

GRACIA

MASTER AGAVE BOOK

HOW TO USE THIS BOOK

Prices are based on a 1 or 2 once pour.

Bottles are categorized alphabetically by producer. Mezcal is generally named for the species of agave, except for those from del maguey and leyenda, who categorize their mezcal by the state in which they are harvested and produced.

Tequila is categorized by age: blanco is un-aged (held in oak, steel, or other containers for less than 60 days), reposado is 'rested' for 60 days to a year (usually in American oak), and añejo is aged for three years in oak or bourbon barrels. Extra añejo is aged for more than three years.

DENOMINATION OF ORIGIN:

the name of the geographical region of the country which serves to designate a product as originating from that area, and whose quality or characteristics are due exclusively to the geological environment, including both the natural and human factors involved.

The map of Mexico below depicts the states where each type of spirit is produced.



MEZCAL

1. durango
2. guanajuato
3. guerrero
4. michoacán
5. oaxaca
6. puebla
7. san luis potosi
8. tamaulipas
9. zacatecas

TEQUILA

2. guanajuato
4. michoacán
8. tamaulipas
10. jalisco
14. nayarit

SOTOL

1. durango
11. chihuahua
12. coahuila

- BACANORA
13. sonora

- RAICILLA
10. jalisco

MEZCAL

can be made from upwards of 200 varieties of agave, though most are made from Espadín. The production of mezcal is limited to nine specific regions of Mexico: Durango, Guanajuato, Guerrero, San Luis Potosí, Tamaulipas, Zacatecas, Michoacán, Puebla and Oaxaca, which accounts for about 85% of all mezcal production. Piñas, the hearts of the agave plant, are roasted underground giving mezcal its distinctive smoky flavor. The piñas are then crushed and left to ferment, and the resulting liquid is collected and distilled in traditional clay or copper pots.

ALIPUS produces artisanal mezcal made by family distilleries in Oaxaca that showcase the geographical differences in terroir, water, fermentation and flavor.

En Barro: wet clay, pepper, cinnamon	10 / 20
Ensamble: minerals, salt, citrus, flowers, smoke	14 / 28
San Andres: avocado fat, black pepper, smoke	9 / 18
Santa Ana Del Rio: herbs, minerals, pine, tobacco	9 / 18
San Luis Del Rio: cooked agave, honey, fruit, smoke	11 / 21
Aniversario XX San Andres: pineapple, chocolate, spice	20 / 40
Aniversario XX San Miguel: vanilla, prunes, figs	20 / 40

BANHEZ is a co-operative comprised of 35+ families in the tiny village of San Miguel Ejutla in the central valley of Oaxaca. The Banhez Mezcal co-op is committed to sustainable, fair trade mezcal production the same way its been done by their ancestors for nearly two centuries. The Banhez Ensamble is made by the collective and the brand also has single agave varieties produced by a single mezcalero from the co-op.

Arroqueno: earthy, dark, subtle smoke	12 / 24
Cuishe: tropical fruit, herbs, lime peel	11 / 21
Pechuga: apple, fruit, savory, spices	15 / 30
Tepeztate: green pepper, green apple, citrus zest	13 / 25
Traditional: floral, fruity, pineapple, banana	7 / 14

BOZAL uses wild agave from the steep hillsides of Oaxaca and Guerrero to produce highly refined mezcal that is indigenous to the region and produces flavors that are intense with rich earth tones and savory smokiness.

Borrego: dry, herbaceous, fruit, nuts, smoked lamb	12 / 24
Cenizo: bright, citrus, mango, medium smoke	9 / 18
Chino Verde: dried herbs, ancho chiles, charred meat	25 / 50
Coyote: earth, smoke, minerals, dark chocolate	16 / 32
Cuixe: citrus, strong minerality, vegetal, dry, smoky	10 / 20
Ensamble: wet earth, smoke, wild flowers	8 / 16
Guías de Calabaza: vegetal, plantains, pumpkin	15 / 30
Madrecuishe: jalapeño, slate, sweet potato	12 / 24
Papalote y Cupreata: mineral, citrus, herbs, floral	25 / 50
Pechuga: minerality, roasted fruit, light smoke	12 / 24
Tepeztate: wet stone, grapefruit, white pepper	12 / 24
Tobala: bright, ripe melon, apricot, cayenne pepper	17 / 34

CRUZ DE FUEGO is produced by mother-and-son team Margarita Blas and Carlos Mendez Blas in their palenque in Santiago Matatlan. Their mezcal is distilled in wood-fired stills and is bottled with one-of-a-kind fabric labels to honor the rich textile traditions of Oaxaca.

Espadín: hazelnut, almond, coffee, minerality	6 / 11
Ensamble: orange marmalade, ginger, peppercorn	7 / 14
Madre Cuishe: dried herbs, cut grass, asian pear	12 / 23
Tobala: orange, tangerine, green pepper, spice	10 / 20
Tepeztate: star anise, pine, candied guava, spice	12 / 24

DEL MAGUEY and Ron Cooper were the first to introduce the world to quality, artisanal, hand-crafted and organic mezcal. Del Maguey uses single village mezcal to create a product that is distinct in flavor and unique to each village.

Arroqueno: melon, baking chocolate, vegetal	17 / 34
Chichicapa: complex, smoky, citrus	12 / 24
Chichicapa 1995 Stagg's Leap Cask: vanilla, honey	45 / 90
Chichicapa Weller Cask: smoke, vanilla, cream, melon	25 / 50
Chichicapa Boca del Cerro: vegetal, licorice, agave	22 / 44
Crema: almond, coffee, vanilla, pear, honey	7 / 14
Espadín Especial: tropical fruit, wet stone, cinnamon	16 / 32
Iberico: spicy, floral, caramel, earth, salt	31 / 62
Las Milpas: tropical fruit, citrus, lavender, tarragon	24 / 48
Madrecuixe: banana leaf, green papaya, mango	17 / 34
Minero: floral, vanilla, figs, burnt honey	15 / 30
Pechuga: smoke, salt, meat, fruit	24 / 48
San Jose Rio Minas: floral, pepper, tropical fruit	17 / 34
San Luis del Rio: cinnamon, banana, sandalwood	15 / 30
San Luis del Rio Azul: tropical fruit, wet stone, citrus	26 / 52
San Pablo Ameyaltepec: floral, citrus, tropical fruit	14 / 28
San Pedro Taviche: dates, raisins, hazelnut, tarragon	19 / 38
Santo Domingo Albarradas: vegetal, sweet, peppery	14 / 28
Tobala: mango and cinnamon	17 / 34
Tobaziche: peaty, earthy, smoky, citrus fruit	15 / 30
Vida: smoky, citrus, cooked agave, pepper	7 / 13
Wild Jabali: sweet violets, tarragon, sandalwood	18 / 36
Wild Papalome: earth, leather, cherry, olive	14 / 28
Wild Tepextate: passion fruit, marzipan, honey	22 / 44

DERRUMBUS Each bottle of Derrumbes represents a single state and each was chosen to highlight the traditions, the terroir & organoleptic style of the region where it was made, creating together a mind grabbing experience of variety and nuances.

Durango: summer fruit, citrus, nuts, light smoke	14 / 28
Michoacan: herbaceous, fruity, pine, minerality	15 / 30
Oaxaca: light smoke, mineral, fruit notes	14 / 28
Zacatecas: agave fruit, pepper, smoke, orange zest	12 / 24

EL BUHO means 'the owl' in Spanish and is produced in the state of Oaxaca by the Jimenez family, who have been making mezcal for five generations.

Espadin Artesanal: vanilla, salt, citrus, caramel, ancho 11 / 22

Cuishe: earth, caramel, salt water taffy 12 / 24

EL JOLGORIO translates to revelry (or rituals, festivals and ceremonies) and mezcal plays an important part in all of these. Each mezcal is made from wild or semi-wild agave harvested by maestro mescaleros in local villages of Oaxaca and are twice distilled in copper pot stills.

Barril: warm spice, bergamot, smoke 20 / 40

Cuixe: wet clay, spice, smoke 18 / 36

Madre Cuixe: bell peppers, earth, smoke 21 / 42

Mexicano: slate, tropical fruit, chili 20 / 40

Tepezate: robust, earthy, roasted agave 21 / 42

Tobalá: aromatic, ripe mango, roasted agave 18 / 36

GRACIAS A DIOS The team behind Gracias a Dios Mezcal opened a mezcalería in Querétaro, Mexico in 2010. After two years of touring around Mexico in search of mezcal, they met mezcalero Oscar Hernandez and were impressed by his mezcal. They decided to create a brand with Oscar and make him an equal partner.

Gin: juniper, citrus, fresh herbs (*sourced from Mexico*) 13 / 26

Cuixe: moss, white pepper, cinnamon, apples 15 / 30

Espadin Reposado: mineral, mint, citrus, butterscotch 14 / 28

Espadin: oak, smoky, minty, fruity, earth 8 / 16

Tepezate: minerals, grapefruit, lime, earthy 16 / 32

Tobala: vegetal, funky, spice, smoke, peat 16 / 33

ILEGAL was founded by John Rexer, who began smuggling this product to his Bar, Cafe No Se, in Antigua, Guatemala. The mezcal brand supports a multitude of artists and human rights organizations and is produced in Oaxaca.

Joven: agave, green apple, citrus, white pepper 8 / 16

Reposado: caramelized pear, clove, toffee, vanilla 10 / 20

IN SITU is situated on one of the main streets in Oaxaca. It is owned and operated by Ulises Torrentera who has authored several mezcal books to promote the history and tradition of mezcal. In Situ sources their mezcal from several mescaleros throughout Mexico.

Gordo: smoky, leather, tobacco, caramel 20 / 40

Bicuixe: slate, thyme, smoke, vegetal, minerality 20 / 40

Papalometl: cacao nibs, leather, buttery, pepper, mint 18 / 36

Penca Verde: white pepper, leather, sage, zest, vegetal 18 / 36

Montana: anaheim pepper, cacao, passionfruit, rose water 33 / 66

Sierra Negra: pineapple, minerality, jalapeño 18 / 35

KOCH is 100% Oaxacan owned & uses sustainable practices in all areas of production to help reduce environmental impact.

Espadín: peanut brittle, caramel, pine, plantain 7 / 14

Lumbre: pear, licorice, wood, clay 15 / 30

Tepezate: charred lemon, pineapple, herbs 30 / 60

LA HERENCIA is produced from the makers of Rey Campero.

Ponche de Frutas: banana, ripe agave, cinnamon 13 / 26

LALOCURA is created by maestro mezcalero Eduardo "Lalo" Ángeles in Santa Catarina Minas. Lalocura and their philosophy were born out of two guiding principles: the preservation of knowledge and tradition, and the sustainable use of their community's natural resources.

Pechuga: baked cinnamon, apricot, thyme, nuts, berries 15 / 30

Tepezate: bell pepper, papaya, green apple, lemon rind 20 / 40

Tobasiche de Monte: fruity, aloe, coconut, lemongrass 14 / 28

LEYENDA supports small producers and their communities to promote sustainability and was the first mezcal to be certified fair trade and organic. Leyenda was also the first company to offer a collection of artisanal mezcal from states other than Oaxaca in the Denomination of Origin of Mezcal.

Cementario: buttery, light smoke, smooth finish 40 / 80

Don Anastacio: avocado, chocolate, orange peel 34 / 68

Durango: leather, wet clay, grass, coriander 16 / 32

Guerrero Ancho: tropical fruit, papaya, woody 17 / 34

Montana: sweet agave, char, earth, menthol 50 / 100

Oaxaca: herbs, lemongrass, cane sugar 11 / 22

Oaxaca Limitada: honey, apple, pine, clove 20 / 40

Puebla: minerality, sea salt, mango 16 / 32

San Luis Potosí: herbaceous, green peppers 14 / 28

Tehuacan: smoke, pepper, tree bark, flowers 39 / 78

MACHETAZO translates to 'machete blow,' the symbol of the complexity and labor of mezcal production. Produced in the states of Oaxaca, Guerrero, and San Luis Potosí.

Cupreata: copper, cinnamon, mint, light smoke 8 / 16

Espadín: floral, spicy, good minerality 8 / 16

Salmiana: vegetal, peppery, smoke 8 / 16

MARCA NEGRA bottles are marked by the handprint of the master mezcalero behind each label.

Ensamble: sugar cane, smoke, lemon, spice 13 / 26

Debadan: botanical, citrus rind, burnt caramel 17 / 34

Tobalá: roasted agave, caramel, smoke, banana 18 / 36

MAYALEN focuses on the use of wild agave variations in every mezcals they make. Every part of their production is supervised by their expert maestro mezcalero. They respect the uniqueness of each lot and its original essence. The finesse and elegance of Mayalen's superior quality is sure to satisfy any connoisseur.

~~Cupreata-Borrego~~: floral, citrus, caramel, smoked lamb 13 / 26

MEZCALERO produces small batch artisanal mezcals from wild and semi-wild agave that is twice distilled by hand in copper pot stills.

Special Bottling No. 01: light smoke, vanilla, orange 23 / 46

Special Bottling No. 05: spicy, mineral, woody 24 / 48

~~No. 15 Sierra Negra~~: spice, citrus, smoke, pepper 14 / 28

~~No. 16 Madrecuishe~~: mint, grapefruit, pepper, oak 14 / 28

No. 17 Espadín & Lumbre: copper, honey, pepper 14 / 28

No. 20 Arroqueño: warm spice, cocoa, wet clay 18 / 36

No. 22 Bicuiche: intense, acidic, dark chocolate 18 / 36

No. 23 Sierrudo: dark cherries, spearmint, plum 14 / 28

No. 24 Wild Tepeztate, Espadín: honeysuckle, citrus 20 / 40

No. 25 Wild Tobala: bananas, mint, dark chocolate 20 / 40

MEZCALOSFERA DE MEZCALOTECA sources directly from producers in the most difficultly accessed areas of Oaxaca.

~~Tobala-Madrecuishe~~: 50/50 blend, mesquite, oak 18 / 36

Espadín-Madrecuishe: herbal, oily, dry fruit, wood 16 / 32

NACIONAL is dedicated to traditional processes (stone ovens, open air vats, copper stills) and to the history of Mexico, commemorating important events with each label.

~~Criollo~~: earth, grass, minerals 21 / 42

Ensamble: caramel, light smoke, spice 17 / 34

Tobalá: tropical fruit, ripe agave, medium smoke 24 / 48

NUESTRA SOLEDAD is made by the same producers of El Jolgorio.

~~Espadín~~: creamy, savory, butterscotch 8 / 16

PALENQUEROS is marketed as "Single Palenque mezcals", meaning you are getting the product directly from one specific palenque in Mexico, produced by one single mezcalero, at a single distilling facility.

Madrecuishe: lilacs, citrus, wet slate, fresh cotton 18 / 36

Espadín - Tobasiche: citrus, black pepper, floral 18 / 36

Tobala: pineapple, raspberry, lime, pepper, tobacco 18 / 36

Mexicano: sage, eucalyptus, pink pepper, citrus 18 / 36

PELOTÓN DE LA MUERTE The Pelotón de la Muerte label is the flag *The Doliente Hidalgo*, a banner that represented the insurgent army call "The squadron of death", which sought revenge for the murder of the priest Miguel Hidalgo y Costilla. The red in the flag represents the blood of the leader, the black cross represents the mourning for the priest Dolores, and the bones honor his remains. Pelotón de la Muerte is from Mezcales de Leyenda and geared towards the cocktail scene.

Vegan Pechuga: orange, citrus, grenadine, grapefruit 8 / 15

Criollo: lemon, banana, floral, salt, leather 8 / 15

PIERDE ALMAS supports the Wild Agave Reforestation Program, a program dedicated to the re-forestation of wild species of agave in areas where their populations have been depleted. All labels are hand-printed on 100% acid-free, handmade paper from the discarded pulp of the agave fibers.

Lumbre: lemon zest, caramel, cedar wood 15 / 30

Tequilana Weber: sweet, floral, herbaceous 9 / 18

~~Tobasiche~~: cedar, wet clay, apple, honey 18 / 36

PUNTAGAVE focuses on a "complexity of character" rather than the "consistency of characters." Every controlled denomination of Puntagave Rustico is a unique product of a specific origin, micro-climate, time, and method of production.

Espadín: oak, green vegetables, pepper, cedar 9 / 18

REAL MINERO is considered one of Mexico's finest mezcals producers and is a fourth generation company run by the founder's great granddaughter, Graciela Angeles Carreño. The quality comes from the distillation in earthenware pots, a tremendously laborious technique. They also have one of the largest and most diverse sustainable agave reforestation programs and have been able to help rescue multiple agave varieties that were previously thought to be extinct.

Ensamble: green fruit, clay, fresh cut grass, juniper 19 / 38

Largo: oily, vegetal, bright, tropical fruit 19 / 38

Pechuga: grapefruit, vanilla, honey, raisins, cloves 35 / 70

Tripon: peanut butter, caramel, clay 37 / 74

REY CAMPERO translates to "King of the Countryside" and represents the art, culture and tradition of Candelaria Yegolé, a small town in the highlands of Oaxaca.

Cuishe: earth, wood, leather, spice 13 / 26

Espadín: pineapple, anise, vanilla, dried chile 8 / 16

Jabalí: tropical fruit, citrus, earth, pepper 15 / 30

Mexicano: freshly cut grass, smoked wood, espresso 13 / 26

Tepextate: sweet pepper, light florals, salt 14 / 28

SAGRADO supports small farmers, destilado producers and artisans throughout Mexico who still utilize the traditional and sustainable methods that have been taught by grandparent to parent to son or daughter.

Pizzora: licorice, dried apricot, mamey, green apple 16 / 32

Tobala Pechuga de Mole: lemon, black sapote, tamarind 16 / 32

SIEMBRA METL is produced in Michocán from the Vieyra family, who have been creating mezcal for five generations.

Americano: almond, apple, vanilla, pine 12 / 24

VAGO is a connoisseur's mezcal, crafted by master mezcaleros in southern Oaxaca. Each label is made from the pulp of agaves and is color-coded to denote which mezcalero has crafted it.

Cuixe: pine, green fruit, herbaceous 13 / 26

Elote: toasted corn, honeycomb, green tropical fruit 9 / 18

Ensamble: eucalyptus, orange zest, vanilla 21 / 42

Madrecuixe: artichoke, pepper, copper, orange 17 / 34

Mexicano: peaches, warm spice, vanilla, caramel 20 / 40

Tobala: cloves, nutmeg, pepper, vegetal ash 16 / 32

WAHAKA is owned and produced by a single indigenous Zapotec family, a lineage that can be traced to beginnings of mezcal itself.

Ensamble: earth, mineral, citrus 17 / 34

Jabali: pine, bright fruit, oil, mint 24 / 48

Madre Cuixe: earth, citrus, honey, banana, mint 17 / 34

Tepeztate: smoke, yeast, tropical fruit, black pepper 20 / 40

YUUL BAAL is made up of producers in San Juan del Rio, San Luis del Rio Tlacolula and Miahuatlan, Oaxaca. Grupo Yuu Baal, S.A. de C.V., a 100% Mexican company, is a social enterprise that highlights the traditions of the native Oaxacan producers of mezcal.

Espadin: soft, medium smoke, citrus, pepper 7 / 14

Pechuga: cinnamon, turkey, mango, citrus, spice 13 / 26

Tobala: floral, smoked wood, stone, vanilla, apples 20 / 39

XICARU is the Zapotec word for beautiful. This name reflects mezcalero Fernando Santibañez's desire to share his artistic creations. Using his grandmother's recipe, Fernando makes small batches of Xicaru Mezcal at his palenque in Matatlán, Oaxaca. Xicaru Pechuga Mole is a celebration of two Oaxacan traditions: pechuga, a mezcal that is distilled with a chicken breast and traditionally reserved for special occasions, and mole negro, the iconic Oaxacan sauce.

Pechuga Mole: cinnamon, chocolate, chiles, clove 15 / 30

BARREL AGED MEZCAL:

El Zacatecano hails from the Sierra Madre Mountains in the Zacatecas region of Mexico and has been producing mezcal since 1910 using the highland blue weber agave plant.

Anejo: hazelnut, vanilla, rosemary, mint, dried fruit 14 / 28

Luminar uses select agaves grown in the Bajío region & on the mountain tops in the state of Zacatecas, where 254 farming families have nurtured their agaves for years to bring the world this mezcal.

Anejo: marzipan, almond, vanilla, cinnamon, cayenne 11 / 22

Mezcal Sacrificio is made with 50% maguey espadin & 50% maguey barril in Tlacolula, Oaxaca. It is double distilled and aged for one year in half toasted French oak barrels.

Anejo: chocolate, dried figs, clove, pepper, citrus 13 / 26

Xicaru is made with 100% espadin by Fernando Santibañez in Oaxaca. The jaguars representing Xicaru reflect the characteristics of each type of mezcal. The serene jaguar representing Xicaru Añejo is composed – without need to prove anything to anyone, he is confident in his wisdom and strength.

Anejo: vanilla, oak, sweet smoke 10 / 20

Yuu Baal is made up of producers in San Juan del Rio, San Luis del Rio Tlacolula and Miahuatlan, Oaxaca. Grupo Yuu Baal, S.A. de C.V., a 100% Mexican company, is a social enterprise that highlights the traditions of the native Oaxacan producers of mezcal.

Anejo: ripe agave, banana, oak, vanilla 15 / 30

TEQUILA

is made from the blue agave plant, tequilana weber, grown in Jalisco and select municipalities in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas.

The Mexican government has imposed strict regulation to control what can be called Tequila and how it is made. Those that adhere to these regulations, including the registration of all agave grown for Tequila production, are authenticated by the Tequila Regulatory Council (CRT) and carry a NOM number (Norma Oficial Mexicana) on each bottle's label identifying the distillery.

Gracia proudly vets each agave spirit on our back bar to be from a sustainable & reputable source. Each bottle of tequila is made with 100% Blue Weber agave.

123 ORGANIC TEQUILA comes from tequilero David Ravandi, who set out to create a tequila brand showcasing delicate floral aromas and complex minerality. Each bottle is handblown from recycled glass.

Blanco: wet clay, citrus, black pepper	9 / 18
Reposado: oak, vanilla, salted caramel	10 / 20
Añejo: white pepper, lemon zest, dark chocolate	12 / 24

ANGELISCO is a small-batch, premium tequila produced in the mineral-rich highlands of Los Altos, Jalisco by the Aceves family, who have been in the business for over a century.

Reposado: coconut, crème brulée, cooked peppers	9 / 18
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ARETTE comes from the El Llano distillery, which is one of the oldest distilleries in the area and operated by the Orendain Brothers, descendants of one of the most recognized families in the tequila industry.

Blanco: lime, banana peel, citrus, white pepper, minerals	7 / 14
Añejo: cooked agave, oak, vanilla, honey	8 / 16
Artesanal Blanco: citrus, honey, floral, pepper	8 / 16
Artesanal Reposado: apple, pepper, vanilla, mint	10 / 20
Artesanal Añejo: citrus, spicy, black pepper, caramel	12 / 24
Artesanal Extra: caramel, earth, dark chocolate	19 / 38

ARTE NOM translates to 'work of art' and cultivates highland agave from distinct regions and heritage, which is then double-distilled in copper pots.

1549 Blanco: mint, white pepper, cacao, sage, thyme	8 / 16
1579 Blanco: chili, white pepper, mint	8 / 16
1414 Reposado: salt, vanilla, allspice, chile	9 / 18

AZUNIA is a second generation, family owned and operated estate made with hand harvested 100% organic Blue Weber agave.

Blanco: fresh agave, lemon, light herbal spice	9 / 18
Reposado: butterscotch, oak, caramel, vanilla	9 / 18
Añejo: vanilla, caramel, chocolate, clove	10 / 20

CASA DRAGONES is the passion project of the first female 'Maestra Tequilera', Bertha González Nieves. Her mission is to merge the traditional with the modern, using the industry's most cutting-edge equipment and focusing on sustainability.

Plata: clean agave, mint, citrus, spice	16 / 32
Añejo: woody, vanilla, agave-forward	47 / 94
Joven: vanilla, pear, warm spices, hazelnut	50 / 100

CHAMUCOS tequila is named after the creatures, or “chamucos”, who are believed to be dark, shadowy figures who appear in dreams and only visit briefly at night.

Blanco: raw bell peppers, grass, grapefruit, earth 9 / 18
Reposado: apple, pear, charcoal, earl grey tea 10 / 20
Anejo: dried fruit, prunes, vanilla, chocolate 14 / 28

CHINACO is named for the Chinaco warriors who defended Mexico during the War of Reform and the French Intervention. Their leader was General Manuel Gonzalez, whose great-grandson went on to become a tequilera, growing agave on the land his grandfather had fought for in Tamaulipas, Mexico.

Blanco: cooked tropical fruit, aloe, and dried chilies 9 / 18
Reposado: oily, herbal, vanilla, citrus, pepper 11 / 22
Añejo: tropical fruit, aloe, dried chilies 14 / 28

CLASE AZUL is a superior, artisanal tequila sold in handcrafted bottles. They have also produced several mezcals.

Plata: brown sugar, butterscotch, black pepper 14 / 28
Reposado: tobacco, chamomile, clove, honey 17 / 34
Añejo: vanilla, caramel, tobacco 50 / 100
Durango (mezcal): peanut, brown sugar, cloves, fruit 43 / 86
Gurrero (mezcal): seaweed, lemon, wood, tobacco 43 / 86

CODIGO is an all-natural product with no chemicals, sugar, or flavoring added. They only use organic local yeast and all of the water they use in the production of their product is from freshwater pools and rainwater that has been filtered through the volcanic soil of the Los Bajos region.

Blanco: earth, minerality, citrus, lemon 12 / 24
Resa: cabernet, bright agave, flowers 13 / 26
Reposado: agave, vanilla, toasted caramel, cocoa 16 / 32

CORRALEJO has been producing tequila for over a century. The land where Father Hidalgo was born is home to the Corralejo Distillery, located in the town of Pénjamo, Guanajuato. Far from being just a company, Hacienda Corralejo's attractions include not only tequila, but also history, culture & learning.

Blanco: strong minerality, light salt, citrus, cocoa 10 / 20
Reposado: oak, warm spices, dark chocolate, vanilla 10 / 20
Añejo: orange zest, red pepper, chocolate, vanilla 11 / 22

CURADO uses blanco tequila from the Highlands of Jalisco as a canvas, then infuses the liquid with pieces of cooked agave. Each variety of agave is cooked using the technique of each respective region from which they are sourced: Arandas, Oaxaca, and Michoacán.

Azul: cooked agave, caramel, floral, earthy 10 / 20
Cupreata: baking spices, agave, pepper, cooked chiles 10 / 20
Espadín: smoky, citrus, sweet agave, fresh herbs 10 / 20

DON ABRAHAM uses 100% organically farmed blue agave plants that originate from one of the finest growing regions in all of Jalisco, the valley of Amatitlan, in the state of Jalisco, Mexico. In this beautiful valley the perfect combination of soil, weather and other natural factors produces, excellent conditions which are required to produce the finest blue agave of the highest quality.

Blanco: caramel, leather, tobacco, grassy 7 / 14
Reposado: caramel, hazelnut, vanilla, butter, cinnamon 8 / 16
Anejo: slightly sweet, smoky, earth 9 / 18
Extra Anejo: fruity, medium oak, sweet, citrus, vanilla 17 / 34

DON JULIO was founded in 1942, by Don Julio González-Frausto Estrada, who began distilling tequila at age 17. These tequilas are handcrafted in the Highlands of Jalisco, where the microclimate & mineral-rich clay soil allow the agaves to flourish.

Blanco: crisp agave, citrus, black pepper, grassy 8 / 16
Reposado: dark chocolate, cinnamon, caramel apple 9 / 17
Anejo: lime, wild honey, butterscotch 10 / 19
Extra Anejo 1942: warm oak, vanilla, roasted agave 30 / 60

ESPOLON is, at its heart, a tribute to Mexican culture. Each label tells a story from Mexico's rich history and pays tribute to artist José Guadalupe Posada.

Blanco: cayenne, terra cotta, citrus peel 5 / 10
Reposado: caramel, tropical fruit, vanilla, oak 6 / 12
Añejo: cut grass, honeysuckle, vanilla, black pepper 9 / 18
6 Year Añejo: nutmeg, chocolate, tobacco, honey. 18 / 35

EXCELLIA is produced by Jean-Sébastien Robicquet and Carlos Camarena, who has been made famous for award winning tequila brands: Ocho, Tapatio, and El Tesoro.

Blanco: warm spices, vanilla, leather, jasmine 8 / 16
Reposado: honey, cigar, agave, pumpkin 11 / 22
Añejo: charcoal, pepper, cocoa, stone fruit 13 / 26

FORTALEZA uses classic production methods that date back over a century. Agave is hand-harvested, roasted in brick ovens, and crushed by an electric tahona (giant wheel) before fermentation begins.

Blanco: vegetal, sweet agave, earth, lime 9 / 18
Reposado: brioche, citrus, sage, black pepper 10 / 20
Añejo: caramel, vanilla, barrel spices, chocolate 13 / 26
Still Strength: fruit, baked agave, green olive, earth 15 / 30
Extra Añejo Lot 43: rich oak, caramel, vanilla, mineral 35 / 70

GRAN CENTENARIO has been around for almost 150 years, making small-batch tequila with agaves from Los Altos, Jalisco.

Blanco: peach, mango, yellow bell pepper, nutmeg	9 / 18
Reposado: chili, cinnamon, vegetal, tropical fruit	9 / 18
Añejo: clove, oak, white pepper, caramel	11 / 22

G4 is crafted by master distiller Felipe Camarena. The Camarena family has been making tequila for four generations, since 1937. The distillery uses traditional stone ovens and copper pots with modern technology to reduce waste and create a more sustainable product.

Blanco: butter, smoke, black pepper, spice	9 / 18
Reposado: peach, licorice, grapefruit, pepper	11 / 22
Añejo: vanilla, ripe agave, smoke, flowers	16 / 32
Extra Añejo: oak, vanilla, citrus, dark berries	24 / 48

GRAND MAYAN tequila is presented in hand-made bottles by Mexican Artists. This award-winning tequila is produced with lowland 100% agave.

Blanco: coffee, cinnamon, honey, jalapeño	13 / 26
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HERRADURA has been making hand-crafted tequila for 150 years from the heart of Jalisco. Herradura is also parent company of El Jimador, which is one of highest-selling tequila brands in Mexico.

Silver: vegetal, black pepper, coriander, sandalwood	9 / 18
Reposado: vanilla, caramel, orange peel, cedar	10 / 20
Añejo: chocolate, pineapple, cinnamon, oak	14 / 28
Ultra Añejo : coconut, pineapple, vanilla, agave	18 / 36

HUSSONG'S is the oldest and best-known cantina in Ensenada, Mexico, where Juan Hussong served his own handmade tequila and the classic margarita is rumored to have made its first known appearance. Originating in 1892, they use traditional methods and modern technology in production and use blue agave from both the highland and lowland regions. Their Platinum añejo is aged for 15 months in American white oak barrels and then charcoal filtered to give it a crystal clear appearance.

Silver: crisp, smooth, butterscotch, vanilla	7 / 13
Reposado: caramel, vanilla, cinnamon, oak	7 / 14
Añejo: caramel, toffee, orange peel, oak	9 / 17
Platinum: toffee, honey, black pepper, vanilla	9 / 18

IMPERIO DEL DON is produced by the Orendain family, one of the original tequila producing families dating back to 1926. Don Eduardo Orendain founded the distillery and this blend was made to honor his legacy. Each of his four sons have their own successful tequila distilleries and this is the first release that all four have put their name on together.

10 Yr Extra Añejo: cinnamon, chocolate, vanilla, honey	22 / 44
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OCHO is an artisanal tequila, which takes its name after the 8 years it takes agave to ripen, the 8 kilograms of agave it takes to make one liter of tequila, and the 8 brothers and sisters of Carlos Camarena, the master distiller of Ocho.

Blanco: citrus, cinnamon, light citrus	11 / 22
Reposado: almond, vanilla, oak, caramel	12 / 24
Añejo: cocoa, butter, spice, honey	14 / 28
Extra Añejo: agave, almonds, toffee, brioche	24 / 48

PARTIDA uses only fully mature blue agave, which is slow roasted in stainless steel and double-distilled in traditional pot stills. Reposado and añejo are aged in American whiskey barrels.

Blanco: black pepper, volcanic minerals, grapefruit	7 / 14
Reposado: vanilla, caramel, butter, bourbon, hazelnut	9 / 18
Añejo: black pepper, oak, vanilla, maple, honey	11 / 22

PASOTE is a new brand made by Felipe Camarena in his distillery, El Pandillo, which is located in the Los Altos region of Jalisco. Pasote is made with 40% rainwater and 60% spring water.

Blanco: crisp, zesty citrus, clean white pepper	6 / 11
Reposado: floral, sweet vanilla, fruity	7 / 13
Añejo: orange, cinnamon, roasted agave	9 / 18
Extra Añejo: honey, caramelized pineapple, oak	24 / 48

PATRON is made with 100% blue weber agave and is the largest tahona tequila producer in the world, with up to 10 tahonas working continuously. The company composts 100% of the spent agave hearts, where it is used in the hacienda's garden which feed Patron's staff and is also shared with the local community.

Blanco: honey, cooked pumpkin, citrus, pepper	7 / 14
Estate Release Blanco: agave, herbal, floral, pepper	13 / 26
Reposado: oak wood, honey, vanilla, fruity	8 / 15
Añejo: oak, vanilla, raisin, honey, hint of melon	11 / 22
Barrel-Select Añejo: oak, agave, green apple, cinnamon	13 / 26
Extra Añejo: vanilla, dried fruits, honey, light banana	15 / 30
Extra Añejo 10 Años: dry fruits, vanilla, honey, oak	50 / 100

CASA SAN MATIAS is committed with honoring the tradition and legacy that were transmitted to us by our predecessors. They are proud to be one of the oldest family tequila distilleries in Mexico.

Tahona Blanco: sweet, floral, legumes, citrus blossom	7 / 14
Gran Reserva Extra Añejo: creamy toffee, suede, pepper	9 / 18

SIEMBRA VALLES produces tequila that is untouched by machines during its production. They rely on hand maceration, fermentation in oak and distillation in pine to impart the flavors that vino mezcal de Tequila would have had 100 years ago, but they also produce the spirit using bat-pollinated agave, harvested by carefully trained family farmers known as jimadores.

Ancestral: black pepper, bacon, citrus, lemongrass 20 / 40

Azul: pineapple, pear, herbs, parsnip, sugarcane 9 / 17

High-Proof: agave, rosemary, lemon zest, licorice 11 / 21

Reposado: almond, honey, vanilla, mint 10 / 20

SIETE LEGUAS translates to 'seven leagues,' and was the name of Pancho Villa's favorite horse. Siete Leguas was founded in 1952 and is still managed by the original family with the same traditional methods employed seventy years ago.

Blanco: sweet agave, earth, pepper 8 / 16

Reposado: pepper, minerality, oak 10 / 20

Anejo: cinnamon, vanilla, barrel tannins 11 / 22

TONALA SUPREME anejo is bottled in hand-made ceramic bottles by local artisans, after being aged in ex-sherry and bourbon casks.

Extra Anejo: oak, vanilla tropical fruit, sherry, spice 13 / 26

TRES BARRICAS in Spanish means Three Barrels, therefore this small batch 100% agave tequila is rested for a minimum of 12 months in three separate barrels: American Oak, Tawny Port, and Ruby Port casks.

Extra Anejo: oak, vanilla tropical fruit, sherry, spice 10 / 20



SOTOL

has a Mexican denomination of origin and can only be produced in the Northern Mexican States of Chihuahua, Coahuila, and Durango. The sotol plant was formerly categorized as a species of agave, but is now known as a type of succulent. The piñas are cooked in above ground ovens and distilled in column stills, so it does not have the smokiness of mezcal.

COYOTE highlights wild, organic sotol and the hearts of the plant are baked in an autoclave -as opposed to being smoked- to keep the plant's refined character.

Blanco: clay, earth, sweet peppers 12 / 24

COYOTE TRIUNFO DEL DESIERTO created a limited expression, *Vibora*, which means small poisonous snake. After the piñas of the sotol plant have been roasted with mesquite wood and the pulque is distilled, a second distillation is done with snakes hung in a bell above to create a distinctive savory finish. The distillate rests for a few days with the cooked sotol piñas and finishes with two months aging in used whiskey casks.

Vibora: earthy, green pepper, mineral, savory, meaty 13 / 25

FLOR DEL DESIERTO embraces 3 artisanal sotols from Maestros Gerardo Ruelas (*Desierto & Cascabel*) and Jose "Chito" Fernandez (*Sierra*). Each bottle of Flor Del Desierto Sotol brings with it parts of Northern Mexico that are uniquely Chihuahua. The "*Cascabel*" expression is the sotol form of a rattlesnake *Pechuga*, where rattlesnake meat was added to the distillate during the final distillation.

Cascabel: citrus, quince, pine resin, roasted agave 12 / 24

Desierto: lemongrass, new oak, minerality, sweet spice 8 / 16

Sierra: pine needles, white pepper, citrus, green herbs 11 / 21

POR SIEMPRE means forever in Spanish. The name speaks to forever in its duality; forever in the sense of the future, of time to come, and also of the past and the way that things have always been. Experienced *tumbadores* (harvesters) harvest sotol without killing the plant, allowing it to regenerate for multiple harvests.

Blanco: black pepper, earth, wet stone 6 / 12

PUNTAGAVE uses organic agave, wild-harvested in the Chihuahuan desert of northern Mexico and uses no herbicides, insecticides, or fertilizers in their production. It rests 60 days before bottling unfiltered.

Sotol: herbaceous, pure, earthy, agave 9 / 18

HACIENDA DE CHIHUAHUA is the most well known brand of sotol, which has been around for hundreds of years. Sotol is wild-harvested, 100% organic, and plants take an average of 15 years to reach full maturity.

Blanco: vegetal, herbaceous, dry, earth, mint 6 / 12

Añejo: oak, grass, vanilla, cane juice 8 / 16

RANCHO TEPUA is known for its bacanora. However, they also produce their own version of sotol with wild Sonoran *Dasyllirion wheeleri* (known locally as *palmilla*) by maestro vinatero Roberto Contreras. They are also full time cattle ranchers.

Palmilla Blanco: fruity, bright, floral, papaya, pine 15 / 30

BACANORA

grows in the mountain range of the State of Sonora, which is the only region where bacanora can be produced. Like mezcal, the hearts of the piña are roasted in earthen pits imparting a smoky flavor to the final product.

LA NIÑA DEL MEZCAL BACANORA

is hand-crafted and doubled-distilled by Rafael Encinas in San Pedro de la Cueva, Sonora.

Espadín: brine, apple, green vegetables 15 / 30

PUNTAGAVE was the first legal 90-proof premium Bacanora imported into the United States.

Bacanora: earthy, funky, light smoke, citrus 11 / 22

RANCHO TEPUA is produced using 100% agave *Pacifica*. It is cooked underground for 36 hours, fermented in stainless steel vats, and then distilled twice in an Arabic alembic still.

Blanco: floral, mint, grass, minerals 11 / 22



AGAVE DISTILLATES

Destilado de Agave is a term that is used to label a spirit that is distilled from agave but the spirit, batch, or producer is not registered to legally label it Mezcal or Tequila or any other name that has a set of rules and regulations defined by a Denomination of Origin (DO).

CHACOLO Ixtero Amarillo is a destilado de agave from Zapotitlan de Vadillo, Jalisco. The agave Ixtero Amarillo is an agave *Rhodacantha*, sub-varietal related to Mexicano. The agave are cooked in an underground oven and milled by hand with axes. Once cooked and milled, the agave are fermented naturally in wooden tinajas with mountain spring water. Finally, they are double distilled in a Filipino style still.

Ixtero Amarillo: cedar, dry rosemary, vegetal sweetness, cheese, cloves 19 / 38

CABALLITO CERRO was created by Don Alfonso Jiménez Rosales who previously co-founded Herradura. After a family dispute, Don Alfonso struck out on his own and created this brand, Caballito Cerrero, which means "a horse who doesn't need horseshoe". They are one of the few families that have a direct line to the producers of vino del mezcal of the 1600's.

Caballito Cerro: minerality, citrus, tropical fruits, cotton candy, grassy, anise 11 / 22

BALANCAN is named after a mythological place, known as The Land of Jaguars and Serpents, a spiritual paradise of the Mayan afterlife. The Destilado expression is made from the rare Papalome agave, which grows wild in the mountains of Ixcatlan and is uniquely fermented in Bull hides and distilled in small clay pots. The Tuxca expression is fermented in 400 year old craters carved on rocky volcanic floors and brought to life using copper stills encased in Parota tree trunks.

Tuxca: spicy, fruity, pickled jalapeno, tangy 10 / 20

Destilado: funky, spiced beef, buttery, suave 14 / 28

RANCHO TEPUA is known for its bacanora. However, they also produce their own version of sotol and an agave distillate called lechuguilla. The vinatero, Roberto Contreras, is a fifth generation producer and learned to make bacanora from his father, Don Lalo.

Lechuguilla Blanco: 20 / 40

RAICILLA

is a type of mezcal produced in seven municipalities of Jalisco and is frequently associated with the Puerta Vallarta area. The hearts of the agave are cooked in above ground ovens, so it is not smoky like most mezcal.

PUNTAGAVE focuses on a "complexity of character" rather than the "consistency of characters." Every controlled denomination of Puntagave Rustico is a unique product of a specific origin, micro-climate, time, and method of production.

Raicilla: green, earthy, cheese, floral, plum 11 / 22

LA VENENOSA was created by Chef Esteban Morales to introduce raicilla to the global market. Each expression is unique and created by masters from each region.

Sierra del Tigre Jalisco: gouda, papaya, mango, herbs 27 / 54

Sierra Occidental de Jalisco: peaches, bell pepper, mint 13 / 26

Costa de Jalisco: fruit, herbs, sweet spices 21 / 42

Sur: soft and sweet, fruity, floral 18 / 36

Azul 20 Year: wheat, honey, mineral 23 / 46

Los Gigantes: dried meat, mineral, cayenne 23 / 46

Etnica Tutsi Maguay Masparillo*: cedar, earth, herbs, citrus 44 / 88

**an agave spirit from the Huichol people in northwest Jalisco. It disappeared for nearly 25 years and is now produced in small batches by a single producer.*