

# OTHER MEXICAN SPIRITS

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## RAICILLA

Raicilla is a spirit made from at least 9 different agaves; all of them wild and some with several local varieties. It has been produced in Jalisco for over 400 years. It is mezcal by definition, but it falls outside the Denomination of Origin required to export as mezcal.

**Estancia** — Maximiliana \$9 \$17

BOTANICAL, SALTED CARAMEL, CITRUS

Rio Chenery—*La Estancia de Landeros, Jalisco* // Adobe Oven • Copper Distilled

**La Venenosa Sierra Volcanes** — Cenizo \$10 \$19

WHITE PEPPER, SWEET CREAM, RIVER STONES

Don Arturo Campos—*San Juan Espanatica, Tuxpan* // Adobe Oven • Clay Distilled

**Mexicat** — Maximiliana \$10 \$19

MINT, GRANNY SMITH APPLE, SOUR CREAM

José Salcedo—*Guadalajara, Jalisco* // Adobe Oven • Copper Distilled

## SOTOL

Sotol is a spirit made from the desert spoon plant (Dasilyrion). It is made in a very similar fashion to mezcal from pit roasting to wild fermentation and double distillation. The current Denomination of Origin lies in the states of Chihuahua, Coahuila, and Durango. It is earthy and vegetal with citrus undertones.

**Por Siempre** — Wheeleri \$8 \$15

WHITE FLOWERS, WET STONE, WOOD SMOKE

Jacob Jacquez —*Camargo, Chihuahua* // Hand Milled • Alembic Distilled

## MISC.

**Xila** \$7 \$13

LIQUEUR

Agave based liqueur spiced with pineapple, ancho, jamaica, hibiscus and lavender

**Paranubes** \$10 \$19

OAXACAN RUM

Made from fresh sugarcane from the Sierra Mazatec Mountains in Oaxaca, funky and intense

**Uruapan** \$10 \$19

CHARANDA

Charanda is a spirit made from sugarcane in Michoacán bursting with tropical flavors

**Royal Fernet-Vallet** \$6 \$11

DIGESTIF

Intensely bitter and herbal made from gentian, quassia wood, clove and cardamom

# COCTELES

## Uno

vodka, poblano, tomatillo, lime, celery bitters, club soda

\$12

## Dos

altos reposado, oaxacan rum, chipotle meco, coconut, pineapple, grapefruit, mole bitters

\$13

## Tres

banhez mezcal, bitter pomegranate, black lime cordial, sal de gusano, grapefruit

\$13

## Cuatro

oaxacan gin, mango, ginger, lime, club soda

\$14

## Cinco

knob creek rye, spiced agave liqueur, tamarind, pasilla, angostura bitters

\$12

## Seis

por siempre sotol, oloroso sherry, cocchi americano, hoja santa, avocado leaf, kaffir

\$14

# MARGARITAS

**Tequila** \$10

altos blanco, combier, j.m shrubb, lime, agave

**Mezcal** \$12

banhez mezcal, combier, j.m shrubb, lime, agave, cucumber

# CERVEZA

<b>Negra Modelo</b> DRAFT	\$7
<b>Modelo Especial</b> DRAFT	\$7
<b>Victoria</b>	\$6
<b>Corona</b>	\$6
<b>Corona Familiar</b> 32 oz.	\$15
<b>Tecate</b> CAN	\$5
<b>Sierra Nevada Pale Ale</b>	\$6

## REFRESCOS DE MEXICO

<b>Coca-Cola</b>	\$4
<b>Squirt</b>	\$4
<b>Jarritos</b>	\$4
<b>Sidral</b>	\$4

## AGUAS FRESCAS

<b>Agua Fresca Del Dia</b>	\$4
<b>Jamaica</b>	\$4
<b>Horchata</b>	\$4

## EL VALLE - LOWLANDS

Volcanic soil and rainy summers tend to produce a more robust, earthy and vegetal tequila.

	1 oz.	2 oz.
<b>Corralejo</b>	\$6	\$12

**BLANCO** - PEAR, LIGHT SPICE, COCOA

Don Leonardo —*Pénjamo, Guanajuato*

Roller Milled • Copper Distilled

### Fortaleza

**BLANCO** - OLIVE, VANILLA, BLACK PEPPER \$7 \$14

**REPOSADO** - SAGE, PINEAPPLE, ROASTED APPLES \$8 \$16

**AÑEJO** - TOFFEE, NUTMEG, RAISIN \$9 \$18

Guillermo Sauza—*Tequila Valley, Jalisco*

Tahona Milled • Copper Distilled

### Siembra Valles

**REPOSADO** - WALNUT, HAY, ALMOND \$8 \$16

**AÑEJO** - TOASTED CARAMEL, SPICED, FLORAL \$9 \$18

**ANCESTRAL** - PINE, SMOKE, ORANGE BLOSSOMS \$11 \$22

Salvador Rosales Torres—*Tequila Valley, Jalisco - Single Estate*

Roller Milled • Copper Distilled

# TEQUILA

## LOS ALTOS - HIGHLANDS

Clay soil and a drier, cooler climate produces citrus-forward and tropical tequila.

	1 oz	2 oz
<b>ARTEnom Seleccion de 1579</b>	\$7	\$14

**BLANCO** - BRIGHT MINERALITY, PEPPER, MINTY FRESHNESS

Filipe Camarena —*Jesus Maria, Jalisco*

Tahona Milled • Copper Distilled

### Olmeca Los Altos

<b>REPOSADO</b> - TANGERINE ZEST, VANILLA, CANDIED ORANGE	\$5	\$10
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Jesús Hernandez —*Arandas, Jalisco*

Tahona Milled • Copper Distilled

### Ocho

<b>BLANCO</b> - LIME, GREEN PEPPER, SALTY FINISH	\$7	\$14
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<b>REPOSADO</b> - BLACK TEA, MACADAMIA NUTS, EUCALYPTUS	\$8	\$16
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<b>AÑEJO</b> - CEDAR, ORANGE PEEL, NUTMEG	\$9	\$18
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Carlos Camarena & Tomas Estes—*La Alteña, Jalisco*

Roller Milled • Copper Distilled

### El Tesoro

<b>BLANCO</b> - KIWI, ALOE VERA, CITRUS	\$7	\$14
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<b>REPOSADO</b> - SMOKY OAK, VEGETAL, KAFFIR LIME	\$8	\$16
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<b>AÑEJO</b> - CINNAMON, ORANGE ZEST, VANILLA & CHOCOLATE	\$9	\$18
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Carlos Camarena —*La Alteña, Jalisco*

Tahona Milled • Alembic Distilled

### Roca Patrón

<b>BLANCO</b> - COOKED AGAVE, PEPPER, EARTH	\$10	\$20
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<b>REPOSADO</b> - GINGER, CARAMEL, MUSHROOM	\$11	\$22
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<b>AÑEJO</b> - RAISINS, MAPLE SYRUP, BLACK PEPPER	\$12	\$24
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Francisco Alcaraz —*Los Altos, Jalisco*

Tahona Milled • Copper Distilled

# VINO

## SPARKLING

Bohigas	Xarel-lo, Macabeo, Parellada [ES] NV	\$10 / \$45
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## WHITE

Artisan's Cellar	Grüner Veltliner DRAFT [AT] NV	\$9
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Rogue Vine	Moscatel, Riesling, Semillon [CL] 2018	\$12 / \$54
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Bohigas	Xarel-lo [ES] 2018	\$10 / \$45
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Daniel Ramos	Sauvignon Blanc [ES] 2018	\$62
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Agerre	Hondarribi Zuri [ES] 2018	\$66
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Rafael Palacios	Godello [ES] 2018	\$72
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Pedralonga	Albariño [AR] 2018	\$74
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Valdesil	Godello [ES] 2018	\$48
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Alfredo Maestro	Albillo Mayor [ES] 2016	\$85
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## ORANGE

Borja Perez	Marmajuelo, Listán Blanco, etc. [ES] 2017	\$14 / \$63
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## ROSÉ

Los Bermejós	Listán Negro [ES] 2017	\$12 / \$54
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## RED

Finca Parera	Sumoll, Tempranillo, Syrah [ES] 2018	\$11 / \$49
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Via Revolutionaria	Bonarda [AR] 2018	\$10 / \$45
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Bichi Wines	"No Sapiens" (Unknown Grapes) [MX] 2017	\$64
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Pipeño	País [CL] 2018	\$49
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Alfredo Maestro	Garnacha [ES] 2017	\$70
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Vera de Estenas	Bobal [ES] 2017	\$54
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Guímaro	Mencia, etc. [ES] 2017	\$64
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Escandalo	Carignan [CL] 2017	\$66
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Dolores Cabrera Fernández	Listán Negro [ES] 2017	\$69
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Marenas Viñedo y Bodega	Mourvèdre [ES] 2018	\$72
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Adega Algueira	Trousseau [ES] 2016	\$84
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# MEZCAL



## AGAVE ANGUSTIFOLIA

NAMES: ESPADÍN, CASTILLA, PACÍFICA

Takes between 7 and 12 years to mature and produces many offsets during its lifetime allowing mezcaleros to produce a high yield from each plant. Average height of 5 to 7 feet. Contains a high sugar concentration and produces rich, fruity, and floral mezcals.

	1 oz.	2 oz.
<b>Vago</b> – Espadín	\$8	\$15
MANGO, POBLANO, DARK ROAST COFFEE Joel Barriga Arragón— <i>Tapanla, Oaxaca</i> Tahona Milled • Copper Distilled		
<b>Del Maguey Single Village Chichicapa</b> – Espadín	\$8	\$15
CITRUS, SEA SALT CARAMEL, PINE Faustino Garcia Vasquez & Maximino Garcia Chávez— <i>San Baltazar Chichicapa, Oaxaca</i> Tahona Milled, horse • Copper Distilled		
<b>Erstwhile</b> – Espadín	\$7	\$13
BLACK TEA, BUTTERSCOTCH, BARBEQUE Juan Hernández Méndez— <i>Santiago Matatlán, Oaxaca</i> Tahona Milled • Copper Distilled • Aged in Glass		
<b>Rey Campero</b> – Espadín	\$7	\$13
LEATHER, LICORICE, CHARCOAL Romulo Sanchez Parada— <i>Candelaria Yegolé, Oaxaca</i> Tahona Milled • Copper Distilled • Aged in Glass		



## WILD AGAVES

These spirits are from a wide variety of different wild agaves. They are not propagated by an estate and reflect the terroir from where they are made. These rare and uncommon agave types showcase the depth and diversity of mezcal.

	1 oz.	2 oz.
<b>El Jolgorio</b> – Arroqueño	\$18	\$35
CANDIED BANANA, TOBACCO, LIME Pedro Vasquez — <i>Miahuatlan, Oaxaca</i> Tahona Milled • Clay Distilled		
<b>Siembra Metl Don Mateo Cenizo</b> – Cupreata	\$10	\$19
ALMONDS, APPLE, PINE SAP Emilio Vieyra — <i>Pino Bonito, Michoacán</i> Tahona Milled • Copper Distilled		
<b>Erstwhile</b> – Henequén	\$14	\$27
CLAY, ATOLE, SICHUAN PEPPERCORNS Juan Hernández Méndez — <i>Santiago Matatlan, Oaxaca</i> Tahona Milled • Copper Distilled		
<b>Rey Campero</b> – Jabalí	\$12	\$23
PINEAPPLE, CHERRY BLOSSOM, WHITE PEPPER Romulo Sanchez Parada — <i>Candelaria Yegolé, Oaxaca</i> Tahona Milled • Copper Distilled		
<b>Don Mateo</b> – Alto	\$9	\$17
RUBY RED GRAPEFRUIT, PINE TAR, APPLE CIDER VINEGAR Emilio Vieyra — <i>San Miguel, Michoacán</i> Tahona Milled • Copper Distilled		



**PECHUGA**

Pechuga mezcals are harvest celebrations. Traditionally, these spirits are shared over holidays, births, deaths, baptisms, marriages, and quinceañeras. Translates to breast. Referring to the raw chicken breast that is hung over the still during production. It is made when a finished mezcal is redistilled with local fruits, herbs, spices, grains, and nuts. The chicken breast cooks in the emanating vapors, adding to the spirit's final flavor to impart an extra layer of sweetness and adds a rich mouthfeel.

	1 oz.	2 oz.
<b>Cinco Sentidos</b> – Espadín distilled with Chicken & Mole	\$16	\$31
MOLASSES, POBLANO PEPPERS, OILY Marcelo Luna — <i>Zoyatla, Puebla</i> Hand Milled • Filipino Hybrid Distilled		
<b>Wahaka Botaniko</b> – Espadín distilled with Gin Botanicals	\$8	\$15
CARDAMOM, VANILLA, LAVENDER Alberto Morales Mendez — <i>San Dionisio Ocotepec, Oaxaca</i> Tahona Milled • Clay Distilled		
<b>El Jolgorio</b> – Espadín distilled with Turkey, Fruit & Vegetables	\$14	\$27
PINEAPPLE, ORANGE ZEST, TOBACCO Valentine Cortez & Gregorio Martinez — <i>Santiago Matatlan, Oaxaca</i> Tahona Milled • Clay Distilled		
<b>Vago</b> – Elote	\$8	\$15
TOASTED CORN, PAPAYA, RIVER STONE Aquilino Garcia Lopez — <i>Candelaria Yegole, Oaxaca</i> Tahona Milled • Copper Distilled		



**AGAVE POTATORUM**

NAMES: TOBALÁ, PAPALOMETL, PAPALOME

Smaller agaves that take 8 to 16 years to mature and grow only to around 1.5 to 2.5 feet in diameter. A solitary species that thrives in rocky terrain; it is labor-intensive to harvest but is highly sought-after for making mezcal due to the fact that it produces sweet, nutty and buttery mezcals.

	1 oz.	2 oz.
<b>Farolito</b> – Papalometl	\$18	\$35
BROWN SUGAR, NUTMEG, ARBOL CHILES Virgilio Ramirez— <i>Santa Maria Ixcatlán, Oaxaca</i> Tahona Milled • Clay Distilled		
<b>Cinco Sentidos</b> – Tosalá	\$16	\$31
BROWN BUTTER, CHICORY COFFEE, ORANGE MARMALADE Alberto Martinez— <i>Santa Catarina Albarradas, Oaxaca</i> Hand, Wood Milled • Clay Distilled		
<b>Noble Coyote</b> – Tosalá	\$12	\$23
BACON FAT, DRIED ORANGE PEEL, WHITE PEPPER Eleazar Brena & Marcos Brena— <i>San Luis Amatlan, Oaxaca</i> Tahona Milled • Copper Distilled		

**AGAVE KARWINSKII**

NAMES: LARGO, BARRIL, MADRECUIXE, CUIXE

Grows tall, almost tree-like; anywhere from 8 to 15 feet tall. It can take anywhere from 12 to 19 years to mature. Its height results in a lower sugar content than other agaves, so the stalk and the piña are used in production resulting in a tannic spirit with a spectrum of dark, tart, bitter, and earthy mezcals.

	1 oz.	2 oz.
<b>Banhez – Wild Cuishe</b>	\$10	\$19
TROPICAL FRUITS, LIME PEEL, THAI BASIL Donaciano Pacheco & Luis Pacheco— <i>La Noria, Ejutla, Oaxaca</i> Tahona Milled, donkey • Copper Distilled		
<b>Real Minero – Largo</b>	\$15	\$29
ROASTED PEANUT, CANTALOUPE RIND, HIGH SALINITY Don Lorenzo Angeles & Edgar Angeles— <i>Santa Catarina Minas, Oaxaca</i> Tahona Milled • Clay Distilled		
<b>Cinco Sentidos – Bi-Cuixe–Madrecuixe</b>	\$15	\$29
FRESH GREEN PEPPERS, SPEARMINT, CARAMEL Don Atenogenes García— <i>San Isidro Guishe, Oaxaca</i> Tahona Milled, bull • Copper Distilled		
<b>Rey Campero – Madrecuixe</b>	\$11	\$21
ASPARAGUS, RIPE BANANA, WHITE CHOCOLATE Rómulo Sánchez Parada— <i>Candelaria Yegole, Zoquitlan, Oaxaca</i> Tahona Milled • Copper Distilled		
<b>Del Maguey – Barril</b>	\$13	\$25
RIPE PEAR, TERRACOTTA, ROOT VEGETABLES Florencio Carlos Sarmiento & Florencio Carlos Vasquez— <i>Santa Catarina Minas, Oaxaca</i> Hand Milled • Clay Distilled		

**AGAVE MARMORATA**

NAMES: TEPEXTATE, TEPESTATE, PICHOMETL, PICHOMEL

Means “marbled” for the greyish marble-like hue of their leaves. Known for its long life and slow growth between 25 and 35 years. It is one of the larger agaves and is slightly wider than it is tall; up to 5 feet tall and 6.5 feet wide. It has a thick and waxy outer layer that imparts an unmistakable green flavor element to its mezcals.

	1 oz.	2 oz.
<b>Del Maguey – Wild Tepextate</b>	\$13	\$25
CANDIED PINEAPPLE, CINNAMON, HONEYSUCKLE Don Rogelio Martinez Cruz & Leopoldino Miranda— <i>Santa Maria Albarradas, Oaxaca</i> Tahona Milled, bull • Copper Distilled		
<b>Fidencio – Tepextate</b>	\$13	\$25
JALEPEÑO, CANDIED FRUIT, BLACK OAK Enrique Jiménez— <i>Santiago Matatlan, Oaxaca</i> Tahona Milled • Copper Distilled		