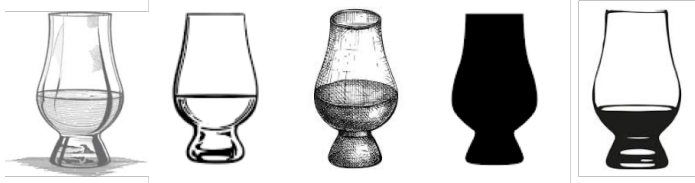


EXPERIENCE AGAVE

CHOOSE ONE OF OUR CURATED
FLIGHT BOARDS OR BUILD YOUR OWN



FLIGHT BOARDS

ALL FLIGHTS ARE 3/4 OZ POURS
SERVED WITH HOUSEMADE SANGRITA

BLANCO FLIGHT 16

fuenteseca | chamucos | partida

REPOSADO 17

codigo | casa noble | fortaleza

AÑEJO 16

don julio | gran centenario | herradura

EXTRA AÑEJO 34

casa noble | don julio 1942 | jose cuervo reserva

MEZCAL 17

creyente | don amado rustico | los nahuales reposado

EL JEFE 16

arte nom blanco | el tesoro reposado | chinaco anejo

BLANCO

Blanco tequilas traditionally are not aged but can be up to 2 months

Arte Nom	clay, ripe plantain, clove, pineapple	11
Camarena	vanilla, savory spices, black pepper	7
Casamigos	lemon, oak, tomato leaf	10
Casa Noble	almost creamy, small hints of fruit	10
Cascahuin Plata 48	thyme, peppercorns, underripe banana	12
Chamucos	cinnamon, fennel, orange blossom	10
Chinaco	tropical fruit, aloe, dried chiles	9
Cimarron	butter, cinnamon, earthy, vegetal	7
Clase Azul	butterscotch, black pepper	19
Codigo	green pepper, guava, cactus flower	10
Don Julio	pear, citrus, pepper	11
El Tesoro	carrot, kefir lime, roasted pear	9
Espolon	cayenne, terra cotta, fruity	7
Fortaleza	pineapple, green olive, lime	11
Fortaleza SS	mint, thyme, pineapple, oregano	12
Fuenteseca	sweet potato, poblano, palo santo wood	17
Gran Centenario	peach, grapefruit, yellow bell pepper, mango	7
Herradura	tangerine nose, distinctive clay finish	9
Jose Cuervo Tradicional	grapefruit, lime, mango, pepper	7
Maestro Dobel	caramel, melon, lychee, white pepper	9
Milagro	celery, mint, tropical fruit	7
Partida	papaya, lime, roasted peppers	8
Patron	butterscotch, cedar, white pepper	11
Patron Roca	black pepper, cooked pumpkin, lime tea	15
Siembra Azul	parsnip, sugarcane, pineapple, pear, earth, brine	11
Siembra Valles	vegetal, black pepper, citrus, earthy, honey	11
Tequila Ocho	black plum, pepper corn, mixed wood	11
Tres Agaves	nutmeg, mushroom, black pepper	7
Villa One	herbs, dried pineapple, roasted brazil nuts	10

REPOSADO

Reposado tequilas can be aged anywhere from two months to a year
Traditionally aged in bourbon barrels

Arte Nom	green banana, cinnamon, clove, vegetal	12
Camarena	vanilla, caramel, oak	8
Casamigos	maple, tobacco, leather	11
Casa Noble	tropical fruits, toffee, caramelized orange peel	11
Cazadores	baking spices, salted caramel, delicate citrus	8
Cimarron	dark chocolate, cinnamon, vanilla	8
Chinaco	vanilla, chocolate, lime pith	11
Clase Azul	jasmine, tobacco, chamomile, anise, clove	24
Codigo	tropical fruits, cayenne pepper, cocoa powder	13
Codigo Rosa	vanilla, toasted caramel, cocoa powder	13
Don Julio	vegetal, tropical fruits, spicy oak	12
Don Julio Primavera	chocolate, citrus pith, candied orange	19
El Tesoro	vanilla, vegetal, mint, lime	10
Espolon	tropical fruit, vanilla, caramel, oak	8
Fortaleza	roasted pears, vanilla, pineapple, sage, black pepper	12
Gran Centenario	chili peppers, cinnamon, vegetal, tropical fruit	8
Herradura	cedar, orange peel, oak, vanilla, earthy	10
Jose Cuervo Tradicional	pineapple, white pepper, oak, vanilla	8
Komos Rosa	blackberries, plums, vanilla, dark chocolate	19
Milagro	caramel, toast, spice, butterscotch	9
Partida	white pepper, allspice, cardamom, salt, smoke, oak	9
Patron	citrus zest, cooked green peppers, vanilla, salt	12
Patron Roca	cooked agave, smoke, vanilla,	16
Tequila Ocho	tropical fruit, cantaloupe, floral, spice, lemon	12
Tres Agaves	citrus, spice, baked tropical fruits	8
Villa One	caramel, butterscotch, chocolate, smoke, coffee, leather	11

ANEJO

Añejo tequilas can be aged from one year up to three years

Arte Nom	toffee, walnuts, orange, cinnamon, cocoa, vanilla	12
Casamigos	spice, oak, mint, vanilla, leather	12
Casa Noble	vanilla, vegetal, poblano, cream-soda, straw	12
Chinaco	herbal, pepper, toffee, candied citrus, honey, bacon	13
Chamucos	cinnamon, fennel, orange blossom, smoke, earth	12
Codigo	french oak, melon, honey, chili, pear	19
Don Julio	honey, pepper, cooked agave, spice	13
El Tesoro	vegetal, baking spices, coffee, toasted oak	14
Fortaleza	vegetal, baking spices, coffee, toasted oak	16
Gran Centenario	clove, white pepper, caramel, earth	9
Herradura	chocolate, pineapple, dried cherry, oak, caramel,	11
Komos Cristalino	pineapple, lime zest, floral, minerality	21
Maestro Dobel	toffee, orange zest, herbs, smoke, vanilla	11
Milagro	coconut, toasted oak, ripe plum, tobacco, caramel	10
Partida	cedar plank, orange, grapefruit, charcoal	10
Patron	green pepper, orange zest, lime, black pepper, oak	14
Patron Roca	baking spices, maple syrup, vanilla, cooked agave	19
Tequila Ocho	mole, cocoa, butter, vegetal, pepper, salt	14
Tres Agaves	butterscotch, floral, rosemary, toasted oak	9
Villa One	banana cream, dark chocolate, charred wood, hay	14

EXTRA ANEJO

Extra Añejo tequilas can be aged from three years up to five years

Casa Noble	chocolate, spice, cinnamon, oak, caramel, smoke	21
Codigo	vanilla, caramel, sweet oak, dried fig, cinnamon	43
Don Julio 1942	butterscotch, dried grass, white pepper, mint	24
Espolon	almond, anise, floral, honey, caramel, oak	15
Fuenteseca 8 year	cherry, grape, red apple, vanilla, oak	31
Herradura Suprema	spice, floral, bourbon, oak, pineapple, clove	46
Jose Cuervo Reserva	oak, pineapple, piloncillo, leather, pear	23
Komos	dried orange peel, candied ginger, toasted pecans	54
Patron	banana, vanilla, honey, oak, dried fruits	16

SOTOL

A Mexican agave spirit that is known as the state spirit of Chihuahua, Durango and Coahuila

Flor del Desierto Pechuga	16
sage, smoke, leather, saline, black peppercorn	
Hacienda de Chihuahua Plata	7
almost creamy, small hints of fruit	
Hacienda de Chihuahua Repo	8
green pepper, guava, cactus flower	

MEZCAL

Banhez Joven	floral, pineapple, banana,	8
Banhez Tepeztate	rich smoke, poblanos, black pepper, apple	16
Banhez Pechuga	tropical meatiness, creamy, sweet	18
Banhez Mexicano	dry white wine, minerality, light astringency	19
Banhez Jabali	lactose, wet stone, fermented fruit, herbaceous	22
Casamigos	tamarind, pomegranate, mango, licorice, mint	11
Creyente	lemon peel, black pepper, ripe mango	11
Del Maguey Chichicapa	butterscotch, pine, caramel, grilled fruit	13
Del Maguey Crema	vanilla, pear, almond, coffee, pineapple	8
Del Maguey Minero	granite, fig, citrus, honey, green herbs	13
Del Maguey Tobala	floral, mango, cinnamon, salinity, creamy	19
Del Maguey Uida	tropical fruit, honey, ginger, cinnamon, tangerine	7
Don Amado Rustico	walnuts, roasted corn, terra cotta, fresh herbs	11
Don Amado Reposado	roasted corn, tropical fruit, dried chiles	12
Don Mateo	pine, lavender, vanilla, rosemary, grapefruit	16
El Buho	caramel, red apple, salt, roasted agave, coffee	9
El Jolgorio Pechuga	pepper, blackberry, blueberry, cedar	23
Los Nahuales Blanco	fruity, mesquite, citrus, green herbs, smoke	11
Los Nahuales Tobala	quince, citrus, green herbs, smoke, chilé	22
Los Nahuales Metodo Antiguo	floral, vegetal, bitter, mineral	15
Los Nahuales Reposado	smoke, earth, maple syrup, woody	13
Mezcalero #18	roast plum, rose, sugar cane, minerality, spice	19
Montelobos	brine, lemon zest, salt, grilled rosemary, ash	9
Peloton de la Muerte	spiced nuts, grilled peaches, brine	8
Rayu	banana, mango, pineapple, caramel, spice, toasted nuts	7
Uago Elote	flowers, honeycomb, green tropical fruit, roasted corn	12
Xicarú Silver	earthy, sweet pear, pine, vegetal, citrus	8
Xicarú Reposado	herbal, vanilla, caramel, mesquite	9
Yuu Baal Joven	grapefruit, cinnamon, pepper, pineapple rind	9

WHISKEY

A Mexican agave spirit that is known as the state spirit of Chihuahua, Durango and Coahuila

Flor del Desierto Pechuga	sage, smoke, leather, saline,	16
Hacienda de Chihuahua Plata	almost creamy, small hint	7
Hacienda de Chihuahua Repo	green pepper, guava, c	8