

TEQUILA



(Silver) tequila is generally unaged and bottled right after distillation, but it may be aged for two months or less in stainless tanks or neutral oak barrels before bottling.

Aged for more than two months but less than one year in oak barrels of any size. Reposado is considered by many tequila connoisseurs to be the most compelling expression of tequila.

BLANCO / PLATA

123 Organic "Uno" - Highlands17	Earthy, citrusy and herbal
Arette - Highlands10	Lemongrass, hay or straw, slight cherry note
ArteNOM Blanco, Seleccion 1579 - Highlands20	Bright, aromatic with pronounced agave flavor
Casamigos - Highlands13	Crisp, clear, vanilla with smooth finish
Casa Noble - Lowlands14	Certified organic, citrus and mint notes
Corazon - Highlands9	Sweet and oily, black pepper and asparagus
Correlejo - Highlands 11	Raw agave aromas with intense citrus and herbal notes
Don Fulano - Highlands15	Lively, bright, herbaceous and floral, almost oily in texture!
Don Julio - Highlands16	Lemon, grapefruit, black pepper
El Jimador (well) - Lowlands9	Made by Casa Herradura, this is their entry-level tier. It's the best-selling tequila in Mexico. Fresh, lively, citrusy.
Espolon - Highlands9	Floral, tropical/pineapple, lemon zest, pepper
Herradura - Lowlands13	Black pepper, coriander, citrus, mango
Ocho, "Corralillos" 2023 - Lowlands15	Minerally, slightly herbaceous with notes of white pepper
Pasote - Highlands 11	Pepper, lemongrass, butterscotch, cinnamon
Tanteo Jalapeño - Lowlands10	Bright, fresh, infused with organic jalapeños
Tanteo Habanero - Lowlands10	Hope you like it hot! Infused with loads of fresh habanero.



To be considered tequila, a spirit must be made from only Blue Weber Agave, and only in Mexico. Tequila's expense comes

from the length of time required before harvesting a mature agave (7 to 10 years), as well as the artisanal production methods. Tequilas from the highlands of Jalisco tend to be fruitier and sweeter, while tequilas from the lowlands are often earthier. All tequilas listed are 100% agave.

REPOSADO

123 Organic "Dos" - Highlands 20	Vanilla, anise and citrus, very versatile
Alma de Jaguar - Highlands 16	Founded to help fund conservation of wild jaguars in Northern Mexico. Vanilla, banana, honey, caramel, orange zest.
Arette - Highlands 10	Cinnamon, vanilla and black pepper. Six months in oak.
ArteNOM Seleccion 1414 - Highlands 20	Flavors of banana bread, honey and citrus
Casamigos - Highlands 15	Agave aromatics, subtle exotic spices, butterscotch, maple
Casa Noble - Lowlands 15	Lemongrass, floral, aged in French oak for 364 days, organic
Clase Azul - Highlands/Lowlands40	Hazelnut, vanilla and clove flavors from a unique decanter.
Corazon - Highlands9	Like a single-malt Scotch, green tea and mint, vanilla
Don Fulano - Highlands 18	Coconut, macadamia, dark chocolate, vanilla and prunes
Don Julio - Highlands 18	Stone fruit, nuts, caramel apples
El Jimador (well) - Lowlands9	Made by Casa Herradura. Buttery, almond, vanilla and spice.
Espolon - Highlands9	Caramel fudge, tropical fruit, brown spices
Grand Centenario - Lowlands 12	Chili peppers, cinnamon, vegetal, tropical fruits
Grand Mayan - Lowlands 22	So smooth for sipping, oak and chocolate
Herradura - Lowlands 15	Smooth, vanilla, butter, anise, fruit, spice, aged 11 months
Lunazul - Lowlands9	Delicate and fruity, grilled pineapple, vanilla, light smoke
Ocho, "Corralillos" 2023 - Lowlands 17	Single ranch agaves all harvested in 2023. Aged in old whiskey barrels for 8 weeks and 8 days.
Sparkle Donkey - Highlands/Lowlands 12	Sweet vanilla, hints of almond, the perfect shot!

Añejo tequilas are aged for at least one year but less than three years in small oak barrels, often single-use whiskey barrels from the U.S. or Canada.

A Ñ E J O

123 Organic "Tres" - Highlands.....22
Wood tannins, caramel, chocolate

ArteNOM Anejo Seleccion 1146 - Highlands25
Almond, dried fruit, baking spice, oak

Casamigos - Highlands..... 21
Vanilla with leather and barrel spices

Casa Noble - Lowlands.....18
Aged for two full years in new French oak barrels. Complex aromas of dried fruits and spice, flavors of toasted oak, butterscotch.

Don Fulano - Highlands.....22
Aromas of baked bananas and tropical citrus. Cardamom, allspice, toasted coconut, leather.

Don Julio - Highlands.....19
Grapefruit, mandarin, wild honey

Don Julio 1942 - Highlands.....45
Almonds, chocolate, cinnamon, vanilla, toffee

El Jimador - Lowlands..... 10
Rich with spice, cinnamon, a supreme value

Espolon - Highlands..... 12
Aged in new oak then finished in Wild Turkey barrels!

Herradura - Lowlands.....17
Creamy texture, spice, oak, made on a working hacienda

Herradura Ultra - Lowlands.....15
Crystal clear filtered anejo, with notes of coconut! Yummy.

Lunazul - Lowlands..... 10
One of only 7 single distillery tequilas in Mexico. Family owned, all estate grown. A truly remarkable value.

Lunazul Primero - Lowlands..... 11
Filtered 8 times for clarity, apple, anise, cinnamon, floral

Ocho, "Miradillas" 2024 - Lowlands..... 20
From a low elevation ranch that normally grows corn and sorghum. Floral with notes of praline and coffee.

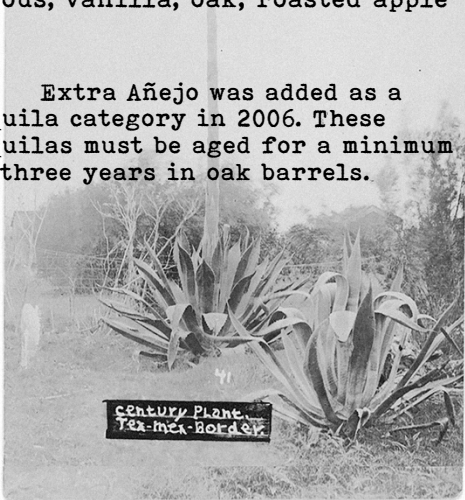
EXTRA A Ñ E J O

Don Fulano Imperial - Highlands..... 40
Finished in Oloroso sherry casks for a minimum of 5 years. Smooth and complex; peat, earth, cinnamon.

123 "Diablito" Organic - Highlands 40
Vanilla, brown sugar, cinnamon, aged in new oak

José Cuervo Reserva de la Familia - Highlands..... 50
Unctuous, vanilla, oak, roasted apple

Extra Añejo was added as a tequila category in 2006. These tequilas must be aged for a minimum of three years in oak barrels.



Superior MEZCAL

Most mezcal is hand-crafted by small producers, using very traditional methods. The piñas are roasted underground, in pit ovens over hot rocks. This is where mezcal gets its distinctive smoky flavor. The juice is fermented in clay or copper pots, which also adds to the rustic flavor.

Alipus - Santa Ana del Rio..... 13
Minerally, earthy, savory, pine notes, clean

Alipus - San Juan del Rio..... 13
Pepper, tropical fruit, orange peel

Bahnez Joven (well) - Oaxaca..... 9
Mild, floral, pineapple, banana, 10% Barril, made by a coop

Bahnez Tobala - Oaxaca..... 26
A rare, tiny agave! Green mango, leather, fresh green herbs

Bahnez Tepeztate - Oaxaca 22
Earthy terroir, green pepper vegetal, green apple, citrus

Bahnez Pechuga - Oaxaca..... 22
A celebration mezcal, distilled with fruit, nuts and a whole turkey breast... complex and fruity with a unique mouthfeel

Bossal Damiana - Durango 14
Amazing herbal notes from the Damiana flower added into the second distillation.

Casamigos - Oaxaca..... 22
Fragrant herbal mint, oregano and thyme; tamarind and mango

Del Maguey Chichicapa - San Baltazar Chichicapam 22
The first mezcal Del Maguey imported! Plum, fig, tobacco, mint

Del Maguey Barril - Santa Catarina Minas.. 30
A very rare bottle! Semi-wild, floral, caramel, damp hay, umami

Del Maguey Las Milpas - Oaxaca..... 20
Slate, tropical fruits, lavender, pea shoots

Del Maguey Minero - Oaxaca..... 30
Made in a mountain pass village at 5500 ft. elevation. The result is an intensely fruity mezcal. Flowers, figs, burnt honey, lemon.

Del Maguey - San Luis del Rio..... 20
Spicy, smokey, notes of citrus, creamy, smooth

Del Maguey - Santo Domingo Albarradas..... 20
Tropical fruit, cocoa, spice, roasted pear

Del Maguey Vida Clasico - San Luis del Rio...11
Honey, vanilla, sandalwood, ginger, banana, tangerine

Del Maguey Vida Puebla - Axocopan10
Green herbs, poblano pepper, pear

Illegal Joven - Oaxaca 15
Vegetal, herbal, green banana, celery, campfire

Illegal Reposado - Oaxaca 17
Clove, toffee, caramelized pear

Los Nahuales Joven - Oaxaca..... 14
Light mesquite, fresh, agave sweetness

Los Nahuales Reposado - Santiago Matatlan..16
Elegant with a long finish almost like a peaty Scotch

Los Nahuales Anejo - Santiago Matatlan 25
Rich, vanilla, honey, black pepper spice

Peleton de la Muerte - Oaxaca.....10
Dusty, smoky, pineapple, green banana, buoyant