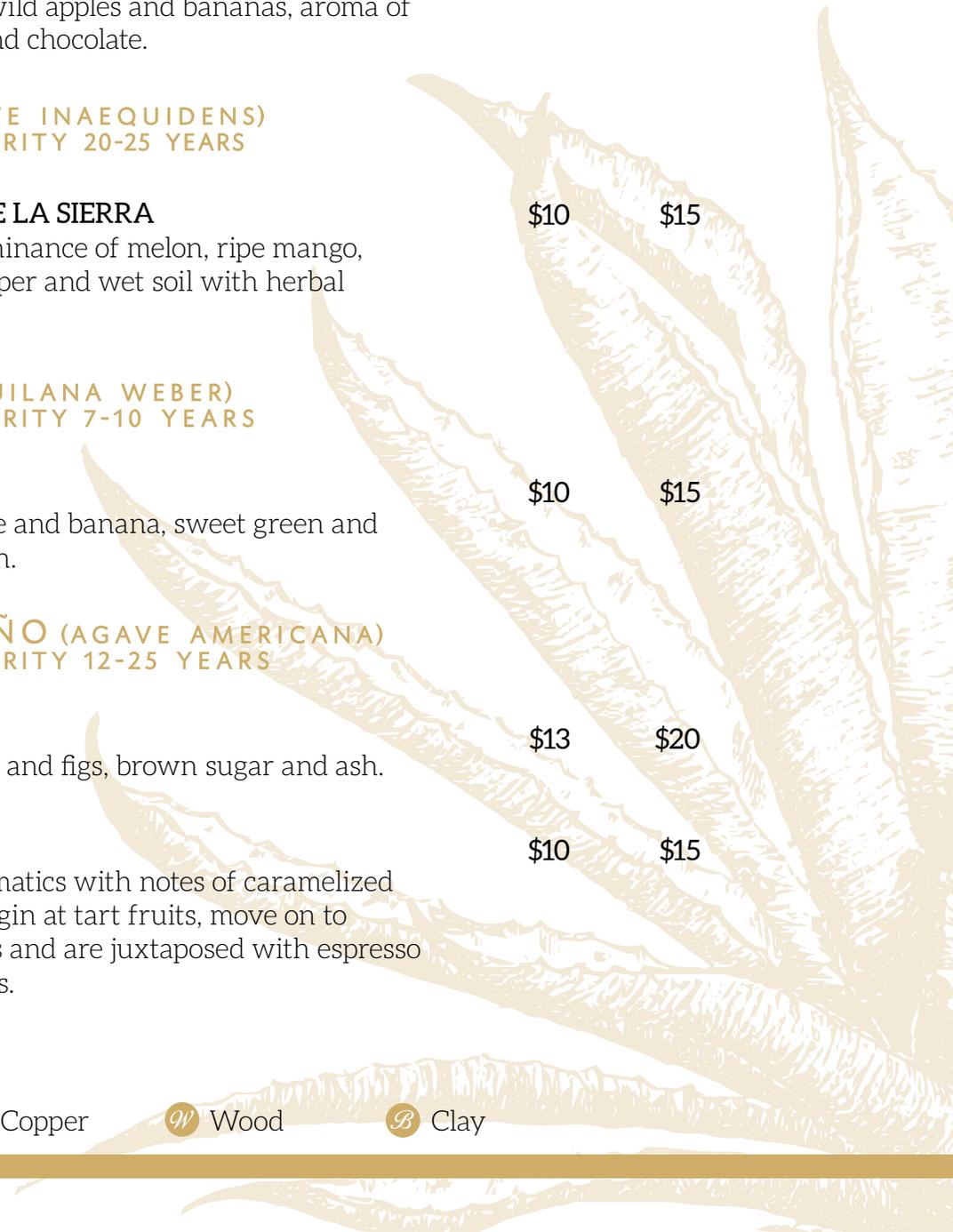
**ARROQUEÑO (AGAVE AMERICANA)**  
AGE OF MATURITY 12-25 YEARS  
OAXACA

<b>B</b> DEL MAGUEY strong dark fruit and figs, brown sugar and ash. earthy.	\$13	\$20
<b>B</b> DON AMADO bright floral aromatics with notes of caramelized agave. flavors begin at tart fruits, move on to delicate blossoms and are juxtaposed with espresso and savory spices.	\$10	\$15

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<p><b>DURANGUENSE (AGAVE CENIZO)</b>  <b>AGE OF MATURITY 10-14 YEARS</b>  <b>DURANGO</b></p> <p><b>MEZCALES DE LEYENDA</b>  aromas of sandalwood, warm earth and salted melon, not smoky, sweet corn, yellow peppers and candied plums.</p>	\$11	\$17
<p><b>TEPEZTATE (AGAVE MARMORATA)</b>  <b>AGE OF MATURITY 18-35 YEARS</b>  <b>OAXACA</b></p>		
<p><b>EL JOLGORIO</b>  intensely vegetal, herbal and earthy.</p>	\$12	\$18
<p><b>TOSBA</b>  light nose with a lasting citrus and fruitiness, smoky with a tropical finish.</p>	\$11	\$17
<p><b>ESPADÍN (AGAVE ANGUSTIFOLIA)</b>  <b>AGE OF MATURITY 8-12 YEARS</b>  <b>SAN LUIS DEL RÍO, OAXACA</b></p>		
<p><b>DEL MAGUEY</b>  spicy, fruity, and smoky nose with a high note of citrus.</p>	\$8	\$12
<p><b>ALIPUS</b>  natural sweetness, fruity, exhibits big, bold and smoky flavors.</p>	\$8	\$12
<p><b>NUESTRA SOLEDAD</b>  sparkling grapefruit and citrus aromatics with wet stone. savory butterscotch and herbs.</p>	\$9	\$14
<p><b>MARCA NEGRA</b>  ripe fruit, roasted fruit, sweet and milky with a strong citrus finish.</p>	\$8	\$12
<p><b>SANTA CATARINA MINAS, OAXACA</b></p>		
<p><b>DEL MAGUEY</b>  nose full of flower essence, vanilla and figs, burnt honey flower and a bit of lemon.</p>	\$13	\$20
<p><b>DON AMADO</b>  aromatics leaning towards ash, crushed walnuts, roasted corn and savory spices, flavors of terracotta against caramel, butterscotch and fresh herbs.</p>	\$8	\$12

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	1oz	1½oz
<b>B MINA REAL</b> bright vanilla on the nose with light earthy soil tones on the palette and a citrus and sweet background.	\$8	\$12
<b>SANTIAGO MATATLÁN, OAXACA</b>		
<b>e AGAVE DE CORTÉS</b> slight hints of rose, dry with notes of green grapes and olive oil.	\$8	\$12
<b>e FIDENCIO CLÁSICO</b> the nose is earthy and rusty with notes of wet soil, lemon and black pepper, the taste is bright with lime, cinnamon and wild tropical fruits.	\$7	\$11
<b>SANTA ANA DEL RÍO, OAXACA</b>		
<b>e ALIPUS</b> overripe cantaloupe with a bit of a coppery tone, mildly smoky with dried herbs.	\$8	\$12
<b>SAN JUAN DEL RÍO, OAXACA</b>		
<b>e ALIPUS</b> raw fruit towards agave with floral notes of rose water and young mint, overripe lemon, dried parsley and sweet basil with a finish of black pepper.	\$8	\$12
<b>e MEZCALES DE LEYENDA</b> lemongrass and herb of grace, with sugary notes of cane syrup, citrus confit with strong herbaceous tones.	\$8	\$12
<b>CANDELARIA YEGOLÉ, OAXACA</b>		
<b>e REY CAMPERO</b> notes of leather, licorice, sweet banana and minerals, dry and finite on the finish with metallic and citric tones.	\$8	\$12
<b>e VAGO</b> explosive, very clean, bright, leads with guava, tomato leaf, thai basil and fresh turmeric root, with lavender and mixed garden cuttings.	\$8	\$12

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	1oz	1½oz
<p><b>C</b> <b>VAGO ELOTE (CORN)</b> smoky toasted corn and dry river stones, honeycomb, green tropical fruit and a finish of mint and papaya.</p>	<b>\$9</b>	<b>\$14</b>
<b>SOLA DE VEGA, OAXACA</b>		
<p><b>B</b> <b>VAGO ENSAMBLE EN BARRO</b> almost scotch-like complex, wood and melon aromas with a smoked chile assault on the palate. warm, delicate, seductive finish.</p>	<b>\$11</b>	<b>\$17</b>
<b>SANTA MARÍA ZOQUITLÁN, OAXACA</b>		
<p><b>C</b> <b>NUESTRA SOLEDAD</b> lemon zest, red pepper, tropical fruit, with taste of honeysuckle and sandalwood, finish of lychee, stone fruits and savory herbs.</p>	<b>\$11</b>	<b>\$17</b>
<b>EJUTLA, OAXACA</b>		
<p><b>C</b> <b>NUESTRA SOLEDAD</b> bright with white flowers, cilantro and mint on the nose with roasted chiles and wood smoke on the palate.</p>	<b>\$8</b>	<b>\$12</b>
<b>LACHIGUIRI MIAHUATLÁN, OAXACA</b>		
<p><b>C</b> <b>EL JOLGORIO</b> approachable with a herbaceous nose of roasted agave and mint. the palate has notes of citrus, oregano, basil and rosemary.</p>	<b>\$8</b>	<b>\$12</b>
<p><b>C</b> <b>NUESTRA SOLEDAD</b> wet earth, fresh cherries, cedar wood and cigar box, peppery green, bright and citrusy.</p>	<b>\$8</b>	<b>\$12</b>
<b>SAN BALTAZAR GUELA VILA, OAXACA</b>		
<p><b>C</b> <b>NUESTRA SOLEDAD</b> sweet, ripe, tropical fruit, caramelized agave, Chinese spices and wet stone.</p>	<b>\$8</b>	<b>\$12</b>

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<b>© KOCH</b> sweet fruity tones and a light taste of coconut mixed with herbs and spices.	\$8	\$12
<b>SAN ANDRÉS MIAHUATLÁN, OAXACA</b>		
<b>© ALIPUS</b> cooked vegetables, earthy mushrooms and sweet tobacco aromas, sweet and fruity with a slight oily quality to the mouth-feel.	\$8	\$12
<b>SAN DIONISIO OCOTEPEC, OAXACA</b>		
<b>© WAHAKA</b> nose of smoke and vegetables, palate of pepper, holiday spices, dried fruits and a hint of vanilla.	\$8	\$12
<b>SANTO DOMINGO, OAXACA</b>		
<b>© DEL MAGUEY</b> notes of smoke, butterscotch, orange and burnt sage on the nose, samplings of grilled pineapple and red apple.	\$11	\$17
<b>VALLE CENTRAL, OAXACA</b>		
<b>© DERRUMBES</b> hints of butterscotch, dried limes, acacia, honey and citrus with wood smoke on the finish.	\$8	\$12

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